

❖ SET MENU

Minimum 6 people

\$35.9 per person - 3 courses

\$41.9 per person - 4 courses (includes soup)

Mixed Entrée:

- ❖ Chef Special
- ❖ Fish Cake
- ❖ Vegetarian Spring rolls
- ❖ Vegetarian Curry Puffs or Chicken on Toast

Soup

- ❖ Tom Yum Seafood or Tom Kha Chicken

Mains

- ❖ Seafood in Hot Basil
- ❖ Beef Prik Sod or Pad Khing Beef
- ❖ Spicy Chicken
- ❖ Green Chicken Curry
- ❖ Pad Thai Chicken
- ❖ Mix Vegetables
- ❖ Jasmine Rice

Dessert

- ❖ Fresh fruit platter or homemade ice cream

Fully Licensed – BYO wine only

Corkage Charge \$3.5 per person

No separate billing Public Holiday 10% surcharge

Mastercard/Visa 1.5% service fee

EFTPOS \$10 min

(gf) gluten free –although considerable efforts have been undertaken to provide gluten free options for our customers, we rely on products purchased from external suppliers and therefore cannot guarantee any of our products are fully gluten free.

NO MSG

❖ SOUP

Tom Yum Soup (gf) 8.9

Hot and spicy soup with prawns, mushroom, lemongrass, galangal and kaffir lime leaves

Tom Kha Soup (gf) 8.9

Smooth coconut soup with chicken mushroom lemon grass, galangal and kaffir lime leaves

❖ ENTRÉE

Som-Tam (Papaya Salad) (gf)

Shredded green papaya and carrot with prawns, tomatoes, peanuts and a Thai lime and chilli dressing 15.9

Chef Special (5 pcs) 6.9

Crispy wonton wrappers filled with chicken and crabmeat, deep fried and served with our sweet chilli sauce

Fish Cake (3 pcs) 7.9

With Thai herbs and spices served with cucumber relish topped with crushed roasted peanuts

Chicken on Toast (3 pcs) 7.9

Seasoned minced chicken breast with onion, deep fried on toast deep, served with cucumber relish

Fish Crepe (3 pcs) (gf) 7.9

Steamed fish crepes served with fried shallots and our sweet chilli sauce

Chiang Mai Dish (gf) 11.9

Minced chicken breast cooked in chilli paste and tomatoes, accompanied by lettuce and cucumber

Vegetarian Spring Roll (3 pcs) 6.9

Filled with glass noodles, yellow beans, shredded lettuce and carrots, accompanied by our sweet chilli sauce

Vegetarian Curry Puff (3 pcs) 6.9

Deep fried pastry filled with potatoes, carrot and peas, lightly seasoned in curry powder, accompanied by our sweet chilli sauce

Fried Tofu (gf) 6.9

Deep fried served with a sweet sauce topped with crushed roasted peanut

Mixed Entrée 11.9 p/p

An assortment of 5 pieces of entrees selected by our Chef

❖ CURRIES

Green Curry - Chicken/Beef (gf)	25.9/26.9
Medium curry with coconut cream, zucchini, peas and capsicum	
Red Curry - Chicken/Beef (gf)	25.9/26.9
Mild curry with coconut cream, sliced bamboo, zucchini, peas and capsicum	
Yellow Chicken Curry (gf)	25.9
Mild chicken curry with coconut cream, potatoes, onions, capsicum and a touch of tamarind	
Panaeng - Chicken/Beef (gf)	25.9/26.9
Smooth mild curry with grounded peanuts, peas, beans and capsicum	
Jungle Curry - Chicken/Beef (gf)	25.9/26.9
Hot curry with fresh chilli, sliced bamboo, beans, peas, capsicum and Thai herbs without coconut milk	
Roast Duck Curry (gf)	31.9
Medium curry with zucchini, peas, capsicum, tomatoes, galangal and pineapple pieces	
Seafood Curry (gf)	31.9
Prawns or mixed seafood with any of the above curries	

❖ MEAT

Spicy Chicken (gf)	26.9
Sliced chicken breast stir fried with sweet chilli jam, onion, spring onion, whole dried chillies and cashew nuts	
Basil stir fry - Chicken/Beef	27.9/28.9
Minced chicken breast or lean beef stir fried with onion, spring onion, capsicum, fresh chilli and basil leaves	
King Cobra Chicken	27.9
A Northern dish – minced chicken breast with fresh chilli, basil, peppercorns and Thai chilli paste	
Pad Khing - Chicken/Beef	25.9/26.9
Stir fried with ginger, onion, spring onion and capsicum	
Prik Sod- Chicken/Beef	25.9/26.9
Stir fried with fresh chilli, peppercorns, onion, spring onion, capsicum and tomato	

