

## Start with these

<b>MOO SATAY / CHICKEN SATAY (GF)</b> marinated collar pork/chicken, coconut cream, lemongrass, turmeric with thai peanut sauce (4pcs)	<b>12.00</b>	<b>SON IN LAW (GF)</b> silky egg yolk with crispy skin, chilli caramelised onion & herb relish (2pcs)	<b>9.50</b>
<b>PRAWN SPRING ROLL</b> prawns, carrot, coriander, soy sauce (4pcs)	<b>9.50</b>	<b>SALMON ON FIRE (GF)</b> 🌶️ tasmanian smoked salmon wrap in rice paper, lettuce, celery, with spicy chilli sauce on side (3pcs)	<b>13.50</b>
<b>VEGETABLE SPRING ROLL</b> glass noodle, cabbage, carrot, coriander, spring onion, oyster sauce (4pcs)	<b>7.50</b>	<b>SOYA BEAN DIPPING (V)</b> silken tofu in creamy soya bean dressing with roti bread & fresh seasonal vegetables	<b>10.50</b>
<b>PLA GOONG (GF)</b> poached prawns, ginger, garlic, mint, thai chilli paste	<b>13.00</b>	<b>THAI ISAAN SAUSAGE</b> pork, rice, garlic sausage served with somtam side (2 skewers)	<b>12.50</b>
<b>SWEET CORN PATTIES (V)</b> fried sweet corn, coriander, egg, garlic, pepper served with sweet chilli sauce (2pcs)	<b>12.50</b>	<b>CRISPY CHICKEN WINGS</b> deep fried chicken wings marinated with thai herbs served with sweet chilli sauce (5pcs)	<b>11.50</b>

## Soup anyone

<b>TOM YUM SOUP (GF),(V)</b> hot & spicy prawn with asian mushroom, lemongrass, kaffir lime leaves	<b>10.00 / VEG 8.90</b>	<b>TOM KHAR GAI (GF),(V)</b> creamy sour soup, chicken, galangal fragrance, lemongrass, kaffir lime leaves	<b>10.50 / VEG 9.50</b>
<b>TOM SOM PLA (GF),(V)</b> sweet & sour soup, flaked fish, ginger, tamarind, esshallot, roasted peppers	<b>10.50</b>	<b>KWAY TEOW (GF),(V)</b> A refreshing soup of traditional Thai style noodles served with chicken & prawn chopped, coriander, beansprout, chinese broccoli	<b>12.50</b>

## Feel like Salad

<b>SOM TAM (GF)</b> 🌶️ green papaya, snake bean, roasted peanuts, lime, palm sugar, tamarind sauce, dried shrimp	<b>12.50</b>	<b>DUCK SALAD (GF)</b> in house roast duck, asian herbs, ground roasted rice, mint leaves with thai inspired dressing	<b>14.50</b>
<b>SOM TAM SOFT SHELL CRAB</b> 🌶️	<b>14.50</b>	<b>BEEF SALAD (GF)</b> prime slice beef, asian herbs, ground roasted rice, mint leaves with thai inspired dressing	<b>14.50</b>
<b>SOM TAM FRESH PRAWN (GF)</b> 🌶️	<b>13.50</b>	<b>GLASS NOODLE SALAD (GF)</b> 🌶️ streamed glass noodle, seafood mix with onion drizzled with chilli and lime dressing	<b>14.50</b>

## What about some Rice/Noodles

<b>PAD THAI (GF),(V)</b> Jantaburee rice noodle, prawn, egg, dried shrimp, tamarind, bean curd, chive, bean sprouts, peanuts	<b>19.50</b>	<b>PAD SE EW (V)</b> rice flat noodle, prime slice beef, egg, chinese broccoli, pepper, sweet soya sauce	<b>18.00</b>
<b>PAD KE MAO (V)</b> 🌶️ rice noodle, sliced chicken breast, egg, bean, fresh chilli, green peppercorn, thai hot basil sauce	<b>18.50</b>	<b>THAI FRIED RICE (GF),(V)</b> jasmine rice, chinese broccoli, cherry tomato, egg, thai fish sauce, prawn	<b>18.00 /VEG 16.00</b>
<b>GREEN CURRY FRIED RICE (GF),(V)</b> 🌶️ 🌶️ jasmine rice, chicken, egg, green curry paste, thai eggplant, basil, kaffir lime leave	<b>17.50 /VEG 16.50</b>	<b>KAO PAD SUPPAROD (GF),(V)</b> Thai style fried rice with pineapple, egg, vegetables and chicken.	<b>18.00</b>

