

DINE-IN MENU



ENTRÉE

- SATAY CHICKEN (4)** GF **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)** VO **12.9**
With free-range chicken or tempura eggplant
- VEG SPRING ROLLS (4)** V **12.9**
With shitake mushrooms, cabbage, ginger, vermicelli & coriander
- ROAST DUCK SPRING ROLLS (4)** **15.9**
Roast duck with vermicelli & coriander

SALADS

- GREEN PAPAYA SALAD** GFO V VGO **16.9**
With peanuts, tomato, chilli & lime juice
Add local prawns +\$8
- CRYING TIGER SALAD** GFO **27.9**
Grilled striploin beef with lime, chilli, mint & coriander

NOODLES

- PAD THAI** GF VGO **23.9**
Rice noodles, tofu, egg, beansprouts & peanuts with free-range chicken (or local prawns +\$8)
- PAD SEE EW** GFO VGO **23.9**
Flat rice noodles, egg & kailan in dark soy sauce, pepper & free-range chicken (or beef +\$4)

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** GF VO **27.9**
With roast pumpkin, veggies & free-range chicken (or local prawns +\$6)
- GREEN CURRY** GF VO **27.9**
With Thai basil, seasonal veggies & free-range chicken (or beef +\$3)
- YELLOW CURRY** GF VGO **27.9**
Macadamia, kipfler potato & baby corn with free-range chicken (or local prawns +\$6)
- ISLAND CURRY** GF **27.9**
Southern red curry with lychee, pineapple, cherry tomato & free-range chicken (or roast duck +\$5)
- MASSAMAN CURRY** GF **29.9**
8-hour slow cooked beef cheek, kipfler potato, peanuts & mild coconut sauce
- PANANG CURRY** GF VGO **27.9**
Rich creamy curry with peanuts, veggies, & free-range chicken or tofu (or local prawns \$6)

STIR-FRY

- HOLY BASIL** GFO VGO **23.9**
Free-range chicken (or beef +\$3) with garlic, basil, chilli & veggies
- CASHEW NUT** GFO VGO **23.9**
Free-range chicken (or local prawns +\$6) with cashew, chilli jam & veggies
- PAD GINGER** GFO VGO **23.9**
Free-range chicken (or local prawns +\$6) with ginger, oyster sauce & veggies
- GARLIC & PEPPER BEEF** GFO VGO **24.9**
With mushroom, carrots & broccoli

RICE & SIDES

- THAI JASMINE RICE** GF VG **4**
- COCONUT RICE** GF VG **6**
- CHICKEN FRIED RICE** **16**
- ROTI BREAD (2)** VG **6**
- GARLIC ASIAN KALE** **14**

WINTER SPECIALS

- BBQ LEMONGRASS CHICKEN (ENTREE)** **15**
Grilled free-range chicken with North-Eastern Thai lemongrass & kaffir lime dipping sauce
- PAD PRIK KHING CRAB** GF **25**
Soft shell crab stir-fried with prik king curry sauce
- TAMARIND FISH** GF **25**
Fish fillets with sweet & slightly sour tamarind sauce

BANQUET 49.9 PER PERSON

Entrée - Veg Spring Rolls, Steamed Bao, Satay Chicken
Mains - Panang Curry Prawn, Massaman Beef, Pad Thai Chicken, Cashew Chicken
Sides - Jasmine Rice & Coconut Rice
Dessert - Coconut Gelato

DESSERT

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