



## IN HOUSE MENU

### ENTRÉE

1. **Salt & Pepper Squid** (8 pcs) \$12 Tender baby squid seasoned in sea salt, paprika and pepper then fried to perfection
2. **Kung Sawan** (4 pcs) \$12 A combination of finely minced prawns, pork strips, herbs and spices wrapped in rice pastry
3. **Seafood Rolls** (5 pcs) \$10 A mixture of crab meat and minced prawns with taro and spices wrapped in a rice net roll
4. **Satay Prawn** (5 pcs) \$12 BBQ marinated tiger prawns on skewers
5. **Satay Chicken** (4 pcs) \$12 BBQ marinated chicken breast fillets on skewers
6. **Fish Cake** (4 pcs) \$12 A traditional Thai style fresh red fish finely minced and blended with chilli paste then deep fried
7. **Money Bag** (5 pcs) \$10 A mixture of minced chicken, glass noodles and fresh vegetables wrapped in egg pastry
8. **Curry Puff** (4 pcs) \$10 Puff pastry filled with ground chicken, freshly minced vegetables and mild curry powder
9. **Spring Roll** (4 pcs) \$10 A mixture of glass noodles, fragrant mushrooms and fresh vegetables rolled in rice paper roll
10. **Peak Gai** (4 pcs) \$10 Deep fried marinated fresh chicken wings in a spicy sauce
11. **Mixed Entree'** (4 pcs) \$14 A combination of Satay Prawn, Spring Roll, Curry Puff and Peak Gai.

### SOUPS

- G** 12. **Tom Yum Prawn** \$12 A popular hot and spicy Thai soup with lemon grass, galangal, kaffir lime, fresh chilli, mushrooms and coriander
- G** 13. **Tom Kha Chicken** \$10 A spicy but mild coconut soup with lemon and lime juice, mushrooms, baby corn and coriander

### *it's* THAI ALL TIME FAVOURITES

14. **Banana Flower Salad** \$28 Prawns and chicken poached in a coconut milk, tossed with fresh banana flowers, kaffir lime, mint and lemon grass \*served room temperature\*
15. **Hor Mock Talay** \$28 Mixed seafood sautéed with chilli paste, coconut milk, kaffir lime leaves and fresh Thai basil
- G** 16. **Macadamias Prawns** \$26 Tiger prawns stir fried with chilli paste, garlic, snow peas and crushed macadamias
- G** 17. **Coconut Lime Prawns** \$26 Tiger prawns sautéed with chilli jam, lime juice, coconut cream, ginger and seasonal vegetables
- G** 18. **Talay Thai** \$26 Mixed seafood stir fried with garlic, seasonal vegetables, herbs and spices.
- G** 19. **Kung Gai** \$26 Tiger prawns and chicken fillets stir fried with sun dried tomatoes, snow peas, pine nuts and shrimp paste.
20. **Pla Choo Chee** \$26 Barramundi fillets slow cooked in a thick red curry, snow peas, and fresh Thai basil
- G** 21. **Fig Lamb** \$26 Lamb fillets stir fried with home made chilli jam, sun dried figs and cracked black pepper
- G** 22. **Kratiem Song Rod** \$24 Chicken and Pork fillets stir fried with garlic and pepper served with steamed seasonal vegetables
- G** 23. **Mango Chicken** \$24 Chicken fillets stir fried with sun dried mangoes, chilli paste, garlic, snow peas and crushed macadamias
24. **Gang Ped** \$24 A sweet and spicy red roasted duck curry cooked with cherry tomatoes and fragrant Thai herbs
- G** 25. **Chilli Duck Noodles** \$24 Thick rice noodles, stir fried with roasted duck, Asian green vegetables and sweet chilli paste
26. **Duck Salad** \$26 Sliced roasted duck marinated with lime juice, chilli and Thai herbs over a fresh garden salad \*served room temperature"
27. **Khao Soi** \$24 Tiger prawns and chicken fillets cooked with red curry and steamed egg noodles Served with crispy noodles, deep fried Spanish onions and crushed peanuts

### STIR FRIES

- \$18 Vegetables / Tofu,    \$20 Chicken, Beef, Pork    \$24 Prawns**
- G** 28. **Pad Kaprao** A hot and spicy stir fry with garlic, sweet basil and chilli
  - 29. **Pad Nam mun hoi** A mild stir fry with oyster sauce
  - G** 30. **Pad Kratiem** A spicy but mild stir fry with garlic and peppers
  - G** 31. **Pad Khing** A mild stir fry with ginger and mushrooms
  - 32. **Pad Peanut** Stir fried in a thick spicy peanut sauce
  - G** 33. **Pad Cashew Nuts** Stir fried with fresh garlic, cashew nuts and chilli jam
  - G** 34. **Pad Preow wan** A sweet & sour stir fry with tomatoes, pineapple, cucumber and onions

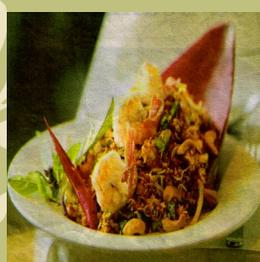
### CURRIES

- \$18 Vegetables / Tofu,    \$20 Chicken, Beef, Pork    \$24 Prawns**
35. **Gang Panang** A sweet and spicy red curry with coconut milk and fragrant Thai herbs
  36. **Gang Keow wan** A hot and spicy green curry with coconut milk, green vegetables and Thai basil
  37. **Gang Karee** An aromatic yellow curry with coconut milk, pineapple and baby potatoes
- \$22 Beef,    \$26 Lamb**
- G** 38. **Gang Massaman** A mild red curry with coconut milk, baby potatoes, onions, crushed peanuts and fragrant Thai herbs.

### RICE & NOODLES

39. **Steamed Jasmine Rice** \$2 (per person)
- G** 40. **Fried Rice**                      **\$16 Vegetables, Chicken**                      **\$20 Prawns**  
Thai style fried rice with egg and fresh garden vegetables
41. **Pad Si iew**                      **\$18 Vegetables, Chicken, Beef**                      **\$22 Prawns**  
Thick rice noodles stir fried with fresh Asian green vegetables and sweet soya sauce
42. **Pad Thai**                      **\$18 Vegetables, Chicken**                      **\$22 Prawns**  
Thin rice noodles stir fried with lime juice, bean sprouts and ground peanuts
- G** 43. **Chilli Noodle**                      **\$18 Vegetables, Chicken, Beef**                      **\$22 Prawns**  
Thick rice noodles stir fried with chilli, sweet basil and fresh garden vegetables

**G** Gluten free options available, please advise staff of food allergies  
Please be aware we are unable to guarantee any dish is completely free of residual nut oils or shellfish traces



BANANA FLOWER SALAD



PALM SUGAR PRAWNS



HOR MOCK TALAY



MASSAMAN LAMB



DUCK SALAD