

Entree

ROTI With side of peanut sauce	\$6
VEGETABLE SPRING ROLL (4 PCS) Cabbage, carrot, taro, soy, shiitake mushroom	\$11.90
VEGETABLE DUMPLINGS (4 PCS) V, GF Yam bean, mushrooms, soy bean, carrot,	\$12.90
FISH CAKES (4 PCS) Fish, green beans, mixed herbs and chilli	\$11.90
SOOK CRISPY CHICKEN (4 PCS) Deep fried chicken niblets marinated with Thai herbs	\$11.90
PRAWN SPRING ROLL (4 PCS) Prawns, pork, carrots, soy sauce	\$12.90
SOOK SPICY FRIED CALAMARI Mild spice, with a side of sweet chilli	\$13.90
SOOK THAI STYLE DUMPLING (4 PCS) Prawn & Pork, sesame oil, coriander, pepper, soy sauce	\$12.90
CHICKEN SATAY GF (4 PCS) Marinated chicken, curry powder with Thai peanut sauce	\$13.90
CRISPY WONTONS (5 PCS) Prawn, soy sauce, pepper, sesame with plum sauce	\$12.90
LARB (Specail Thai salad) Pork minced, chili flake, spring onion, shallot, ground roasted rice mint with Thai inspired dressing serve w lettuce	\$15.90
CURRY PUFFS V (4 PCS) Potato, carrot, peas, onion, curry powder	\$13.90

Just for Vegans

VEGAN ROTI With side of peanut sauce	\$6
VEGAN DUMPLINGS (4 PCS) GF Yam bean, mushrooms, soy bean and carrot	\$12.90
VEGAN SOM TAM GF Green papaya, green beans, roasted peanuts, lime, palm sugar, tamarind sauce	\$15.90
VEGAN PINEAPPLE FRIED RICE GF Thai style fried rice with pineapple, tofu, vegetables, curry powder, raisin	\$20.90
VEGAN SOOK KIMCHI FRIED RICE Jasmine rice, chilli, carrot, onion, tofu, gochujang, kimchi	\$20.90
VEGAN STIR FRIED VEGETABLES GF Seasonal vegetables with soy sauce	\$17.90
VEGAN PAD KEE MAO GF Flat rice noodles, tofu, green beans, fresh chilli, green peppercorns, Thai hot basil sauce, vegetables	\$19.90
VEGAN PAD THAI GF Jantaburee rice noodles, tofu, tamarind, bean curd, chive, bean sprouts, peanuts, shallot	\$18.90
VEGAN PAD SEE EW GF Flat rice noodles, tofu, Chinese broccoli, and sweet soy sauce, vegetables	\$19.90
VEGAN TOFU CASHEW NUT GF Tofu, cashew nuts, broccoli, onion, garlic, soy sauce	\$18.90
VEGAN GREEN CURRY GF Tofu, broccoli, green beans, bamboo, Thai eggplant, basil	\$19.90



Salads & Soups

SOM TAM GF Green papaya, chilli, garlic, green beans, tomato, roasted peanuts, lime, palm sugar, fish sauce, tamarind sauce	\$15.90
SOM TAM SOFT SHELL CRAB Green papaya, chilli, garlic, green beans, tomato, roasted peanuts, lime, palm sugar, fish sauce, tamarind sauce, softshell crab	\$19.90
BEEF SALAD GF Grilled beef, coriander, spring onion, tomato, cucumber, ground roasted rice, mint leaves, chili with Thai inspired dressing	\$17.90
DUCK SALAD GF Grilled duck, coriander, spring onion, ground roasted rice, mint leaves, chilli with Thai inspired dressing	\$20.90
TOM KHA GAI GF Creamy spicy Thai soup, herbs, mushroom, tomato, coriander, grilled chicken	\$14.90
TOM YUM SOUP GF Hot & Spicy soup with prawn, chilli, mushroom, lemongrass, kaffir lime leaf	\$14.90

