



Thai food NEAR ME Menu

Food Allergy Notice

Please be advised that food prepares here may contain these ingredients:
Milk, Eggs, Wheat, Soybean, Peanuts, Treenuts, Fish and Shellfish

ENTREE



Chicken satay (4)

12.90

Grilled marinated chicken served with our creamy peanut sauce.



Chicken curry puff (4) 11.90

Traditional Thai chicken curry puff filled with potato, carrot, onion, sweet corn and pea.



Golden bag (4)

11.90

A mixture of minced chicken, corn wrapped in pastry and deep fried. Served with homemade sweet chili sauce.

Fish cake (4)(GF) 11.90

Fried fish cakes mixed with exotic herbs, lime leaves and peas.
Served with sweet chili sauce



Prawn roll (4) 11.90

Marinated whole prawn in crumbed batter. Served with homemade sweet chili sauce



Miang prawn (1)

4.80

Thai appetizer features spicy ginger and chilis, lime, salty dried shrimp, aromatic shallots, and toasted peanuts and coconut wrap with petal leave(or cos lettuce)
(Gluten free option)



Salt and pepper squid (6) 12.50

Salt and pepper calamari deep fried. Served with sweet chili mayo sauce
(Gluten free option)



ENTREE

Veg springroll (V)(4) 10.90

Thai vegetable spring rolls, with vegetables, vermicelli noodle wrapped in pastry. Served with homemade sweet chili sauce



Veg curry puff (V)(4) 10.90

Sweet potato, peas, sweet corn, carrot, onion with homemade sweet chili sauce



Crispy tofu (V)(10) 8.90

Deep fried soft tofu served with sweet chili peanut dipping sauce



Veg dim sim (V) (4) 9.90

Steamed dumpling filled with mixed vegetables. Served with soy sauce



Mixed entree (5) 12.90

Spring roll, chicken curry puff, golden bag, prawn roll, fishcake

SOUP

Veggie & tofu, Chicken 10.00

Prawn, Seafood 12.00

Tom Yum (GF)

Light and Spicy Tom Yum Broth Simmered with galangal, lemongrass, baby corn, Mushrooms, tomato, and coriander

Tom Kha (mild)

Coconut milk, lemongrass and galangal broth, mushrooms, and coriander



SALAD



Beef salad 👍

17.00

Marinated beef with mixed salad, spring onion, mint, coriander, red onion, chili, rice powder with Thai chili lime dressing



Larb chicken salad (GF)

16.00

Chicken mince with mixed salad, spring onion, mint, coriander, red onion, chili, rice powder with Thai chili lime dressing



Crispy tofu with peanut sauce salad (V) 15.50

Fried tofu, mixed salad, tomato, red onion, fried potato, homemade peanut sauce

NOODLE

Gluten free, Vegetarian, Vegan on request

Veggie & tofu, Chicken, Beef	17.00
Prawn, Seafood, Crispy pork.	19.00



Pad Thai (GF) 👍

Stir-Fried thin rice noodles, chives, radish, bean sprouts, carrot, cabbage crushed peanuts and egg in savory and sweet tamarind sauce

Pad See ew

Stir-Fried broad flat rice noodles, Chinese broccoli, and egg in light brown sauce



Pad kee mow (Hot) 👍

Stir Fried flat rice noodles with Chinese broccoli, carrot, basil, baby corn, peppercorn, chilli, garlic



Pad mee hokkien

Hokkien noodle with onion, broccoli, carrot, capsicum, spring onion, bean



Thai style tom yum noodle (Hot) 17.00

Rice noodle with chilli paste, chilli, crushed peanut, chicken ball, chicken minced, beanshoot, coriander



Kao soi gai (chicken) 👍 17.90

Northern Thai egg noodles and chicken in creamy coconut curry broth. Garnished with pickled mustard greens, red onions, fried shallots and crispy egg noodles.

Kao soi beef 17.90

Northern Thai egg noodles and marinated beef in creamy coconut curry broth. Garnished with pickled mustard greens, red onions, fried shallots and crispy egg noodles.

Kao soi prawn 17.90

Northern Thai egg noodles and crispy prawn roll in creamy coconut curry broth. Garnished with pickled mustard greens, red onions, fried shallots and crispy egg noodles.



FRIED RICE

Gluten free, Vegetarian, Vegan on request

Veggie & tofu, Chicken, Beef	17.00
Prawn, Seafood, Crispy pork.	19.00

Fried rice

Jasmine Rice Stir-Fried with onions, tomatoes, Chinese broccoli, spring onion and egg



👍 Pineapple fried rice

Stir-Fried Rice with onions, pineapple, spring onion, tomatoes, carrots, curry powder, egg and cashew nuts



Tom yum fried rice

Stir fried rice with tom yum paste, mushroom, baby corn, lime leave, galangal, lemongrass



👍 Ka praw gai kai dao

17.90

Chicken mince with garlic, chili, bean, onion, basil on rice with fried egg



CURRY

**Veggie & tofu, Chicken, Beef
Prawn, Seafood, Crispy pork.**

17.00

19.00



Green curry (V)(GF) (Medium)

Broccoli, capsicum, carrot, basil,
bamboo



Red curry (V)(GF)(Medium)

