

## DINE-IN MENU

### ENTRÉE

#### CURRY PUFFS (4) 13.9

Chicken, potato & curry spices wrapped in crispy puff pastry

#### VEGGIE SPRING ROLLS (4) 13.5

Filled with shitake mushrooms, cabbage, ginger, vermicelli & coriander

#### DUCK SPRING ROLLS (4) 14.9

Roast duck with vermicelli & coriander

#### STEAMED BAO (3) 19.9

With free-range chicken or tofu & Thai herbs

#### SATAY CHICKEN (4) 15.9

Grilled free-range turmeric chicken with satay

#### FISH CAKES (4) 14.9

With red curry paste, kaffir lime, leaf & snake beans

#### \* KINGFISH SASHIMI 19.9

With Thai herbs & spices, native Australian finger lime & coconut sauce \*weekends only. Limited supply

#### TOM KHA CHICKEN SOUP 14.9

Classic coconut milk, kaffir lime & galangal soup

### SALADS & MORE

#### LAAB 22.5

Chicken mince, Thai herbs, red onion, chilli & lime

#### GREEN PAPAYA SALAD 14.5

With peanuts, tomato, chilli & lime juice  
Add local prawns +\$8

#### CRYING TIGER 24.9

Grilled Wagyu beef with lime, chilli, mint & coriander

#### CRISPY EGGPLANT 17.5

Crispy fried eggplant with sweet Tamarind sauce



These dishes are traditionally cooked with a little extra zing. Let us know if you'd like mild, medium, hot or Thai

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### CURRIES

#### RED CURRY 24.9

Classic coconut milk curry with roast pumpkin, veggies & free-range chicken, or local prawns +\$5

#### GREEN CURRY 24.9

Traditional mild curry with Thai basil, seasonal veggies & free-range chicken, or local prawns +\$5

#### YELLOW CURRY 25.9

Macadamia, kipfler potato & baby corn with tofu, free-range chicken, or market fish +\$5

#### ISLAND DUCK CURRY 29.9

Roasted duck breast in red curry sauce with lychee, pineapple, cherry tomato & Thai basil

#### MASSAMAN CURRY 29.9

8-hour slow cooked beef cheek, kipfler potato, peanuts & mild coconut sauce

#### PANANG CURRY 25.9

Rich & creamy red curry with peanuts, veggies, & free-range chicken, tofu, or market fish +\$5

### STIR-FRY

#### HOLY BASIL 25.5

Wagyu beef with garlic, basil, chilli & veggies

#### CASHEW NUT 22.5

Free-range chicken, or local prawns +\$5 with cashew, chilli jam & veggies

### NOODLES

#### PAD THAI 21.9

Rice noodles, tofu, egg, beansprouts & peanuts with free-range chicken or local prawns +\$5

#### PAD SEE EW 24.9

Wagyu beef with flat rice noodles, egg & kailan in dark soy sauce & pepper

ASK US ABOUT OUR THAI COOKING CLASSES  
15% SURCHARGE ON PUBLIC HOLIDAYS.  
COMPOSTABLE TAKEAWAY CONTAINERS \$0.5.



Vegan



Vegetarian



Gluten-Free



Option

### GROUPS (4 PEOPLE MINIMUM)

#### BANQUET 49.9 PER PERSON

**Entrée** - Duck Spring Rolls, Fish Cakes, Satay Chicken

**Mains** - Panang Curry Fish, Massaman Curry, Crying Tiger, Cashew Chicken

**Sides** - Jasmine Rice & Coconut Rice

**Dessert** - Coconut Ice-cream

### RICE & SIDES

#### THAI JASMINE RICE 4

#### COCONUT RICE 5.5

#### CHICKEN FRIED RICE 17.9

#### ROTI (2) 6

### DESSERT

#### DEEP FRIED ICECREAM 11.9

Fried coconut icecream wrapped in sponge cake topped with coconut cream & crushed peanuts

#### COCO MANGO PANNA COTTA 9.9

Served with mango gelato

#### STICKY RICE 13.9

Served with lychee & coconut icecream

#### NOM NOM GELATO 5.5

Coconut or mango. Extra scoop +\$2.5



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