



SILK THAI

RESTAURANT

MENU

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STARTERS

Fish Cakes (GF/N) \$14

4 pcs. Flake, mild red curry, lime leaves, chilli beans, sweet chilli sauce, peanuts

Duck Wraps \$16

4 pcs. Roast duck, sweet thai relish, chives, cucumber, wrapped in roti bread

Crackers (carrot / mushroom / prawn) \$6

Choose either one. Served warm and crisp.

Spring Rolls \$11

VEGGIES: 4 pcs - carrot, spring onion, coreander, cabbage

CHICKEN: 6 pcs - minced chicken with vegetables.

PRAWN: 6 pcs - whole prawn wrapped in crispy pastry.

PORK: 4 pcs - minced pork, vegetables, garlic, onion.

All Springrolls are served with sweet chilli sauce on the side.

Curry Puffs \$12

4 pcs. Chicken, onion, potato, sweet chilli sauce, peanuts

Roti Rolls (N) \$14

2 pcs. BBQ chicken tenderloins wrapped in warm roti, with satay sauce, cucumber and lettuce

BBQ Satay Tenderloins (GF/N) \$16

4 pcs. Chicken tenderloin skewers, side of peanut satay sauce

Vegan Crispy Tofu (V/N) \$9

Deep fried tofu, vegan sweet chilli sauce, roasted peanuts

Roti Bread (V) \$5

Pan warmed flat bread. Add side of peanut satay sauce for +\$1

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SOUPS

Tom Yum

Veg+Tofu Chicken Prawn

Hot and sour soup, tomatos, mushroom, babycorn.

\$11—\$12—\$13

Tom Kha

Coconut cream based soup, lemon grass, tomatos, mushroom, red onion, baby corn.

\$12—\$13—\$14

Buddha's Broth

Clear flavoursome broth, seasonal greens, vermicelli noodles, mushrooms.

\$12—\$13—\$14

SALADS

Yum Tofu

Lightly fried tofu, chilli paste, coriander, mint, red onion, lemon, spring onion [served warm]

\$15

Yum Ped (Duck Salad)

Sliced roasted duck, chilli paste, coriander, lemon, mint, spring onion, red onion [served warm]

\$19

Larb Gai (GF)

Chopped chicken, lemon, ground rice, red onion, coriander, spring onion, mint [served warm]

\$15

Yum Gai (GF/N)

Sliced chicken breast, peanuts, coconut cream, coriander, spring onion, red onion [served warm]

\$16

Satay Salad (GF/V/N)

Asian herbs, mix of seasonal greens, satay sauce with lightly fried tofu [served cold]

\$14

Papaya Salad (Som Tum) (GF)

Green Papaya, green beans, tomatoes, asian herbs, garlic, Lemon juice, Fish sauce [served cold]

\$16

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RICE

Veg+Tofu \$19 | Chicken \$20 | Beef \$21 | Seafood \$ 23

Tom Yum Fried Rice

Tom Yum flavour, Seasonal greens, baby corn, carrot, onion

Thai Fried Rice

Tomato, egg, onion, carrot, ginger, spring onion

Fried Jungle Rice

Fried rice, chilli, basil, pineapples, tomato, onion, spring onion

Steamed Rice/Coconut Rice

Steamed rice or coconut rice

\$ 3 / 4

NOODLES

Veg+Tofu \$19 | Chicken \$20 | Beef \$21 | Seafood \$23

Pad Sen Gratiem (N)

Rice noodles, garlic, spring onion, peanuts, egg, bean shoots

Pad Thai (N)

Rice noodles, peanuts, carrot, bean shoots, spring onion, egg

Pad See Ew

Flat rice sheet noodles, chinese broccoli, egg, bean shoots

Pad Kee Mao

Flat rice sheet noodles, garlic, chilli, pepper, basil, vegetables

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Stir Fry Mains

Lemon Chilli Wings (GF) \$12

3 large chicken wings (including drumette) crispy fried then wok tossed in our fiery sauce (lemon, chilli, basil, garlic)

Larger portions available: 6 wings \$20 | 9 wings \$28

BBQ Pork Belly + Rice \$27

Barbecued sliced pork belly + rice, with your choice of sauce:

A: Fiery Sauce (lemon, basil, garlic) (GF)

B: Garlic & Pepper Sauce

More choices: coconut rice +\$1 | steamed vegetables +\$3

Cashew Chicken (N) \$25

Chicken breast, roasted cashews, onion, capsicum, vegetables

Basil or Chilli Beef \$25

Sliced beef rump, basil or chilli, onions, garlic, green vegetables

Lemongrass Chicken \$23

Chicken breast, lemongrass, garlic, greens, onion, baby corn

Kanar Moo Grob \$24

Pork belly, chinese broccoli, soya beans, garlic, cabbage

G & P Chicken or Beef \$23/25

Chicken or rump beef, garlic & pepper, onions, tomatoes, seasonal greens

Krapow Chicken + Rice \$25

Finely chopped chicken + rice, basil, bamboo, onion, beans, chilli, garlic, served with fried egg

Stir Fried Greens (vegan on request) \$22

Seasonal greens, tofu, bean shoots, baby corn

Add: ginger +\$0 | basil +\$0 | satay sauce +\$0 | cashews +\$2

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SEAFOOD

Basil Seafood \$27

Stir fried banana prawns and calamari, chilli, basil, bamboo, garlic, vegetables, onion

Garlic & Pepper Fish \$28

Whole fish (of the day), crispy fried and wok tossed in a garlic and pepper sauce

Fish On Fire (GF) \$28

Whole fish (of the day), crispy fried then wok tossed with red chilli, lemon juice, basil and garlic

Garlic & Pepper Calamari \$25

Calamari, onion, tomatoes, greens, white pepper, garlic

CURRIES

All Curries can be made Vegan on request except for Red Curry.