Bean, carrot, bamboo, capsicum, basil



Panang curry (V)(GF)

Pea, carrot, bean, lime leaf



Duck curry (GF) (Medium)

21.90

Duck breast, tomato, pineapple, capsicum,
broccoli, basil

Massaman beef (GF)(mild)

21.00

4 hrs. Slow-cooked, melting tender beef
in thick mild curry with potato and pineapple.
Topped with cashew nut

Massaman lamb (GF)(mild)

21.90

4 hrs. Slow-cooked, melting tender lamb in
thick mild curry with potato and pineapple.
Topped with cashew nut



STIR FRIES

Gluten free, Vegetarian, Vegan on request

Veggie & tofu, Chicken, Beef	17.00
Prawn, Seafood, Crispy pork.	19.00



Pad ka prau (Basil)

Basil, onion, chilli, garlic, bean, capsicum, carrot, bamboo

Pad peanut sauce

Bean, broccoli, carrot, Chinese broccoli

Pad pak (Mixed veggie)

Onion, spring onion, broccoli, carrot, capsicum, mushroom, cabbage

Pad cashew

Onion, capsicum, spring onion, carrot, cashew, chili jam



Pad kana crispy pork (Medium) 21.90

Garlic, chilli, chinese broccoli



Duck ka prau

21.90

Basil, onion, chilli, garlic, bean, capsicum, carrot, bamboo



Pepper Beef

19.00

Onion, spring onion, red and green capsicum, peppercorn, black pepper cracked, white pepper ground



CHEF SPECIAL

 **Whole fish/ Fish fillets with choice of sauce** **30.90**

- **Lui suan**

Sweet and sour chili jam, ginger, red onion, lime, lemongrass, cashew, mint, tomato, chili



- **Lad plik (Hot)**

Spicy garlic, chili, coriander, sweet chili sauce



- **Ginger garlic**

Slightly sweet and salty with ginger, garlic, coriander



- **Nam Jim Seafood (Hot)**

Popular Thai dipping sauce made with lime juice, fish sauce, sugar, chili, coriander, lemongrass. It's tangy, spicy, sweet, and salty, perfect for seafood dishes.



Nam Jim Seafood



Seafood Tom Yum Hot Pot (2-3pp.) **30.00**

Spicy Tom Yum Broth Simmered with Galangal, Lemongrass, Baby corn, Mushrooms, Tomato, and coriander

Sweet tamarind prawn **19.00**

Mixed salad, fried shallot, sweet and sour sauce, fried potato



Chili jam seafood or prawn **20.90**

Deep fried seafood or prawn with onion, capsicum, broccoli, spring onion in Sweet Chilli Jam Sauce.

Pepper and garlic prawn **20.90**

Deep fried Tiger prawns with onion, red capsicum, broccoli, peppercorn, garlic



SIDE DISH

Jasmine rice	3.50
Coconut rice	4.50
Roti bread with peanut sauce	5.00
Fried egg	4.00

DESSERTS



Mango Ice Cream with Sticky Rice. \$12.00

Mango Ice Cream served with sweet sticky rice, topped with crispy roti and drizzled with rich, creamy coconut cream.



Pa Tong Go with Vanilla Ice Cream. \$9.00

Golden Pa Tong Go (Chinese donuts)—crispy outside, soft inside —paired with creamy vanilla ice cream, topped with sweet condensed milk and rich chocolate sauce.



Taro Dumpling with coconut Ice Cream \$9.00

Soft, sweet sticky rice stuffed with smooth, creamy taro paste, perfectly paired with coconut ice cream.



Banana Fritters with Ice Cream \$9.00

Golden, crispy banana fritters, perfectly paired with your choice of ice cream, drizzled with rich maple syrup.

Ice cream \$4.00



Coconut



Thai milk tea



Mango

Non-Alcoholic Drinks

Soft drink	\$3.00
Coke, Coke Zero, Solo, Sprite, Sunkist	
Spring water	\$3.00
Sparkling water	\$3.50
Ginger beer	\$4.50
Lemon Lime and Bitters	\$4.50
Coconut juice	\$5.90
Riviera Sparkling Drink	\$4.50
Pomegranate Blueberry	
Red Bull	\$4.00
Hot tea pot	\$5.00
Green Tea, Earl Gray, English Breakfast	

DRINK MENU

Thai Pink milk	\$5.50
known as "Nom Yen", is a Thai iced drink made with sweet sala (palm fruit) syrup and milk.	
Thai iced coffee	\$5.50
Thai Ice milk tea	\$5.90
Thai Lemon iced tea	\$5.50



Alcoholic Drinks

White Wine

MOSCATO (BROWN BROTHER)
SAUVIGNON BLANC (OYSTER BAY)

GLASS	BOTTLE
7.00	27.00
8.00	28.00



Red Wine

SHIRAZ (PEPPER JACK)
CABERNET SAUVIGNON BLANC (KOONUNGA HILL)

GLASS	BOTTLE
8.50	32.00
8.00	30.00



Beer

SINGHA	8.00
CHANG	8.00
ASAHI	9.00
CORONA	9.00



Cocktail

MANGO STICKY RICE	18.00
MALIBU PINEAPPLE	10.00

