

DINE-IN MENU

Mons



Vegan



Vegetarian



Gluten-Free



Option

ENTRÉE

- BBQ CHICKEN (4)** 15.9
Classic street style skewers with free-range chicken & tamarind & ground rice dipping sauce
- SATAY CHICKEN (4)** 15.9
Grilled free-range chicken tenderloin with peanut satay
- BEEF DUMPLINGS (4)** 16.9
Steamed wonton w' beef, Thai herbs, pickled veg & peanut satay sauce
- STEAMED BAO (2)** 12.9
With free-range chicken or tempura eggplant
- VEG SPRING ROLLS (4)** 13.9
With shitake mushrooms, cabbage, ginger, vermicelli & coriander
- ROAST DUCK SPRING ROLLS (4)** 15.9
Roast duck with vermicelli & coriander

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

Chef Recommendations

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

15% SURCHARGE ON PUBLIC HOLIDAYS.
COMPOSTABLE TAKEAWAY CONTAINERS \$0.5.

CURRIES

- RED CURRY** 27.9
With roast pumpkin, veggies & free-range chicken (or local prawns / market fish +\$8)
- GREEN CURRY** 27.9
With Thai basil, seasonal veggies & free-range chicken (or local prawns / market fish +\$8)
- YELLOW CURRY** 27.9
Macadamia, kipfler potato & baby corn with free-range chicken (or local prawns/market fish +\$8)
- ISLAND CURRY** 27.9
Southern red curry with lychee, pineapple, cherry tomato & free-range chicken (or roast duck +\$5)
- 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 local prawns/market fish +\$8)

STIR-FRY

- HOLY BASIL** 23.9
Free-range chicken (or beef +\$4) 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

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 +\$4)

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 - Veg Spring Rolls, Steamed Bao, BBQ Chicken
Mains - Panang Curry Prawn, Massaman Beef, Pad Thai Chicken, Cashew Chicken
Sides - Jasmine Rice & Coconut Rice
Dessert - Coconut Ice-cream

DESSERT

- DEEP FRIED ICECREAM** 12
Fried coconut icecream wrapped in sponge cake topped with coconut cream & crushed peanuts
- COCO MANGO PANNA COTTA** 11
Served with mango gelato
- STICKY RICE** 13.5
Served with lychee & coconut or mango gelato
- NOM NOM GELATO** 6.9
Coconut or mango. Extra scoop +\$3.5