



JAHN LEK - SMALL PLATES

KHAO KREAB TOD (VEGAN) – RICE CRACKERS	\$6.9	
Deep fried rice crackers served w/ nam prik ta -krai		
LARB TOD– DEEP FRIED SPICED GROUND PORK	\$9.9	
Ground pork w/mint, shallots and dried chilli served with nam jim jeaw		
KAI KHMIN NAM JIM TALAY – CHICKEN RIBS	\$6.9/12.9	
Deep fried chicken ribs w/green chilli & coriander dipping sauce, and a pickled shallot herb salad		
KOR MOO YANG– GRILLED PORK NECK	\$13.9	
Marinated pork neck w/nam jim sap & sticky rice		
TOD MUN PLA– FISH CAKES	\$14.9	
Barramundi & red curry fish cakes w/nam jim pla grop		
SON IN LAW TOFU – (VEG) SILKEN EGG TOFU	\$8.9/17.9	
Deep fried egg tofu w/tamarind sauce & black rice vinegar onion jam		
MOO DAD DIEW – ONE SUN PORK	\$4.9/9.9	
Air dried pork w/ Sriracha cucumber and sticky rice		
KAI TOD – THAI STYLE FRIED CHICKEN	\$17.5	
Thai spiced fried chicken on the bone with nam jim jeaw		

KHAO - RICE

KHAO NIEAW – ISSAN STICKY RICE		
A great accompaniment to spicy salads		
SMALL \$3.9	LARGE (SERVES TWO) \$5.9	
KHAO SUUAI – JASMINE RICE		
Traditional Thai rice		
SMALL \$3.9	LARGE (SERVES TWO) \$5.9	

THE SPICE BOYS



OUR MENU IS GLUTEN FRIENDLY -PLEASE ASK OUR STAFF FOR EXCLUSIONS

LARGE GROUP, "TUK TUK" MENU






IN A PARTY MOOD @ BANGPOP, NOT SURE WHAT TO HAVE? JUST LET US KNOW, AND WE WILL TAKE YOU ON A TUK TUK RIDE, THROUGH THE MENU. A FEAST OF THAI PROPORTIONS! \$49 PP FUNCTIONS & DRINKS PACKAGES AVAILABLE FROM \$39 PP.






PH: 03 9245 9800 35 South Wharf Promenade, South Wharf



YUM - SPICY SALADS

LARB TOFU – TOFU SALAD	\$13.9	
Grated firm tofu w/ mint, shallots, chilli & roasted rice		
LARB KAI – GROUND CHICKEN SALAD	\$16.9	
Poached ground chicken salad w/ fresh mint, shallots, roasted rice & dried chilli		
SOM TUM THAI – GREEN PAPAYA SALAD	\$16.9	
Issan green papaya salad w/ chilli, lime, dried shrimp, garlic & peanuts		
YUM NAEM KHAO TOD – SOUR PORK & RICE CROUTON SALAD	\$16.9	
Sour pork, deep fried rice croutons, Thai herbs, shallots, coriander & ginger		
SUA RANG HAI – 'CRYING TIGER' GRILLED BEEF	\$18.9	
Grilled beef salad w/ cucumber, shallots, cherry tomatoes, lemongrass, chilli & herbs		
YUM GOONG SAI MOO KROP – PRAWN & PORK BELLY SALAD	\$20.9	
Crispy pork belly & prawn salad w/ green papaya, toddy palm, cucumber & herbs		
KAI YANG – BBQ CHICKEN	\$20.9	
Chargrilled chicken thigh fillet w/ nam jim jiaw & mixed Thai salad		
SEE KLONG NUA – BEEF SHORT RIBS	\$20.9	
Twice cooked beef short ribs w/chilli caramel, bean shoot, cucumber & cashew nut salad		
YUM HAU PLEE – BANANA BLOSSOM SALAD	\$24.9	
Banana blossom, grilled chicken w/ shallot, coconut cream, chilli & Thai herbs		
YUM GOONG YANG – BBQ KING PRAWN SALAD	\$27.9	
BBQ king prawn salad w/ pomelo, shallots, banana blossom, lemongrass & Thai herbs		

