

Take Away Menu

Entrees

01. Spring Rolls Pork (6 pcs.) \$8.90 Thai spring rolls filled with minced pork and vermicelli served with home made sweet chilli sauce 02. Spring Rolls Duck (4 pcs.) \$12.90 Thai spring rolls filled with roasted duck, cabbage and carrot served with home made sweet chilli sauce 03. Spring Rolls Prawn (4 pcs.) \$9.90 Deep fried fresh marinated prawn wrapped in spring roll pastry served with home made sweet chilli sauce \$9.90 04. Spring Rolls crab (4 pcs.) Crispy spring rolls with flavour and tender texture to the crab and vegetable filling served with home made sweet chilli Sauce \$8.90 05. Spring Rolls Vegetable (4 pcs.) Thai spring rolls filled with vegetable served with home made sweet chilli sauce 06. Duck pancake (2 pcs.) \$9.90 Roasted duck breast, cucumber and carrot wrap in home made rosemary pancake \$8.90 07. Curry Puffs chicken (4 pcs.) Thai curry puffs filled with minced chicken, potato, onion, peas, carrot and corn served with home made sweet chilli sauce 08. Curry Puffs vegetable (4 pcs.) \$8.90 Thai curry puffs filled with potato, onion, peas, carrot and corn served with home made sweet chilli sauce \$14.00 09. Chicken Mudtabak Roti filled with minced chicken, potato, carrot, onion cooked in curry powder served with home made sweet chilli sauce 10. Fish Cakes (5 pcs.) (GF) \$9.90 Deep fried minced fish mixed with red curry paste, fresh beans and kaffir lime leaves served with home made sweet chilli sauce

11. Shrimp Dumplings (5 pcs.) Steamed home made shrimp dumplings and deep fried garlic on top served with soy sauce

12. Satay Chicken (6 Skewers)

Grilled marinated chicken skewers served with home made peanut sauce

13. Prawn Crackers

Deep fried prawn crackers served with home made peanut sauce

\$5.00

\$9.90

\$12.90

Soup Choice of : Vegetable \$9.00	Chicken	\$9.00	Prawns, Seafood	\$10.90
14. Tom Yum (GF) Original of thai soup, hot and sour	with lemon juic	e, lemongrass, oni	on, tomatoes and mushroom	ı
15. Tom Kha (GF) An aromatic soup with coconut mi	lk, lemongrass, o	onion, tomatoes a	nd mushroom	
Salad & Grill				
16. Grilled Beef Salad (GF) Grilled beef with tomatoes, onions	s, coriander, cuc	umber, lemon juic	\$18.00 e and chilli dressing	
17. Soft Shell Crab Salad Deep fried soft shell crab with tom	atoes, onion, co	oriander, carrot, le	\$25.00 mon juice, shrimp paste and	coconut milk
18. Chicken And Prawns Coco Sa Chicken and king prawns with tom coconut milk	• •	riander, cucumbe	\$21.00 r, carrot, lemon juice, shrimp	paste and
19. Gai yang Charcoal grilled marinated chicken	fillets in thai he	erbs served with he	\$16.90 ome made sweet chilli	
20. Moor yang Charcoal grilled marinated pork fill	ets in thai herbs	s served with hom	\$16.90 e made sweet chilli	
Chef Recommence 21. Pad Prik Khing Moo Krab Stir fried crispy pork belly, vegetab	le, ginger in red	curry paste	\$21.00	
22. Pad Gra Prow Pla Stir fried barramundi fillets with or	nion, garlic, chill	i and basil	\$21.00	
23. Pla Chu Chee Deep fried barramundi fillets in red	d curry paste		\$21.00	
24. Pla Lard Khing Steam barramundi fillets topped	with stir fried ve	getable and ginge	\$ 21.00	
25. Pla Lard Prik Deep fried barramundi fillets topp	ed with fresh ch	illi, garlic and thai	\$21.00 chilli sauce	

