

Appetisers

A1	Spring Rolls	\$7.00
	Crispy pastry rolls filled with glass noodles, carrot, mushroom and cabbage. Vegetarian.	
A2	Thai Style Tofu	\$6.00
	Fried cubes of fresh tofu served with peanut sauce. Vegetarian.	
A3	Red Curry Fish Cakes (Tod Mun Pla)	\$8.00
	Fresh minced fish mixed with red curry paste and herbs. Served with your choice of chilli cucumber sauce or sweet chilli sauce.	
A5	Money Bags	\$6.00
	Minced fresh chicken and kumara with mild curry flavours and wrapped in spring roll pastry.	
A6	Curry Puffs	\$6.00
	Minced fresh chicken and potato with mild curry flavours and wrapped in pastry and deep fried.	
A7	Chicken Satays	\$7.00
	Skewers of fresh chicken marinated in a mild curry paste, grilled and served with a creamy peanut coconut sauce.	
A8	Combination Appetiser (for two people)	\$15.00
	Two each of appetisers A1, A3, A5, A6 and A7 (ten pieces in total).	
A9	Fresh Spring Rolls with Chicken	\$7.00
	Rice paper rolls filled with fresh chicken, carrot, celery, onion, lettuce and Thai herbs.	
A10	Grilled Chicken or Beef Salad	\$10.00
	Grilled fresh chicken or beef slices with fresh lemon juice, chilli, garlic, tomato and onion with fresh herbs.	

Soups

- S1 Tom Yum Chicken Prawns** \$7.00/\$15.00
\$9.00/\$19.00
Spicy, tangy and sour soup made from lemongrass, chilli, kaffir lime leaves, and galangal. No English name does justice to this most famous of Thai dishes so we just call it by its Thai name.
- S2 Clear Chicken Soup** \$7.00/\$15.00
Clear soup of succulent chicken, with glass noodles, and vegetables.
- S3 Tom Kha Chicken Seafood** \$7.00/\$15.00
\$9.00/\$19.00
A delightful mix of lemon juice, lemongrass, galangal and coconut milk. The tartness of the lemon flavours are an ideal combination with the rich sweetness of the coconut milk.
- S4 Broken Sea Net Soup (Po Tak)** \$9.00/\$19.00
Mixed seafood Tom Yum. If you love seafood soups this is the one to go for.

Salads

- TS1 Grilled Chicken, Beef or Pork Salad** \$16.00
Grilled meat slices with fresh lemon juice, chilli, garlic, tomato and onion with fresh herbs.
- TS2 Pork, Squid and Prawn Glass Noodle Salad (Yam Woon Sen)** \$20.00
Minced pork, squid slices, and prawns tossed with mung bean glass noodles, fresh lemon juice, chilli, garlic and spring onions. Delicious spicy and sour flavours.
- TS3 Ocean Salad (Yum Talay Thai)** \$22.00
Spicy and sour mixed seafood salad with fresh lemon juice, chilli, garlic and Thai herbs.
- TS4 Grilled Vegetable and Tofu Salad (Yum Pak Ruam)** \$14.00
Fresh grilled vegetables and tofu in a spicy and sour salad. Vegetarian.
- TS5 Squid Salad (Yum Pla Meuk)** \$17.00
Spicy and sour squid salad with chilli, garlic lemon juice and Thai herbs.
- TS6 Chicken, Pork and Prawn Salad (Yum Sam Hai)** \$19.00
A mixture of chicken, pork and prawns in a spicy and sour salad.

Curries

- C1 Red or Green Curry**
Chicken, Beef, Pork, or Lamb \$16.00
Fish or Squid \$18.00
Prawns \$22.00
- Your chosen ingredient is combined with vegetables and a spicy curry paste and coconut milk.
- C2 Penang Curry**
Chicken, Beef, Pork, or Lamb \$16.00
- A delightfully rich and mild coconut-based curry sauce is mixed with your chosen stir fried meat and vegetables.
- C3 Jungle Curry**
Chicken, Beef, Pork, or Lamb \$16.00
- A spicy curry sauce without coconut milk and with added vegetables.
- C4 Masaman Curry**
Beef or Lamb \$16.00
- Tender prime beef or lamb with potato and onion in a rich spice mixture with coconut milk.
- C5 Duck Red Curry** \$20.00
- Grilled duck with red curry paste, coconut milk and vegetables.
- C6 Pineapple Red Curry**
Beef or Pork \$16.00
Prawns \$23.00
- The delicate sweet and sour flavours of the pineapple with the spicy red curry sauce are a magic combination.
- C7 Yellow Curry**
Chicken, Beef, Pork, or Lamb \$16.00
- If you like your curry on the spicy side then this could be the one for you. If you want it really hot ask for "Thai hot"!

