FNTRÉF \_\_\_\_\_

Satav Chicken(2) 12.9

Grilled chicken breast with peanut satay & pickles

Massaman Curry 12.9 Puffs(2)

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

Vea 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

GFO VGO Pad Holy Basil 27.9

> Chicken mince or tofu with Thai basil, garlic, & chilli (add Thai style fried egg +\$3)

GFO VGO Pad Cashew 27.9

Chicken or tofu (or beef +\$3, local prawns +\$6) stirfried with cashew, chilli jam & veggies

Tamarind Prawns 31.9

Crispy local prawns with tamarind sweet & sour sauce

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

Pad Honey Chicken

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)

Green Curry GF VO 29.9

> With Thai basil, seasonal veggies & chicken (or smoked beef +\$3, local prawns+\$6)

GF V60 Yellow Curry 79.9

> Mild curry with macadamia, roasted veggies & chicken (or local prawns \$6)

33.9 Island Curry

Roast duck red curry with lychee, pineapple, cherry tomato

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

30.9 Massaman Curry

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

F VO Panana Curry

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

Jewel of The Sea 32.9

Steamed local prawn dumplings with Southern red curry sauce, herbs, dill & basil

NOODLFS\_\_\_\_

Pad Thai GF VGO

26.9

Rice noodles, tofu, egg, beansprouts & peanuts with chicken (or local prawns +\$6)

Pad See Fw GFO VGO

> Flat rice noodles, egg & kailan in dark soy sauce, pepper & free-range chicken (or beef +\$3)

Drunken Noodles 79.9

Spicey flat rice noodles, with roast duck, chilli, makrut lime & basil











## **SALADS**

Papaya Salad

19.9

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

**Waqyu Beef Salad** 33.9 Grilled wagyu beef steak with coriander, mint, chilli & fresh lime

Green Mango Salad 199 Thai Green mango, cashew, fresh lime & herbs

## RICE 8 SIDES \_\_\_\_\_

Thai Jasmine Rice

7.9 Coconut Rice

GF VGO Chicken Fried Rice Roti Bread (2) 8

Garlic Kailan 14.9

BANOUFT ——

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 \_\_\_\_\_

12.9 Deepfried Icecream

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

8.9 Coconut Icecream Crushed peanuts & Thai jelly

15.9 **Mango Sticky Rice** 

Fresh mango with sweet rice & coconut icecream

15% surcharge public holidays 7.5% dine-in surcharge sat/sunday 75c takeaway containers