

Appetisers

A1	Spring Rolls – 6 pieces	\$11.00
	Crispy pastry rolls filled with glass noodles, carrot and cabbage. Vegetarian.	
A2	Thai Style Tofu	\$10.00
	Fried cubes of fresh tofu served with peanut sauce. Vegetarian.	
A3	Red Curry Fish Cakes (Tod Mun Pla) – 5 pieces	\$13.00
	Fresh minced fish mixed with red curry paste and herbs. Served with sweet chilli sauce.	
A5	Money Bags – 6 pieces	\$11.00
	Minced fresh chicken, kumara, carrot, celery with mild curry flavours and wrapped in spring roll pastry.	
A6	Curry Puffs – 6 pieces	\$11.00
	Minced fresh chicken, potato and kumara with mild curry flavours wrapped in a puff pastry case.	
A7	Chicken Satays – 5 pieces	\$12.00
	Skewers of fresh chicken marinated in a mild curry paste, grilled and served with a creamy peanut coconut sauce.	
A8	Combination Appetiser (for two people)	\$22.00
	Two each of appetisers A1, A3, A5, A6 and A7 (ten pieces in total).	
A9	Summer Rolls with Chicken – 4 pieces	\$13.00
	Rice paper rolls filled with fresh chicken, carrot, celery, onion, lettuce, mint and coriander.	
A10	Grilled Chicken or Beef Salad	\$14.00
	Grilled fresh chicken or beef slices with fresh lemon juice, chilli, garlic, tomato and onion with fresh Thai herbs.	
A11	Roti with Satay Sauce	\$8.00
	Our very popular roti are now available with satay sauce as a starter.	

Please let us know about any special dietary requirements you have such as vegetarian, dairy-free, gluten-free, and food you are allergic to.

Soups

S1	Tom Yum Chicken Prawns Seafood	Small/Large \$13.00/\$21.00 \$15.00/\$25.00 \$16.00/\$26.00
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With spicy-heat and citrus flavours, this soup is made from chilli, lemongrass, kaffir lime leaves, and galangal. No English name does justice to this most famous of Thai dishes so we just call it by its Thai name.

S2	Clear Chicken Soup	\$13.00/\$21.00
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Clear soup of succulent chicken with glass noodles and vegetables.

S3	Tom Kha Chicken Seafood	\$13.00/\$21.00 \$16.00/\$26.00
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A delightful mix of lemon juice, lemongrass, galangal and coconut cream. The tartness of the lemon flavours are an ideal combination for the rich sweetness of the coconut cream.

Extras

E1	Jasmine Rice	\$2.00
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Jasmine rice is the signature rice of Thailand in much the same way that basmati rice is the signature rice of India. Its name derives from the unique perfume of the cooked rice.

E2	Sticky Rice	\$5.00
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Sticky or glutinous rice is the rice of choice in the North and North-East of Thailand. If you have never tried it, you don't know what you are missing. It has a unique taste and texture.

E3	Roti	\$6.00
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Roti are delicious as an appetiser, or as a complement to main dishes such as Masaman curry. They became popular in Thailand through southern, Malaysian influences.

Meal Additions

Chicken, Beef, Pork, Cashews	\$3.00
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Lamb, Squid	\$4.00
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Prawns (3)	\$5.00
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Noodles	\$3.00
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Sauces	\$1.00
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When ordered as an extra to your main dish.

Doggie Bag Service	\$0.50
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When you can't finish all your food, we will pack your leftovers for 50 cents per container.

Curries

C1	Red or Green Curry	
	Chicken, Beef, or Pork	\$25.00
	Lamb or Fish	\$27.00
	Prawns	\$28.00

The most well-known Thai curries. Your choice of meat or seafood is combined with vegetables, a curry paste made from red or green chillies and coconut cream.

C2	Penang Curry	
	Chicken, Beef, or Pork	\$25.00
	Lamb	\$27.00

A delightfully rich and mild coconut-based curry sauce is added to a stir fry of meat and vegetables.

C4	Masaman Curry	
	Beef	\$25.00
	Lamb	\$27.00

Tender prime beef or lamb with potato, kumara and onion in a rich mixture of spices with coconut cream.

C5	Duck Red Curry	\$27.00
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Grilled duck with red curry paste, coconut cream and vegetables.

C6	Pineapple Red Curry	
	Beef or Pork	\$26.00
	Prawns	\$28.00

The delicate sweet and sour flavours of the pineapple with the spicy red curry sauce are a magic combination. Includes vegetables.

