

Entree

1. **FRESH TASMANIAN OYSTERS** w fresh chilli nahm jim, garlic & coriander...\$ 3 each **GF**
2. **PRAWN ON BETEL LEAF** (3) topped w roasted peanut, coconut, ginger & shallots, fresh cut chilli w a warm, sweet & tangy dressing...\$ 9.9
3. **TUNG TONG** Homemade moneybags (3) filled w mince chicken, prawn & vegetable served w sweet chilli sauce...\$ 9
4. **THAI FISH CAKES** (4) served w cucumber, peanut & sweet chilli sauce...\$ 9
5. **TIGER PRAWN ROLLS** (3) marinated prawn w a spring roll skin served w sweet chilli sauce...\$ 10.9
6. **FRAGRANT PANDAN CHICKEN** (3) marinated chicken & sesame oil wrapped in pandan leaves served w sweet ginger soy sauce...\$ 9.9
7. **SATAY CHICKEN** Marinated strips (3) of chicken on skewers, grilled served w peanut sauce...\$ 9.9
8. **VEGETABLE CURRY PUFFS** (3) Homemade vegetable curry puffs served w a cucumber & home made plum sauce...\$ 9
9. **VEGETABLE SPRING ROLLS** (4) Homemade w a spring roll skin served w Thai sweet chilli sauce...\$ 9
10. **PORK BELLY ON THAI BUN** (2) Homemade pork buns slow cooked pork belly seasoned w authentic flavours...\$ 10.9

Soups

Your choices

- Chicken...\$ 9
Prawn...\$ 9.5
Seafood...\$ 9.9

1. **TOM YUM**
Hot & Sour soup flavoured w lemongrass, Kaffir lime leaves, lemon juice, cherry tomatoes, onion, baby corn & mushrooms
2. **TOM YUM NOODLES**
Chicken or Beef...\$ 16.9 Prawns or Seafood...\$ 18.9
Vegetables & Tofu...\$ 15.9
3. **TOM KHA**
Coconut milk soup, flavoured w galangal, lemon juice, chillies & onions

Salads

1. **CRYING TIGER** Sliced char-grilled tender sirloin beef served w Thai herbs, tomato, cucumber, rice powder w Thai salad dressing & chilli powder...\$ 17.9 **GF**
2. **SUCCULENT LAMB SALAD** Grilled marinated lamb fillets tossed w Thai herbs, tomato, green apple, rice powder, chilli powder & Thai salad dressing...\$ 18.9 **GF**
3. **PLA GOONG** Marinated prawns served w kaffir lime leaves, lemongrass, ginger, spring onion, chilli paste, coriander, mint & lemon dressing...\$ 18.9
4. **LARB GAI** Warm salad of tossed minced chicken, lemon juice, red onion, roasted rice powder, chilli powder, shallot, mint & coriander w Thai dressing...\$ 17.9 **GF**
5. **THAI PAPAYA SALAD** w green beans, cherry tomatoes, dry shrimp, peanuts w a choice of King Prawns or Soft Shell Crab...\$ 19.9

Curries

(all our curry dishes can be made to taste either mild, medium or hot)

Your choice of

- Prawns (Goong)...\$ 19.9
Beef (Nuer)...\$ 18.9
Seafood (Talay)...\$ 21.9
Chicken (Kai)...\$ 18.9
Roast Puck (Piat)...\$ 21.9
Vegetables & Tofu...\$ 16.9

1. **GAENG KEO WHAN** The unique famous green curry flavoured w green chillies, Thai herbs, coconut milk, palm sugar & salt.
2. **GAENG DAENG** Authentic, rich, red curry w creamy coconut milk, fresh Thai herbs, palm sugar & salt.
3. **PANANG** A delicious thick curry w crushed roasted peanuts, flavoured w kaffir lime leaves, long beans, red capsicum & coconut milk.
4. **GAENG PAH** Commonly known as the jungle curry, without coconut milk flavoured w kra chai, mushroom, baby corn, green peppercorn, chilli & basil seasoned w fish sauce & sugar **SPICY GF**
5. **MASSAMAN CURRY** Slow cooked lamb or beef w Thai herbs, coconut milk, potato, onion, pineapple & roasted cashews. Commonly known as the Muslim curry...\$ 19.8

Paradise Road

Exotic Seafood

1. **STEAMED BARRAMUNDI FILLETS** served w garlic, coriander, chilli, lemon & ginger topped w sliced lemon...\$ 24.9 **GF**
2. **SIZZLING GOONG PAO** Grilled King Prawns w fish sauce, lemon juice, fresh chilli & sprinkled w fresh coriander...\$ 23.9 **GF**
3. **DEEP FRIED WHOLE BARRAMUNDI FISH** of the day w a choice of sauces...\$ 24.9 **GF**
 - a) Exotic Thai chilli sauce
 - b) Plum sauce w spring onion, ginger & capsicum
 - c) Sweet n' Sour sauce w pineapple, onion, capsicum, cucumber & tomato

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for more...

