

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 sauc	
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

Grilled homemade pork sausage flavoured with Thai curry, kaffir lime leaves and fresh herbs.

11. Seafood Nem - Vietnamese spring rolls(4PC)

Seafood spring rolls, panko crumbed and crispy fried, with sriracha mayonnaise

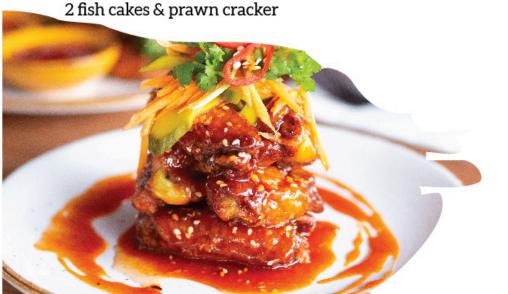
Crispy fried chicken wings tossed in homemade Korean style chilli sauce

10. Northern Thai sausages (Sai Ua)(2pc)

12. Peking Duck spring rolls (4PC)

Homemade spring rolls with roasted duck and red cabbage served
with pickled cucumbers and hoisin sauce

13. Mixed entrees
2 veggie spring rolls, 2 pork spring rolls, 2 veggie puffs,



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, zuchini, capsicum, green bean and basil

26. Thai green curry

Thai green curry cooked in coconut milk and spices with pumpkin, zuchini, 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

12.00

25.50

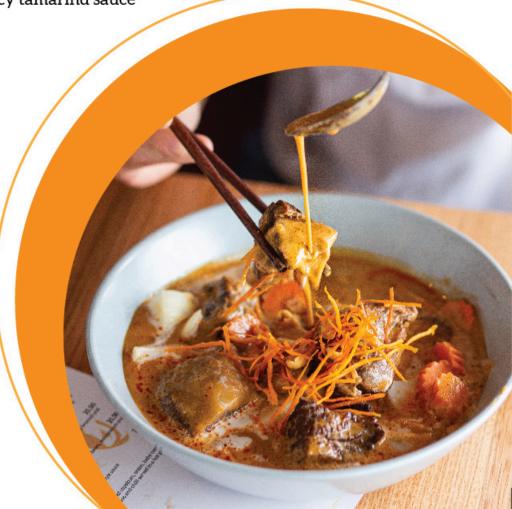
Classic Thai red curry with roasted duck cooked in coconut milk with tomato, eggplant, red capsicum, lychee, pineapple and basil

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





Choice of fish:

Salmon fillet Barramundi fillet	22.5 22.5

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



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

FO Tofu combination (II)

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 broc	coli
and capsicum	coli
	23.50
and capsicum	23.50
and capsicum 55. Pad Prik Khing Moo krob	23.50
and capsicum 55. Pad Prik Khing Moo krob Crispy pork stir fried in red curry paste with green beans, red caps	23.50
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and capsicum 55. Pad Prik Khing Moo krob Crispy pork stir fried in red curry paste with green beans, red caps and topped with shredded Kaffir lime leaves 56. Mix seafood Sam Rod Mix seafood with sweet and sour Thai style sauce 57. Pad cha seafood	23.50 icum 24.50



Choice of meat: Chicken Beef Vegietable 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 choccolate or strawberry sauce and rainbow springkles

*Please let us know if you have any food allergies or dietary needs 10% of Sunday and public holiday surcharge



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) Roti bread served with peanut sauce 15. Thai Fries Thai Style French Fries served with Sriracha Mayo 16. Vietnamese Sesame Rice Crackers (V/GF) 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 shoft 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



Entrée	Main
10.90	17.00
10.90	17.00
11.90	20.00
11.90	20.00
	10.90 10.90 11.90

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

Delicious, Tasty and Nutritious

Tofu satay

Deep fried tofu with peanut sauce



\$8.90

Green curry fried rice

Bamboo,greenbeans, peas,capsicum,basil,p eppercorn, seafood





Panang pumpkin curry

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





Aroma thick curry with greenbeans, peas and capsicum.





Khao soi Gai

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

\$26.90





\$10.90

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.



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