

## Start with these

<b>ROTI</b> With side of peanut sauce	\$4.5
<b>VEGETABLE SPRING ROLL (4 PCS)</b> ( FRESHLY PREPARED IN HOUSE ) Glass noodle, cabbage, carrot, coriander, spring onion, oyster sauce	\$8.5
<b>PRAWN SPRING ROLL (4 PCS)</b> ( FRESHLY PREPARED IN HOUSE ) Prawns, carrots, coriander, soy sauce	\$9.5
<b>SON IN LAW   GF (2 PCS)</b> Silky egg yolk with crispy skin, chilli, caramelised onion & herb relish	\$9.5
<b>TOM YUM SOUP   GF</b> Hot & Spicy prawn with Asian mushrooms, lemongrass, kaffir lime leaf	\$9.9
<b>CRISPY CHICKEN WINGS (5 PCS)</b> Deep fried chicken wings marinated with Thai herbs	\$10.9
<b>CHICKEN SATAY   GF (4 PCS)</b> Marinated chicken, coconut cream, lemongrass, turmeric with Thai peanut sauce	\$11.9
<b>SWEET CORN PATTIES (2 PCS)</b> Fried sweet corn, coriander, egg, garlic, pepper served with sweet chilli sauce	\$11.9
<b>PLA GOONG   GF</b> Poached prawns, ginger, garlic, mint, Thai chilli paste	\$12.9
<b>SALMON ON FIRE   GF (3 PCS)</b> Tasmanian smoked salmon wrapped in rice paper, lettuce, celery, served with spicy chilli sauce	\$13.5

## Rice / Noodles

<b>JASBERRY JASMINE RICE</b>	\$3
<b>COCONUT RICE or BLACK STICKY RICE</b>	\$4
<b>GREEN CURRY FRIED RICE   V, GF</b> Jasmine rice, chicken, egg, green curry paste, Thai eggplant, basil, kaffir lime leaf	\$16.5
<b>PINEAPPLE FRIED RICE   V, GF</b> Sliced chicken breast, Thai style fried rice with pineapple, egg, vegetables	\$16.5
<b>THAI FRIED RICE   V, GF</b> Prawn, jasmine rice, Chinese broccoli, cherry tomato, egg, Thai fish sauce	\$17.5
<b>PAD KEE MAO   V, GF</b> Rice noodles, sliced chicken breast, egg, snake beans, fresh chilli, green peppercorns, Thai hot basil sauce	\$17.5
<b>PAD SEE EW   V, GF</b> Flat rice noodles, prime sliced beef, egg, Chinese broccoli, pepper, sweet soya sauce	\$17.5
<b>PAD THAI CHICKEN   V, GF</b> Jantaburee rice noodles, egg, dried shrimp, tamarind, bean curd, chive, bean sprouts, peanuts	\$17.5
<b>PAD THAI PRAWN   V, GF</b> Jantaburee rice noodles, egg, dried shrimp, tamarind, bean curd, chive, bean sprouts, peanuts	\$18.5



## Feel like salad

<b>SOM TAM   GF</b> Green papaya, snake beans, roasted peanuts, lime, palm sugar, tamarind sauce	\$13.5
<b>SOM TAM SOFT SHELL CRAB</b> Green papaya, snake beans, roasted peanuts, lime, palm sugar, tamarind sauce, softshell crab	\$15.5
<b>DUCK SALAD   GF</b> Roasted in house duck, Asian herbs, ground roasted rice, mint leaves, with Thai inspired dressing	\$15.9
<b>BEEF SALAD   GF</b> Prime sliced beef, Asian herbs, ground roasted rice, mint leaves with Thai inspired dressing	\$15.9

## Just for Vegans

<b>VEGAN ROTI</b> With side of peanut sauce	\$4.5
<b>VEGAN SPRING ROLL (4 PCS)</b> ( FRESHLY PREPARED IN HOUSE ) Glass noodle, cabbage, carrot, coriander, spring onion, mushroom and soy sauce	\$8.5
<b>VEGAN SOM TAM   GF</b> Green papaya, snake beans, roasted peanuts, lime, palm sugar, tamarind sauce	\$13.5
<b>VEGAN PINEAPPLE FRIED RICE   GF</b> Thai style fried rice with pineapple, tofu, vegetables	\$15.5
<b>VEGAN THAI FRIED RICE</b> Jasmine rice, Chinese broccoli, cherry tomato, tofu	\$15.5
<b>VEGAN EVER GREEN   GF</b> Seasonal Asian greens, soy sauce	\$15.9
<b>VEGAN YELLOW CURRY   GF</b> Tofu, pumpkin, mini king oyster mushrooms, fresh vegetables	\$16.5
<b>VEGAN PAD KEE MAO   GF</b> Rice noodles, tofu, snake beans, fresh chilli, green peppercorns, Thai hot basil sauce	\$16.5
<b>VEGAN PAD THAI   GF</b> Jantaburee rice noodles, tofu, tamarind, bean curd, chive, bean sprouts, peanuts	\$16.5
<b>VEGAN PAD SEE EW   GF</b> Flat rice noodles, tofu, Chinese broccoli, pepper, mushroom and soy sauce	\$16.5
<b>VEGAN TOFU CASHEW NUT   GF</b> Tofu, cashew nuts, bell pepper, onion, garlic, dried chilli, soy sauce	\$16.9

