

Starters

Roti - 5.9

Thai Style flatbread served with peanut sauce

Por Pia Tod | Spring Rolls - 9.9 (Veg or Chicken)

Minced chicken or vegetables wrapped in pastry & served with sweet chilli sauce

Curry Puffs - 9.9 (Veg or Chicken)

Minced chicken or vegetables wrapped in puff pastry & served with sweet chilli sauce

Satay | Chicken Skewers - 11.9

Marinated pieces of chicken fillet, chargrilled in coconut milk & served with warm peanut sauce

Tod Mun Pla | Fish Cakes - 9.9

Patties of minced fish & long beans, seasoned with red curry paste & served with sweet chill sauce

Tod Mun Goong | Prawn Cakes - 9.9

Marinated cakes of minced prawns, breaded and deep fried. Served with a side of sweet chilli sauce

Goong Tod | Coconut Prawns - 10.9

Tiger prawns, deep fried with beer batter & rolled in coconut shavings. Served with sweet chilli sauce

Goong Hum Pa | Prawns wrapped in Pastry - 9.9

Marinated tiger prawns wrapped in golden pastry & deep fried, served with sweet chill sauce

Tung Tong | Money Bags - 10.9

Seasoned minced chicken, water chestnuts & mixed vegetables, wrapped in pastry 'bags' & deep

fried. Served with sweet chilli sauce

Yuer Pai | Netted Spring Rolls - 9.9

Minced seafood with chestnut, mushroom & taro in rice paper rolls. Served with sweet chilli sauce

Goong Pun Mun | Potato Prawns - 9.9

Marinated prawns wrapped in potato string. Served with sweet chilli sauce

Kanom Kui Chai | Chive Pancakes - 7.9

Steamed chive cakes, grilled until golden brown & served with sweet soy sauce

Moo Ping | Pork Skewers - 11.9

Marinated strips of pork neck, grilled & served with a sweet & sour tamarind sauce

Gai Tod | Crispy Chicken Wings - 9.9

Lightly seasoned chicken wings, deep fried & served with our house made sweet chilli sauce

Kai Look Keuy | Son In Law Eggs - 16.9

Hard boiled eggs, deep fried for a crispy outer shell & topped with tamarind sauce, fried shallots & coriander

Soups

Tom Yum | Lemongrass Soup - 9.9

Thai style lemongrass soup with tomatoes & mushrooms. Seasoned with fresh lemon, kaffir lime, chilli & coriander with a choice of Vegetables, Chicken OR Prawns

Tom Kha | Coconut Milk Soup - 9.9

Coconut milk broth, with lemongrass, galangal, ginger, fresh lemon, mushrooms, red onion & tomato with a choice of Vegetables, Chicken OR Prawns

Por Tak | Spicy Seafood Soup - 11.9

Spicy soup packed with a variety of fresh seafood, seasoned with lemon juice & basil leaves

Gang Jued | Clear Soup - 9.9

Clear chicken stock soup cooked with breast chicken pieces & mixed vegetables topped with fried garlic

Salads

Som Tum | Papaya Salad - 16.9

Strips of fresh papaya, carrot, long beans, crushed peanuts & tomato, with our spicy & tangy Thai salad dressing

Yum Nuer | Grilled Beef Salad - 19.9

Grilled pieces of rump steak, tomatoes, cucumber, red onion & spring onion, tossed together with chill paste dressing on a bed of shaved cabbage

Larb Gai | Minced Chicken Salad - 18.9

Minced chicken with spring onion, coriander, onion & ground rice, seasoned with our house dressing & Tom Yum paste on a bed of sliced cabbage

Naem Sod | Minced Pork Salad - 18.9

Minced pork with spring onion, coriander, onion, ginger & peanut, seasoned with our house dressing & fresh chilli on a bed of sliced cabbage

Roti Salad Wrap - 16.9

Thai style roti bread filled with tomatoes, lettuce, grilled chicken thigh fillets & warm peanut sauce

