

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	\$10.9
VEGETABLE DUMPLINGS (4 PCS) (FRESHLY PREPARED IN HOUSE) Shiitake mushroom, bamboo shoot, carrot, water chestnut, green pea and corn	\$12.9
FISH CAKES (4 PCS) Fish, green beans, mixed herbs and chilli	\$11.9
CRISPY CHICKEN WINGS (5 PCS) Deep fried chicken wings marinated with Thai herbs	\$11.9
PRAWN SPRING ROLL (4 PCS) (FRESHLY PREPARED IN HOUSE) Prawns, carrots, coriander, soy sauce	\$12.9
SOOK SPICY FRIED CALAMARI Mild spice, with a side of sweet chilli	\$12.9
SOOK THAI STYLE DUMPLING (4 PCS) (FRESHLY PREPARED IN HOUSE) Prawn & Pork, coriander, garlic, pepper, sesame oil	\$12.9
CHICKEN SATAY GF (4 PCS) Marinated chicken, turmeric with Thai peanut sauce	\$12.9
BAO BUNS Crispy chicken, Asian slaw, coriander, chilli mayo	\$13.9

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	\$10.9
VEGAN SOM TAM GF 🌶️ Green papaya, green beans, roasted peanuts, lime, palm sugar, tamarind sauce	\$15.9
VEGAN PINEAPPLE FRIED RICE GF Thai style fried rice with pineapple, tofu, vegetables	\$17.9
VEGAN THAI FRIED RICE Jasmine rice, Chinese broccoli, cherry tomato, tofu	\$17.9
VEGAN EVER GREEN GF Seasonal Asian greens, soy sauce	\$17.9
VEGAN PAD KEE MAO GF 🌶️ Rice noodles, tofu, green beans, fresh chilli, green peppercorns, Thai hot basil sauce	\$18.9
VEGAN PAD THAI GF Jantaburee rice noodles, tofu, tamarind, bean curd, chive, bean sprouts, peanuts	\$18.9
VEGAN PAD SEE EW GF Flat rice noodles, tofu, Chinese broccoli, mushroom and soy sauce	\$18.9
VEGAN TOFU CASHEW NUT GF 🌶️🌶️ Tofu, cashew nuts, broccoli, onion, garlic, dried chilli, soy sauce	\$17.9
VEGAN YELLOW CURRY GF Tofu, pumpkin, mini king oyster mushrooms, fresh vegetables	\$19.9

NO MSG GF | GLUTEN FREE V | VEGETARIAN OPTIONS

For all dietary requirements please advise your waiter prior to ordering



Salads & Soups

SOM TAM GF 🌶️ Green papaya, green beans, roasted peanuts, lime, palm sugar, tamarind sauce	\$15.9
SOM TAM SOFT SHELL CRAB 🌶️ Green papaya, green beans, roasted peanuts, lime, palm sugar, tamarind sauce, softshell crab	\$18.9
BEEF SALAD GF 🌶️ Prime sliced beef, Asian herbs, ground roasted rice, mint leaves with Thai inspired dressing	\$17.9
CALAMARI SALAD Calamari, with mixed seasonal salad and Thai inspired dressing	\$17.9
TOM KHAR GAI V, GF Creamy sour soup, chicken, galangal (ginger) lemongrass, kaffir lime leaf, red onion, spring onion, mushroom, tomato	\$14.9
TOM YUM SOUP GF Hot & Spicy prawn with Asian mushrooms, lemongrass, kaffir lime leaf	\$14.9

Rice / Noodles

JASMINE RICE	\$4
COCONUT RICE or STICKY RICE	\$5.5
PINEAPPLE FRIED RICE V, GF Sliced chicken breast, Thai style fried rice with pineapple, egg, vegetables	\$18.9
NASI GORENG V, GF 🌶️🌶️ Jasmine rice, prawns, Chinese broccoli, carrot, onion sambal sauce	\$19.9
THAI FRIED RICE V, GF Prawn, jasmine rice, Chinese broccoli, cherry tomato, egg, Thai fish sauce	\$19.9
PAD KEE MAO V, GF 🌶️ Rice noodles, sliced chicken breast, egg, green beans, fresh chilli, green peppercorns, Thai hot basil sauce	\$19.9
PAD SEE EW V, GF Flat rice noodles, prime sliced beef, egg, Chinese broccoli, sweet soya sauce	\$19.9
PAD THAI CHICKEN V, GF Jantaburee rice noodles, egg, tamarind, bean curd, chive, bean sprouts, peanuts	\$19.9
PAD THAI PRAWN V, GF Jantaburee rice noodles, egg, tamarind, bean curd, chive, bean sprouts, peanuts	\$21.9

Fresh fish

BARRAMUNDI (WHOLE FISH) GF Fresh barramundi steamed with lemon, garlic, chilli on wombok	\$35
SNAPPER (WHOLE FISH) Fresh snapper fried with three flavour tamarind sauce, Thai herbs, served with mixed salad, grated apple and cashew nuts	\$35

SUBJECT TO AVAILABILITY

Curry for you

YELLOW CURRY GF Tofu, pumpkin, mini king oyster mushrooms, fresh vegetables	\$19.9
GREEN CURRY V, GF 🌶️ Chicken breast, broccoli, green beans, bamboo, Thai eggplant, basil	\$21.9
RED CURRY V, GF 🌶️🌶️ Chicken, pineapple, Thai spicy red curry	\$21.9
MASSAMUN BEEF CURRY GF Braised beef pieces, carrot, roasted potatoes, sweet & sour curry, peanuts	\$23.9
SEAFOOD HOT POT GF 🌶️ Seafood combo - mussels, prawns, fish, squid, onion, coriander, Asian mushrooms, cherry tomato, kaffir lime leaf, lemongrass	\$29.9

