

Entree

6.50 1. Spring Roll (4pcs) Deep fried veggie spring roll served with plum sauce 2. Curry Puff 6.50 (4pcs) Mashed potato and veggie touched with curry powder served with sweet - Chilli sauce 6.50 3. Taro Puff (2 pcs) Mashed Taro mix sweet corn touched with salt & pepper served with sweet chilli sauce 6.50 4. Golden Tofu (16pcs) Deep fried silken tofu served with peanut sauce 5. Satay Chicken (4 Skewer)
Skewer grilled marinated chicken served with peanut sauce 6. Fish Cake (4pcs) Fresh fish minced with lime leave and Thai herbs, deep fried served with sweet chilli sauce 8 7. Prawns Cake (4pcs) Deep fried crumbed marinated prawn cake served with sweet chilli sauce 10 8. Duck Roll ups!!!(2pcs) Slice pieces rosted duck roll up with bean spourt, Asian herb and hoisin sauce 9. Salt & Pepper Squid 10 | Main size 17 Entrée size Deep fried Salt & Pepper Squid served with sweet chilli sauce 10. Salt & Pepper Prawns Entrée size 10 | Main size 17

Deep fried Salt & Pepper Prawns served with sweet chilli sauce





16

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17

A. Kailan Pork Belly

Stir fried chiness broccoli with crispy pork belly and soy bean sauce

B. Pork Belly Green veggie

Crispy pork belly and steam veggie with ginger sauce

C. Creamy Pork Belly 🌙

Stir fried pork belly with asian herb, young pepper corn, wild ginger, basil with creamy turmeric sauce

D. Pad Ped Pork Belly J

Creamy red curry with pork belly assorted veggie, thai herb and basil

E. Duck Ginger Hoisin

Stir fried roast duck, green veggie with classic ginger hoisin sauce

Barramund Special (Fillet)

K. Pad Cha Barra

Stir fried asian herb, young pepper corn, wild ginger with special hot chilli sauce

L. Barra Apple Salad

Crispy Bara Fish with crunchy green apple, Asian herb and sweet lime chilli dressing

M. Chilli Jam & Cashew Nut Barra

Crispy Bara Fish with tasty chilli jam sauce, veggie, crunchy roasted cashew nut

N. Ginger Hoisin Barra

Crispy Barra Stir fried green veggie with classic ginger hoisin sauce

O. Garlic & Pepper Barra

Crispy Barra Stir fried veggie with garlic & pepper sauce

P. Chu Chee Curry Barra

Crispy Barra with veggie, wild ginger, basil with special curry sauce

Q. Ginger & Shallot Barra (Steam or Deep Fried)

Classic ginger & shallot sauce with bok choy

F. Duck Plum

17

Five smoky flavoured duck with steam bok choy lychee, pineapple, coconut meat and Plum sauce

G. Turmeric Duck

17

Stir fried Roast duck with veggie, asian herb, young pepper corn, wild ginger, basil with turmeric sauce

H. Prawns Snowpeas & 17

Broccoli

Stir fried prawns, Snowpeas & Broccoli with oyster sauce and soy bean sauce

17 I. Green Apple & 🤳 **Prawns Salad**

Steam Prawns with crunchy green apple Asian herb, chilli jam and lime dressing

J. Seafood Power Green 17

Stir fried mix green veggie, seafood with oyster sauce and soy bean sauce



CURRY





Thai curry with coconut mlik assorted veggie flavoured, green chilli paste, basil

14. Red Curry 🤳

Aromatic curry with coconut mlik assorted veggie flavoured, red chilli paste, basil

15. Panang Curry (mild)

Mild Aromatic curry with coconut mlik assorted wild ginger, veggie flavoured, chilli paste, basil

👚 16. Duck Curry 🌙

Roast Duck Thai curry with coconut mlik, lychee, tomato, pineapple, coconut meat flavoured, red chilli paste, basil

17. Massamun (Beef Only)

Slow cook tender beef in coconut milk with cinnamon, star anise with potato, pineapple and cashew nut



Salad & Grilled

★ 18. Crying Tiger (BBQ Beef)

