

mons



Vegan



Vegetarian



Gluten-Free



Option

ENTRÉE

Satay Chicken(2) 12.9
Grilled chicken breast with peanut satay & pickles

Massaman Curry Puffs(2) 12.9
Slow cooked beef cheek, wrapped in puff pastry w' pickles & Massaman curry dipping sauce

Beef Dumplings(4) 16.9
With Wagyu beef, Thai herbs, pickled veg & peanut satay sauce

V Veg Spring Rolls(4) 13.9
With shitake mushrooms, cabbage, ginger, vermicelli & coriander

Steamed Bao(2) 13.9
With chicken or soft shell crab

Sticky Rice Crackers 7.9
With tomato sambal dipping sauce

STIR FRY

GF VGO Pad Holy Basil 27.9
Chicken mince or tofu with Thai basil, garlic, & chilli (add Thai style fried egg +\$3)

GF VGO Pad Cashew 27.9
Chicken or tofu (or beef +\$3, local prawns +\$6) stir-fried with cashew, chilli jam & veggies

GF Tamarind Prawns 31.9
Crispy local prawns with tamarind sweet & sour sauce

GF Pad Pong Crab 32.9
Soft shell crab stir-fried with egg & dry curry sauce

Pad Honey Chicken 25.9
Crispy fried chicken thigh with Brisbane honey, soy & sesame

CURRIES

GF VO Red Curry 29.9
With roast pumpkin, veggies & chicken (or smoked beef +\$3, local prawns+\$6)

GF VO Green Curry 29.9
With Thai basil, seasonal veggies & chicken (or smoked beef +\$3, local prawns+\$6)

GF VGO Yellow Curry 29.9
Mild curry with macadamia, roasted veggies & chicken (or local prawns \$6)

Island Curry 33.9
Roast duck red curry with lychee, pineapple, cherry tomato

GF Chu Chee Curry 33.9
Barramundi with kaffir lime & coconut milk sauce

GF Massaman Curry 30.9
Our signature 8-hour slow cooked beef cheek, potato, peanuts & mild coconut sauce

GF VO Panang Curry 29.9
Creamy curry with peanuts, veggies, & free-range chicken or tofu (or smoked beef +\$3, local prawns+\$6)

Jewel of The Sea 31.9
Steamed local prawn dumplings with Southern red curry sauce, herbs, dill & basil

NOODLES

GF VGO Pad Thai 26.9
Rice noodles, tofu, egg, beansprouts & peanuts with chicken (or local prawns +\$6)

GF VGO Pad See Ew 26.9
Flat rice noodles, egg & kailan in dark soy sauce, pepper & free-range chicken (or beef +\$3)

Drunken Noodles 29.9
Spicy flat rice noodles, with roast duck, chilli, makrut lime & basil

SALADS

GF Papaya Salad 19.9
Green papaya with peanuts, tomato, chilli & lime
Add local prawns +\$12

GF Wagyu Beef Salad 33.9
Grilled wagyu beef steak with coriander, mint, chilli & fresh lime

GF Green Mango Salad 19.9
Thai Green mango, cashew, fresh lime & herbs

RICE & SIDES

GF Thai Jasmine Rice 4.9

GF Coconut Rice 7.9

GF VGO Chicken Fried Rice 19.9

Roti Bread (2) 8

Garlic Kailan 14.9

BANQUET

Per Person (min 4) 59.9

A selection of our most popular dishes including veg spring rolls, green mango salad, satay chicken, pad thai, massaman, pad cashew stir fry, jewel of the sea curry prawn, rice & mango ice cream for dessert .

DESSERT

Deepfried Icecream 12
Fried coconut gelato wrapped in sponge cake topped with coconut cream & crushed peanuts

Coconut Icecream 8.9
Crushed peanuts & Thai jelly

15% surcharge public holidays
5% surcharge saturday/sunday
75c takeaway containers