



ENTREES

1. **Thai spring rolls (Vegetable (V) or Pork) (6PC)** 9.90
Homemade shredded vegetable or pork mince spring rolls served with sweet chilli sauce
2. **Veggie Puff (V) (4PC)** 9.90
Puff pastry with vegetable, potato in curry paste served with sweet chilli sauce
3. **Crispy sesame tofu (V/GF) (8pc)** 11.90
Deep-fried sesame crumbled tofu served with Ajad - Thai cucumber relish
4. **Hanoian chicken spring rolls (4PC) (GF)** 10.90
Chicken mince, glass noodle and herb filling in rice paper spring rolls deep fried served with Nuoc cham- dipping sauce
5. **Thai fish cake (4PC)** 9.90
Thai fish cake served with sweet and sour sauce
6. **Potato string prawns (6pc)** 10.90
King prawns wrapped in potato string deep fried served with sriracha mayonnais
7. **Son in law eggs (GF) (2eggs)** 11.90
Thai eggs with sweet and spicy tamarind sauce
8. **Satay chicken (GF) (4PC)** 11.90
Thai style marinated chicken skewer with homemade peanut sauce & Ajad - Thai cucumber relish
9. **Korean fried chicken wings (GF) (6PC)** 11.90
Crispy fried chicken wings tossed in homemade Korean style chilli sauce
10. **Northern Thai sausages (Sai Ua)(2pc)** 12.00
Grilled homemade pork sausage flavoured with Thai curry, kaffir lime leaves and fresh herbs.
11. **Seafood Nem - Vietnamese spring rolls(4PC)** 11.90
Seafood spring rolls, panko crumbed and crispy fried, with sriracha mayonnaise
12. **Peking Duck spring rolls (4PC)** 12.90
Homemade spring rolls with roasted duck and red cabbage served with pickled cucumbers and hoisin sauce
13. **Mixed entrees** 16.90
2 veggie spring rolls, 2 pork spring rolls, 2 veggie puffs, 2 fish cakes & prawn cracker



CURRY (GF)

- | Choice of meat: | Main |
|--------------------|-------|
| Vegetable and tofu | 18.90 |
| Chicken | 18.90 |
| Beef | 19.50 |
| Prawn | 21.90 |
| Mixed seafood | 21.90 |
25. **Thai red curry**
Thai red curry cooked in coconut milk and spices with pumpkin, zucchini, capsicum, green bean and basil
 26. **Thai green curry**
Thai green curry cooked in coconut milk and spices with pumpkin, zucchini, capsicum, green bean and basil
 27. **Thai Massaman curry**
Thai massaman curry cooked in coconut milk and spices with carrot, potato, onion and peanut
 28. **Red duck curry** 25.50
Classic Thai red curry with roasted duck cooked in coconut milk with tomato, eggplant, red capsicum, lychee, pineapple and basil

GRILLED (GF)

29. **BBQ Chicken** 23.00
Grilled chicken thighs marinated with lemongrass and lime leaves tossed in homemade sweet and sour sauce, topped with herbs and pickled carrots
30. **BBQ Pork** 23.00
Grilled marinated tender pork in oyster sauce, chilli, pepper and lemongrass serve with spicy tamarind sauce



FISH (GF)

- | Choice of fish: | |
|-------------------|-------|
| Salmon fillet | 22.50 |
| Barramundi fillet | 22.50 |
| Whole Barramundi | 39.50 |
38. **Choo Chee**
Fried fish in Thai Pannang curry sauce with green bean, peas, red capsicum topped with fried basil
 39. **Lemon Sauce**
Steamed fish served with coriander, mint, lemon sauce
 40. **Ginger Sauce**
Steamed fish served with ginger aromatic sauce with cauliflower, red capsicum, onion, black fungus, celery and carrot
 41. **Fish Sam Rod sauce**
Fried fish dipped in sweet and sour sauce

NOODLE /RICE

- | Choice of meat: | Main |
|--------------------|-------|
| Vegetable and tofu | 17.50 |
| Chicken | 17.50 |
| Beef | 18.50 |
| Prawn | 19.50 |
| Mixed seafood | 19.50 |
42. **Pad Thai**
Traditional stir-fried rice stick noodle with egg, onion, beanshoots, Thai chives, topped with cracked roasted peanut
 43. **Pad Se Ewe**
Stir fried flat noodle with egg, Chinese broccoli in dark soy sauce
 44. **Pad Kee Mau**
Stir fried flat noodle with red capsicum, onion, baby corn, green pepper corn, green bean, bamboo and chilli
 45. **Traditional Thai Fried Rice**
Fried rice with egg, onion, carrot and chinese broccoli
 46. **Special Tom Yum Fried Rice**
Fried rice with egg, broccoli, onion, tomato and celery in Tom yum sauce
 47. **Pad ka paw fried rice**
Thai spicy fried rice with basil, bamboo, capsicum, green bean
 48. **Steamed Rice** 3.50
A side bowl of Thai jasmine steamed rice
 49. **Coconut Rice** 4.50
A side bowl of Thai jasmine steamed rice cooked in coconut milk

