

Entree

Prawn Crackers Light and crunchy	3.0
Prawn Crackers Served with spicy peanut sauce	7.0
Roti With spicy peanut sauce	8.0
Peanut Sauce Small 4.0 Large	6.0
Por Pia Thai spring rolls, with mince pork and herb filling. Served with a sweet chilli sauce. (6 Per Serve)	7.5
Por Pia Pug Vegetable Thai spring rolls. Served with a sweet chilli sauce. (4 Per Serve)	7.5
Satay Marinated chicken served with spicy peanut sauce. (4 Per Serve)	10.0
Tod Mun Thai fish cakes served with a sweet cucumber sauce. (4 Per Serve)	12.0
Goong Marnow Lightly barbequed prawns, in a marinade of lemon juice, fresh garlic, chilli and coriander. (8 Per Serve)	19.0
Curry Puff Pug Herb and vegetable filling wrapped in puff pastry. Served with our spicy peanut sauce. (2 Per Serve)	7.5
Goong Hom Par Prawns marinated in spices, wrapped in pastry and deep fried. Served with a sweet chilli sauce. (4 Per Serve)	12.0
Mixed Entrée Serving for two: Prawn crackers, Satay Por pia Por pia pug, Goong Hom Par, Curry puff pug.	20.0
Yum Met Cashew nuts tossed with salt, sliced spring onion and fresh red chilli.	7.5



Please note, all prices are
subject to change without notice.

Soup

Tom Yum

Prepared with lemongrass, galanga,
chilli, herbs, spices and fresh coriander.

Chicken, Prawn; or Mixed Seafood 8.5

Tom Yum Pug

Vegetable

8.5

Tom Kar Gai

Chicken in a lightly spiced coconut milk
soup with lemongrass, chilli and galanga.
Topped with spring onion.

8.5

Tom Kar Pug

Vegetable

8.5

Tom Geow Narm

Thai style wonton soup. Minced pork in a clear
broth with coriander and spring onion.

8.5

Thai Salads

Tropical Green Iceberg lettuce tossed with strips of tomato and red onion, cucumber rounds, finely curled carrot, lychees, grapes and pineapple wedges. Dressed with lemon and lychee juice, seasoned with cracked pepper and topped with segmented hard boiled egg and parsley. A refreshingly light taste sensation.	15.0
Prawns	19.0
Salad Pug Sod A salad of mixed greens with peppers, tomato, onion, cucumber and boiled egg. Masked with spicy peanut sauce.	12.0
Yum Salad Combines a salad mix of finely sliced lemongrass, mint, red onion, chilli, spring onion and lemon juice.	
Prawn; or	22.5
Squid	19.0
Narm Tok Sliced barbecued beef. Seasoned with spring onion, red onion, rice powder, chilli, lemon juice and mint. Topped with coriander.	18.0
Larp Sautéed minced pork seasoned with lemon juice, mint and chilli.	17.0
Yum Banana Flower Banana flower tossed with coconut milk, spring onion, crushed peanut, toasted coconut, lemon juice, coriander, mint, and a light peanut sauce.	18.0

Specialties

Pad Satay

Sauteed with spicy peanut satay sauce and selected vegetables.

Prawns; or	22.0
Chicken / Beef / Vegetable	18.0
Pork.	19.0

Goong Gratium

Prawns sauteed in garlic and pepper, served on a bed of lettuce.

20.5

Goong Chuchee

Prawns cooked in a spicy red curry sauce with coconut milk and lime leaves.

22.5

Goong Mor Din

Prawns cooked in a claypot with vermicelli noodles, black pepper and spices.

22.5

Hoy Mor Din

Mussels cooked in a claypot with fresh basil, lemongrass and lime leaves.

18.5

BBQ Gai

Marinated barbecued chicken fillet on a bed of greens drizzled with a sweet chilli sauce.

18.0

Gang Pedjar

Barbequed roast duck in red curry with lychees, grapes, basil, tomato and capsicum.

