



## ONLY AT DOYTAO

<b>Tom Yum Fried Rice</b>	<b>\$16.50</b>
A mild -spiced dish, stir-fried green mussels in fresh chilli and chilli jam sauce, covered with basil leaves.	
<b>Sizzling Seafood</b>	<b>\$18.50</b>
Doytao Thai's Sizzling king prawns, scallops, fish fillet and squid stir-fried with only the best vegetables served on a hot plate.	
<b>Volcanic Chicken</b>	<b>\$18.50</b>
Whole boneless chicken marinated in a special home made sauce covered with honey and flamed with brandy.	
<b>Sweet and Sour Fish</b>	<b>\$22.50</b>
Whole snapper fried until golden brown and topped with delicious sweet and sour sauce.	
<b>Exotic Fish</b>	<b>\$22.50</b>
Steamed whole snapper fish, topped with minced chicken and tasty sauce with ginger and vegetables.	
<b>Doytao Seafood Special</b>	<b>\$18.50</b>
Steamed scallops, fish fillet, king prawns and squid in coconut milk, curry paste, vegetables and Thai herbs.	
<b>Basil Fish Fillet</b>	<b>\$16.50</b>
Crispy fish fillet stir-fried with chili and chili jam, bamboo shoots and mixed vegetables in hot and sweet basil sauce.	

## FOOD FROM THE SEA

<b>Choo Chee Fish</b>	<b>\$22.50</b>
Deep fried whole snapper, saturated in Choo Chee curry, an authentic Thai red curry cooked with coconut milk and sprinkled with lime leaves.	
<b>Hot Pattaya</b>	<b>\$16.50</b>
A mild-spiced dish, stir-fried succulent green mussels in fresh chili and Thai chili jam sauce, covered with basil leaves and topped with Thai vegetables.	

## ENTREE

<b>Curry Puffs (4pcs)</b>	<b>\$7.00</b>
Onions, potatoes and carrots with curry powder, wrapped in pastry and deep-fried.	
<b>Thai Fish Cakes (4pcs)</b>	<b>\$7.80</b>
Thai fish cakes served with sweet chili sauce topped with crushed peanuts.	
<b>Prawn Cakes (6pcs)</b>	<b>\$7.80</b>
Prawn mince with Thai herbs served with sweet chili sauce, topped with crushed peanuts.	
<b>Money Bags (4pcs)</b>	<b>\$7.00</b>



Created in Thai Royal Palace kitchens, these crispy fried pastry consists of a soft filling of chicken minced, prawns, chestnuts and corn served with sweet chili sauce.

**Chicken Satay (4pcs)** \$7.80

Tender brochettes of grilled chicken marinated in 12 different spices, served with peanut sauce.

**Spring Rolls (4pcs)** \$7.00

Chicken & prawn mince, vermicelli, carrots, bamboo shoots and mushroom, wrapped then deep fried, served with sweet chili sauce.

**Golden Chicken Wings (6pcs)** \$7.00

Chicken wings marinated in Thai herbs topped with special home-made sauce, sprinkled with sesame seeds and shallots.

**Chicken Wings with Minced Stuffing (2pcs)** \$7.80

Wings filled with chicken & prawns mince, bamboo shoots and dried fungus, vermicelli, carrots taken with sweet chili sauce.

## SOUP

**Coconut Chicken Soup (Tom Kha Gai)** \$7.50

Chicken in coconut soup with galangal, lemongrass and mushroom.

**Sour Prawn Soup (Tom Yum Goong)** \$8.50

Famous Thai spicy soup cooked with king prawns, mushrooms, coriander and lemongrass.

**Sour Seafood Soup (Tom Po Taek)** \$8.50

Seafood soup, king prawns, scallops, squid and fish, flavored with Thai spicy soup and herbs.

## BBQ

**BBQ Octopus** \$8.50

Grilled baby octopus marinated in Thai herbs served with sweet chili sauce.

**BBQ Pork** \$8.50

Marinated with Thai herbs and served with a small side salad.

**BBQ Lamb** \$8.50

Marinated with Thai herbs and served with a small side salad.

**BBQ Chicken (Boneless!) half/whole** \$8.50/\$17

The chicken looks like a normal chicken, but surprise! there are no bones in it. Marinated with Thai herbs and cooked in the Thai way.

