

Salads & Soups

SOM TAM | GF 🌶️ **\$15.9**
Green papaya, green beans, roasted peanuts, lime, palm sugar, tamarind sauce,

SOM TAM SOFT SHELL CRAB 🌶️ **\$18.9**
Green papaya, green beans, roasted peanuts, lime, palm sugar, tamarind sauce, softshell crab

BEEF SALAD | GF 🌶️ **\$17.9**
Prime sliced beef, Asian herbs, ground roasted rice, mint leaves with Thai inspired dressing

CALAMARI SALAD **\$17.9**
Calamari, with mixed seasonal salad and Thai inspired dressing

TOM KHAR GAI | V, GF **\$14.9**
Creamy sour soup, chicken, galangal (ginger) lemongrass, kaffir lime leaf, red onion, spring onion, mushroom, tomato

TOM YUM SOUP | GF **\$14.9**
Hot & Spicy prawn with Asian mushrooms, lemongrass, kaffir lime leaf

Soft Drinks

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**

Something stirfried

EVER GREEN | GF **\$17.9**
Seasonal Asian greens, oyster sauce

TOFU CASHEW NUT | GF 🌶️🌶️ **\$17.9**
Tofu, cashew nuts, broccoli, onion, garlic, dried chilli, soy sauce

PAD KRAPAO | GF 🌶️🌶️ **\$20.9**
Sliced chicken breast, green beans, broccoli, sweet basil, spicy fish sauce

CRISPY PORK BELLY | GF 🌶️ **\$23.9**
Crispy pork belly, Asian greens, garlic, chilli, oyster sauce

CHICKEN CASHEW NUT | GF **\$21.9**
Sliced chicken breast, broccoli, onion, green beans, cashew nuts, chilli jam

LEMONGRASS BEEF | GF **\$22.9**
Sliced fillet, lemongrass, sweet basil, Thai spicy sauce

OCEAN ENVY **\$25.9**
Prawns, calamari, scallops, butter chilli paste, chilli jam, cashew nuts, broccoli, dried chilli, spring onion

CHU CHEE PRAWNS 🌶️ **\$25.9**
Creamy Thai spicy sauce, lightly battered prawns, Thai basil, coriander, served with steamed vegetables

CHU CHEE SOFT SHELL CRAB 🌶️ **\$25.9**
Creamy Thai spicy sauce, lightly battered crab, Thai basil, coriander, served with steamed vegetables

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

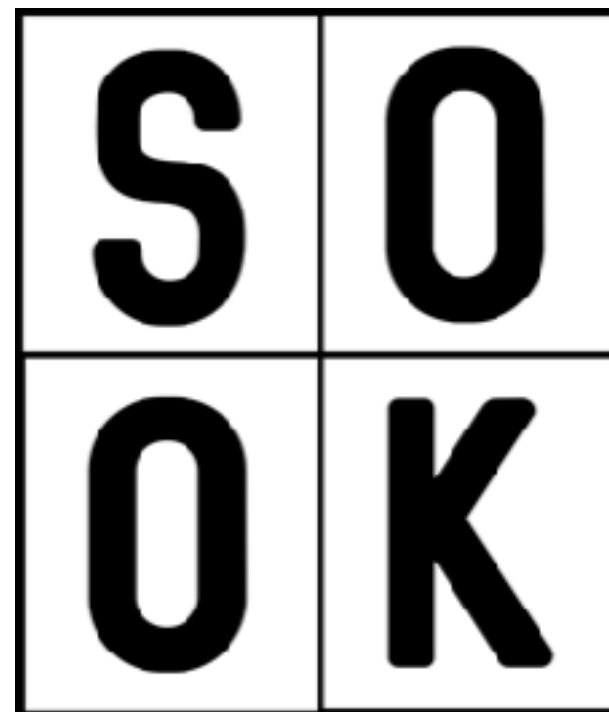
**SO
OK**

THAI
KITCHEN AND BAR

98 SMITH ST, COLLINGWOOD



**7014 2500 or
0450 786 848**



EAT + DRINK = BE HAPPY



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JAN 2023


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
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
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
SOOK THAI DUMPLINGS (FRESHLY PREPARED IN HOUSE) Prawns, coriander, garlic, pepper, sesame oil	\$12.9
CHICKEN SATAY GF (4 PCS) Marinated chicken, turmeric with Thai peanut sauce	\$12.9

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
MASSAMUN BEEF CURRY GF Braised beef pieces, carrot, roasted potatoes, sweet & sour curry, peanuts	\$23.9
RED CURRY V, GF   Chicken, pineapple, Thai spicy red curry	\$21.9

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

Rice / Noodles

JASMINE RICE	\$4
COCONUT RICE or STICKY RICE	\$5.5
NASI GORENG V, GF   Jasmine rice, prawns, Chinese broccoli, carrot, onion, sambal sauce	\$19.9
PINEAPPLE FRIED RICE V, GF Sliced chicken breast, Thai style fried rice with pineapple, egg, vegetables	\$18.9
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