Roti Ped | Duck Roti Salad Wrap - 17.9

Roti bread filled with roasted duck breast, freshly chopped lettuce, carrots, cucumber and our homemade Hoisin sauce

Curries & Stir-Frys

Gaeng Keow Waan | Green Curry

Green curry paste with coconut milk, peas, carrots, capsicum, bamboo shoots, sweet basil leaves & long beans

Gaeng Daeng | Red Curry

Ground cumin seeds & kaffir lime curry paste, cooked in coconut milk with peas, carrots, capsicum, bamboo shoots, sweet basil leaves & long beans

Gaeng Panang | Special Red Curry

Milder & sweeter taste than red curry, this curry paste is cooked in coconut milk & served with a meat of your choice

Gaeng Ka-Ri | Yellow Curry

Cumin, ginger, garlic & shallot curry paste, cooked with carrot & potato chunks & topped with dried shallots

Gaeng Massamun | Sweet & Sour Curry

Coriander, cumin, cinnamon & cloves curry paste, cooked with coconut milk, pineapple, potatoes, carrots & peanuts

Pad Grapow | Sweet Basil Sauce

Mixed vegetables with sweet basil leaves & chilli

Pad Khing | Fresh Ginger Sauce

Mixed vegetables with fresh ginger sauce

Pad Prew Waan | Sweet & Sour Sauce

Tomato, pineapple, cucumber, Chinese cabbage, snow peas & onion with our sweet & sour Thai style sauce

Pad Nam Mun Hoy | Oyster Sauce

Stir-fried vegetables with oyster sauce

Pad Gratiam | Garlic Sauce

Garlic sauce-based stir fry, with fried garlic on a bed of sliced cabbage

Pad Nam Prig Poa | Sweet Chill Sauce

Stir fry sweet chilli with mixed vegetables

Pad Met Mamuang | Cashew Nut Stir-fry

Stir fry with cashews, onions, carrots, capsicum & spring onions

Pad Satay | Peanut Sauce Stir-Fry

Stir fry with peanut sauce and mixed vegetables

Pad Ta Krai | Tom Yum Paste Stir-fry

Stir fry with lemon & Tom Yum paste, served with mixed vegetables with a meat of your choice

Curries and Stir-Fries made with your choice of:

Chicken · Beef · Pork : 21.90

Vegetables & Tofu : 21.90

Prawns : 24.90

Gluten Free options available, please advise staff

Noodles & Rice

Pad Thai

Thin rice noodle with tamarind sauce, chive, bean shoots, & crushed peanut

Pad See Ew

Thick rice noodle in dark soy sauce with egg & mixed vegetables with a meat of your choice

Pad Kee Mao | Drunken Noodles

Thick rice noodle in sweet basil & chilli sauce with egg & mixed vegetables with a meat of your choice

Pad Thai Woon Sen | Glass Noodle Pad Thai

Glass noodles, stir fried in Pad Thai sauce & seasoned with lemon juice, with chives, bean shoots & crushed Peanuts

Koa Pad | Fried Rice

Thai style fried rice with mixed vegetables & egg and choices of meats

Kao Pad Grapow | Sweet Basil Fried Rice

Thai style fried rice cooked in sweet basil sauce, chilli, mixed vegetables and egg

Above Rice and Noodles made with your choice of:

Vegetables - 16.9

Tofu · Chicken · Beef · Pork - 17.90

Prawns - 20.90

Koa | Rice - 3 per person

Koa Kati | Coconut Rice - 4 per person

Kao Niew | Sticky Rice - 4 per serve

Desserts

Koa Tom Mud | Sticky Rice in Pandan Leaf - 8.9

Sticky rice with banana & black bean, steamed in a pandan leaf, topped with honey & sesame seeds, served with vanilla ice cream

I-Tim Kati | Coconut Ice Cream - 8.9

Home made coconut ice cream

Guay / Suparod Tod | Banana / Pineapple Fritter - 8.9

Deep fried banana or pineapple drizzled with honey & sesame seeds, served with vanilla ice cream