## SALMON SPECIALS

**Sparkle** \$18.50

Crispy deep fried salmon cutlet with crab meat and prawns covered in mouth watering, authentic home-made sauce, with ginger, mushrooms and healthy vegetables.



**Salmon Salad** \$16.50

A large salmon cutlet grilled with lemon grass, sided with a very famous Thai “Som Tum” salad with sliced carrots, cherry tomato, beans, mild chilli, topped with cashew nuts.

**Salmon Soup** \$10.50

Hot and sour soup with salmon fillet, fresh Thai herbs, mushrooms, lemongrass, coriander and cherry tomatoes.

**Salmon in Coconut Soup** \$10.50

Famous Thai coconut soup with salmon fillet, fresh Thai herbs, mushrooms, lemongrass, coriander and cherry tomatoes.

**Salmon in Red or Green Curry** \$16.50

Salmon cutlet in curry with peas, bamboo shoots, vegetables and coconut milk.

## THAI SALAD

Thai Salad dressing is a tasty sweet and sour juice made with onion, coriander, roasted chilli, mint leaves and shallots and chilli jam.

**Succulent Lamb Salad** \$15.50

Grilled marinated lamb fillet, tossed with mint, shallots, sliced celery and Thai salad dressing.

**Chicken or Beef Salad (Larb)** \$11.50

Minced beef/chicken/pork/lamb cooked in Thai Salad dressing (with toasted ground rice, without chili jam).

**Yummy Beef (Yum Nua)** \$11.50

A mild salad with grilled beef finely sliced in Thai Salad dressing together with cucumber and tomatoes.

**Waterfall Salad (Nam Tok)** 11.50

A mild salad with thinly sliced grilled beef, mixed in Thai Salad with slices of tomato and herbs.

**Squid Salad (Yum Pla Muek)** \$13.50

Grilled squid mixed with ‘Thai Salad’ dressing.

**Special Prawn Salad (Plah Koong)** \$15.50

Grilled prawns mixed in ‘Thai Salad’ dressing.

**Seafood Thai Salad** \$15.50

Grilled seafood mixed with squid, king prawns, scallops and fish fillets.

**Vermicelli Chicken Salad** \$11.50

Minced chicken, prawn cooked with Thai Salad dressing and vermicelli noodles.

## CLASSIC CURRIES

Our curries come with a choice of Beef/Chicken/Pork/Lamb

**Masman (Beef only)** \$11.50

A rich aromatic Thai beef curry cooked with coconut milk, potatoes and onion.



**Panaeng** \$11.50

Meat or tofu with Thai curry paste in coconut milk, lime leaves and vegetables topped with crushed peanuts.

**Red Curry** \$11.50

Meat or tofu in Thai red curry paste, coconut milk, peas, bamboo shoots, mixed vegetables and fresh basil.

**Green Curry** \$11.50

Fine slices of meat or tofu with Thai green curry paste, coconut milk, peas, basil, bamboo shoots and mixed vegetables.

**Yellow Curry (Chicken only)** \$11.50

Original dish from the south of Thailand. Chicken with yellow curry in coconut milk, potatoes and onion served with cucumber sauce.

**Jungle Curry** \$11.50

Hot Thai country style curry with meat or tofu and vegetables without coconut milk.

**Choo Chee Prawns** \$15.50

Fresh prawns cooked with Thai curry paste, coconut cream, vegetables and topped with coriander.

**STIR-FRIED**

- Beef/Chicken/Pork/Lamb \$12.50
  - Seafood/King Prawns \$16.50, Squid \$14.50
  - Vegetarian with Tofu \$11.50
- \*Prices may vary per location

**Stir-Fry with Oyster Sauce**

A tasty Thai stir-fried with mushrooms, capsicum, shallots and mixed vegetables with oyster sauce.

**Hot Basil Stir-Fry (Pad Krapao)**

Stir-fried cooked with mixed vegetables, basil leaves, fresh chili, chili jam and bamboo shoots.

**Stir-Fry with Chili**

Stir-fried with mixed vegetables, onions, shallots, fresh chili and chili jam.

**Garlic Stir-Fry**

Stir-fried with garlic, pepper, onion and sweet Thai soy sauce.

**Sweet and Sour Stir-Fry (Pad Preo Wan)**

Stir-fried tomato, cucumber, pineapple, capsicum and mixed vegetables with Thai style sweet and sour sauce.

