



**Gluten Free and Vegan options available,
Also please notify staff of any allergies
Thank You**

menu

entrée

- 00 **Salt and Pepper Soft Shell Crab** 16.80
Crispy soft shell crab tossed with salt, pepper and spices,
served with sweet chilli sauce
- 0 **Som-Tum Thai** 16.80
Salad of grated green papaya, prawn, crushed peanut and
crispy soft shell crab with sweet lime juice dressing
- 1 **Pho-Pei Tod (4 Rolls)** 13.80
Vegetable spring roll, deep fried, served with sweet plum dipping sauce
- 2 **Satay Chicken or Beef (4 Skewers)** 14.80
Skewers of chicken or beef, charcoal grilled and topped with
delicious peanut sauce
- 3 **Tod-Mun-Pla (Fish Cake – 3 pieces) (GF)** 14.80
Patty of spicy minced fish, deep fried, served with sweet chilli cucumber sauce
- 4 **Pla Beef (GF)** 14.80
Salad of beef with lemongrass, mint, herbs and chilli,
tossed with spicy lemon dressing
- 5 **Larb Chicken (GF)** 14.80
Traditional Thai salad of minced chicken, mints, coriander, and red onion
tossed with spicy lemon dressing
- 6 **Sea Star (3 pieces)** 15.80
Minced prawn, squid & chicken dumplings, served in mild red curry sauce
- 7 **Charcoal Squid** 15.80
Charcoal grilled marinated squid, served with sweet chilli
and peanut dipping sauce
- 8 **Miang Pla (6 pieces)** 15.80
Crispy snapper tossed with lemongrass, coriander and mild spicy
lime juice dressing, served with cashew nut on betel leaves
- 9 **Snow Pea Salad (GF)** 15.80
Salad of blanched snow pea, minced chicken, roasted coconut
and ground peanuts tossed in spicy lemon dressing

soups

- 000 **Tom-Kha Prawn or Chicken (GF)** 9.80
Seasoned broth with prawn or chicken and mushrooms in coconut milk
- 10 **Tom-Yum Prawn or Chicken (GF)** 9.80
Favourite Thai hot and sour lemongrass soup with chicken or prawns
and mushrooms
- 11 **Kaeng-Jued (GF)** 9.80
Clear seasoned broth with chicken, prawns, squid & vegetables

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food

main course

- 12 **Pad-Pak (GF)** 16.80
Stir-fried combination of vegetables with oyster or peanut sauce.
All green vegetables 17.80
- 13 **Kaeng Kheo-Waan (GF)** 18.80
Green curry of chicken with eggplant and vegetables
- 14 **Kaeng Masaman Beef (GF)** 22.80
Thick red curry beef with potato
- 15 **Kaeng-Ped Pet-Yang** 23.80
Red curry roast duck with lychee, pineapple,
eggplant, tomato, capsicum & basil
- 16 **Pad Ka Pao (GF)** 18.80
Stir-fried chicken, pork or beef with chilli, onion, spring onion & fresh basil
- 17 **Pad-King Pork or Beef (GF)** 18.80
Stir-fried pork or beef with fresh ginger, onion and spring onion
- 18 **Moo-Yang** 23.80
Charcoal grilled tasty pork with honey glaze
served with home-made mild chilli sauce
- 19 **Pandan Chicken** 22.80
Pieces of boneless chicken wrapped with aromatic pandan leaves,
deep fried and served with sweet chilli dipping sauce
- 20 **Pad-Kee-Mao (chicken or pork) (GF)** 18.80
Stir-fried pork or chicken & vegetables with chilli,
lemongrass and basil in spicy sauce
- 21 **Pepper & Garlic Chilli Pork** 23.80
Marinated pork, pan-fried with pepper, Thai spices, crispy garlic & chilli
- 22 **Choo-Chee Prawn or Chicken (GF)** chicken 21.80
Prawn or chicken in a mild delicious coconut cream prawn 24.80
curry sauce with fresh basil
- 23 **Pad Snow Pea Prawn or Squid (GF)** 24.80
Stir-fried prawn or squid with fresh mushroom and snow pea with oyster sauce
- 24 **Drunken Seafood (GF)** 24.80
Stir-fried combination of prawns, squid, mussels, baby octopus &
snapper fillet with chilli, lemongrass & fresh basil
- 25 **Spicy Crispy Prawn** 24.80
Crispy prawn tossed with homemade curry paste,
capsicum, and cashew nut