## Fresh fish

<b>WHOLE BARRAMUNDI   GF</b> Fresh whole barramundi steamed with lemon, garlic, chilli on wombok	\$28.5
<b>WHOLE SNAPPER</b> Fresh whole snapper fried with three flavour tamarind sauce, Thai herbs, served with mixed salad, grated apple and cashew nuts	\$28.5

SUBJECT TO AVAILABILITY

## Curry for you

<b>YELLOW CURRY   GF</b> Tofu, pumpkin, mini king oyster mushrooms, fresh vegetables	\$16.5
<b>GREEN CURRY   V, GF</b> Sliced BBQ chicken breast, lemongrass relish, bamboo, Thai eggplant, basil	\$18.5
<b>MASSAMUN BEEF CURRY   GF</b> Braised beef pieces, carrot, daikon, sweet & sour curry, peanuts	\$18.5
<b>PANANG LAMB   GF</b> Lamb shank pieces in a thick curry, pumpkin, lime leaf	\$18.5
<b>JUNGLE CURRY   V, GF</b> King prawns, snake beans, krachai, green peppercorns, broth style curry	\$19.5
<b>RED CURRY ROAST DUCK   V, GF</b> In house five spice roast duck, grapes, pineapple, Thai spicy red curry	\$20.5

## Something stirfried

<b>EVER GREEN   GF</b> Seasonal Asian greens, oyster sauce	\$15.9
<b>TOFU CASHEW NUT   GF</b> Tofu, cashew nuts, bell pepper, onion, garlic, dried chilli, soy sauce	\$16.9
<b>CRISPY PORK BELLY   GF</b> Crispy pork belly, Chinese broccoli, garlic, chilli, oyster sauce	\$17.9
<b>PAD KRAPAO   GF</b> Sliced chicken breast, snake beans, bell peppers, sweet basil, spicy fish sauce	\$17.9
<b>LEMONGRASS BEEF   GF</b> Sliced scotch fillet, lemongrass, sweet basil, Thai spicy sauce	\$18.9
<b>CHICKEN CASHEW NUT   GF</b> Sliced chicken breast, broccoli, onion, bell pepper, cashew nuts, chilli jam	\$18.9
<b>OCEAN ENVY</b> Prawns, calamari, scallops, butter chilli paste, chilli jam, cashew nuts, broccoli, dried chilli, spring onion	\$23.5
<b>CHU CHEE PRAWNS</b> Creamy Thai spicy sauce, prawns, Thai basil, coriander, served with steamed vegetables	\$23.9
<b>THE PACIFIC</b> Soft shell crab, krachai, green peppercorns, Thai basil with special secret sauce	\$24.9

## Finish on a sweet note

<b>ICE CREAM   GF</b> Choice of green tea / mango / coconut / vanilla	\$3.9
<b>BLACK STICKY RICE   GF WITH ICE CREAM</b> Choice of vanilla / coconut	\$7.9
<b>BANANA ROTI WITH VANILLA ICE CREAM</b>	\$9.9

NO MSG GF | GLUTEN FREE V | VEGETARIAN OPTIONS

For all dietary requirements please advise your waiter prior to ordering

## White Wine

<b>SOOK HOUSE WHITE</b>	<b>\$7 / 29</b>
An array of tropical fruits ranging through hints of passion fruit, guava, herbal and citrus	
SE Australia	
<b>MAJELLA RIESLING</b>	<b>\$8 / 36</b>
Subtle citrus flavours, well balanced and refreshing, finishes fresh and precise	
Coonawarra SA	
<b>NUGAN ESTATE CHARDONNAY   VEGAN</b>	<b>\$9 / 38</b>
Aromas of peach, nectarine and mixed spice overtones, finishes rich with a palate of stone fruit	
King Valley Vic	
<b>NUGAN ESTATE SAUVIGNON BLANC   VEGAN</b>	<b>\$9 / 38</b>
Crisp and zesty flavours of lemon and lime mixed with fresh notes of pineapple, grapefruit and guava	
King Valley Vic	
<b>NUGAN ESTATE PINOT GRIGIO   VEGAN</b>	<b>\$9 / 38</b>
Fresh, lifted aromas of pear, apple and florals with mineral and citrus accents and a crisp, clean finish	
King Valley Vic	

## Rose`

<b>HENRIETTA ROSE`   VEGAN</b>	<b>\$9 / 42</b>
Blushing pink with aromas of cherries, strawberries and a refreshing finish	
Heathcote Vic	