SEN - NOODLES

PAD THAI – THE THAI STIR FRIED NOODLES	\$15.9	
Thai stir fried noodles w/tofu, garlic chives, shrimp, beans sprouts, crisp shallots, fresh chilli & peanuts ADD CHICKEN \$6 ADD PRAWN \$8		
PAD SEE EW – BANGKOK CHINESE STIR FRIED NOODLES	\$17.9	
Stir fried rice noodles w/ chicken, chinese broccoli, bean shoots & oyster sauce		
LADNA KA MOO – FLAT NOODLES IN GRAVY	\$17.9	
Flat rice noodles w/ pork & Chinese broccoli in a rich gravy		
KHAO SOI – LANNA CURRY NOODLE SOUP	\$17.9	
Chiang Mai style noodle curry soup w/ chicken, egg		

KIN YAI - BIG EATS

KHAO MUN KAI – POACHED CHICKEN & RICE	\$21.9	
Poached chicken breast w/ fragrant rice, nam jim khao mun kai & a chicken broth		
PLA PAD NAM PRIK PHOW – DEEP FRIED WHOLE BARRAMUNDI W/ CHILLI 'CARAMEL' SAUCE	\$28.9	
Deep fried whole baby barramundi w/ chilli caramel, lychee & cherry tomatoes		
PAD – STIR FRIED		
PAD PAK TOFU (VEGAN) – STIR FRIED TOFU	\$20.9	
Stir fried tofu w/ seasonal Thai vegetables		
PAD KA'PROW KAI – STIR FRIED CHICKEN & BASIL	\$20.9	
Stir fried chicken mince, Thai basil, garlic, chilli w/a twice-cooked egg		
PAD KA NA MOO KROB – GAI LAN & PORK BELLY	\$22.9	
Stir fried chinese broccoli w/ crispy pork belly 'croutons', oyster sauce, garlic & chilli		
PAD KEE MAO GOONG – DRUNKEN PRAWNS	\$27.9	
Stir fried whole king prawns w/ kra chai, green peppercorns, water chestnut, chilli & green onion		
PAD GOONG TUA LANTOW – STIR FRIED PRAWN & SNOW PEA	\$27.9	
Stir fried prawns w/ snow pea, king mushroom & coconut cream, garlic & oyster sauce		
GAENG - SOUPS & CURRIES		
DTOM KHA MA'PROW PHUKTONG (VEGAN) PUMPKIN & COCONUT SOUP	\$15.9	
Sweet coconut soup w/ pumpkin, baby corn, cherry tomatoes & shallots ADD CHICKEN \$6		
DTOM YUM GOONG – HOT & SPICY PRAWN SOUP	\$17.9	
Creamy style spicy & sour soup w/ king prawn, lemongrass, lime leaf, king brown mushroom & galangal		
GAENG HUNG LEI MOO – CHIANG MAI PORK CURRY	\$28.9	
Chiang Mai style slow cooked pork belly curry w/ sweet corn & roasted chilli		
GAENG KHIAO WAN KAI – GREEN CHICKEN CURRY	\$25.9	
Green curry of free-range chicken w/ young bamboo, snake beans, baby corn & Thai basil		
GAENG PENANG NUA – PENANG CURRY OF WAGYU BEEF CHEEK	\$28.9	
Penang curry of slow cooked Robbins Island Wagyu beef cheek w/ salted prawn & snake beans		
GAENG DAENG PHED – RED DUCK CURRY	\$28.9	
Red curry of slow cooked duck leg w/ lychee, cherry tomato, Thai basil, fresh chilli & roasted coconut		
GAENG MASSAMAN KAEH – LAMB SHOULDER CURRY	\$28.9	
Southern style curry of slow cooked lamb shoulder, roasted chats, peanut & confit shallot		
GAENG BPAA LHOOK SHIM PLA – JUNGLE CURRY	\$28.9	
Home made 'fish balls' in a very spicy jungle style curry w/ bamboo shoots, apple eggplant & krachai		