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main course

- 26 **Chicken Cashew Nut** 22.80
Stir-fried crispy chicken with cashew nuts, onion, spring onion and capsicum
- 27 **Barramundi with Sweet & Sour Chilli Sauce** 34.80
Fresh home grown Robarra spring water Barramundi, deep fried and topped with sweet & sour chilli sauce
- 28 **Pad-Kaeng-Kheo-Wann Ta-Lay (GF)** 24.80
Stir fried combination of prawns, squid, baby octopus and mussels with green curry paste, a touch of coconut milk, bean, snow pea and basil

rice and noodles

- 29 **Kao-Pad Prik (GF)** 16.80
Fried rice with chicken, egg, chilli and fresh basil
- 30 **Drunken Noodle (GF)** 16.80
Stir-fried Hokkien noodle Thai style with chicken, vegetable, chilli and basil
- 31 **Pad-Thai (GF)** 17.80
Traditional wok tossed rice noodle with prawn, ground peanut, bean curd, chives & bean sprouts
- 32 **Kao Pad (GF)** 16.80
Fried rice with chicken, onion, spring onion and egg
- 33 **Jasmin Rice** per serve 3.00

extras

- Beancurd or vegetable 2.00
- Cashew nut 2.00
- Bowl of satay sauce 3.00
- Bowl of choo-chee sauce 6.00
- Fresh chilli 1.00
- Take away container 0.50

*No separate accounts please. Minimum food charge of \$20 per person.
Surcharge of \$1 per person on public holidays. Eftpos/credit card minimum \$25.00.*

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food

vegetarian dishes

entree's

- 1 **Spring Rolls (4 Rolls)** 13.80
Vegetable spring roll, deep fried, served with plum dipping sauce
- 2 **Som-Tum (GF) (V)** 13.80
Thai salad of grated carrot and ground peanut with slightly sweet dressing of lemon juice
- 3 **Larp Vegetable (GF)** 14.80
Cellophane noodle with vegetable and beancurd, tossed with a mild spicy lime dressing
- 4 **Salt and Pepper Bean Curd (V)** 14.80
Crispy bean curd tossed with salt, pepper, garlic and chilli

soup

- 1 **Tom Yum (GF)** 9.80
Hot and sour lemon grass soup with vegetables and mushrooms
- 2 **Vegetable Soup (GF)(V)** 9.80
Vegetables with bean curd in clear soup

main courses

- 1 **Pad Ka-Pao (GF)(V)** 18.80
Stir-fried beancurd and vegetables with fresh basil and chilli
- 2 **Pad-Khing (GF)(V)** 18.80
Stir-fried beancurd and vegetables with fresh ginger, spring onion, onion and capsicum
- 3 **Kaeng-Dang (GF)(V)** 18.80
Red curry with beancurd and vegetables in coconut milk
- 4 **Kaeng-Kheo-Waan (GF)(V)** 18.80
Green curry with beancurd and vegetables in coconut milk
- 5 **Pad-Pak Ruan-Mitr (GF)(V)** 18.80
Stir-fried combination vegetables and beancurd topped with peanut sauce
- 6 **Drunken Noodle (GF)(V)** 19.80
All green vegetables and beancurd topped with peanut sauce
- 6 **Drunken Noodle (GF)(V)** 16.80
Stir-fried Hokkien noodle Thai style with beancurd, vegetables, chilli and basil
- 7 **Pad Thai (GF)(V)** 17.80
Stir-fried rice noodles with egg, bean curd, vegetables, ground peanuts, chives and bean sprout

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