Isarn (Northeast Thailand) Specialties

T11	Isarn Salad (Larb) Chicken, Beef or Pork Fish Duck	\$16.00 \$19.00 \$20.00
	<i>Minced /sliced fresh ingredients are quickly cooked and served with fresh chilli, mint, spring onion, lemon juice and ground, roasted rice.</i>	
T12	Carrot Salad (Som Tam)	\$14.00
	<i>Grated raw carrot combined with fresh chilli, garlic, lemon juice, dried shrimps and chopped peanuts. This is one of the most popular Thai street snacks.</i>	
T13	Isarn Style Beef Salad (Neua Nahm Tok)	\$16.00
	<i>Spicy grilled rare beef salad with fresh chilli and ground, roasted rice.</i>	
T14	Fried Sun-Dried Beef (Neua Daet Diow)	\$16.00
	<i>Marinated, dried beef quick fried in hot oil and served with chilli sauce.</i>	
T15	Crying Tiger	\$16.00
	<i>Grilled marinated beef served with a freshly-made Isarn-style chilli sauce.</i>	

Extras

E1	Jasmine Rice (included with all mains)	Free
	<i>Jasmine rice is the signature rice of Thailand in much the same way that basmati rice is the signature rice of India. Its name derives from the perfume of the cooked rice.</i>	
E2	Sticky Rice	\$2.50
	<i>Sticky or glutinous rice is the rice of choice in the North and North-East of Thailand. If you have never tried it, you don't know what you are missing. It has a unique taste and texture.</i>	
E3	Roti	\$2.50
	<i>Roti are delicious as an appetiser, or as a complement to main dishes such as Masaman curry. They became popular in Thailand through southern, Malaysian influences.</i>	

Mains

M1	Stir Fry with Chilli and Thai Basil (Pad Grapow)	
	Chicken, Beef, Pork, or Lamb	\$16.00
	Squid	\$18.00
	Prawns	\$22.00

Meat or seafood is stir fried with fresh vegetables and combined with a spicy chilli paste containing Thai basil. This basil has a delicious aniseed-like flavour.

M2	Stir Fry with Garlic and Pepper Sauce	
	Chicken, Beef or Pork	\$16.00
	Squid	\$18.00
	Prawns	\$22.00

Stir fried meat or seafood is combined with fresh vegetables and a garlic and pepper sauce.

M3	Sweet and Sour (Pad Priow Wahn)	
	Chicken, Beef or Pork	\$16.00
	Prawns	\$22.00

Meat or prawns is stir fried with fresh vegetables. Then pineapple and a tangy sweet and sour sauce are added.

M4	Stir Fry with Oyster Sauce (Pad Nahm Hoi)	
	Chicken, Beef or Pork	\$16.00
	Squid	\$18.00
	Prawns	\$22.00

Meat or seafood is stir fried with fresh vegetables and oyster sauce. Ideal for those who want a non-spicy dish.

M5	Stir Fry with Cashew Nuts	
	Chicken, Beef or Pork	\$18.00
	Prawns	\$24.00

Meat or prawns is stir fried with fresh vegetables and lightly-toasted cashew nuts. Served in a tangy sauce.

M6	Stir Fry with Ginger (Pad King)	
	Chicken, Beef or Pork	\$16.00
	Fish	\$18.00

Stir fried meat or fish with fresh vegetables topped with fresh ginger and a special Thai-style sauce.

M7	Stir Fry with Satay Sauce	
	Chicken, Beef or Pork	\$16.00
	Prawns	\$22.00

Meat or prawns is stir fried with fresh vegetables and served in a creamy, coconut-based peanut sauce.

Mains continued

- M8 Stir Fry with Chilli Paste (Pad Prik)**
Chicken, Beef or Pork \$16.00
Squid \$18.00
Prawns \$22.00
- Meat or seafood is stir fried with fresh vegetables and coated with a spicy chilli paste.
- M9 Seasonal Stir Fried Vegetables (Pad Pak Ruam)** \$15.00
- All your favourite seasonal fresh vegetables quickly stir fried in a tasty, Thai-style sauce.
- M10 Stir Fried Noodles (Pad Thai)**
Chicken, Beef, Pork, or Lamb \$16.00
Prawns \$22.00
- This simple, tasty noodle dish is very popular throughout Thailand. Rice noodles are stir fried with spring onions, bean sprouts and chopped peanuts then combined with any requested additions.
- M11 Fried Rice with Chilli and Basil (Kaow Pad Grapow)**
Chicken, Beef or Pork \$16.00
Prawns \$22.00
- Chilli and Thai basil give this fried rice dish a flavoursome base which combines well with meat or prawns.
- M12 Prawns in Glass Noodles** \$24.00
- Stir fried prawns are combined with glass noodles (vermicelli), spring onions and a spicy and sour sauce.
- M13 Deep Fried Whole Fish with Triple Flavour Sauce (Pla Tort Sahn Rot)** \$23.00
- The secret to the success of this dish is the sauce that covers the fish. It has sweet, sour, spicy, and salty flavours all combined harmoniously.
- M14 Deep Fried Whole Fish with Curry Paste** \$23.00
- The special spicy sauce made from curry paste gives the crispy fish a memorable taste.
- M15 Steamed Whole Fish with Chilli and Lemon Dressing (Pla Manow)** \$23.00
- The main flavours in this dish are the spiciness of the chillies melded with the sourness of the lemons. This gives the steamed whole fish a whole new taste sensation.