C7	Yellow Curry	
	Chicken, Beef, or Pork	\$25.00
	Lamb	\$27.00
	Prawns	\$28.00

A coconut cream-based curry containing turmeric for colour and flavour. Includes potato and kumara.

Please let us know how spicy you would like your curry: mild, medium, hot or for the very adventurous Thai hot!

Mains

- M1 Stir Fry with Chilli and Thai Basil (Pad Grapow)**
Chicken, Beef, or Pork \$25.00
Lamb \$27.00
Prawns \$28.00
- Meat or prawns is stir fried with fresh vegetables and combined with a spicy chilli paste containing Thai basil. This basil has a delicious aniseed-like flavour.
- M2 Stir Fry with Garlic and Pepper Sauce**
Chicken, Beef or Pork \$25.00
Lamb or Squid \$27.00
Prawns \$28.00
- Stir fried meat or seafood is mixed with fresh vegetables in a garlic and pepper sauce.
- M3 Sweet and Sour (Pad Priow Wahn)**
Chicken, Beef or Pork \$25.00
Prawns \$28.00
- Meat or prawns is stir fried with fresh vegetables. Then fresh pineapple and a sweet and sour sauce are added.
- M5 Stir Fry with Cashew Nuts**
Chicken, Beef or Pork \$26.00
Prawns \$29.00
- Meat or prawns is stir fried with fresh vegetables and lightly-toasted cashew nuts. Contains a little chilli paste oil for a very tasty combination.
- M6 Stir Fry with Ginger (Pad King)**
Chicken, Beef or Pork \$25.00
Fish \$27.00
- Stir fried meat or fish with fresh vegetables topped with fresh ginger root strips and a tasty sauce. If you like the unique taste of fresh ginger root this is the one for you.
- M7 Stir Fry with Satay Sauce**
Chicken, Beef or Pork \$25.00
Prawns \$28.00
- Meat or prawns is stir fried with fresh vegetables and served in a creamy, coconut-based peanut sauce.

Please note that all mains contain garlic.

Mains continued

M8	Stir Fry with Chilli Paste (Pad Prik) Chicken, Beef or Pork Lamb	\$25.00 \$27.00
	Meat is stir fried with fresh vegetables and coated with a spicy chilli paste.	
M9	Seasonal Stir Fried Vegetables (Pad Pak Ruam)	\$23.00
	All your favourite seasonal fresh vegetables quickly stir fried in a tasty, Thai-style sauce.	
M10	Stir Fried Noodles (Pad Thai) Chicken, Beef, or Pork Lamb Prawns	\$25.00 \$27.00 \$28.00
	This delicious noodle dish is very popular throughout Thailand. Rice noodles are stir fried with onion, carrot, peas, garlic and egg and are coated in a tangy, salty and sweet sauce. Includes a side-serving of chopped peanuts.	
M12	Fried Rice (Kaow Pad) Chicken, Beef or Pork Prawns	\$25.00 \$28.00
	The ever-popular classic fried rice, for those you don't want something spicy. Also contains egg, carrot and onion.	
M13	Deep Fried Whole Fish with Triple Flavour Sauce (Pla Tod Sahn Rot)	Daily Price
	The secret to the success of this dish is the sauce that covers the fish. It has sweet, sour, spicy, and salty flavours all combined harmoniously.	
M14	Steamed Whole Fish with Chilli and Lemon Dressing (Pla Neung Manow)	Daily Price
	The main flavours in this dish are the spiciness of the chillies melded with the sourness of the lemons. This gives the steamed whole fish a whole new taste sensation.	
M15	Stir-Fried Noodles (Pad See Ew) Chicken, Beef or Pork Prawns	\$25.00 \$28.00
	Another popular street food rice noodle dish made with egg, broccoli, cabbage. A mix of soy sauces provides sweet and savoury flavours.	
M16	Drunken Noodles (Pad Kee Mau) Chicken, Beef or Pork Lamb Prawns	\$25.00 \$27.00 \$28.00
	Stir-fried meat or prawns with vegetables, chilli and Thai basil on a base of rice noodles.	

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Salads

TS1	Grilled Chicken, Beef or Pork Salad	\$25.00
	Grilled meat slices with fresh lemon juice, chilli, garlic, tomato and onion with fresh herbs.	
TS2	Pork, Squid and Prawn Glass Noodle Salad (Yam Woon Sen)	\$29.00
	Minced pork, squid slices, and prawns tossed with mung bean glass noodles, fresh lemon juice, chilli, garlic, spring onions and Thai herbs. Delicious spicy and sour flavours.	
TS3	Ocean Salad (Yum Talay Thai)	\$29.00
	Spicy and sour mixed seafood salad with fresh lemon juice, chilli, garlic and Thai herbs.	

