

# DINE-IN MENU



## ENTRÉE

**CURRY PUFFS (4)** 13.9

Free range chicken, potato & curry spices wrapped in crispy puff pastry

**VEGGIE SPRING ROLLS (4)** 13.9

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 tempura eggplant

**SATAY CHICKEN (4)** 15.9

Grilled free-range chicken tenderloin with satay

**\* KINGFISH SASHIMI** 19.9

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

## SALADS

**CRISPY CHICKEN SALAD** 23.9

Free range chicken thigh, Thai herbs, red onion, chilli & lime sauce

**GREEN PAPAYA SALAD** 15.9

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

**CRYING TIGER SALAD** 26.9

Grilled beef with lime, chilli, mint & coriander

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

## CURRIES

**RED CURRY** 25.9

Classic coconut milk curry with roast pumpkin, veggies & free-range chicken (or local prawns +\$8)

**GREEN CURRY** 25.9

Traditional mild curry with Thai basil, seasonal veggies & free-range chicken (or local prawns +\$8)

**YELLOW CURRY** 26.9

Macadamia, kipfler potato & baby corn with tofu, free-range chicken (or market fish +\$8)

**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** 26.9

Rich creamy curry with peanuts, veggies, & free-range chicken or tofu (or beef +\$3, market fish +\$8)

## STIR-FRY

**HOLY BASIL** 25.9

Beef with garlic, basil, chilli & veggies

**CASHEW NUT** 22.9

Free-range chicken (or local prawns +\$8) with cashew, chilli jam & veggies

**PAD PED** 29.9

Local prawns or market fish with red curry sauce, chilli, kaffir lime, capsicum & snake beans

**PAD GINGER** 22.9

Free-range chicken (or local prawns +\$8) with ginger, oyster sauce & veggies

Chef Recommendations

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

## NOODLES

**PAD THAI** 22.9

Rice noodles, tofu, egg, beansprouts & peanuts with free-range chicken (or local prawns +\$8)

**PAD SEE EW** 24.9

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

## RICE & SIDES

**THAI JASMINE RICE** 4

**COCONUT RICE** 5.5

**CHICKEN FRIED RICE** 17.9

**ROTI BREAD (2)** 6

## GROUPS (4 PEOPLE MINIMUM)

**BANQUET** 49.9 PER PERSON

**Entrée** - Duck Spring Rolls, Curry Puffs, Satay Chicken

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

**Sides** - Jasmine Rice & Coconut Rice

**Dessert** - Coconut Ice-cream

## 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