Vegetarian

- V1 Fresh Spring Rolls with Vegetables and Thai Herbs** \$6.00
Rice paper rolls filled with glass noodles, lettuce, carrot, dried mushrooms and flavoursome Thai herbs.
- V2 Mushroom Tom Yum** \$6.00/\$14.00
Spicy, tangy and sour soup made from lemongrass, chilli, kaffir lime leaves, and galangal. These flavours meld perfectly with mushrooms.
- V3 Tofu Isarn Salad (Larb)** \$15.00
Minced /sliced fresh ingredients are quickly cooked and served with fresh chilli, mint, spring onion, lemon juice and ground, roasted rice.
- V4 Carrot Salad (Som Tam)** \$15.00
Grated raw carrot combined with fresh chilli, garlic, lemon juice and chopped peanuts. This is a very popular Thai street snack.
- V5 Pumpkin, Chilli and Thai Basil Stir Fry (Pad Grapow)** \$15.00
Pumpkin is stir fried with other fresh vegetables and combined with a spicy chilli paste containing Thai basil. This basil has a delicious aniseed-like flavour.
- V6 Stir Fried Eggplant and Tofu** \$15.00
Eggplant is very popular in Thai cuisine. It is an ideal vegetable for absorbing the spicy and sour flavours of the accompanying sauce.
- V7 Sweet and Sour Tofu and Vegetables (Pad Priow Wahn)** \$15.00
Tofu is stir fried with fresh vegetables. Then pineapple and a tangy sweet and sour sauce are added.
- V8 Tofu Stir Fry with Ginger (Pad King)** \$15.00
Tofu and fresh vegetables topped with ginger root strips and a special Thai-style sauce. If you like the tangy/spicy flavours of fresh ginger this is the one for you.
- V9 Stir Fried Noodles with Tofu (Pad Thai)** \$15.00
Rice noodles are stir fried with spring onions, bean sprouts and chopped peanuts then combined with tofu.
- V10 Eggplant and Bamboo Green Curry** \$15.00
Eggplant and tender bamboo strips are combined with other vegetables and a spicy green curry paste and coconut milk.
- V11 Kumara and Pineapple Red Curry** \$16.00
The kumara's sweetness combines beautifully with the fruity pineapple, the spiciness of the red curry paste and the creamy smoothness of coconut milk.
- V12 Seasonal Vegetable Yellow Curry** \$15.00
The curry with a zing. Spicy turmeric provides both colour and flavour!

Dessert Menu

Coconut Ice cream with Lychees **\$8.00**

Genuine coconut cream infused vanilla ice cream with lychees.

Selection of Sorbets **\$8.00**

A light and refreshing selection of fruit sorbets.

Chocolate Mud Cake **\$8.00**

For lovers of rich, chocolate desserts. Classic, dark chocolate iced mud cake with vanilla ice cream and chocolate sauce.

Kao Niow Ngo **\$8.00**

The classic Thai dessert known in English as sticky rice pudding. Sweet sticky rice infused with coconut milk accompanied with rambutan and coconut ice cream. Mouth watering!

Banana Roti **\$8.00**

If you have never tried roti as a dessert, here is your chance. You will not be disappointed. A roti roll with banana slices, chocolate sauce and vanilla ice cream. Kids love it.

Papaya and Strawberry Salad **\$8.00**

Light, tropical version of a fruit salad. Guaranteed not to be drowned in sugary juice! Fresh papaya and strawberries with freshly squeezed lemon juice, kaffir lime leaf strips and a hint of fresh ginger.

Tuption Krop **\$8.00**

Small cubes of water chestnut coated in tapioca flour and quickly cooked. Served in light coconut syrup with crushed ice.

Dessert Wine

	Glass	Bottle
Matua Valley Late Harvest Muscat	\$7.00	\$30.00

A rich lifted Muscat with layers of sweet citrus and spice supported by a well balanced acid.

Montana Late Harvest Selection	\$6.00	\$25.00
---------------------------------------	---------------	----------------

Golden yellow in colour, with a concentrated apricot and raisin aroma.

Hot Drinks

Plunger Coffee (Havana)	\$3.00	Earl Grey Tea	\$3.00
English Breakfast Tea	\$3.00	Relaxing Herbal Tea	\$3.00
Green Tea	\$3.00		