

Entree

Prawn Crackers Light and crunchy	3.0
Prawn Crackers Served with spicy peanut sauce	6.5
Roti	4.0
Garlic Roti	4.5
Roti with spicy peanut sauce	8.5
Peanut Sauce Small 4.0 Large	6.5
Por Pia Thai spring rolls, with mince pork and herb filling. Served with a sweet chilli sauce. (6 Per Serve)	7.0
Por Pia Pug Vegetable Thai spring rolls. Served with a sweet chilli sauce. (4 Per Serve)	7.0
Satay Marinated chicken served with spicy peanut sauce. (4 Per Serve)	9.0
Goong Marnow Lightly barbequed prawns, in a marinade of lemon juice, fresh garlic, chilli and coriander. (8 Per Serve)	17.5
Curry Puff 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
Mixed Entrée Serving for two: Prawn crackers, Satay Por pia Por pia pug, Goong Hom Par, Curry puff pug.	19
Yum Met Cashew nuts tossed with salt, sliced spring onion and fresh red chilli.	6.5

Soup

Tom Yum

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

Chicken / Prawn / Vegetable

7.5

Tom Kar

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

Topped with spring onion.

Chicken / Prawn./Vegetable

7.5

7.5

Thai Salads

Yum Salad

Combines a salad mix of finely sliced lemongrass, mint, red onion, chilli, spring onion and lemon juice.

Prawn 18.0

Squid 17.0

Narm Tok

Sliced barbecued beef. Seasoned with spring onion, red onion, rice powder, chilli, lemon juice and mint. Topped with coriander.

17.0

Larp

Sautéed minced pork seasoned with lemon juice, mint and chilli.

16.0

Yum Banana Flower

Banana flower tossed with coconut milk, spring onion, crushed peanut, toasted coconut, lemon juice, coriander, mint, and a light peanut sauce.

16.0

Specialties

Pad Satay

Sauteed with spicy peanut satay sauce and selected vegetables.

Chicken / Beef / Vegetable	16.0
Pork	17.0
Prawns	18.5

Gai Yang

Chicken marinated in traditional Thai herbs and spices and grilled to a golden brown. Served with a green salad dressed with house made vinaigrette and a hot and spicy dipping sauce.

17.0

Gang Pedjar

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

18.5

Pad Tom Yum

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

Chicken / Beef / Vegetable	16.0
Pork	17.0
Prawns	19.0
Squid	18.0
Fish Chunky Rockling Fillets	18.0

Curries

Gang Keow Warn

Traditional green curry cooked with fresh vegetables in coconut milk.

Gang Dang

Traditional red curry, cooked with fresh vegetables 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

Chicken / Beef / Vegetables	15.5
Prawns	19.0
Pork	17.0
Squid	17.0
Fish Chunky Rockling Fillets	18.0

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 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 50cent.)

Chicken / Beef / Vegetable	15.0
Pork	16.0
Prawns	18.5
Squid	17.0
Fish Chunky Rockling Fillet	17.5

Fish

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

Trout / Market Prices

24 – 30

Barramundi / Market Prices

24 _ 33

Noodle

Pad Thai	13.5
Rice noodles stir fried with dried shrimp, garlic, spring onions, bean shoots and crushed peanuts.	
Pad Thai Pug	13.0
Vegetables	
Pad Thai Gai	14.0
Chicken	
Pad Thai Goong	16.5
Prawns	
Pad See Yew	14.0
Soft rice noodles stir fried with fresh vegetables and sliced beef.	
Pad Pug See Yew	13.5
Vegetable	

Rice & Roti

Kao Pad

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

Chicken / Beef / Vegatable 13.5

Kao Pad Goong

Prawns

16.5

Jasmine Rice Small 2.50 Large 3.0

Coconut Rice 3.5

Roti 4.0

Garlic Roti 4.5

Roti with spicy peanut sauce 7.0

Golden Buddha 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.

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.

Temple Banquet

(Vegetable)

Minimum order of 2

40.0 pp

Appetisers

Prawn Crackers

Por Pia Pug

Vegetable spring rolls

Curry Puff

Vegetable Curry Puff

Soup

Tom Yum

Traditional spicy lemongrass soup.

Main Courses

Served with Rice

Gang Keow Warn

Green curry with coconut milk
and vegetables.

Pad Met

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

Salad Pug Sod

Greens, tomato egg and peanut sauce.

Desserts

Sukhothai Fritter Banana in coconut, cinnamon and crushed nut batter. Served with premium ice cream and gourmet caramel sauce	8.5
Banana Fritter Banana in batter served with ice cream and maple syrup	8.0
Kanom Buoloy Sticky rice balls cooked in coconut milk lightly sweetened with palm sugar.	7.5

Some dishes can be made gluten free.
Prices subject to change without notice.
As menu descriptions are indicative only if you have any food allergies please ask to speak to the manager.

Prices current at March 2016