20.0

Sukhothai Paradise

Yellow curry stir fried with coconut milk, pineapple, grapes, dried coconut and sultanas.

Pad Tom Yum

Tangy and aromatic with the taste of galanga, lemongrass, mushrooms, tomato, selected vegetables and the wild herbs of Asia.

Gang Gallee

A smooth mellow yellow curry with a hint of cummin and cardamom cooked in coconut milk with carrot, potato, onion and cashews.

Prawns / Mixed Seafood; or	22.5
Chicken / Beef / Vegetable	19.0
Pork.	20.0

Curries

Gang Keow Warn

The traditional green curry cooked with fresh vegetables in coconut milk.

Gang Dang

The traditional red curry, cooked with fresh vegetables in coconut milk.

Gang Suparodt

A sweet curry combining the taste of pineapple and red curry, cooked in coconut milk.

Panang

A tangy central Thai curry cooked in coconut milk with a touch of lime leaf.

Massamun

A rich southern style curry, cooked in coconut milk with potatoes, onions, carrots and peanuts

Pad Gallee

A milder stir fried yellow curry with celery, carrot, onion, capsicum and coconut milk.

Chicken / Beef / Vegetables; or	18.0
Prawns / Mixed Seafood; or	22.5
Squid	18.5
Lamb	20.0
Pork	19.0



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Stir Fry

Pad King

With ginger and wood-ear mushrooms, carrot, onions, celery and chilli.

Pad Grapow

With Thai basil, capsicum onion and chilli.

Pad Prig

With garlic, oyster sauce, sliced chilli, onion and capsicum.

Pad Nammun Hoy

With garlic, oyster sauce and selected seasonal vegetables.

Preow Warn

Thai style sweet and sour with selected seasonal vegetables.

Pad Met

With cashew nuts, sweet chilli paste, oyster sauce, and selected seasonal vegetables.
(Add 50cents.)

Pad Hedt

Fresh mushrooms, onion, spring onion and oyster sauce.
(Add 50cents.)

Chicken / Beef / Pork / Vegetable; or	17.0
Prawns / Mixed Seafood; or	21.5
Squid; or	17.5
Fish Chunky Fillet; or	20.0
Pork	18.0



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Fish

Pla Chuchee

Fried whole fish masked with a spicy red curry and coconut milk sauce, sprinkled with lime leaves.

Pla Lard Prig

Fried whole fish covered with a Thai style sweet and sour sauce of fresh chilli, onion, garlic, coriander root and spices.

Pla Noong King

Steamed whole fish with ginger, wood-ear mushrooms, onion and chilli. Topped with spring onion.

Pla Marnow

Steamed whole fish in a marinade of lemon juice, fresh garlic, chilli and coriander.

Trout / Market Prices 18-30.0

Snapper / Market Prices 22-30.0

Barramundi / Market Prices 22-35.0

Pad Pla Grapow 20.0

Succulent fish fillet stir fried with basil, onion, beans, capsicum and chilli.



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Noodle

Pad Thai	15.5
Rice noodles stir fried with dried shrimp, garlic, spring onions, bean shoots and crushed peanuts.	
Pad Thai Pug	15.5
Vegetables	
Pad Thai Gai	15.5
Chicken	
Pad Thai Goong	19.0
Prawns	
Pad See Yew	15.5
Soft rice noodles stir fried with fresh vegetables and sliced beef.	
Pad Pug See Yew	15.5
Vegetable	



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Rice

Kao Pad

Thai fried rice with tomato, peas, onion
and egg, topped with coriander.

Chicken / Beef 15.0

Kao Pad Pug 15.0
Vegetable

Kao Pad Goong 19
Prawns

Kao Pad Bu 17
Crab meat

Kao Jasmine Rice 2.5

Coconut Rice 3.0

Roti 4.0

Garlic Roti 5.0

Roti 8.0
With spicy peanut sauce.



