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 Serving up local dishes of various regions of Thailand

Our menu is dependent on seasonal availability of fresh produce

STREET FOOD

CHOICE OF:

| | |
|-----------------------|---------|
| Tofu, Chicken or Beef | \$25.95 |
| Duck | \$28.95 |
| Prawns | \$29.95 |
| Seafood | \$30.95 |

Cashew Nuts

Wok fried w/ broccoli, shiitake mushroom + spring onion

Praram

Sautéed broccoli, bok choy + green beans topped w/ peanut sauce

Pad Thai

Rice noodle wok-fried w/ egg, chive, beansprout, tofu + peanuts

Pad Khee Mao

Fresh flat rice noodle wok-fried w/ basil & chilli, chinese kale + broccoli

Pad See Eew

Fresh flat rice noodle wok-fried w/ egg, bok-choy + broccoli

Pineapple Fried Rice

Curry powder, egg, cashew nuts, tomatoes, onions + broccoli

Red Curry

W/ fresh basil, roasted pumpkins, eggplant, bok choy + broccoli

Panang Curry

W/ roasted pumpkins, green beans, capsicum + crushed peanuts

Tom Yum Soup (steamboat)

Clear hot & sour soup with Thai herbs, shiitake mushroom + tomatoes

Choice of: Tofu / Chicken / Prawn / Seafood

SMALL PLATES

Soft-Shell Crab – crisp fried soft shell crab w/ chilli lemon + garlic sauce 20.75

Chicken Satay – marinated grilled chicken thigh w/ peanuts sauce – 4pc 16.75

Pork & Prawn Dim Sum – w/ caviar + sweet soya & chilli oil – 4pc 15.75

Prawn Cake – panko crumbed shrimp pattie w/ plum sauce + almond – 3pc 14.75


Curry Puff – minced chicken, kumara + onion w/ sweet chilli sauce – 4pc 12.75

Crispy Prawn Roll – whole prawn wrapped in pastry + plum sauce – 4pc 14.75


LOCAL DISH

Slow Cooked Beef Cheek Massaman Curry   31.95


W/ roasted baby potatoes, onion, fried shallot + peanuts

Grilled Steak Green Curry  32.95

Grass-fed beef scotch (200g) w/ green beans, basil, eggplant, spinach + roti

Kra Pao Mookrob  27.45


House-crisp pork belly wok-fried w/ basil & chilli, chinese kale + green beans

Pork Prik Khing  27.45

House-crisp pork belly sautéed w/ red curry paste, smoked chill + green beans

Chicken Macadamia 27.45


Crispy chicken sautéed w/ house-sweet chilli, bok choy + broccoli

Drunken Spicy Duck  29.45


Sautéed duck breast w/ basil & chilli, bok choy, bamboo, beans + chinese wine

Nua Rod Ded 25.45

Sautéed sizzling beef w/ house-sweet chilli, bok choy + broccoli

Chicken Mango Curry  28.45




House-red curry sweetened w/ mango purée, onions, tomatoes + roti

Basil Fried Rice  19.95

W/ fresh basil & chilli, minced chicken + fried egg

Deep-Fried Snapper 42.95

Crisp whole snapper (1kg) sautéed w/ seasonal greens

Choice of: Chilli Sauce  / Tamarind Sauce  / Garlic & Pepper 

Crying Tiger – grilled grass-fed beef scotch (200g) w/ chilli tamarind relish 20.75

Grilled Pork – marinated pork scotch w/ chilli tamarind sauce – 4 skewer 16.75

Crispy Chicken – lightly battered boneless chicken w/ honey soy + peanut 15.75

Fried Chicken Wing – w/ fried garlic + sweet chilli sauce – 6pc 15.75

Spring Roll – vermicelli, celery, shredded cabbage + carrot w/ plum sauce – 4pc 12.75

Fresh Roll – w/ chicken, salad, beansprout, herbs + peanut tamarind relish – 4pc 13.75

SALAD



** HERBS = SPRING ONION, RED ONION & CORIANDER **

Som Tum   23.45



Papaya salad smashed w/ lemon & chilli, pickled crab, beans, tomatoes + nuts

Steak Salad  29.5



Grilled beef scotch (200g) tossed w/ chilli jam, herbs, cucumber, kale + tomatoes

Larb Chicken   25.95

Spicy minced chicken tossed w/ tangy herbs salad, chilli + rice powder

Raw Prawns   27.95

Thai-style prawn sashimi soaked in fish sauce w/ chilli lemon + garlic sauce

Tofu Salad   23.45

Crispy tofu tossed w/ chilli lemon sauce, beansprout, tomatoes, herbs + peanuts

Sweet

Croffle w/ ice-cream, nutella drizzle, banana, almond + oreo crumb 16


Sangkhaya baked Thai custard brûlée w/ sweetened sticky rice 16

Mango Sticky Rice w/ salted sesame + coconut chips (seasonal) 16

Banana Fritter sesame crisp battered w/ pandan drizzle + coconut ice cream 16

Sides

| | | | |
|-----------------------------|------|-------------------------|------|
| Jasmine Rice | 4.5 | Soya + Chilli | 1.5 |
| Sticky Rice | 5.5 | Peanut Sauce | 7 |
| Roti Flatbread (2pc) | 8 | Spicy Cashew + Herbs | 12.5 |
| Steamed Broccoli + Bok Choy | 12.5 | Thai Omelette + Spinach | 12.5 |

 **Gluten Free**  **Medium**

** RICE NOT INCLUDED WITH THE MEAL / .50 CENT CHARGE FOR T-A BOX / BYOW \$12 PER BOTTLE **

Most dishes contain onion + garlic. There may be trace elements of allergens present, please notify our staff of any severe allergies or dietary needs. Vegetarian option available – substitute with mushroom sauce (GF)