

Lunch Special

(Friday - Sunday 12:00pm - 2:00pm)



**BBQ seafood
with Rice** \$24.9



**Crispy Porkbelly
with Rice** \$22.9



**Pad Thai
Chicken** \$18.9



**Pad Kra Pao Chicken
with Rice** \$18.9



**Fried Rice
Chicken** \$18.9



**Green Curry Chicken
with Rice** \$18.9

Entree



Soft Shell Crab (2 half-pieces) **GF** **15**

Deep Fried Crispy Soft Shell Crab served with Sriracha Mayo Sauce and Sweet Chill Sauce



Chicken Satay (4 pieces) **GF** **13**

Marinated Chicken in Coconut Milk, Curry Powder & Spices served with Peanut Sauce, Cucumber & Red Onion on Top



Mixed Entree **15**

Golden Bag, Curry Puff, Prawn Spring Roll, Chicken Satay, Fish Cake with Sweet Chilli Sauce



Golden Bag (4 pieces) **13**

Chicken Mince filled in a Bag shaped Thin Pastry served with Sweet Chilli Sauce



Curry Puffs (4 pieces) **14**

Deep Fried Puff Pastry filled with Curried Potato, Minced Chicken & Onion served with Sweet Chilli Sauce



Spring Roll (4 pieces) **13**

Homemade Spring Rolls of Minced Pork served with Sweet Chilli Sauce

***VEGETABLE SPRING ROLL** (4 pieces) **13**

GF Gluten Friendly **GFO** Gluten Friendly Option

Please let staff know if you are allergic to any food.



Prawn Spring Roll (4 pieces) **14**
 Marinated Whole Prawn in Light Soy Sauce wrapped in Thin Crispy Pastry served with Sweet Chilli Sauce



Fish Cake (4 pieces) **GF** **13**
 Thai Style Fish Cakes served with Sweet Chilli Sauce



Golden Calamari **GFO** **15**
 Lightly battered calamari strips, soy & pepper seasoning, and sweet chili sauce topped with crushed peanuts.



Vegetable Dumpling (4 pieces) **12**
 Deep Fried Wheat Flour, Onion, Green Onion, Leek, Cabbage, Soybean Cube served with Soy Sauce.



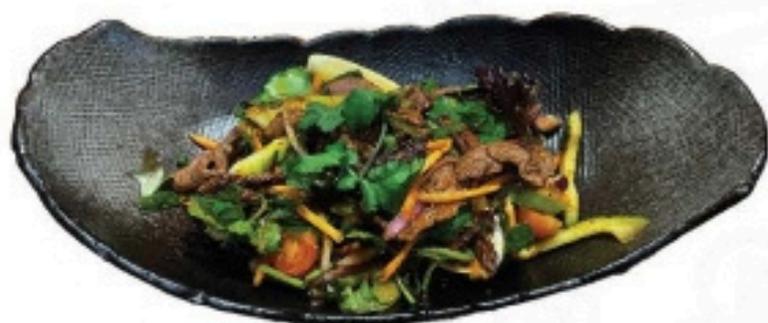
Pork Bun (1 piece) **8**
 Crispy Pork Belly with Sriracha Mayo, Sliced Cucumber, Carrot, Coriander & Mixed Salad



Mini Dim Sim (10 pieces) **13**
 Minced Fish, Prawn, Spring Onion, Cabbage served with Soy Sauce

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Salad



Beef Salad **GF** 21

Wok tossed Beef Pieces, Cucumber & Tomato seasoned with Chilli Yam, Fish Sauce, Lemon Juice, Red Onion, Mint & Coriander Leaves served on Mixed Salad



Chicken Salad **GF** 21

Minced Chicken with Chilli Yam, Lemon Juice, Red Onion, Mint & Coriander Leaves with Spicy Sauce served on Mixed Salad



Duck Salad 25

Roasted Duck seasoned with Cucumber & Tomato seasoned with Chilli Yam Sauce, Fish Sauce, Pineapple, Lemon Juice, Red Onion, Mint & Coriander Leaves served on Mixed Salad

Tom Yam **GF**

Most popular Soup in Thailand. Hot & Sour Taste, seasoned with Lemongrass, Lime Leaves, Coriander, Lemon Juice, Tomato & Mushroom

- Vegetable 12
- Chicken or Beef 13
- Prawn 15

Coconut Milk Soup **GF**

Mild Creamy Coconut Soup with Aromatic Thai Herb

- Vegetable 12
- Chicken or Beef 13
- Prawn 15

Soup



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Curry



Duck Curry 28
Roasted Duck in Red Curry with Pineapple, Cherry Tomato, Vegetables in Coconut Milk



Massaman Curry GF
Massaman Curry with Potatos, Peanuts, Onion in Coconut Milk.

