


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
SOOK SPICY FRIED CALAMARI Mild spice, with a side of sweet chilli	\$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
SOOK THAI STYLE DUMPLING (4 PCS) (FRESHLY PREPARED IN HOUSE) Prawns, coriander, garlic, pepper, sesame oil	\$12.9
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

Rice / Noodles


JASBERRY JASMIN 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

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

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, capsicum, 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, lightly battered 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

White Wine

SOOK HOUSE WHITE	\$9 / 30
An array of tropical fruits ranging through hints of passion fruit, guava, herbal and citrus	
SE Australia	
MAJELLA RIESLING	\$9 / 39
Subtle citrus flavours, well balanced and refreshing, finishes fresh and precise	
Coonawarra SA	
NUGAN ESTATE CHARDONNAY VEGAN	\$10 / 39
Aromas of peach, nectarine and mixed spice overtones, finishes rich with a palate of stone fruit	
King Valley Vic	
NUGAN ESTATE SAUVIGNON BLANC VEGAN	\$10 / 39
Crisp and zesty flavours of lemon and lime mixed with fresh notes of pineapple, grapefruit and guava	
King Valley Vic	
NUGAN ESTATE PINOT GRIGIO VEGAN	\$10 / 39
Fresh, lifted aromas of pear, apple and florals with mineral and citrus accents and a crisp, clean finish	
King Valley Vic	

Rose`

HENRIETTA ROSE` VEGAN	\$10 / 42
Blushing pink with aromas of cherries, strawberries and a refreshing finish	
Heathcote Vic	

Red Wine

SOOK HOUSE RED	\$9 / 30
Bountiful aromas of cassis and cherries back by a rich generous palate with fine tannins	
SE Australia	
WILD GULLY TEMPRANILLO VEGAN	\$10 / 40
A lovely soft yet concentrated wine with plenty of plum and dark berries	
King Valley Vic	
MYSTIC PARK SHIRAZ VEGAN	\$10 / 40
Medium bodied. Explosion of berries from the forest highlighted with raspberries, strawberries, mulberries and plum	
Barossa Valley SA	
QUARTIER PINOT NOIR VEGAN	\$11 / 45
Dark raspberry fruit with subtle layers of black cherries, spice and herbal notes	
Mornington Peninsula Vic	

DRINK MENU

Sparkling

TAYLOR FERGUSON PREMIUM BRUT CUVÉE	\$9 / 38
Lively bouquet and fresh, crispy and clean with a pleasantly dry finish	
SE Australia	
TAYLOR FERGUSON PROSECCO	\$10 / 42
A light, refreshing prosecco, with subtle notes of quince, citrus, pear and orange blossom. The palate is balanced with grapefruit and lime characteristics.	
SE Australia	

Cocktails

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

Beer & Cider

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

## Spirits

<b>ABSOLUT VODKA</b>	<b>\$9</b>
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TANQUERAY LONDON DRY GIN	\$9
FOUR PILLARS RARE DRY GIN	\$11
HENDRICK'S GIN	\$12
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<b>CAPTAIN MORGAN SPICED GOLD RUM</b>	<b>\$10</b>
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PATRON SILVER TEQUILA	\$12
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<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>
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CAPI ASSORTED FLAVOURS 250ML	\$4
Sparkling Mineral Water	
Soda Water	
Lemonade	
Blood Orange	
Ginger Beer	
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<b>COKE / COKE NO SUGAR</b>	<b>\$5</b>

### Coffee / Tea

<b>THAI MILK TEA</b>	<b>\$4</b>
<b>THAI LEMON ICE TEA</b>	<b>\$4</b>
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TEA BY T2	\$4
English Breakfast	
Senchia Green	
Jasmine	
Peppermint	
Lemongrass & Ginger	
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<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 / Hot Chocolate / Mocha	
<b>MILK</b>	<b>+ 0.50</b>
Soy / Oat / Almond	