## Red Wine

<b>SOOK HOUSE RED</b>	<b>\$7 / 29</b>
Bountiful aromas of cassis and cherries back by a rich generous palate with fine tannins	
SE Australia	
<b>WILD GULLY TEMPRANILLO   VEGAN</b>	<b>\$9 / 39</b>
A lovely soft yet concentrated wine with plenty of plum and dark berries	
King Valley Vic	
<b>MYSTIC PARK SHIRAZ   VEGAN</b>	<b>\$9 / 39</b>
Medium bodied. Explosion of berries from the forest highlighted with raspberries, strawberries, mulberries and plum	
Barossa Valley SA	
<b>QUARTIER PINOT NOIR   VEGAN</b>	<b>\$10 / 44</b>
Dark raspberry fruit with subtle layers of black cherries, spice and herbal notes	
Mornington Peninsula Vic	

# DRINK MENU

## Sparkling

<b>TAYLOR FERGUSON PREMIUM BRUT CUVÉE</b>	<b>\$9 / 38</b>
Lively bouquet and fresh, crispy and clean with a pleasantly dry finish	
SE Australia	

## Cocktails

<b>APEROL SPRITZ</b>	<b>\$14</b>
Aperol, Prosecco & soda water	
<b>NEGRONI</b>	<b>\$18</b>
Gin, Sweet Vermouth and Campari	
<b>ESPRESSO MARTINI</b>	<b>\$18</b>
Vodka, Kahlua and coffee	
<b>SOOK-IE LALA</b>	<b>\$18</b>
Gin, Dry Vermouth and lychee	
<b>THAI MARGARITA</b>	<b>\$18</b>
Tequila, Cointreau, lime and coconut	
<b>COSMO</b>	<b>\$18</b>
Vodka, Triple Sec, cranberry juice & lime	
<b>MOJITO * Non alcoholic option Available *</b>	<b>\$18 / \$12</b>
Rum, lime, mint and soda	
<b>THE BIG SOOK</b>	<b>\$18</b>
Vodka, Cointreau, grapefruit & passion fruit	

## Cocktail Jugs

<b>PIMM'S JUG</b>	<b>\$36</b>
Pimm's, lemonade and fresh seasonal fruit	
<b>B.A.M</b>	<b>\$36</b>
Blueberries, apple juice, mint and Vodka	

## Beer & Cider

<b>SINGHA</b>	<b>\$8</b>
<b>CHANG</b>	<b>\$8</b>
<b>CORONA</b>	<b>\$9</b>
<b>COOPERS GREEN (CAN)</b>	<b>\$9</b>
<b>HAWKERS PALE ALE (CAN)</b>	<b>\$10</b>
<b>MELBOURNE BITTER (CAN)</b>	<b>\$10</b>
<b>ASAHI 500ML (CAN)</b>	<b>\$12</b>
~~~~~	
<b>SOMERSBY APPLE CIDER</b>	<b>\$9</b>

## Spirits

<b>ABSOLUT VODKA</b>	<b>\$9</b>
~~~~~	
<b>TANQUERAY LONDON DRY GIN</b>	<b>\$9</b>
<b>FOUR PILLARS RARE DRY GIN</b>	<b>\$11</b>
<b>HENDRICK'S GIN</b>	<b>\$12</b>
~~~~~	
<b>CAPTAIN MORGAN SPICED GOLD RUM</b>	<b>\$10</b>
~~~~~	
<b>PATRON SILVER TEQUILA</b>	<b>\$12</b>
~~~~~	
<b>JAMESON IRISH WHISKY</b>	<b>\$9</b>
<b>CANADIAN CLUB WHISKY</b>	<b>\$9</b>
<b>MAKERS MARK BOURBON WHISKY</b>	<b>\$10</b>
<b>GLENFIDDICH 12YO SINGLE MALT WHISKY</b>	<b>\$12</b>

## Non-Alcoholic

<b>CAPI SPARKLING MINERAL WATER 750ML</b>	<b>\$8</b>
~~~~~	
<b>CAPI ASSORTED FLAVOURS 250ML</b>	<b>\$4</b>
Sparkling Mineral Water	
Soda Water	
Lemonade	
Blood Orange	
Ginger Beer	
~~~~~	
<b>COKE / COKE NO SUGAR 330ML</b>	<b>\$5</b>
~~~~~	
<b>FRESH COCONUT * SUBJECT TO AVAILABILITY *</b>	<b>\$7</b>

## Coffee / Tea

<b>THAI MILK TEA</b>	<b>\$4</b>
<b>THAI LEMON ICE TEA</b>	<b>\$4</b>
~~~~~	
<b>TEA BY T2</b>	<b>\$4</b>
English Breakfast	
Senchia Green	
Jasmine	
Peppermint	
Lemongrass & Ginger	
~~~~~	
<b>BLACK COFFEE</b>	<b>\$3.8</b>
Long / Short Black	
Long / Short Mac	
<b>WHITE COFFEE</b>	
Latte / Flat White / Cappuccino	
<b>ALTERNATIVE COFFEE</b>	<b>\$4</b>
Chai / Matcha / Hot Chocolate / Mocha	
<b>MILK</b>	<b>+ 0.50</b>
Soy / Oat / Almond	