Oyster Sauce stir fry - Chicken/Beef	25.9/26.9
Stir fried with mushroom, onion, spring onion and Asian greens	
Lamb Dish	29.9
Stir fried with fresh chilli, onion, spring onion, capsicum and Asian greens	
Salty Beef	28.9
Lean beef specially marinated and deep fried, topped with fried shallots and served with a sweet dipping sauce.	
Garlic stir fry - Beef/Lamb	28.9/29.9
Stir fried with garlic and sweet soy sauce, garnished with fried garlic and shallot	
Whiskey stir fry - Beef/Lamb	28.9/29.9
Minced lean meat stir fried with fresh chilli, bamboo shoots, peas, capsicum and a touch of cooking wine	
Wrapped Chicken (5 parcels)	29.9
Specially marinated chicken thigh wrapped in pandan leaves, deep fried and served with a sweet sauce with toasted sesame	
Grilled Rack of Lamb (4 cutlets) (gf)	29.9
Grilled lamb cutlets complimented with our fresh homemade chilli sauce	
Chicken Satay (5 skewers) (gf)	19.9
Skewered chicken tenderloin, grilled and served with our homemade peanut sauce, garnished with toasted sesame	
Roast Duck	31.9
Boneless duck on a bed of thin crispy noodles topped with a sweet homemade sauce	
Grilled Quails (gf)	29.9
Grilled then deep fried until golden, topped with fried shallots, served with our sweet chilli sauce	
Egg Omelette (gf)	15.9
Fried omelette with chopped onion, Thai style served with chilli sauce	

❖ SEAFOOD

Fish of the Day	Fillet: 31.9 Whole: 34.9 - 52.9
Choice of:	Fried fish - <i>Chilli (gf)/Tamarind (gf)/ 3 Flavour Sauce</i>
	Fried/Steamed fish - <i>Ginger Sauce – please allow time to cook</i>

Garlic Prawns	31.9
Stir fried with garlic and pepper, garnished with fried garlic and shallot	
Lemon Prawns (gf)	31.9
Lightly cooked in coconut cream with a touch of lemon and chilli jam	
Choo Chee Prawns (gf)	31.9
Sautéed in red curry paste and coconut cream with galangal, capsicum and basil	
Grilled Tiger Prawns (gf) – please allow time to cook	31.9
Whole prawns stuffed with butter and herbs, grilled and served with our fresh homemade chilli sauce. Please allow time to cook	
Seafood Basil	31.9
Mixed seafood stir fried with fresh basil and chilli with onion, spring onion, capsicum and basil	
Seafood Satay (gf)	32.9
Marinated prawns and scallops, skewered then grilled, served with our homemade satay sauce	
Grilled Seafood Curry (gf) – please allow time to cook	31.9
Selected seafood sautéed in red curry paste, egg and coconut cream, wrapped in foil and lightly grilled. Please allow time to cook	

❖ CLASSICAL THAI SALADS

Yum Beef (gf)	29.9
Grilled slices of lean beef with red onion, spring onion, tomato, cucumber and a chilli and lime dressing	
Yum Clear Noodles (gf)	20.9
Clear vermicelli noodles with minced chicken breast and prawn, red onion, spring onion, tomato, cucumber and a chilli and lime dressing	
Yum Thalay (gf)	31.9
Mixed seafood with red onion, spring onion, tomato, cucumber and a chilli and lime dressing	
Larb Chicken (gf)	27.9
Minced chicken breast mixed through aromatic, toasted ground rice and herbs, with red onion, spring onion and a Thai lime dressing	

❖ VEGETARIAN MAINS

<i>Thai Corner Salad (gf)</i>	19.9
Freshly prepared salad with deep fried tofu and boiled egg, topped with our homemade peanut sauce	
<i>Lemon tofu (gf)</i>	19.9
Lightly fried tofu sautéed in coconut cream with a touch of lemon and chilli jam	
<i>Spicy Tofu (gf)</i>	20.9
Lightly fried tofu stir fried with sweet chilli jam, whole dried chillies, onion, spring onion and cashew nuts	
<i>Pad Khing Tofu</i>	19.9
Lightly fried tofu stir fried with ginger, onion, spring onion, capsicum and Asian greens	
<i>Panaeng Tofu (gf)</i>	20.9
Smooth mild curry with grounded peanuts, peas, beans and capsicum	
<i>Green or Red Curry Tofu (gf)</i>	19.9
Medium curry with tofu, coconut cream and vegetables	
<i>Mixed Vegetables</i>	10.9
Green vegetables stir fried in oyster sauce, topped with fried shallot	
<i>Vegetarian Pad Thai (gf)</i>	12.9
Rice noodles stir fried with tofu, egg, beansprouts and grounded peanuts	
<i>Vegetarian Fried Rice</i>	12.9
<i>Vegetarian Pineapple Fried Rice</i>	14.9

❖ NOODLE & RICE

<i>Pad Thai (gf)</i>	Chicken 15.9 Prawns 18.9
Homemade recipe – rice noodles topped with beansprouts, egg and grounded peanuts	
<i>Mee Krob – please allow time to cook</i>	Chicken 16.9 Prawns 19.9
Sweet dry crispy noodles topped with egg. Please allow time to cook	
<i>Fried Rice</i>	Chicken 16.9 Prawns 19.9
<i>Pineapple Fried Rice</i>	Chicken 18.9 Prawns 21.9
Fried rice with cashew nuts, pineapple cubes and a touch of curry powder	
<i>Steamed Jasmine Rice (gf)</i>	2.5 p/p