- Vegetable	21
- Chicken	22
- Beef	23
- Prawn	24



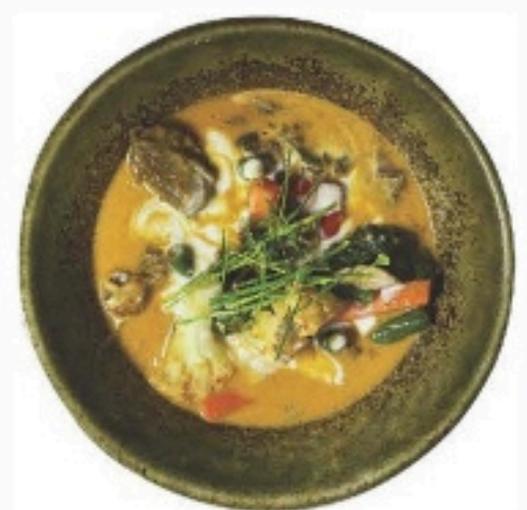
Green Curry GF
Thai Hot Green Curry, Coconut Milk, Vegetables, Bamboo Shoot Strips & Sweet Basil

- Vegetable	21
- Chicken or Beef	22
- Prawn	24



Red Curry GF
Red Curry, Coconut Milk, Vegetables, Bamboo Shoot Strips & Sweet Basil

- Vegetable	21
- Chicken or Beef	22
- Prawn	24



Panang Curry GF
Panang Curry, Coconut Milk, Lime Leaves, Green Beans & Carrot

- Vegetable	21
- Chicken	22
- Beef	23
- Prawn	24

GF Gluten Friendly GFO Gluten Friendly Option
Please let staff know if you are allergic to any food.

“We follow good hygiene practices in our kitchen however, whilst a dish may not identify a specific allergen as an actual ingredient, due to the wide range of ingredients used in our kitchen, foods may be at risk of cross contamination by other ingredients, please ask our staff for further information.”

Seafood



Steamed Ginger Fish

GFO

33

Steamed Barramundi Fillet with Fresh Ginger, Garlic, Soy Sauce served with Mixed Vegetables



Deep-fried Chilli Fish

GFO 🌶️

33

Chilli Basil with Oyster, onion, Vegetables and Bamboo Shoot Strips and Deep Fried Barramundi Fillet



Seafood Hot Plate

GFO

31

Fish Pieces, Scallops, Prawns, Calamari Stir Fried with Vegetables, Lemongrass, Lime Leave & Sweet Basil, NZ Green Mussel with Red Curry Sauce

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Chilli Basil **GFO**

Chilli & Basil Sauce with Oyster, Onion, Mixed Vegetable & Bamboo Shoot Strips

- Vegetable 21
- Chicken or Beef 22
- Prawn 24



Ginger Stir Fry **GFO**

Stir Fried Fresh Ginger with Mixed Vegetables and Oyster Sauce

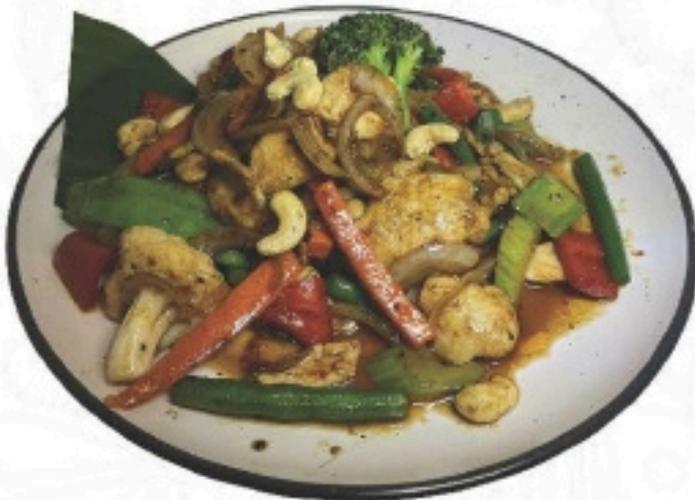
- Vegetable 22
- Chicken or Beef 24
- Prawn