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Golden Buddah Banquet

Minimum order of 2

45.0 pp

Appetisers

Goong Hom Par
Prawns in pastry.

Por Pia
Thai spring rolls.

Satay
Chicken

Soup

Tom Kar Gai
Chicken in a lightly spiced coconut milk
soup.

Main Courses

Served with Rice

Panang
Coconut based central Thai prawn curry.

Pad Met
Stir fried chicken, with oyster sauce cashew
nuts and sweet chilli paste.

Pad Hedt
Stir fried beef with fresh mushrooms,
onions, spring onion and oyster sauce.

Tea or Coffee

Sukhothai Banquet

Minimum order of 2

40.0 pp

Appetisers

Prawn Crackers

Por Pia

Thai spring rolls.

Satay

Chicken.

Soup

Tom Yum

Traditional spicy lemongrass soup with
prawns.

Main Courses

Served with Rice

Gang Keow Warn

Chicken green curry with coconut milk
and vegetables.

Pad Tom Yum

Stir fried beef with galangal, coconut milk,
lemongrass and oyster sauce.

Pad Grapow

Stir fried minced pork with onion, capsicum
beans, chilli and basil.

Tea or Coffee

Royal Banquet

Minimum order of 2

60.0 pp

Appetiser

Satay
Chicken

Por Pia
Mince pork and herb spring rolls.

Por Pia Pug
Vegetable and herb spring rolls.

Goong Hom Par
Marinated prawns in pastry.

Soup

Tom Kar Gai
Traditional spicy lemongrass soup
with chicken.

Main Courses

Served with rice

Panang
Beef in a tangy central Thai curry.

Sukhothai Paradise
Prawns stir fried in yellow curry with
vegetables, coconut milk, sultanas,
pineapple, grapes dried coconut.

Pad Hoy
Mixed seafood and vegetables in a stir fry
with garlic and oyster sauce.

Dessert
Coconut or Mango ice cream

Tea or Coffee



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Temple Banquet

(Vegetable)

Minimum order of 2

40.0 pp

Appetisers

Prawn Crackers

Por Pia Pug
Vegetable spring rolls.

Soup

Tom Yum
Traditional spicy lemongrass vegetable
soup.

Main Courses

Served with Rice

Gang Keow Warn
Chicken green curry with coconut milk
and vegetables.

Pad Met Pug
Vegetables stir fried with oyster sauce
cashew nuts and sweet chilli paste.

Salad Pug Sod
Greens, tomato egg and peanut sauce.

Tea or Coffee



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Desserts

Sukhothai Fritter Banana in coconut, cinnamon and crushed nut batter. Served with premium ice cream and gourmet caramel sauce	9.0
Banana Fritter Banana in batter served with ice cream and maple syrup	7.5
Kanom Buoloy Sticky rice balls cooked in coconut milk lightly sweetened with palm sugar.	7.5
Hot & Cold Delight Ice cream in a float of sticky rice balls cooked in coconut milk lightly sweetened with palm sugar.	8.5
Lychee And Ice Cream	6.5
Mango Ice Cream	7.0
Coconut Ice Cream	7.0
Vanilla Ice Cream	5.0
Vanilla Ice Cream with Gourmet Sauce Mixed Berry Caramel Chocolate	6.5

Wine List

Sparkling

House Selection - 30.0
Sparkling Chardonnay

Freizenet 8.5 -
“Gordon Negro” Spain 200ml

White Wine

Box Head White 6.0 22.0
A soft blend of Chardonnay and Semillon
Sauvignon. Light and crisp with a hint of
melon.
Barossa SA

Aurum Pinot Gris - 37.0
Off dry, vivacious, with intense pear and
tropical fruit flavours. Ideal with chicken,
fish and seafood dishes
Otago NZ

Fools Bay Chardonnay 6.5 24.0
Fresh, exotic and vibrant and delivers a
complex array of fruit undertones and
balanced acidity.
Padthaway SA