GF denotes gluten free version available.

All prices are inclusive of GST.B.Y.O. \$7 per bottle. Wine only.

Rice & Bread

Your choices

- Chicken or Beef...\$ 18.9
- Prawn...\$ 20.9
- Vegetables & Tofu...\$ 16.9
- Seafood...\$ 21.9

1. **PINEAPPLE FRIED RICE** w egg, cashew nuts & vegetables served in pineapple boat... add \$ 2 **GF**
2. **THAI FRIED RICE** w egg, onion, garlic, tomato, oyster sauce, thai style seasoning sauce & your choice of meat **GF**
3. **COCONUT RICE** Steamed jasmine rice cooked in light coconut milk w a touch of lime leaves & lemongrass topped w shredded coconut...\$ 3.9 per serve
4. **STEAMED JASMINE RICE**.. \$ 3.5 per serve
5. **ROTI BREAD** Served w peanut sauce...\$ 4.5

Stir Fried

Your choices

- Vegetables & Tofu...\$ 16.9
- Chicken or Beef...\$ 18.9
- Prawn...\$ 20.9
- Seafood...\$21.9

1. **SALT & PEPPER CALAMARI (OR PRAWNS)** Lightly deep fried w chilli, salt & pepper and mixed diced vegetables...\$ 20.9
2. **PHAT MED MAMUANG HIMAPAN** Stir-fried w mild chilli-soy bean oil, onions, cashew nuts & a choice of meat.
3. **PAD PHED** Stir-fried mixed herbs w red chilli paste, coconut milk, basil & a choice of meat
4. **NUA NAM MAN HOI** Wok tossed w oyster sauce and seasonal vegetables & a choice of meat
5. **PAD KRA PRAO** goes well w all selections, stir-fried w mild chilli-Thai basil in a garlic sauce & a choice of meat
6. **CHILLI-BASIL CRISPY PORK** Stir-fried w beans, capsicum, onion & medium spicy Thai basil sauce...\$ 19.9

Sizzling Grill

1. **NAM TOK "Waterfall"** Char grilled marinated beef porterhouse steak w red onion, tomato, spring onion, coriander, mint, chilli powder, rice powder & Thai dressing...\$ 20.9
2. **THAI STYLE BBQ CHICKEN** Marinated w lemongrass, served w sweet chilli sauce & sweet soy sauce...\$ 19.9
3. **THAI MIXED GRILL** Marinated beef, chicken, Tiger prawns & calamari w kaffir lime-chilli sauce...\$ 24.9

Thai Noodles

Your choices

- Vegetables & Tofu...\$ 16.9
- Chicken or Beef...\$ 18.9
- Prawn...\$ 20.9
- Seafood...\$ 21.9

1. **PAD THAI** Thai traditional stir fried rice noodle, bean shoots, egg, bean curd, dry shrimps w tamarind sauce, crushed peanut, preserved turnip & your choice of meat **GF POSSIBLE**
2. **PAD SEE EW** Stir fried flat noodle, vegetable, egg, oyster sauce, dark soy sauce, Thai seasoning dressing & your choice of meat **GF**
3. **PAD KEE MAO** Stir-fried flat noodle, vegetables, egg, garlic, chilli, dark soy sauce, Thai seasoning dressing & Thai basil. This dish goes well with any choice of meat or seafood **GF**

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Dessert

1. **BANANA FRITTER** Deep fried banana in crispy batter topped w honey served w coconut ice cream...\$ 10.9
2. **SELECTION OF ICE CREAMS** (Vanilla, Coconut or Mango) 2 scoops...\$ 7.9

Special Dessert

1. **TAP TIM GROB (Seasonal)** Sweet crunchy water chestnut in coconut syrup served w stripped jack fruit & lychee...\$ 8.9
2. **THAI TEA PANNACOTTA** served w mango ice cream and sweet crunchy water chestnut...\$ 9.9

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