Grilled Thai-style marinated beef sliced and stir fried veggie with Nam Jim Jaew (Thai chilli dip

19. Kai Yang (BBQ Chicken)

Grilled Thai-style marinated chicken sliced with traditional Thai herb and stir fried veggie with sweet chilli dip

20. Yum Neua (BBQ Beef salad)

Grilled Thai-style marinated beef sliced with mix salad, mint, shallot, coriander and chilli lime dressing



16

16

21. Yum Kai (BBQ Chicken Salad)

Grilled Thai-style marinated BBQ chicken sliced

with mix salad, mint, shallot, coriander and chilli lime dressing 22. Duck Salad 17

Grilled marinated BBQ Duck sliced, lychee, tomato, pineapple, coconut meat with mix salad, mint, shallot, coriander and chilli lime dressing

23. Crispy Pork Belly Salad

Deep fried Pork Belly with mix salad, mint, shallot,
coriander and ginger hoisin dressing topped bean sprout



Sauce On Wok

| Y Veggie & Tofu | 13 |
|--------------------|----|
| → Chicken or Beef | 14 |
| → Pork Belly | 16 |
| → Seafood / Prawns | 17 |

24. Chilli & Basil

Tasty red hot chilli stir fried with basil and veggie

25. Oyster Sauce

Classic stir fried mild dish with assorted veggie in oyster sauce

26. Chilli Jam & Cashew Nut

Stir fried tasty chilli jam sauce, veggie, crunchy roasted cashew nut

27. Peanut Sauce

Creamy peanut sauce which delicately blended from crushed peanut and aromatic herb

28. Garlic & Pepper Sauce

Stir fried in soy and oyster sauce with garlic & pepper and mix veggie

29. Ginger & Hoisin Sauce

Stir fried green veggie, slice ginger with classic ginger hoisin sauce

30. Chilli & Young Pepper Corn 1 chilli

Stir fried asian herb, young pepper corn, wild ginger with special hot chilli sauce





Moodles

31

Yeggie & Tofu13 Chicken or Beef14*** Pork Belly16** Seafood / Prawns17

31. Padthai

Classic stir fried thin noodles with bean sprouts, crushed peanuts and tofu

32. Pad See Ew

Flat noodles stir fried in sweet soya soy sauce with chinese broccoli

33. Pad Kee Mao

Flat noodles stir fried in creamy sweet chili basil and veggie with fresh chilli

34. Pad Vermicelli Noodles

Vermicelli noodles stir fried in sweet soya soy sauce with chinese broccoli

35. Pad Peanut Sauce

Flat noodles stir fried in creamy peanut sauce which delicately blended from crushed peanut

36. Pad Chilli Jam Noodles

Flat noodles stir fried in tasty chilli jam sauce, veggie, crunchy roasted cashew nut

37. Thai Luksa Noodles Soup

Vermicelli noodles in Bangkok northern style coconut soup with bean sprouts, shallot and crispy fried onion

38. Bangkok Pho Noodles Soup

Rice noodles in Bangkok style Pho soup with fresh bean sprouts and basil



I Bangkok Rice → Veggie & Tofu

ナ Chicken or Beef

→ Pork Belly

★ Seafood / Prawns

13

14 16 17



I Bangkok style in fried rice with tasty shredded egg, shallot, onion and chinese broccoli

40. Chilli & Basil Fried Rice

Tasty fried rice red hot chilli stir fried with basil and veggie

41. Pineapple Fried Rice

I Bangkok style in pineapple fried rice with egg, sultanas, veggie and cashew nut

42. Chilli Jam Fried Rice

I Bangkok style in tasty chilli jam fried rice with veggie, crunchy roasted cashew nut



Side





Desserts

Pumpkins in sweet coconut milk 6.50

Drinks

CAN 2.50







3.50

Bundaberg Sparkling (375ml) 3.50

Passionfruit

Blood Orange

Lemon & lime bitters

T2 Peppermint

3.50

T2 Lemongrass & Ginger

3.50



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THAI RESTAURANT

All price includes GST

*** Please inform us any food allergies you may have *** Food ingredients and prices to change without notice.

