

❖ SET MENU

Minimum 6 people

\$40.90 per person - 3 courses

\$47.90 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

- ❖ Seafood in Hot Basil
- ❖ Beef Prik Sod or Pad Khing Beef
- ❖ Spicy Chicken
- ❖ Green or Red Chicken Curry
- ❖ Pad Thai Chicken
- ❖ Mix Vegetables
- ❖ Jasmine Rice

Dessert

- ❖ Homemade ice cream

Fully Licensed – BYO wine only

Corkage Charge \$3.50 per person

No separate billing Public Holiday 10% surcharge

Mastercard/Visa 1.2% 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

❖ SOUP

Tom Yum Soup (gf) 9.90

Hot and spicy soup with prawns, mushroom, lemongrass, galangal and kaffir lime leaves

Tom Kha Soup (gf) 9.90

Smooth coconut soup with chicken mushroom lemon grass, galangal and kaffir lime leaves

❖ ENTRÉE

Chef Special (5 pcs) 8.50

Crispy wonton wrappers filled with chicken and crabmeat, deep fried and served with our sweet chilli sauce

Vegetarian Spring Roll (3 pcs) 8.50

Filled with glass noodles, yellow beans, shredded lettuce and carrots, accompanied by our sweet chilli sauce

Vegetarian Curry Puff (3 pcs) 8.50

Deep fried pastry filled with potatoes, carrot and peas, lightly seasoned in curry powder, accompanied by our sweet chilli sauce

Fried Tofu (gf) 8.50

Deep fried served with a sweet sauce topped with crushed roasted peanut

Fish Cake (3 pcs) 9.50

With Thai herbs and spices served with cucumber relish topped with crushed roasted peanuts

Chicken on Toast (3 pcs) 9.50

Seasoned minced chicken breast with onion, deep fried on toast deep, served with cucumber relish

Fish Crepe (3 pcs) (gf) 9.50

Steamed fish crepes served with fried shallots and our sweet chilli sauce

Mixed Entrée 14.90 p/p

An assortment of 5 pieces of entrees selected by our Chef

Chiang Mai Dish (gf) 14.90

Minced chicken breast cooked in chilli paste and tomatoes, accompanied by lettuce and cucumber

Som-Tam (Papaya Salad) (gf)

Shredded green papaya and carrot with prawns, tomatoes, peanuts and 20.90

a Thai lime and chilli dressing

❖ CURRIES

Green Curry - Chicken/Beef (gf)	30.90/32.90
Medium curry with coconut cream, zucchini, peas and capsicum	
Red Curry - Chicken/Beef (gf)	30.90/32.90
Mild curry with coconut cream, sliced bamboo, zucchini, peas and capsicum	
Yellow Chicken Curry (gf)	30.90
Mild chicken curry with coconut cream, potatoes, onions, capsicum and a touch of tamarind	
Panaeng - Chicken/Beef (gf)	32.90/34.90
Smooth mild curry with grounded peanuts, peas, beans and capsicum	
Jungle Curry - Chicken/Beef (gf)	30.90/32.90
Hot curry with fresh chilli, sliced bamboo, beans, peas, capsicum and Thai herbs without coconut milk	
Roast Duck Curry (gf)	38.90
Medium curry with zucchini, peas, capsicum, tomatoes, galangal and pineapple pieces	
Seafood Curry (gf)	36.90
Prawns or mixed seafood with any of the above curries	

❖ MEAT

Spicy Chicken (gf)	32.90
Sliced chicken breast stir fried with sweet chilli jam, onion, spring onion, whole dried chillies and cashew nuts	
Basil stir fry - Chicken/Beef	32.90/33.90
Minced chicken breast or minced beef, stir fried with onion, spring onion, capsicum, fresh chilli and basil leaves	
King Cobra Chicken	32.90
A Northern dish – minced chicken breast with fresh chilli, basil, peppercorns and Thai chilli paste	
Pad Khing - Chicken/Beef	30.90/32.90
Stir fried with ginger, onion, spring onion and capsicum	
Prik Sod- Chicken/Beef	30.90/32.90
Stir fried with fresh chilli, peppercorns, onion, spring onion, capsicum and tomato	