**Stir-Fry with Cashew Nuts (Pad Med Mamuang)**

Stir-fried with vegetables, cashew nuts with a special home-made sauce.

**Plik Khing Stir-Fry (N/A for Vegetarians)**

Delicious home-made curry paste stir-fried with mixed vegetables and lime leaves.





## Ginger Stir-Fry

A tasty Thai stir-fried with sauteed ginger, onion and mixed vegetables.

## Doytao Stir-Fry

Stir-fried with mixed vegetables, chili jam.

## Doytao Pan-Fry

Pan-fried marinated meet on topped with green vegetables tasty gravy and onion.

## Phuket Stir-fry

Stir fried mixed vegetables with chili jam.

## RICE AND NOODLES

### Chicken Laksa

\$10.50

Coconut curry soup with egg noodles, bean sprouts on a Doytao Thai original recipe. A popular noodle soup dish.

### Seafood Laska

\$14.50

Coconut curry soup with egg noodles, bean sprouts on an original recipe.

### Pad Thai

\$10.50

Popular Thai rice noodles with chicken and king prawn, egg, roasted peanuts and bean sprouts.

### Pad Thai Prawn/Seafood

\$14.50

Popular Thai rice noodles with egg, roasted peanuts and bean sprouts.

### Pad See Eew

\$10.50

Beef/Chicken/Pork/Lamb pan fried flat rice noodles with sprouts, Chinese broccoli and sweet sauce.

### Pad See Eew Prawn/Seafood

\$14.50

Pan fried flat rice noodles with sprouts, Chinese broccoli and sweet sauce.

### Pad Kee Mao - Spicy Noodles!

\$10.50

Beef/Chicken/Pork or Lamb pan fried noodles with homemade chili basil sauce, egg, chili jam and seasonal vegetables.

### Pad Kee Mao Prawn/Seafood

\$14.50

Pan fried noodles with homemade chili basil sauce, egg, chili jam and seasonal vegetables.

### King St Fried Rice

\$10.50

Fried rice with egg, ham, peas, pineapple, capsicum, sultanas and cashew nuts.

### Beef/Chicken/Pork/Lamb Fried Rice

\$10.50

Thai fried rice with onion, tomato, peas and egg.

### Prawn/Crab Fried Rice

\$14.50

Thai fried rice with King prawns or crab, onion, tomato, peas, eggs and topped with cashew nuts.



Steamed Jasmine Rice (Per Person)

\$2.50

## DUCK SPECIALS

Red Duck Curry or Green Duck Curry

\$14.50

Delicious traditional Thai dish consisting of roast duck cooked in red or green curry paste with coconut milk, vegetables, tomato, pineapple and lychee.

Roasted Duck Salad in Doytao's Spicy Sauce

\$14.50

A mild salad with chopped roasted duck in Thai salad dressing together with slices of onion, tomatoes and Thai herbs.



## DOYTAO THAI

**At Doytao Thai Restaurant,** our dishes are carefully prepared with only the freshest ingredients, containing many potentially beneficial herbs and spices for your health and cooked with only vegetable oil.



### Coriander

Anti-inflammatory, regulates blood sugar, lower cholesterol and also beneficial for digestive disorder.



### Garlic

Is a natural antibiotic with antioxidant properties, also regulates blood sugar and cholesterol



### Chili

Can provide relief against migraine and headaches, relieves nasal congestions, burn fat, reduce cholesterol and also contains a high amount of vitamin C



### Galangal

Treatment of nausea, improve digestion with anti-inflammatory and antioxidant qualities



### Lemongrass

Relieves coughs and nasal congestion, detoxifies properties the liver and has potential anti-cancer properties.



### Mint

Assist digestion and break down fats, also relieves coughs and nasal congestion.



### Ginger

Much like galangal but with additional properties such as improving blood and respiratory circulation, removing toxins from the body.



### Red Onion

Anti-inflammatory qualities, beneficial to overall bone health, lowering blood sugar and cholesterol



### Pepper

Antioxidant, improves functions of the digestive tract, beneficial against bacterial growth and increases absorption of nutrients such as Vitamin B



### Basil

Antioxidant anti-inflammatory and antibacterial, traditionally used for treatment of stress, diabetes and asthma.



### Lemon

High in Vitamin C, antibacterial, relieves heartburn and many other digestion problems.

**We hope you enjoy your meal! B.Y.O. and all prices includes G.T.S.**