Something stirfried

EVER GREEN GF Seasonal Asian greens, oyster sauce	\$17.9
TOFU CASHEW NUT GF 🌶️🌶️ Tofu, cashew nuts, broccoli, onion, garlic, dried chilli, soy sauce	\$17.9
PAD KRAPAO GF 🌶️🌶️ Sliced chicken breast, green beans, broccoli, sweet basil, spicy fish sauce	\$20.9
CRISPY PORK BELLY GF 🌶️ Crispy pork belly, seasonal Asian greens, garlic, chilli, oyster sauce	\$23.9
CHICKEN CASHEW NUT GF Sliced chicken breast, broccoli, onion, green beans, cashew nuts, chilli jam	\$21.9
LEMONGRASS BEEF GF Sliced fillet, lemongrass, sweet basil, Thai spicy sauce	\$22.9
OCEAN ENVY Prawns, calamari, scallops, butter chilli paste, chilli jam, cashew nuts, broccoli, dried chilli, spring onion	\$25.9
CHU CHEE PRAWNS 🌶️ Creamy Thai spicy sauce, lightly battered prawns, Thai basil, coriander, served with steamed vegetables	\$25.9
CHU CHEE SOFT SHELL CRAB 🌶️ Creamy Thai spicy sauce, lightly battered crab, Thai basil, coriander, served with steamed vegetables	\$25.9

Finish on a sweet note

ICE CREAM GF Choice of chocolate / coconut / vanilla	\$5
BANANA SAMOSA WITH COCONUT ICECREAM	\$13.9
NUTELLA ROTI WITH VANILLA ICE CREAM	\$13.9

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 \$10 / 35

An array of tropical fruits ranging through hints of passion fruit, guava, herbal and citrus

SE Australia

MAJELLA RIESLING \$12 / 40

Subtle citrus flavours, well balanced and refreshing, finishes fresh and precise

Coonawarra SA

NUGAN ESTATE CHARDONNAY | VEGAN \$12 / 45

Aromas of peach, nectarine and mixed spice overtones, finishes rich with a palate of stone fruit

King Valley Vic

NUGAN ESTATE SAUVIGNON BLANC | VEGAN \$12 / 45

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 \$12 / 45

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 \$12 / 43

Blushing pink with aromas of cherries, strawberries and a refreshing finish

Heathcote Vic

Red Wine

SOOK HOUSE RED \$10 / 35

Bountiful aromas of cassis and cherries back by a rich generous palate with fine tannins

SE Australia

WILD GULLY TEMPRANILLO | VEGAN \$12 / 45

A lovely soft yet concentrated wine with plenty of plum and dark berries

King Valley Vic

MYSTIC PARK SHIRAZ | VEGAN \$12 / 45

Medium bodied. Explosion of berries from the forest highlighted with raspberries, strawberries, mulberries and plum

Barossa Valley SA

QUARTIER PINOT NOIR | VEGAN \$13 / 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 \$12 / 42

Lively bouquet and fresh, crispy and clean with a pleasantly dry finish

SE Australia

TAYLOR FERGUSON PROSECCO \$12 / 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 \$15

Aperol, Prosecco & soda water

TROPICAL SPRITZ \$15

Gin, Prosecco, pineapple juice, lime juice, soda water, mint

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 / \$14

Rum, lime, mint and soda

SWEET 'N' SOUR * Non alcoholic option Available * \$18 / \$14

Tequilla or Gin, cranberry juice, pineapple juice, bitters, lime juice, simple syrup, mint

THE BIG SOOK \$18

Vodka, Cointreau, grapefruit & passion fruit

Non-Alcoholic

CAPI SPARKLING MINERAL WATER 750ML \$8.9

CAPI ASSORTED FLAVOURS 250ML \$4.9

Sparkling Mineral Water, Soda Water, Lemonade, Blood Orange, Ginger Beer

COKE / COKE NO SUGAR \$5

Spirits

ABSOLUT VODKA \$12

TANQUERAY LONDON DRY GIN \$12

FOUR Pillars RARE DRY GIN \$12

HENDRICK'S GIN \$13

CAPTAIN MORGAN SPICED GOLD RUM \$12

PATRON SILVER TEQUILA \$13

JAMESON IRISH WHISKY \$12

CANADIAN CLUB WHISKY \$12

MAKERS MARK BOURBON WHISKY \$12

GLENFIDDICH 12YO SINGLE MALT WHISKY \$13

Beer & Cider

SINGHA \$8

CHANG \$8

CORONA \$9

COOPERS GREEN (CAN) \$9

LITTLE CREATURES PALE ALE \$10

ASAHI 500ML \$12

SOMERSBY APPLE CIDER \$9

Coffee / Tea

THAI MILK TEA \$6

THAI LEMON ICE TEA \$5.5

TEA BY T2

English Breakfast \$4.9

Senchia Green

Jasmine

Peppermint

Lemongrass & Ginger

BLACK COFFEE \$4

Long / Short Black

Long / Short Mac

WHITE COFFEE \$4.9

Latte / Flat White / Cappuccino

Chai / Hot Chocolate / Mocha \$4.9

MILK + 0.70

Soy / Oat / Almond