Isarn (Northeast Thailand) Specialties

TI1	Isarn Salad (Larb)	
	Chicken	\$25.00
	Fish	\$27.00
	Duck	\$27.00
	Minced meat is quickly cooked and served with roasted, dried chilli flakes, mint, spring onion, lemon juice and ground roasted rice.	
TI2	Carrot Salad (Som Tam)	\$21.00
	Grated raw carrot combined with fresh chilli, garlic, lemon juice, fish sauce and chopped peanuts. This is one of the most popular Thai street snacks.	
TI3	Isarn Style Beef Salad (Neua Nahm Tok)	\$25.00
	Spicy grilled rare beef salad with roasted dried chilli, Thai herbs and ground roasted rice.	
TI5	Crying Tiger	\$25.00
	Grilled marinated beef served with a freshly-made Isarn-style chilli sauce and salad vegetables.	

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Vegetarian

V1	Summer Rolls with Vegetables and Thai Herbs	\$12.00
	Rice paper rolls filled with carrot, celery, onion, lettuce, mint and coriander.	
V2	Mushroom Tom Yum	\$13.00/\$21.00
	Spicy, lemony, and sour soup made from lemongrass, chilli, kaffir lime leaves, and galangal. These flavours meld perfectly with mushrooms.	
V3	Tofu Isarn Salad (Larb)	\$23.00
	Cubed tofu is quickly cooked and served with roasted, dried chilli flakes, mint, spring onion, lemon juice and ground, roasted rice.	
V4	Carrot Salad (Som Tam)	\$21.00
	Grated raw carrot combined with fresh chilli, garlic, lemon juice and chopped peanuts. This is a very popular Thai street snack.	
V5	Pumpkin, Chilli and Thai Basil Stir Fry (Pad Grapow)	\$23.00
	Pumpkin is stir fried with other fresh vegetables and combined with a spicy chilli paste containing Thai basil. This basil has a delicious aniseed-like flavour.	
V6	Stir Fried Eggplant and Tofu	\$23.00
	Eggplant is very popular in Thai cuisine. It is an ideal vegetable for absorbing the flavours of the accompanying sauce.	
V7	Sweet and Sour Tofu and Vegetables (Pad Priow Wahn)	\$23.00
	Tofu is stir fried with fresh vegetables and combined with fresh pineapple and sweet and sour sauce.	
V8	Tofu Stir Fry with Ginger (Pad King)	\$23.00
	Tofu and fresh vegetables topped with ginger root strips and a tasty sauce. If you like the unique taste of fresh ginger root this is the one for you.	
V9	Stir Fried Noodles with Tofu (Pad Thai)	\$23.00
	Rice noodles are stir fried with carrot, onion, peas and egg then combined with the tofu. A side-serving of chopped peanuts is included.	
V10	Eggplant and Bamboo Green Curry	\$23.00
	Eggplant and tender bamboo strips are combined with other vegetables and a spicy green curry paste and coconut cream.	
V11	Kumara and Pineapple Red Curry	\$23.00
	The kumara's sweetness combines beautifully with the fruity pineapple, the spiciness of the red curry paste and the creamy smoothness of coconut cream.	
V12	Seasonal Vegetable Yellow Curry	\$23.00
	A coconut cream-based curry containing turmeric for colour and flavour. Includes potato and kumara.	

Dessert Menu

Coconut Ice Cream with Fresh Pineapple \$14.00

Genuine coconut cream-infused vanilla ice cream topped with fresh pineapple. Topped with chopped peanuts just like Thailand!

Selection of Sorbets \$14.00

A light and refreshing selection of fruit sorbets.

Chocolate Mud Cake \$14.00

For lovers of rich, chocolate desserts. Classic, milk chocolate iced mud cake with vanilla ice cream and chocolate sauce.

Kao Niow Kiwi \$14.00

The classic Thai dessert with a Kiwi twist is known in English as sticky rice pudding. Sweet sticky rice infused with coconut cream accompanied with kiwifruit and coconut ice cream. Mouth watering!

Banana Roti \$14.00

If you have never tried roti as a dessert, here is your chance. You will not be disappointed. A roti roll with banana slices, chocolate sauce and vanilla ice cream. Kids love it.