Ada River Chardonnay 7.0 26.0
Fully ripe Chardonnay fruit with excellent
natural acid balance. Elegant, intense cool
climate fruit flavours.
Gippsland VIC

Were Estate Sauvignon Blanc 7.0 26.0
Bright and inviting to the nose, offering
ripe pineapple, passionfruit honeysuckle,
cashew and pear. Full textured and crisp.
Margaret River WA

Sliding Hill Sauvignon Blanc 8.0 30.0
Aromas of ripe gooseberry, sweet pea pod
and tropical fruit are followed by a rich
palate of ripe spiced fruit and citrus.
Marlborough NZ



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Aurum Reisling - 32.0
Intense structure and flavour characterise this wine. Crisp with undertones of fruit that are the hallmarks of good Reislings.
Otago NZ

Moscato 6.5 22.0
Warm and fruity on the nose and sweet on the palate with the flavour of grape, musk and melon. This wine is vibrant and mouth filling.
Australia

Red Wine

Box Head Cab Shiraz 6.0 22.0
A light and peppery Shiraz with a hint of blackberry and a subtle oak finish.
Barossa SA

Ada River Merlot 8.0 30.0
Rich plum flavour with a touch of oak. A full flavoured varietal Merlot
Heathcote Vic

Were Estate Cab Sauvignon - 35.0
Highly perfumed and reminiscent of crushed violets, rose petals and wildberries
Silky smooth with well integrated oak
Yarra Valley

Roundstone Pinot Noir - 30.0
A light variety of red with a hint of black cherry, raspberry and currant. Light and smooth on the palette
Yarra Valley

Roundstone Shiraz Viogner 8.0 30.0
An elegant full bodied wine with a rich and sumptuous taste.
Yarra Valley

Atze's Corner - 35.0
A beautifully smooth blend of Shiraz, Tempranillo, Cabernet Sauvignon and Grenache grapes
Barossa Valley



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Beer

Cascade Premium	6.0
Crown Lager	6.0
Victoria Bitter	5.5
Cascade Light	5.5
Boags Premium	6.0
James Squire Amber Ale	7.0
Pepperjack Ale	7.5
Pure Blonde Ale	7.0
Beez Neez Honey Wheat	7.0
Singa Thailand	7.0
Chang Thailand	6.5
Asahi Japan	7.5
Stella Artois Belgium	7.0
3 Ravens White	7.5
3 Ravens Black	7.5
Mountain Goat Pale Ale	7.5
White Rabbit White Ale	7.5
Hoegaarden Belgium	7.5
Bitburger Draught Germany	7.5
Bintang Pilsner Indonesia	6.5
Miller Draught USA	7.0

Aperitif

Campari with Soda	8.0
Limoncello with Soda Or Tonic	8.0



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Spirits

Johnny Walker Red	7.5
Glenfiddich Single Malt	8.5
Jack Daniels	8.5
Jim Beam	7.5
Mekong Whisky	6.5
Bundaberg Rum	7.5
Bacardi Rum	7.5
Southern Comfort	7.5
Gordons Gin London Dry	7.5
Bombay Sapphire London Dry	8.5
Vodka	7.5
Tequila	7.5
Midori	7.5

Cocktails

Green Bantam Vodka-Galliano-Cherry Brandy-Blue Curacao Lemon Juice-Midori-Lemonade	15.0
Singapore Sling Gin-Cherry Brandy-Cointreau Benedictine- Bitters-Orange Juice	15.0
Tequila Sunrise Tequila-Grenadine-Orange Juice	10.0
Margarita Tequila-Lime-Triple Sec	10.0
Other Cocktails On Request	

/ Selected A La Cart also available.

/ Dine In Licensed & BYO

/ Catering Packs Available

/ Some dishes can be made gluten free

/ Prices subject to change without notice

/ Prices current at March 2012

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