

Start with these

ROTI With side of peanut sauce	\$5
VEGETABLE SPRING ROLL (4 PCS) (FRESHLY PREPARED IN HOUSE) Glass noodle, cabbage, carrot, coriander, spring onion, oyster sauce	\$9.9
PRAWN SPRING ROLL (4 PCS) (FRESHLY PREPARED IN HOUSE) Prawns, carrots, coriander, soy sauce	\$10.9
SON IN LAW GF (2 PCS) Silky egg yolk with crispy skin, chilli, caramelised onion & herb relish	\$10.9
CRISPY CHICKEN WINGS (5 PCS) Deep fried chicken wings marinated with Thai herbs	\$11.9
CHICKEN SATAY GF (4 PCS) Marinated chicken, coconut cream, lemongrass, turmeric with Thai peanut sauce	\$12.9
SWEET CORN PATTIES (2 PCS) Fried sweet corn, coriander, egg, garlic, pepper served with sweet chilli sauce	\$12.9
TOM YUM SOUP GF Hot & Spicy prawn with Asian mushrooms, lemongrass, kaffir lime leaf	\$13.9
PLA GOONG GF Poached prawns, ginger, garlic, mint, Thai chilli paste	\$13.9
SALMON ON FIRE GF (3 PCS) Tasmanian smoked salmon wrapped in rice paper, lettuce, celery, served with spicy chilli sauce	\$14.9

Rice / Noodles

JASBERRY JASMINE RICE	\$3
COCONUT RICE or BLACK STICKY RICE	\$4
GREEN CURRY FRIED RICE V, GF Jasmine rice, chicken, egg, green curry paste, Thai eggplant, basil, kaffir lime leaf	\$17.9
PINEAPPLE FRIED RICE V, GF Sliced chicken breast, Thai style fried rice with pineapple, egg, vegetables	\$17.9
THAI FRIED RICE V, GF Prawn, jasmine rice, Chinese broccoli, cherry tomato, egg, Thai fish sauce	\$18.9
PAD KEE MAO V, GF Rice noodles, sliced chicken breast, egg, snake beans, fresh chilli, green peppercorns, Thai hot basil sauce	\$18.9
PAD SEE EW V, GF Flat rice noodles, prime sliced beef, egg, Chinese broccoli, pepper, sweet soya sauce	\$18.9
PAD THAI CHICKEN V, GF Jantaburee rice noodles, egg, dried shrimp, tamarind, bean curd, chive, bean sprouts, peanuts	\$18.9
PAD THAI PRAWN V, GF Jantaburee rice noodles, egg, dried shrimp, tamarind, bean curd, chive, bean sprouts, peanuts	\$20.9

NO MSG GF | GLUTEN FREE V | VEGETARIAN OPTIONS
For all dietary requirements please advise your waiter prior to ordering



Feel like salad

SOM TAM GF Green papaya, snake beans, roasted peanuts, lime, palm sugar, tamarind sauce	\$14.9
SOM TAM SOFT SHELL CRAB Green papaya, snake beans, roasted peanuts, lime, palm sugar, tamarind sauce, softshell crab	\$17.9
BEEF SALAD GF Prime sliced beef, Asian herbs, ground roasted rice, mint leaves with Thai inspired dressing	\$16.9
DUCK SALAD GF Roasted in house duck, Asian herbs, ground roasted rice, mint leaves, with Thai inspired dressing	\$16.9

Just for Vegans

VEGAN ROTI With side of peanut sauce	\$5
VEGAN SPRING ROLL (4 PCS) (FRESHLY PREPARED IN HOUSE) Glass noodle, cabbage, carrot, coriander, spring onion, mushroom and soy sauce	\$9.9
VEGAN SOM TAM GF Green papaya, snake beans, roasted peanuts, lime, palm sugar, tamarind sauce	\$14.9
VEGAN PINEAPPLE FRIED RICE GF Thai style fried rice with pineapple, tofu, vegetables	\$16.9
VEGAN THAI FRIED RICE Jasmine rice, Chinese broccoli, cherry tomato, tofu	\$16.9
VEGAN EVER GREEN GF Seasonal Asian greens, soy sauce	\$16.9
VEGAN PAD KEE MAO GF Rice noodles, tofu, snake beans, fresh chilli, green peppercorns, Thai hot basil sauce	\$17.9
VEGAN PAD THAI GF Jantaburee rice noodles, tofu, tamarind, bean curd, chive, bean sprouts, peanuts	\$17.9
VEGAN PAD SEE EW GF Flat rice noodles, tofu, Chinese broccoli, pepper, mushroom and soy sauce	\$17.9
VEGAN TOFU CASHEW NUT GF Tofu, cashew nuts, bell pepper, onion, garlic, dried chilli, soy sauce	\$17.9
VEGAN YELLOW CURRY GF Tofu, pumpkin, mini king oyster mushrooms, fresh vegetables	\$18.9

Fresh fish

WHOLE BARRAMUNDI GF Fresh whole barramundi steamed with lemon, garlic, chilli on wombok	\$29.9
WHOLE SNAPPER Fresh whole snapper fried with three flavour tamarind sauce, Thai herbs, served with mixed salad, grated apple and cashew nuts	\$29.9

SUBJECT TO AVAILABILITY

Curry for you

YELLOW CURRY GF Tofu, pumpkin, mini king oyster mushrooms, fresh vegetables	\$18.9
GREEN CURRY V, GF Sliced BBQ chicken breast, lemongrass relish, bamboo, Thai eggplant, basil	\$19.9
MASSAMUN BEEF CURRY GF Braised beef pieces, carrot, daikon, sweet & sour curry, peanuts	\$19.9
PANANG LAMB GF Lamb shank pieces in a thick curry, pumpkin, lime leaf	\$19.9
JUNGLE CURRY V, GF Prawns, snake beans, krachai, green peppercorns, broth style curry	\$20.9
RED CURRY ROAST DUCK V, GF In house five spice roast duck, grapes, pineapple, Thai spicy red curry	\$21.9

Something stirfried

EVER GREEN GF Seasonal Asian greens, oyster sauce	\$16.9
TOFU CASHEW NUT GF Tofu, cashew nuts, bell pepper, onion, garlic, dried chilli, soy sauce	\$17.9
PAD KRAPAO GF Sliced chicken breast, snake beans, bell peppers, sweet basil, spicy fish sauce	\$18.9
CRISPY PORK BELLY GF Crispy pork belly, Chinese broccoli, garlic, chilli, oyster sauce	\$19.9
CHICKEN CASHEW NUT GF Sliced chicken breast, broccoli, onion, bell pepper, cashew nuts, chilli jam	\$20.9
LEMONGRASS BEEF GF Sliced fillet, lemongrass, sweet basil, Thai spicy sauce	\$20.9
OCEAN ENVY Prawns, calamari, scallops, butter chilli paste, chilli jam, cashew nuts, broccoli, dried chilli, spring onion	\$23.9
CHU CHEE PRAWNS Creamy Thai spicy sauce, prawns, Thai basil, coriander, served with steamed vegetables	\$24.9
THE PACIFIC Soft shell crab, krachai, green peppercorns, Thai basil with special secret sauce	\$25.9

Finish on a sweet note

ICE CREAM GF Choice of green tea / mango / coconut / vanilla	\$5
BLACK STICKY RICE GF WITH ICE CREAM Choice of vanilla / coconut	\$9.9
BANANA ROTI WITH VANILLA ICE CREAM	\$11.9

FEED ME

If you can't decide, we'll decide for you.

SOOK FEED ME
For 2 + people \$50 P/P
Ask to see our menu