## Something Stirfried

<b>EVER GREEN (GF),(V)</b> seasonal asian greens, oyster sauce	<b>16.50</b>	<b>PAD KRPAO (GF),(V)</b> 🌶️ 🌶️ sliced chicken breast, snake bean, pepper, sweet basil, spicy fish sauce	<b>17.50</b>
<b>KANA MOO KROB (GF),(V)</b> 🌶️ chinese broccoli, crispy pork belly, garlic chilli oyster sauce	<b>18.50</b>	<b>LEMONGRASS BEEF (GF),(V)</b> scotch fillet, lemongrass, sweet basil, thai spicy sauce	<b>20.50</b>

## Curry for you

<b>RED CURRY ROAST DUCK (GF),(V)</b> 🌶️ in house five spice roast duck, fresh seasonal fruit, thai spicy red curry	<b>20.00</b>	<b>MASSAMUN BEEF CURRY (GF)</b> braised beef, carrot, daikon, sweet & sour curry	<b>20.00</b>
<b>YELLOW CURRY (GF),(V)</b> silken tofu, pumpkin, mini king oyster mushroom, fresh veges, mild	<b>17.00</b>	<b>PANANG LAMB (GF)</b> thick curry, lamb shank, pumpkin, lime leave relish, medium	<b>20.00</b>
<b>GREEN CURRY (GF),(V)</b> 🌶️ 🌶️ BBQ Chicken breast fillet, lemongrass relish, bamboo, thai eggplant, basil	<b>18.00</b>	<b>JUNGLE CURRY (GF),(V)</b> 🌶️ 🌶️ 🌶️ king prawns, snake beans, krachai, green pepper corn, thai hot spicy curry	<b>20.00</b>

## From the sea

<b>PLA MANOW (GF)</b> 🌶️ fresh whole barramundi steamed with lemon, wombok, garlic, chilli	<b>29.00</b>	<b>THE PACIFIC</b> 🌶️ 🌶️ soft shell crab, krachai, green peppercorn, thai basil with special secret sauce	<b>25.00</b>
<b>PLA SAMROD</b> fresh whole snapper fried with three flavour tamarind sauce, thai herbs	<b>29.00</b>	<b>CHU CHEE PRAWNS</b> 🌶️ creamy thai spicy curry, prawns, thai basil, coriander served with streamed vegetables	<b>24.00</b>
<b>OCEAN ENVY</b> prawns, calamari, scallop, butter chill paste, chilli jam, cashew nuts, broccoli, dried chilli, spring onion	<b>25.00</b>	<b>GOONG MAKHAM</b> King Prawns grilled with homemade Tamarind Sauce	<b>25.00</b>

## Fancy a side

<b>JASMINE RICE</b>	<b>3.00</b>	<b>COCONUT RICE</b>	<b>4.00</b>
<b>BLACK STICKY RICE</b>	<b>4.00</b>	<b>ROTI</b> with side of peanut sauce	<b>5.00</b>

## Finish on a sweet note

<b>BLACK STICKY RICE (GF) WITH ICE-CREAM</b> choice of: vanilla / coconut	<b>10.00</b>	<b>ICE CREAM (GF)</b> choice of: green tea / mango / coconut / vanilla / ginger	<b>4.50</b>
<b>BANANA ROTI WITH VANILA ICE-CREAM</b>	<b>8.50</b>	<b>2 SPOONS (ENOUGH FOR TWO)</b> sponge cake, coconut jelly & custard	<b>12.00</b>

**NO MSG  
(GF) GLUTEN FREE OPTIONS  
(V) VEGETARIAN OPTIONS  
VEGAN OPTIONS AVAILABLE**