Oyster Sauce stir fry - Chicken/Beef	30.90/32.90
Stir fried with mushroom, onion, spring onion and Asian greens	
Lamb Dish	38.90
Stir fried with fresh chilli, onion, spring onion, capsicum and Asian greens	
Salty Beef	33.90
Lean beef specially marinated and deep fried, topped with fried shallots and served with a sweet dipping sauce.	
Garlic stir fry - Beef/Lamb	33.90/38.90
Stir fried with garlic and sweet soy sauce, garnished with fried garlic and shallot	
Whiskey stir fry - Beef/Lamb	33.90/38.90
Minced lean meat stir fried with fresh chilli, bamboo shoots, peas, capsicum and a touch of cooking wine	
Wrapped Chicken (4 parcels)	32.90
Specially marinated chicken thigh wrapped in pandan leaves, deep fried and served with a sweet sauce with toasted sesame	
Grilled Rack of Lamb (4 cutlets) (gf)	39.90
Grilled lamb cutlets complimented with our fresh homemade chilli sauce	
Chicken Satay (5 skewers) (gf)	26.90
Skewered chicken tenderloin, grilled and served with our homemade peanut sauce, garnished with toasted sesame	
Roast Duck	38.90
Boneless duck on a bed of thin crispy noodles topped with a sweet homemade sauce	
Grilled Quails (gf)	36.90
Grilled then deep fried until golden, topped with fried shallots, served with our sweet chilli sauce	
Egg Omelette (gf)	19.90
Fried omelette with chopped onion, Thai style served with chilli sauce	

❖ SEAFOOD

Fish of the Day	Fillet: 36.90 Whole: 54.90 - 67.90
Choice of:	Fried fish - <i>Chilli (gf)/Tamarind (gf)/ 3 Flavour Sauce</i>
	Fried/Steamed fish - <i>Ginger Sauce – please allow time to cook</i>

Garlic Prawns	36.90
Stir fried with garlic and pepper, garnished with fried garlic and shallot	
Lemon Prawns (gf)	36.90
Lightly cooked in coconut cream with a touch of lemon and chilli jam	
Choo Chee Prawns (gf)	36.90
Sautéed in red curry paste and coconut cream with galangal, capsicum and basil	
Grilled Tiger Prawns (gf) – please allow time to cook	40.90
Whole prawns stuffed with butter and herbs, grilled and served with our fresh homemade chilli sauce. Please allow time to cook	
Seafood Basil	37.90
Mixed seafood stir fried with fresh basil and chilli with onion, spring onion, capsicum and basil	
Seafood Satay (gf)	38.90
Marinated prawns and scallops, skewered then grilled, served with our homemade satay sauce	
Grilled Seafood Curry (gf) – please allow time to cook	37.90
Selected seafood sautéed in red curry paste, egg and coconut cream, wrapped in foil and lightly grilled. Please allow time to cook	

❖ CLASSICAL THAI SALADS

Yum Beef (gf)	34.90
Grilled slices of lean beef with red onion, spring onion, tomato, cucumber and a chilli and lime dressing	
Yum Clear Noodles (gf)	28.90
Clear vermicelli noodles with minced chicken breast and prawn, red onion, spring onion, tomato, cucumber and a chilli and lime dressing	
Yum Thalay (gf)	37.90
Mixed seafood with red onion, spring onion, tomato, cucumber and a chilli and lime dressing	
Larb Chicken (gf)	32.90
Minced chicken breast mixed through aromatic, toasted ground rice and herbs, with red onion, spring onion and a Thai lime dressing	

❖ VEGETARIAN MAINS

Lemon tofu (gf)	24.90
Lightly fried tofu sautéed in coconut cream with a touch of lemon and chilli jam	
Spicy Tofu (gf)	25.90
Lightly fried tofu stir fried with sweet chilli jam, whole dried chillies, onion, spring onion and cashew nuts	
Pad Khing Tofu	24.90
Lightly fried tofu stir fried with ginger, onion, spring onion, capsicum and Asian greens	
Panaeng Tofu (gf)	25.90
Smooth mild curry with grounded peanuts, peas, beans and capsicum	
Green or Red Curry Tofu (gf)	24.90
Medium curry with tofu, coconut cream and vegetables	
Mixed Vegetables	17.90
Green vegetables stir fried in oyster sauce, topped with fried shallot	
Vegetarian Pad Thai (gf)	17.90
Rice noodles stir fried with tofu, egg, beansprouts and grounded peanuts	
Vegetarian Fried Rice	17.90
Vegetarian Pineapple Fried Rice	18.90

❖ NOODLE & RICE

Pad Thai (gf)	Chicken 19.90 Prawns 23.90
Homemade recipe – rice noodles topped with beansprouts, egg and grounded nuts	
Pad Si-ew	Chicken 19.90 Prawns 23.90
Stir-fried rice noodles with sweet soy sauce and vegetables	
Pad Kee Mao (Drunken Noodles)	Chicken 20.90 Prawns 24.90
Stir-fried rice noodles with chilli and basil	
Fried Rice	Chicken 19.90 Prawns 23.90
Pineapple Fried Rice	Chicken 21.90 Prawns 25.90
Fried rice with cashew nuts, pineapple pieces and a touch of curry powder	
Mee Krob – please allow time to cook	Chicken 20.90 Prawns 24.90
Sweet dry crispy noodles topped with egg. Please allow time to cook	
Steamed Jasmine Rice (gf)	3.50 p/p