Rice / Noodles

JASMINE RICE	\$4	COCONUT RICE	\$6
PINEAPPLE FRIED RICE V, GF, VG Sliced chicken breast, jasmine rice with curry powder, pineapple, raisin, egg, onion, carrot, Chinese broccoli	\$20.90		
SOOK KIMCHI FRIED RICE GF, V, VG Jasmine rice egg, chilli, chicken, carrot, onion, gochujang, kimchi	\$20.90		
BIRD NEST V. Crispy egg noodle, gravy sauce, Chinese broccoli, seasonal vegetables	\$23.90		
PAD SEE EW V, GF, VG Flat rice noodles, sliced beef, egg, Chinese broccoli, sweet soya sauce	\$20.90		
PAD THAI CHICKEN \$19.9		PAD THAI PRAWN V, GF, VG	\$21.90
Jantaburee rice noodles, egg, shallot, bean curd, chive, bean sprouts, peanuts			
PAD KEE MAO V, GF, VG Flat rice noodles, sliced chicken, egg, green beans, fresh chilli, green peppercorns, Thai hot basil sauce	\$20.90		
UDON TOM YUM V Prawn wonton, battered prawn, chilli, cherry tomato, mushroom, shallot, coriander, white sesame, seaweed, Thai herb	\$21.90		

Fish Dishes

CHU CHEE BARRAMUNDI Creamy Thai Spicy sauce, lightly battered barramundi fillet served with steamed vegetables	\$29
CRISPY FRIED BARRAMUNDI Deep fried barramundi fillet served with Thai spicy green apple salad,	\$29

Curry

GREEN CURRY V, GF Grilled chicken tenderloin, broccoli, green beans, bamboo, Thai eggplant, basil	\$21.90
RED CURRY V, GF Grilled duck and pineapple, tomato, lychee, bamboo, vegetables	\$24.90
MASSAMUN BEEF CURRY GF Braised beef pieces, carrot, roasted potatoes, sweet & sour curry, peanuts and fried shallot	\$23.90
TOM YUM HOT POT GF Seafood combo - mussels, prawns, fish, squid, chilli, onion, coriander, mushrooms, cherry tomato, kaffir lime leaf	\$29.90

From The Wok

STIR FRIED VEGETABLES GF, V Seasonal vegetables, with oyster sauce	\$17.90
TOFU CASHEW NUT GF, V Tofu, cashew nuts, broccoli, onion, garlic, chilli jam, soy sauce	\$18.90
PAD KRAPAO GF, V Sliced chicken breast, green beans, broccoli, carrot, onion, basil, spicy Thai sauce	\$22.90
CRISPY PORK BELLY GF Crispy pork belly, seasonal Asian greens, garlic, chilli, oyster sauce	\$23.90
CHICKEN CASHEW NUT GF Sliced chicken breast, broccoli, onion, green beans, carrot, cashew nuts, chilli jam, soy sauce	\$23.90
STIR FRIED CHICKEN SATAY SAUCE V Sliced chicken breast, broccoli, green beans, carrot, onion, peanut sauce	\$22.90
BEEF BLACK BEAN GF Sliced beef fillet, seasonal vegetables, black bean and pepper	\$23.90
OCEAN ENVY Prawns, calamari, scallops, butter chilli paste, chilli jam, cashew nuts, broccoli, dried chilli, spring onion	\$25.90
CHU CHEE PRAWNS Creamy Thai spicy sauce, lightly battered prawns, served with steamed vegetables	\$25.90
PAD CHA SOFT SHELL CRAB Soft shell crab, seasonal vegetables, onion, basil, green peppercorn, spicy Thai sauce	\$25.90

Finish on a sweet note

ICE CREAM GF Chocolate / coconut / vanilla	\$6
MANGO STICKY RICE Mango, sweet sticky rice, coconut sauce, yellow mung bean	\$15.90
NUTELLA BANANA ROTI WITH VANILLA ICE CREAM	\$13.90
PANDAN STICKY RICE Coconut ice cream, pandan sticky rice and coconut jelly	\$15.90

FEED ME

If you can't decide, we will decide for you.
SOOK FEED ME
For 2 + people \$50 P/P

GF | GLUTEN FREE V | VEGETARIAN OPTIONS VG | VEGAN OPTIONS

Weekend Surcharge 10% | Public Holiday Surcharge 15%