27. Mix Seafood Basil	\$21.00
26. Pla Sum Rod Deep fried barramundi fillets topped with sweet and sour sauce	\$21.00
Deep med barramanar mets topped with nesh chini, game and that chini sadee	

Stir fried mix seafood with red capsicum, bean, onion, garlic, chilli and basil	
28. Pad Cha Seafood Stir fried seafood, eggplant, vegetable, thai herbs and home made chilli paste	\$25.00
29. Pad pong Karee Soft shell Crab or prawns	\$25.00
Stir fried mixed vegetables with curry powder, onion, spring onion, celery, red capsic	cum and egg
30. Massamun Lamb Shank (GF)	\$28.00
12 hours slow cook lamb shank in massamun curry, with potato served with roti brea	ad
31. Asian Green Stir fried fresh asian green vegetable, tofu and vegetarian sauce	\$16.00
32. Red Duck Curry (GF)	\$20.00
Roast duck in curry paste cooked in coconut milk, lychee, pineapple, eggplant, cheery	tomatoes and basil
33. Goog ob woonsen	\$21.00
Vermicelli noodle and prawns cook in sauce, ginger, onion, red capsicum, carrot, cele	ery and sesame oil

Curry

Choice of : Vegetable And Tofu	\$15.00	Chicken, Beef	\$17.00
Prawns And Seafood	\$20.00		

34. Red Curry (GF)

Traditional thai curry made from red curry paste cooked in coconut milk with vegetable and basil

35. Green Curry (GF)

Traditional thai curry made from green curry paste cooked in coconut milk with vegetable and basil

36. Panang Curry (GF)

Thai sweet curry cooked in coconut milk with red capsicum, carrot and bean

37. Massamun Curry (GF)

A smooth and gentle curry cooked in coconut milk with potatoes, carrot, onion and roasted peanuts

38. Yellow Curry (GF)

Traditional thai curry made from yellow curry paste cooked in coconut milk with potatoes, carrot and onion

Stir Fry

Choice of : Vegetable And Tofu	\$15.00	Chicken, Beef	\$17.00
Crispy pork belly	\$18.00	Prawns	\$20.00

39. Pad Bai Kra Prow

Stir fried vegetable with garlic, chilli and basil

40. Pad Cashew nut

Stir fried onion, red capsicum, carrot and broccoli in a mild chilli shrimp paste and cashew nut

41. Pad Oyster Sauce

Stir fried combination vegetable with oyster sauce

42. Pad Khing

Stir fried vegetable, mushroom, onion, ginger with ginger sauce

43. Pad Sweet And Sour

Stir fried onion, tomatoes, pineapple and vegetable in thai style sweet and sour sauce

44. Pad Garlic And Pepper

Stir fried meat in garlic and pepper sauce with steam vegetable

45. Pad Satay Sauce

Stir fried mixed vegetables with satay sauce

46. Pad Prik Thai Dam

Stir fried onion, red capsicum and vegetable with black pepper, green pepper sauce

Noodle And Fried Rice

Choice of : Vegetable And Tofu	\$14.00	Chicken, Beef	\$16.00
Crispy pork belly	\$ 18.00	Prawns	\$19.00

47. Pad Thai (GF)

Thai rice noodle stir fried with egg, bean shoots and spring onion

48. Pad see ewe

Stir fried flat rice noodle with egg, chinese broccoli and carrot cook in sweet dark soy sauce

49. Pad Hokkian

Stir fried egg noodle with egg and vegetable

50. Pad Kee Mow

Stir fried flat rice noodle with egg, vegetable, garlic, chilli and basil

51. Thai Fried Rice

Stir fried rice with egg, onion and chinese broccoli

52. Pineapple Fried Rice

Stir fried rice with egg, onion, chinese broccoli, pineapple, cashew nut and curry powder

53. Rice 54. Coconut Rice	\$4 \$5.5
55. Roti Bread with peanut sauce	\$5.5

56. Soft DrinkCoke, Diet coke, Lemonade, Fanta (can)\$2.5

Prices are subject to change without notice