

❖ SET MENU

Minimum 6 people

\$34.9 per person - 3 courses

\$40.9 per person - 4 courses (includes soup)

Mixed Entrée:

- ❖ Chef Special
- ❖ Fish Cake
- ❖ Vegetarian Spring rolls
- ❖ Vegetarian Curry Puffs or Chicken on Toast

Soup

- ❖ Tom Yum Seafood or Tom Kha Chicken

Mains

- ❖ Fish of the Day in Chilli or Tamarind Sauce
- ❖ Beef Prik Sod or Pad Khing Beef
- ❖ Spicy Chicken
- ❖ Green Chicken Curry
- ❖ Pad Thai Chicken
- ❖ Mix Vegetables
- ❖ Jasmine Rice

Dessert

- ❖ Fresh fruit platter or homemade ice cream

Fully Licensed – BYO wine only

Corkage Charge \$3.5 per person

No separate billing Public Holiday 10% surcharge

Mastercard/Visa 1.5% ***Amex*** 2 % service fee

EFTPOS \$10 min

(gf) gluten free –although considerable efforts have been undertaken to provide gluten free options for our customers, we rely on products purchased from external suppliers and therefore cannot guarantee any of our products are fully gluten free.

NO MSG

❖ CURRIES

Green Curry - Chicken/Beef (gf) \$25.9/26.9

Medium curry with coconut cream and vegetables

Red Curry - Chicken/Beef (gf) \$25.9/26.9

Mild curry with coconut cream and vegetables

Yellow Chicken Curry (gf) \$25.9

Mild chicken curry with coconut cream, potatoes, vegetables and a touch of tamarind

Jungle Curry - Chicken/Beef (gf) \$25.9/26.9

Hot curry with fresh chilli and Thai herbs without coconut milk

Roast Duck Curry (gf) \$29.9

Medium curry with vegetables, galangal and pineapple pieces

Seafood Curry (gf) \$31.9

Prawns or mixed seafood with any of the above curries

❖ MEAT

Spicy Chicken (gf) \$25.9

Sliced chicken breast stir fried with sweet chilli jam, whole dried chillies and cashew nuts

Basil stir fry - Chicken/Beef \$27.9/28.9

Minced meat stir fried with fresh chilli and basil leaves

King Cobra Chicken \$27.9

A Northern dish – minced chicken breast with fresh chilli, peppercorns and Thai chilli paste

Panaeng - Chicken/Beef (gf) \$25.9/26.9

Smooth mild curry with grounded peanuts, peas, beans and capsicum

Pad Khing - Chicken/Beef \$25.9/26.9

Stir fried with ginger and vegetables

Prik Sod- Chicken/Beef \$25.9/26.9

Stir fried with fresh chilli, peppercorns and vegetables

Oyster Sauce stir fry - Chicken/Beef \$25.9/26.9

Stir fried with mushroom and vegetables

❖ SEAFOOD

Fish of the Day Fillet: \$30.9 Whole: \$45.9 - \$55.9

Choice of: Fried fish - *Chilli (gf)/Tamarind (gf)/ 3 Flavour Sauce*

Fried/Steamed fish - *Ginger Sauce – please allow time to cook*

Garlic Prawns \$31.9

Stir fried with garlic and pepper, garnished with fried garlic and shallots

Lemon Prawns (gf) \$31.9

Lightly cooked in coconut cream with a touch of lemon

Choo Chee Prawns (gf) \$31.9

Sautéed in red curry paste and coconut cream

Grilled Tiger Prawns (gf) \$31.9

Whole prawns stuffed with butter and herbs, grilled and served with our fresh homemade chilli sauce. Please allow time to cook

Seafood Basil \$31.9

Selected seafood stir fried with fresh basil and chilli

Seafood Satay (gf) \$31.9

Marinated prawns and scallops, skewered then grilled, served with our homemade satay sauce

Grilled Seafood Curry (gf) \$31.9

Selected seafood sautéed in red curry paste and coconut cream, wrapped in foil and lightly grilled. Please allow time to cook

❖ CLASSICAL THAI SALADS

Yum Beef (gf) \$28.9

Grilled slices of lean beef with chilli and lemon dressing

Yum Clear Noodles (gf) \$19.9

Clear vermicelli noodles with minced chicken breast and prawn with chilli and lemon dressing

Yum Thalay (gf) \$31.9

Selected seafood with chilli and lemon dressing

Larb Chicken (gf) \$25.9

Minced chicken breast mixed through aromatic, toasted ground rice and herbs, seasoned with lemon dressing and chilli

❖ VEGETARIAN MAINS

<i>Thai Corner Salad (gf)</i>	\$19.9
Freshly prepared salad with deep fried tofu and boiled egg, topped with our homemade peanut sauce	
<i>Lemon tofu (gf)</i>	\$18.9
Lightly fried tofu sautéed in coconut cream with a touch of lemon	
<i>Spicy Tofu (gf)</i>	\$19.9
Lightly fried tofu stir fried with sweet chilli jam, whole dried chillies and cashew nuts	
<i>Pad Khing Tofu</i>	\$19.9
Lightly fried tofu stir fried with ginger and vegetables	
<i>Panaeng Tofu (gf)</i>	\$19.9
Smooth mild curry with grounded peanuts, peas, beans and capsicum	
<i>Green or Red Curry Tofu (gf)</i>	\$19.9
Medium curry with tofu, coconut cream and vegetables	
<i>Mixed Vegetables</i>	\$10.9
Green vegetables stir fried in oyster sauce	
<i>Vegetarian Pad Thai (gf)</i>	\$12.9
Rice noodles stir fried with tofu, egg, beansprouts and grounded peanuts	
<i>Vegetarian Fried Rice</i>	\$12.9
<i>Vegetarian Pineapple Fried Rice</i>	\$12.9

❖ NOODLE & RICE

<i>Pad Thai (gf) – Chicken 15.9 Prawns 18.9</i>	
Homemade recipe – rice noodles topped with beansprouts, egg and grounded peanuts	
<i>Mee Krob - Chicken 15.9 Prawns 18.9</i>	
Sweet dry crispy noodles topped with egg. Please allow time to cook	
<i>Fried Rice - Chicken 15.9 Prawns 19.9</i>	
<i>Pineapple Fried Rice - Chicken 15.9 Prawns 19.9</i>	
Fried rice with cashew nuts, pineapple cubes and a touch of curry powder	
<i>Steamed Jasmine Rice</i>	\$2.5 p/p