



STARTER

SATAY GAI (4) chargrilled marinated chicken skewers topped w/ house satay & cucumber relish	13.9
VEGETARIAN SPRING ROLLS (4)(V) house made vegetarian spring rolls w/ plum sauce	12.9
PORK BELLY BAO BUNS (2) steamed buns w/ pork belly, shallot, chilli mayo hoisin, chilli	15.9
CHICKEN WINGS (6) fried marinated chicken wings served w/ sweet chilli sauce	13.9
FISH CAKES (4) local fish w/ mixed herb & red curry paste served sweet chilli sauce & peanuts	13.9
SALT & PEPPER FRIED TOFU crisp battered silken tofu served w/ house made sweet chilli sauce & peanuts	12.9
GYOZA (6)(V) pan fried vegetable dumplings w/ dipping sauce	13.9
CURRY PUFFS (4)(V) crispy vegetable & yellow curry puff served w/ dipping sauce	12.9
CRISPY GARLIC CHIVE CAKES (4)(V) deep fried garlic chive cakes w/ sweet vinegar	13.9
STEAMED VEGETABLE DUMPLINGS (4)(V) steamed dumplings filled with vegetables served w/ soy sauce	13.9

SALAD

“YUM GAI YANG” CHAR GRILLED CHICKEN SALAD grilled chicken w/ turmeric & chilli served w/ mixed salad & lime dressing	22.9
“NAM TOK NEUA” BEEF SALAD grilled beef w/ mixed salad, thai basil, mint, chilli & roasted rice powder, lime dressing	25.9
“SOM TUM” PAPAYA SALAD green papaya salad w/ peanuts, chilli & lime dressing	17.9

GRILLED

“GAI YANG” BBQ CHICKEN char grilled turmeric & lemongrass marinated chicken served w/ spicy dipping sauce	22.9
CRYING TIGER char grilled bbq beef served w/ spicy dipping sauce	27.9

CURRY

VEGETABLE & TOFU CHICKEN BEEF PRAWN	19.9 20.9 21.9 24.9
RED CURRY red chilli, vegetables, kaffir lime leaves, basil	
GREEN CURRY green chilli, bamboo shoots, vegetables, kaffir lime leaves, basil	
PANANG CURRY panang, vegetables, ground coriander, caraway, kaffir lime leaves	
JUNGLE CURRY water based curry (no coconut milk) w/ young peppercorns, holy basil, roasted rice, galangal, baby corn, Thai eggplant	
LAKSA NOODLE SOUP classic Southeast Asian spicy noodle soup w/ noodles and bean sprouts	

RICE & NOODLES

VEGETABLE & TOFU CHICKEN BEEF PRAWN PORK BELLY	19.9 20.9 21.9 24.9 24.9
PAD THAI stir fried thin rice noodles w/ egg, crushed peanuts & tofu in pad thai sauce	
CASHEW NUT NOODLE stir fried flat rice noodles w/ cashew nuts, egg & chilli jam sauce	
“PAD KEE MAO” CHILLI BASIL NOODLE spicy stir fried flat rice noodles w/ egg, thai herbs & chilli basil sauce	
PAD SEE EW stir fried flat rice noodles w/ egg, chinese broccoli & sweet soy sauce	
“KAO PAD” FRIED RICE stir fried rice w/ egg, onion, chinese broccoli & tomato	
“KAO KA PAO KHLUK” SPICY FRIED RICE spicy fried rice w/ egg, crushed garlic, chilli & basil	

STIR FRIED

VEGETABLE & TOFU CHICKEN BEEF PRAWN PORK BELLY	19.9 20.9 21.9 24.9 24.9
OYSTER SAUCE stir fried oyster sauce w/ garlic	
CASHEW NUT SAUCE stir fried roasted cashew nuts w/ chilli jam	
CHILLI & BASIL SAUCE stir fried crushed garlic & chilli w/ thai basil	
SATAY SAUCE stir fried w/ peanut sauce & aromatic herbs	
HOISIN SAUCE stir fried w/ hoisin sauce & topped w/ fried onion	
GARLIC & PEPPER stir fried w/ garlic & pepper served w/ broccoli and onion	
RED CURRY STIR FRY stir fried crushed garlic & chilli w/ peppercorn, galangal, kaffir lime leaves & thai basil	
SWEET & SOUR stir fried w/ garlic, tomato, cucumber & pineapple	
SEAFOOD	
SALT & PEPPER SQUID salt & pepper squid served w/ sriracha mayo	23.9
STEAMED BARRAMUNDI GINGER SHALLOT steamed wild caught barramundi fillet w/ ginger & soy sauce served w/ bok choy & shallot	29.9
BARRAMUNDI RED CURRY pan fried wild caught barramundi fillet w/ red curry & steamed vegetables	29.9
SOUP	
VEGETABLE & TOFU CHICKEN PRAWN	14.9 15.9 16.9
“TOM YUM” spicy & sour soup w/ mushroom, mixed herbs	
“TOM KHA” coconut soup infused w/ lemongrass, mushroom, galangal & kaffir lime leaves	