CHEF'S RECOMMENDATIONS

50. Tofu combination (V) 21.50
Fried tofu topped with onion, pea, carrots, corn, cashew nuts and shitake mushroom sauce
51. Pannang pork curry 21.50
Tender pork slow cook in tasty pannang curry paste
52. Yellow curry Eggplant Tofu (V) 21.50
Slow cooked eggplant and tofu with sour yellow curry paste and wild betel leave
53. Yellow curry lamb 23.50
Thai yellow curry with slow-cooked lamb, potato, carrot, onion and cashew nuts.
54. Kana moo kaob 23.50
Crispy pork stir fried with garlic, chilli, broccoli, chinese broccoli and capsicum
55. Pad Prik Khing Moo krob 23.50
Crispy pork stir fried in red curry paste with green beans, red capsicum and topped with shredded Kaffir lime leaves
56. Mix seafood Sam Rod 24.50
Mix seafood with sweet and sour Thai style sauce
57. Pad cha seafood 23.50
Stir fried mixed seafood with red capsicum, onion, baby corn, green peper corn, green bean, bamboo and chilli



KIDS MENU

Choice of meat:		
Chicken	Beef	Vegetable
58. Pad Thai		12.50
Traditional stir-fried rice stick noodle with egg, topped with cracked roasted peanut.		
59. Thai Fried Rice		12.50
Fried rice with egg, carrot, peas, corn		
Free vanilla icecream with chocolate or strawberry sauce and rainbow sprinkles		

*Please let us know if you have any food allergies or dietary needs

10% of Sunday and public holiday surcharge

STIR-FRIED (GF)

Choice of meat:	Main
Vegetable and tofu	18.90
Chicken	18.90
Beef	19.50
Prawn	20.90
Mixed seafood	20.90

31. Thai Basil
Stir-fried with basil leaves, bamboo, green bean, capsicum, onion, garlic and chilli

32. Garlic Sauce
Stir-fried with garlic sauce and mixed vegetables

33. Fresh Ginger
Stir-fried with fresh ginger, garlic, cauliflower, red capsicum, onion, black fungus, celery, carrot and broccoli

34. Satay Sauce
Stir-fried with peanut sauce, green bean, red capsicum, onion, cauliflower, celery and carrot

35. Cashew nuts
Stir-fried with cashew nuts, broccoli, red capsicum, onion, corn, celery, carrot and green bean

36. Asian green
Stir-fried with mixed Asian green bean, broccoli, chinese broccoli, celery and bean shoots

37. Pad woon sen
Stir-fried glass noodle with garlic thai style sauce, bamboo, bean shoots, chives, broccoli and carrot



SIDE DISHES

14. Warm Roti (2PC) (V) 6.50
Roti bread served with peanut sauce
15. Thai Fries 6.90
Thai Style French Fries served with Sriracha Mayo
16. Vietnamese Sesame Rice Crackers (V/GF) 7.90
Black and white sesame rice crackers served with peanut sauce

SALAD

17. Green Apple Salad (VG/GF) 16.50
Green apple, coriander, mint, onion and cashew nuts, mixed lettuce tossed in mild Thai-inspired green chilli dressing
18. Som Tum (VG/GF) 16.50
Classic Thai salad of shredded green papaya, green bean, carrot and tomato in a sweet and spicy lime dressing, topped with roasted peanuts
19. Som Tum with soft shell crabs 26.90
Classic Thai salad of shredded green papaya, green bean, carrot and tomato in a sweet and spicy lime dressing, topped with roasted peanuts serve with crispy fried soft shell crabs
20. Thai Beef Salad (GF) 17.90
Grill beef mixed with fresh spring onion, mint, coriander, red onion and chilli
21. Larb (Chicken or tofu) (GF) 17.90
Mince chicken or tofu tossed with fresh spring onion, mint, coriander, red onion, chilli and ground roasted rice
22. Seafood or Calamari salad (GF) 18.90
Cooked seafood/calamari, green papaya, mixed herb in mild Thai-inspired green chilli dressing

SOUP

Choice of meat:	Entrée	Main
Vegetable and tofu	10.90	17.00
Chicken	10.90	17.00
Prawn	11.90	20.00
Mixed seafood	11.90	20.00

23. Tom Yum
Classic Thai hot and sour soup with lime leaves and lemongrass, corn, tomato, red onion, mushroom, celery, coriander and chilli
24. Tom Ka
Creamy coconut soup with lime leaves and lemongrass, corn, tomato, red onion, mushroom, celery, coriander and chilli

WINTER MENU

Delicious, Tasty and Nutritious

Tofu satay

Deep fried tofu
with peanut sauce



\$8.90

Green curry fried rice

Bamboo, green beans,
peas, capsicum, basil, p
epper corn, seafood



\$21.90

Panang pumpkin curry

Roasted pumpkin,
eggplants, lychee,
pineapple, peas,
capsicum, tofu.



\$22.90

Choo chee soft shell crabs

Aroma thick curry
with green beans,
peas and capsicum.



\$26.90

Khao soi Gai

Coconut curry, egg
noodle, Northern Thai
style soup with chicke
and fish balls



\$21.90

Thai combination

Sticky rice banana
and red beans,
wrapped
Coconut custard,
coconut ice-cream



\$10.90

Roti bomb

Deep fried roti
served with
Thai milk tea
custard
topped peanut
crumble.



\$10.90



KHAO SOI IS A SPICY COCONUT-CURRY-BASED NOODLE SOUP THAT IS TOPPED WITH CRUNCHY NOODLES AND FRESH CORIANDER. IT IS SERVED WITH PICKLES, CABBAGE, RAW RED ONION, AND LEMON WEDGE ON THE SIDE.