





# Entree

**Thai Spring Rolls** *Pork or Gluten Free or Vegetarian* **\$12<sup>.95</sup>**  
Vermicelli noodles and vegetables wrapped in a spring roll pastry and served with our own fresh sweet chilli sauce.

**Thai Curry Puffs** **5** *Chicken or Vegetarian* **\$11<sup>.95</sup>**  
Our curried flavoured mixture with potato and onion, wrapped in puff pastry and served with our fresh sweet chilli sauce.

**Sesame Prawn Toast** **5** **\$13<sup>.95</sup>**  
Minced prawns with Thai herbs on bread, mixed sesame seeds, fried and served with Nim Jam sauce.

**Thai Fish Cakes** **5** **GF** **\$11<sup>.95</sup>**  
Fresh minced fish mixed with chilli and Thai herbs, fried and served with Nim Jam sauce.

**Satay Chicken Skewers** **4** **GF** **\$12<sup>.95</sup>**  
Grilled marinated chicken infused with our special Thai spices, served with a homemade peanut sauce.

**Chicken & Lychee Wonton Salad** **\$14<sup>.95</sup>**

**Soft Tofu & Mushroom Wonton Salad** **V** **\$13<sup>.95</sup>**  
This delightful dish is one to savour.

**Crispy Marinated Chicken Drumettes** **\$11<sup>.95</sup>**  
Served with Nim Jam sauce.

**Fried Lemongrass Chicken Wingettes** **\$12<sup>.95</sup>**  
Served with our fresh Thai chilli sauce.

**Zucchini & Corn Fritters** **5** **V** **GF** **\$12<sup>.95</sup>**  
Crispy corn fritters with Thai herbs with sweet chilli dipping sauce.

**Chilli Scallops** **\$14<sup>.95</sup>**  
Served with a spicy chilli & Thai herb sauce and fried shallots & basil.

**Crispy Prawns with Kaffir Lime & Garlic** **\$15<sup>.95</sup>**  
Green prawns, marinated with Kaffir Lime and Garlic, wrapped in a spring roll wrapper & deep fried.

**Mixed Entree 1 (For 2 person)** **\$24<sup>.95</sup>**  
Spring rolls, curry puffs, fish cakes & satay chicken skewers.

**Mixed Entree 2 (For 2 person)** **\$32<sup>.00</sup>**  
Crispy marinated chicken drumettes, curry puffs, prawn toast & spiced fried pork.

Pieces **5** **Vegetarian** **V** **Vegan** **V**

Mild - Medium **Hot**

Please request if you desire your dishes milder or spicier

Gluten Free dishes available **GF** - Please request when ordering

# Thai Curry **GF** All mains served with jasmine rice

(Choice of Chicken, Beef, Pork, Lamb, Prawn Scallop, Seafood or Vegetarian)

Vegetarian - with mushrooms & tofu **\$21<sup>.95</sup>**

Chicken or Beef **\$22<sup>.95</sup>**

Pork or Lamb **\$23<sup>.95</sup>**

Prawn or Scallop or Seafood (prawns, scallops, calamari & fish) **\$29<sup>.95</sup>**

**Thai Green Curry** **GF**  
Traditional Thai curry cooked in coconut cream, with green curry paste, bamboo shoots and fresh vegetables.

**Authentic Thai Yellow Curry** **GF**  
Yellow curry cooked in coconut cream, with potatoes, onion and carrot.

**Thai Red Curry** **GF**  
Red Thai curry cooked in coconut cream, with red curry paste, bamboo shoots and fresh vegetables.

**Thai Massaman Curry** **GF**  
A classical Thai sweet massaman curry cooked in coconut cream, with potatoes, onion, carrots, pineapple and peanuts.

**Chicken Penang** **GF**  
Penang curry sauce with crushed nuts & lychees.

**Thai Duck Curry** **GF** **\$28<sup>.95</sup>**  
Traditional Thai roast duck in a light curry sauce, with lychees, pineapple and fresh vegetables.

# Stir Fry's All mains served with jasmine rice

(Choice of Chicken, Beef, Pork, Lamb, Prawn Scallop, Seafood or Vegetarian)

Vegetarian - vegetables with mushrooms & tofu **\$21<sup>.95</sup>**

Chicken or Beef **\$22<sup>.95</sup>**

Pork or Lamb **\$23<sup>.95</sup>**

Prawn or Scallop or Seafood (prawns, scallops, calamari & fish) **\$29<sup>.95</sup>**

**Cashew Stirfry** **GF** on request  
Your choice of meat, fresh vegetables served with our special cashew nut sauce.

**Satay Stirfry** **GF** add \$2.00 extra  
Your choice of meat served with our special peanut sauce, wok tossed with fresh vegetables.

**Garlic & Black Pepper Stirfry**  
Your choice of meat, fresh vegetables with a garlic & black pepper sauce.

**Thai Blackbean Stirfry** **GF** on request  
Your choice of meat, fresh vegetables, wokked with a blackbean bean sauce.

**Spicy Basil Stirfry** **GF** on request  
Your choice of meat, fresh vegetables and basil in a tangy, spicy sauce.

**Garlic & Chilli Stirfry** **GF** on request  
Your choice of meat, fresh vegetables, wok tossed with a garlic & chilli sauce.

**Sweet & Sour Stirfry** **GF** on request  
Your choice of meat or battered pork with pineapple, tomato & fresh vegetables in a Thai style sweet and sour sauce.

**Ginger Stirfry**  
Your choice of meat, fresh vegetables in a vibrant ginger sauce.

**Oyster Sauce Stirfry**  
Your choice of meat, fresh vegetables in a rich oyster sauce.

**Heavenly Stirfry** **GF** on request **\$23<sup>.95</sup>**  
Your choice of meat with caramelised onions & cashews in a Thai mushroom flavoured sauce.

**Mango Chicken Stirfry** **GF** **\$23<sup>.95</sup>**  
Crispy coated chicken, tossed together with red & green capsicum & a sweet mango sauce topped with roasted sesame seeds.

**Sizzling Schezuan Beef** **GF** **\$24<sup>.95</sup>**  
Crispy beef & onions with a slightly spicy schezuan sauce.

**Sweet Style Beef** **GF** **\$24<sup>.95</sup>**  
Crispy fried beef with coriander and a sticky sweet garlic glaze.

# Specialty Dishes All mains served with jasmine rice

**Marinated BBQ Chicken** **\$22<sup>.95</sup>**  
Slow cooked chicken on the bone, marinated in a nutty Thai sauce.

**Satay Chicken Skewers** **8** **GF** **\$23<sup>.95</sup>**  
Grilled marinated chicken breast strips, infused with our Thai spices, served with a creamy homemade peanut sauce.

**Tomato & Chilli Prawns** **GF** **\$29<sup>.95</sup>**  
Green prawns, onions, red & green capsicum, tossed with a tomato/chilli & basil sauce.

**Crispy Coconut Chilli Fish** **GF** **\$23<sup>.95</sup>**  
White fish, lightly coated & fried, served with a creamy coconut & chilli sauce.

**Thai Salt & Pepper Calamari** **GF** **\$25<sup>.95</sup>**  
Flavour spiced coated calamari, fried & served with a spicy dipping sauce.

**Garlic & Lemon Butter Prawns** **GF** **\$29<sup>.95</sup>**  
Whole prawns in shell, drizzled in a tasty melted garlic & lemon butter dressing.