

Mons



Vegan



Vegetarian



Gluten-Free



Option

ENTRÉE _____

GF **Satay Chicken(2)** **13.9**
Grilled chicken, peanut satay & house-made pickles

Massaman Curry **13.9**
Puffs(2)
Slow cooked beef cheek, wrapped in puff pastry
w' pickles & Massaman curry dipping sauce

Wagyu Dumplings(4) **17.9**
With Wagyu beef, Thai herbs, pickled veg & peanut
satay sauce

V **Veg Spring Rolls(4)** **12.9**
With shitake mushrooms, cabbage, ginger,
vermicelli & coriander

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

STIR FRY _____

GF **VG** **Pad Holy Basil** **28.9**
Chicken mince or tofu with Thai basil, garlic, &
chilli (add Thai style fried egg +\$3)

GF **VG** **Pad Cashew** **28.9**
Chicken or tofu (or beef +\$3, local prawns +\$6) stir-
fried with cashew, chilli jam & veggies

Tamarind Prawns **32.9**
Crispy local prawns with tamarind sweet & sour sauce

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

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

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

Island Curry **34.9**
Roast duck red curry with lychee, pineapple, cherry
tomato

GF **Massaman Curry** **31.9**
Our signature 8-hour slow cooked beef cheek,
potato, peanuts & mild coconut sauce

GF **VG** **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 **38.9**
Locals prawns, barramundi & housemade prawn
dumplings with Southern red curry sauce, herbs, dill &
basil

Khao Soi **29.9**
Rich, aromatic Thai northern curry made with chicken,
coconut milk, zucchini, chilli & crispy egg noodles

NOODLES _____

GF **VG** **Pad Thai** **27.9**
Rice noodles, tofu, egg, beansprouts & peanuts
with chicken (or local prawns +\$6)

GF **VG** **Pad See Ew** **27.9**
Flat rice noodles, egg & kailan in dark soy sauce,
pepper & free-range chicken (or beef +\$3)

Drunken Noodles **27.9**
Spicy flat rice noodles, with chicken (or roast duck
+\$6), chilli, makrut lime & basil

SALADS _____

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

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

RICE & SIDES _____

GF **Thai Jasmine Rice** **5**

GF **Coconut Rice** **8**

GF **VG** **Chicken Fried Rice** **22.9**

Roti Bread (2) **8**

Garlic Kailan **15.9**

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, island duck curry,
rice & ice cream for dessert .

DESSERT _____

Deepfried Icecream **13**
Fried coconut icecream wrapped in sponge cake
topped with coconut cream & crushed peanuts

Coconut Icecream **9**
Crushed peanuts & Thai jelly

Mango Sticky Rice **15**
Fresh mango with sweet rice & coconut icecream

15% surcharge public holidays
5% dine-in surcharge sat/sunday
75c takeaway containers