All Curries are Gluten Free. Choose from: mild | medium | hot

Massaman Beef (N) *top seller***** \$26

Tender slow cooked beef, potatoes, roasted peanuts

Red Curry Duck \$27

Roast duck, pineapple, tomatoes, mushrooms, bamboo, lychee

Chicken (green / red / massaman / panang) \$23

Sliced chicken breast, bamboo, beans, fresh basil
(massaman contains potatoes)

Green Curry Fish / Prawn \$24/26

Tender flake fillet or 7 prawns, beans, basil, bamboo, snow peas

Veggies (green / red / yellow / massam. / panang) \$22

Seasonal greens, tofu, bamboo, basil
(massaman and yellow curry contain potatoes)

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DESSERTS

Toddy Palm Cakes (GF/V) \$8

2 cakes per serve. Light and fluffy cakes derived from toddy palm fruit, topped with sweetened coconut milk

Coconut Ice Cream (N) \$9

Authentic thai ice cream, roasted crushed peanuts

Mango Ice Cream \$9

Authentic thai ice cream

Banana Fritter (GF) \$10

Served with vanilla ice cream

Coco Banana (N/V) \$12

Sticky rice, sliced banana in warm coconut milk, peanuts

Allergy Disclaimer:

Silk Thai makes every attempt to identify ingredients that may cause an allergic reaction for those with food allergies. However there is always risk of contamination as in our kitchen we use products such as milk, eggs, gluten, seafood, peanuts, other nuts, sesame seeds and capsicum. Although we have cross contamination policies we can not guarantee a total absence of these products in any of our dishes. Customers with food allergies must be aware of this risk. Silk Thai will not assume any liability for adverse reactions from the food consumed, or items one may come in contact with whilst eating any of our meals or itemised food sources.

GF = Gluten Free
V = Vegan
N = Contains Nuts

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BEVERAGES

We are licensed for takeaway alcohol. Any unfinished bottles of wine or beer may be sealed and taken home

BEER & CIDER

Furphy Refreshing Ale	\$ 8	Chang (thai beer)	\$ 7
Stone & Wood Pacific Ale	\$ 8	Singha (thai beer)	\$ 8
Roger's Amber Ale (mid strength)	\$ 6	Leo (thai beer)	\$ 5
Orchard Thieves Apple Cider \$ 8			

SPIRITS

Coke + Mekhong Thai Whiskey or Jim Beam White Label Whiskey	\$ 9
Coke + Johnnie Walker Red Label Scotch	\$ 9
Gin + Schweppes Tonic Water	\$ 9.5
Vodka + Lime & Schweppes Lemonade	\$ 9.5

ASSORTED

Thai Coconut Water	\$ 4.5
Thai Milk Tea (cold)	\$ 4.5
Lemon Lime & Bitters	\$ 6
Sparkling Mineral Water	\$ 5.5
Coke, Coke (no sugar), Sunkist, Solo Original Lemon	\$ 4
Schweppes (Lemonade / Tonic Water)	\$ 4
Tea (Green / Jasmine)	\$ 4.5

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WINE LIST

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RED Wine (by the glass)

Jamiesons Run, Billy's Shadow, Cabernet Sauvignon, Australia	\$ 7
Jamiesons Run, Billy's Shadow, Shiraz, Australia	\$ 7

WHITE Wine (by the glass)

Silver Moki, Sauvignon Blanc, Marlborough, New Zealand	\$ 7
Jacob's Creek, Chardonnay, Barossa Valley, Australia	\$ 8.5
Warburn Estate, Gossips, Moscato, Australia	\$ 7.5

RED Wine (by the bottle)

De Bortoli, Windy Peak, Pinot Noir, Yarra Valley, Australia	\$ 27
Jamiesons Run, Billy's Shadow, Shiraz, Australia	\$ 21
Jamiesons Run, Billy's Shadow, Cabernet Sauvignon, Australia	\$ 21

WHITE Wine (by the bottle)

Silver Moki, Sauvignon Blanc, Marlborough, New Zealand	\$ 25
Jacob's Creek, Chardonnay, Barossa Valley, Australia	\$ 26
Warburn Estate, Gossips, Moscato, Australia	\$ 21
Giesen, Sauvignon Blanc, Marlborough, New Zealand	\$ 28
Annie's Lane, Riesling, Clare Valley, Australia	\$ 29
Balliamo, Pinot Grigio, Delle Venezie, Italy	\$ 26

Prosecco (by the bottle)

Porta Dante, Veneto, Italy	\$ 30
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Concerning BYO Wine: Corkage at \$6.5 per bottle

Concerning BYO Beer: \$2 per bottle or can