Sweet & Sour Sauce **GFO**

Thai Style Tangy Sweet & Sour Sauce with Onion, Cucumber, Tomato & Pineapple

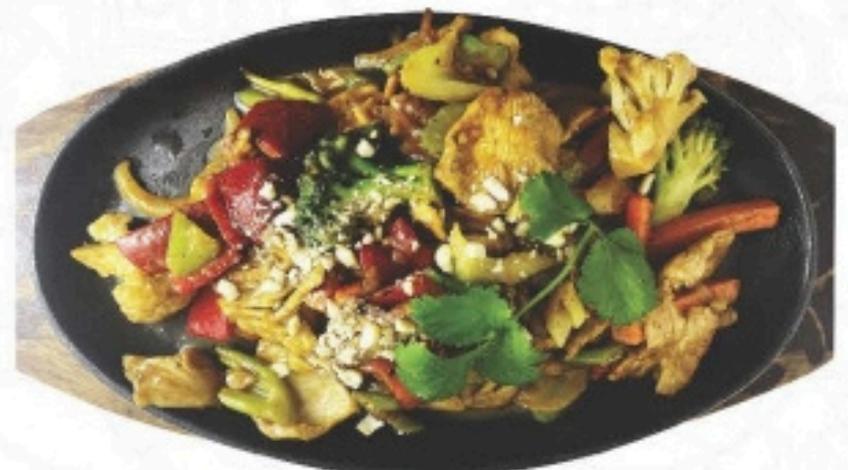
- Vegetable 21
- Chicken or Beef 22
- Prawn 24



Cashewnut Stir Fry **GFO**

Cashew Nuts in Mixed Vegetable with Chilli Jam & Oyster Sauce

- Vegetable 22
- Chicken or Beef 24
- Prawn



Satay Sauce **GFO**

Wok Fried with Peanut Sauce, Broccoli, Red Capsicum, Carrot on Sizzling Plate

- Vegetable 21
- Chicken or Beef 22
- Prawn 24

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Stir Fry



Crispy Pork Belly **GF**  **30**
Roasted Crispy Pork Belly with Wok Fried Chinese Broccoli,
Chilli & Garlic



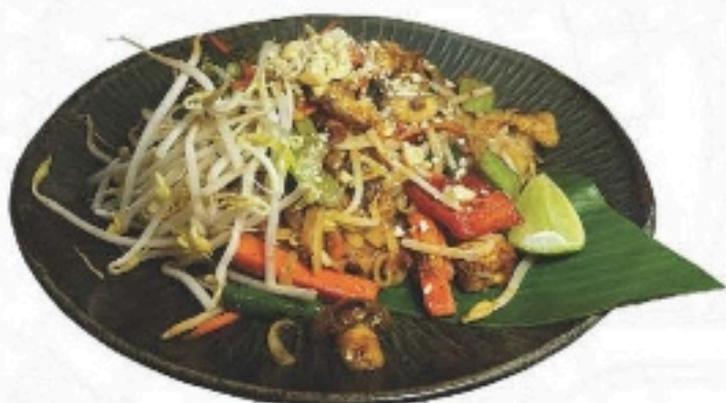
Asian Green **21**
Wok Fried Chinese Broccoli, Zucchini, Celery, Green Bean,
Broccoli with Garlic and Onion
- Sea Salt **GF**
- Oyster Sauce **GFO**
- Soy Sauce **GFO**



Honey Beef **GF** **22**
Stir Fried Mixed Vegetables & Beef with Sweet Honey Sauce
on Sizzling plate

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Noodle & Rice



Pad Thai ^{GF}

Stir Fried Thin Rice Noodle with Egg, Bean Shoot, Salted Turnip & Tofu in Thai Style Sauce Sprinkled with crushed Roasted Peanuts & Spring Onion

- Vegetable 21
- Chicken or Beef 22
- Prawn 23



Pad See Ew ^{GFO}

Stir Fried Soft Flat Noodle with Egg, Broccoli, Carrot & Oyster Sauce

- Vegetable 21
- Chicken or Beef 22
- Prawn 23

*** Spicy Option Available



Pineapple Fried Rice with Prawn ^{GFO} 25

Special Fried Rice with Prawn, Pineapple, Egg, Cashew Nut, Vegetables and mild Curry Powder