ALLERGY ADVICE: inform staff if you have any questions in regards to allergies

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RECOMMENDED

RED DUCK CURRY roasted duck w/ red curry, eggplant, seasonal fruits & basil	26.9
MASSAMAN BEEF CURRY slow cooked beef in massaman curry sauce served w/ potato	22.9
ROASTED DUCK served w/ steamed chinese broccoli, special sauce, shiitake mushroom & spices	26.9
“KANA MOO GROB” CRISPY PORK BELLY W/ CHINESE BROCCOLI stirfried crispy pork belly w/ garlic, bean paste, chilli & chinese broccoli	23.9
VEGETABLE RED CURRY DUMPLINGS vegetable dumplings w/ red curry, bok choy & capsicum	22.9
“PAD PAK” STIR FRIED MIXED VEGETABLES Thai style vegetables stir fried w/ garlic & mushroom sauce	19.9

DESSERT

COCONUT ICE CREAM home made coconut ice cream w/ sticky rice, jackfruit & peanut	14.9
THAI TEA ICE CREAM home thai tea ice cream w/ house crumble, toasted coconut, herbal & coconut jelly	14.9
GOLDEN GAYTIME FRIED ICE CREAM deep fried golden gaytime wrapped in filo pastry served w/ toasted coconut, chocolate crumble & seasonal fruit	16.9
MANGO STICKY RICE traditional southeast asian dessert served w/ rice, fresh mango & coconut milk	16.9

SIDES

JASMINE RICE	4
ROTI	4
PEANUT SAUCE	6.9
COCONUT RICE	6.9
STEAMED VEGETABLES	8.9
STEAMED CHINESE BROCCOLI w/ mushroom sauce & garlic	8.9





SOFT DRINK

COCA COLA NO SUGAR /	
COCA COLA / SPRITE / FANTA	4.9
LEMON LIME BITTERS	6
STILL WATER 750ML	6
SPARKLING WATER 750ML	6

BEER

SINGHA (THAILAND)	9
CORONA	8
HEINEKEN	8
PURE BLONDE LOW CARB	8
STONE & WOOD PACIFIC ALE	10
JAMES BOAGS PREMIUM LIGHT	8
SOMERSBY APPLE CIDER	8

WHITE		GLASS	BOTTLE	RED & ROSE		GLASS	BOTTLE
PETAL & STEM SAUVIGNON BLANC		9	38	GEOFF MERRILL PIMPALA RD SHIRAZ		10	42
HOWARD PARK MIAMUP CHARDONNAY			46	YARRAWOOD PINOT NOIR			44
MADFISH RIESLING			44	JACKS ESTATE CABERNET SAUVIGNON		11	46
VILLA SANDI LA VILLA PINOT GRIGIO		10	42	GEOFF MERRILL SAINT NIC GSM			46
SPARKLING				BOUCHARD AINS & FILS ROSE		10	42
VILLA SANDI PROSECCO		11	46				

COCKTAILS

APEROL SPRITZ	13
aperol, villa sandi prosecco, soda, orange	
MARGARITA	15
tequila, cointreu, fresh lime, salt	
SPICY MARGARITA	15
tequila, cointreu, fresh lime, jalapeno, tajin	
PASSIONFRUIT CAPRIOSKA	14
vodka, fresh lime, passionfruit,simple syrup	
MAWJITO	15
white rum, fresh lime, mint, watermelon, soda	

MOCKTAILS

WATERMELON NO-JITO	11
watermelon, fresh mint, lime, soda	
PINEPPLE COCONUT	11
pineapple, lychee, coconut cream	

THAI ICED COFFEE	6
THAI MILK TEA	7

BYO wine only 3.5 per person

BANQUET 1

\$48 p/p (min 4 ppl)

- SATAY GAI
- VEGETARIAN SPRING ROLLS
- CURRY PUFFS
- PANANG CHICKEN CURRY
- CHILLI BASIL BEEF STIRFRY
- VEGETABLE & TOFU PAD THAI
- STEAMED RICE
- COCONUT ICE CREAM

BANQUET 2

\$58 p/p (min 4 ppl)

- PORK BELLY BAO BUNS
- SALT & PEPPER FRIED TOFU
- SATAY GAI
- MASSAMAN BEEF CURRY
- SALT AND PEPPER SQUID
- CHILLI BASIL CHICKEN STIRFRY
- KAO PAD FRIED RICE VEGETABLE & TOFU
- GOLDEN GAYTIME FRIED ICE CREAM

KIDS MENU

- TOFU BITES (6) 10
deep fried tofu with satay sauce
- CHICKEN SKEWERS (2) 11
satay skewers with satay sauce
- CHICKEN WINGS (3) 11
crispy chicken wings with sweet chilli sauce
- all served with plain rice or egg fried rice

MAW MAW

LUNCH SPECIALS

– DINE IN OR TAKEAWAY –

ENTREES 7.9

GYOZA (3)

CHICKEN WINGS (3)

SATAY SKEWERS (2)

FISH CAKES (2)

SPRING ROLLS (2)

MAINS

VEGETABLE & TOFU 14.9

CHICKEN 15.9

BEEF 16.9

PRAWN 18.9

noodles

fried rice

stir fry (w/ rice)

curry (w/ rice)

PAD THAI

FRIED RICE

CASHEW NUT SAUCE

RED CURRY

PAD SEE EW

CHILLI BASIL

OYSTER SAUCE

GREEN CURRY

PAD KEE MAO

FRIED RICE

CHILLI BASIL SAUCE

CHEF'S RECOMMENDATIONS

MASSAMAN BEEF CURRY W/ RICE 15.9

PORK BELLY W/ CHINESE BROCCOLI & RICE 16.9

CHILLI BASIL CHICKEN MINCE W/ RICE 14.9

ADD ON
fried egg or
boiled egg
+3

Available Monday - Friday only