

# DINE-IN MENU



Vegan



Vegetarian



Gluten-Free



Option

## ENTRÉE

### CURRY PUFFS (4) 14.9

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) 15.9

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 22.9

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

### BEEF DUMPLINGS 16.9

Steamed wonton w' beef, Thai herbs, pickled veg & peanut satay sauce

### TOM YUM SOUP 15.9

Hot & sour soup with free-range chicken, lemongrass, kaffir lime, galangal, lime juice

## SALADS

### GREEN PAPAYA SALAD 16.9

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

### CRYING TIGER SALAD 27.9

Grilled striploin 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 27.9

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

### GREEN CURRY 27.9

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

### YELLOW CURRY 27.9

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

### ISLAND DUCK CURRY 30.9

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

### 🍷 MASSAMAN CURRY 30.9

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

### 🍷 PANANG CURRY 27.9

Rich creamy curry with peanuts, veggies, & free-range chicken or tofu (or beef +\$5, market fish +\$8)

## STIR-FRY

### HOLY BASIL 23.9

Free-range chicken (or beef +\$5) with garlic, basil, chilli & veggies

### CASHEW NUT 23.9

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

### 🍷 PAD PED 30.9

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

### PAD GINGER 23.9

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 23.9

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

### PAD SEE EW 23.9

Flat rice noodles, egg & kailan in dark soy sauce, pepper & free-range chicken (or beef +\$5)

## RICE & SIDES

### THAI JASMINE RICE 4

### COCONUT RICE 6

### 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 10.9

Served with mango gelato

### STICKY RICE 13.9

Served with lychee & coconut icecream

### NOM NOM GELATO 6.0

Coconut or mango. Extra scoop +\$3.5