I-Tim Tod | Fried Ice Cream - 7.9

Deep fried ice cream topped with honey & sesame seeds -

Kao Niew I-Tim | Sticky Rice with Coconut Ice Cream - 9.9

Home made sticky rice, served with coconut ice cream

Kanom Tuay | Coconut Milk Pudding - 8.9

Thai style coconut milk custard, steamed in a ceramic cup & topped with coconut cream

Chef's Suggestions

Gai Yang | Barbecue Chicken - 25.9

Marinated chicken thigh fillet, garnished with coriander & served on a bed of cabbage with sweet chill sauce

Kor Moo Yang | Barbecue Pork Neck - 25.9

Thai style marinated Pork neck, served on a bed of cabbage with sweet chill sauce

Gaeng Daeng Ped | Roast Duck Red Curry - 27.9

Red curry with mixed vegetables, lychees & roast duck breast

Gaeng Massamun Lamb | Massamun Lamb Curry - 27.9

Massamun curry with slow cooked lamb chunks, potatoes, carrots and onions

Nuer Aroy | Sesame Beef - 24.9

Stir fried pieces of rump steak in signature house sauce, with cashew nuts. Topped with spring onions & sesame seeds

Goong Ma Karm | Prawns in Tamarind Sauce - 27.9

Lightly battered tiger prawns, glazed with our home made sweet & sour tamarind sauce with lettuce & cucumber

Gai Loong Song | Chicken in Mango Sauce - 22.9

Lightly battered pieces of chicken fillet, deep fried, topped with a sweet and tangy mango sauce and sesame seeds

Seafood

Pad Talay | Mixed Seafood Stir Fry - 27.9

Mixed seafood & vegetables with sweet basil sauce & chilli

Pla Lard Khing | Fish with Fresh Ginger Sauce - 27.9

Lightly battered pieces of barramundi fillet, fried & topped with fresh ginger sauce on a bed of cabbage

Pla Sam Rod | Fish with Sweet & Sour Sauce - 27.9

Lightly battered pieces of barramundi fillet, fried & topped with sweet & sour sauce on top a bed of cabbage

Thai Station Set

Starters

Roti Bread

Chicken Curry Puffs

Chicken Spring Rolls

Potato Prawns

Main

Chicken Larb Gai Salad

Prawn Pad Thai

Beef Red Curry

Chicken Cashew Nut Stir-fry

Rice

\$42 per Person

Dessert

Banana Fritter

OR

Coconut Ice Cream

Drinks

Wine by the Glass

House Sauvignon Blanc - 7.5

House Chardonnay - 7.5

House Shiraz - 7.5

House Cabernet Sauvignon - 7.5

House Sparkling Wine - 7.5

Red Wines

Penfolds Bin 28 Shiraz - 60

Pepperjack Shiraz - 37

Wolf Blass Cabernet Sauvignon - 32

Jacob's Creek Pinot Noir - 27

White Wines

Oyster Bay Sauvignon Blanc - 37

Brown Brothers Moscato - 28

House Sauvignon Blanc - 27

House Chardonnay - 27

De Bortoli Semillon Sauv. Blanc - 23

Sparkling Wine

Jacobs Creek Trilogy Burt Cuvee - 32

Beer

Singha | Chang - 7.5

Asahi | Corona | Heineken | James Boag's - 7.5

Strongbow's Classic Apple Cider - 7.5

Victoria Bitter | Cascade Light - 7

Spirits

Scotch, Rum, Gin, Vodka, Bourbon, Baileys, Tequila, Cointreau
7.5

Cold Drinks:

Coke | Coke 0 Sugar | Diet Coke - 4

Fanta | Lemonade | Lemon Squash - 4

Apple | Orange | Cranberry | Coconut Water - 4.9

Raspberry Lemonade | Lemon Lime & Bitters - 4.9

Mineral Water | Soda | Tonic | Ginger Ale - 4.5

Lipton Lemon Iced Tea | Thai Milk Tea - 5.5

Hot Drinks

Jasmine Tea | Green Tea | English Tea | Peppermint Tea - 3

Nespresso Coffee | Hot Chocolate - 3.5