Hokkien Noodle

Stir Fried Egg Noodle with Vegetables & Lime Leaves, Lemongrass & Coriander

- Vegetable 21
- Chicken or Beef 22
- Prawn 23



Fried Rice ^{GFO}

Thai Style Fried Rice with Egg, Broccoli, Green Bean, Carrot & Capsicum, Celery in Oyster Sauce

- Vegetable 21
- Chicken or Beef 22
- Prawn 23

*** Spicy Option Available

Side



- Roti Bread 4.0
- Peanut Sauce 1.5
- Jasmine Rice 4.0
- Coconut Rice 5.0

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Banquet

ALL SET MENUS (ORDER MINIMUM 4 PEOPLE)

[A set]

_ 39 per person _

Spring Roll
Curry Puffs

Green Curry Chicken
Panang Curry Vegetable
Cashew Nut Beef
Pad Thai Prawn
Rice and Roti

Tea

[B set]

_ 49 per person _

Soft Shell Crab
Prawn Spring Roll

Beef Salad

Seafood Hotplate
Massaman Chicken Curry
Chilli Basil Prawn
Asian Green
Rice and Roti

Vanilla Ice Cream
Tea

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Drinks

Sparkling & Sweet

	(G)	(B)
De Botoli Prosecco (200ml) King Valley	15	
Brown Brothers Moscato (200ml) Victoria	15	
Cupio Pinot Noir Dry Rose South Australia		39
Chandon Brut Yarra Valley		44

White Wine

	(G)	(B)
Bethany First Village Riesling Eden Valley		40
Minchinbury Chardonnay Australia	9	
Handpicked Chardonnay Yarra Valley		41
Calabria Richland Sauvignon Blanc Australia	9	
Oyster Bay Sauvignon Blanc Marlborough		38
Gorgo Pinot Grigio Delle Venezie, Italy	11	40

Red Wine

	(G)	(B)
Minchinbury Cabernet Sauvignon Australia	9	
The High Trellis Cabernet Sauvignon McLaren Vale		40
Riddoch Shiraz Coonawarra	13	
Serafino Shiraz McLaren Vale		43
Redman Shiraz Coonawarra		40
Minchinbury Pinot Noir Australia	9	
La Vue Pinot Noir Central Victoria		38
Riversdale Estate Pinot Noir Tasmania		63

Tap Beer



Singha (Thailand)	
- Small (340ml)	13
- Large (570ml)	15

Bottled Beers

Chang (Thailand)	10
Corona Extra	10
Sapporo	9
Carlton Draught	8
Little Creatures Pale Ale	10
Crown Lager	9
Cascade Premium Light	7
Somersby Apple Cider	9
Zero Alcohol Beer	7

Spirits

Bundaberg (Rum)	12
Bacardi (Rum)	13
Gordon's Premium Pink (Gin)	12
Hendrick's (Gin)	15
Absolut (Vodka)	12
Herradura (Tequila)	15
Jim Beam (Bourbon)	12
Buffalo Trace (Bourbon)	14
Jack Daniel's (Tennessee Whiskey)	13
Johnnie Walker Black 12 years Blended	13
Macallan 12 years Sherry Cask	17
Lagavulin 16 years Single Malt	18

** Mixed liquors Extra 2 **

B.Y.O. 'Bottled WINE' Only

Corkage per Person 4

Cakeage 10

*** 10% Sunday surcharge applies ***

Cocktail & Mocktail



Mojito
Rum, Lime, Mint, Soda Water

20



Midori Mojito

21



Lime & Mint Mojito
Non-Alcoholic

12



Strawberry & Mint Mojito
Non-Alcoholic

12



Margarita
Tequila, Cointreau, Fresh Lime Juice,
Blended with Ice

22



Peach & Lemon Ice Tea

9



Lemon Lime Bitter

7



Raspberry Lemonade

6

Juice



Blended Tropical Juice

11



Blended Watermelon Juice

11

Simple Apple / Orange Juice

4

Coffee & Tea



Filter Coffee

6

Soft Drinks

**Coke, Diet Coke, No Sugar Coke, Lemonade,
Lemon Squash, Orange Fanta**

5

Water

S.Pellegrino Sparkling Mineral Water

250ml / 5

750ml / 12



English Breakfast, Jasmine, Green Tea, Peppermint

4

Dessert



Deep-fried Ice Cream 14



Vanilla Ice Cream 6



Chocolate Ice Cream 6



Banana Fritters with 11
Vanilla Ice Cream