

SNACKS

CHICKEN SATAY 4PCS (GF) Chargrilled Chicken, Peanut Sauce, Pickle	\$17
PAR PLA (KING FISH SASHIMI) (GF) (A) 🍲 Coriander, Garlic, Long Green Chilli, Lime Juice, Fish Sauce, Coconut Milk	\$24.5
PRAWN BETEL (GF) (I) Poached Prawn, Pomelo, Palm Sugar Caramel, Lime, Cashew Nuts	\$9 EA
FRIED SQUID GARLIC & CHILLI (GF)(I) Squid, Fried Garlic, Spring Onion, Fresh Chilli.	\$18.5
GOONG GOLEK (2 KING PRAWNS) SKEWERS (GF)(A) 🍲 2 Giant Grilled King Prawns With Southern Thai Sauce	\$18.5
CAULIFLOWER POPCORN WITH SWEET CHILLI SAUCE (VG) Cauliflower Florets Coated With Wheat Flour, Salt, Pepper, Sweet Paprika	\$15.5
SHITAKE MUSHROOM DUMPLINGS 4PCS (V) Shitake Mushroom Dumplings With Chilli Oil And Vinegar	\$15.5
CHICKEN WINGS 5PCS (GF) Fried Chicken Wings With Fried Shallots And Sweet Chilli Sauce	\$16.5
SWEET POTATO CHIPS (VG) Sweet Potato Chips With Northern Style Thai Mixed Herbs And Sweet Chilli Sauce	\$14.5
VEGETARIAN SPRING ROLLS 4PCS (VG) Mixed Veggies, Glass Noodles, Mushrooms, Sweet Chilli	\$15.5
STEAMED SHRIMP DUMPLINGS 3PCS (I) Steamed Shrimp Dumplings With Chilli Oil And Vinegar And Fried Garlic	\$15.5
FISH CAKES 4PCS (GF)(I) Fried Fish Cakes With Sweet and Chilli sauce and peanut	\$16.5
THAI FRIED CHIVE CAKES (GF)(V) Thai Fried Chive Cakes with Savoury Dipping Sauce	\$15.5
BBQ PORK BAO 🍲 BBQ Pork, Pickled Cucumber, Pickled Onion, Coriander, Chilli, Bao	\$9
CORN RIBS 5PCS Papika, Spring Onion, Special Sauce	\$15.5

- VG

=

Vegetarian
- V

=

Vegan
- GF

=

Gluten Free
- 🍲

=

Chef’s recommendation

Seafood Origin Information

- A

=

Australian Seafood
- I

=

Imported Seafood
- M

=

Mixed Origin Seafood



FEED ME NOW

SET FOR 2
\$49/PP

SET FOR 4
\$55/PP

- Shitake Mushroom Dumplings
- Chicken Wings 5pcs Red
- Duck Curry
- Kao Pad Crab (Fried Rice With Crab Meat)
- Roti x1

- Par Pla (King Fish Sashimi)
- CharGrilled Ox Tongue With Nam prik Noom
- Fried Squid Garlic & Chilli
- Pla Tod (Barramundi Salad)

SET FOR 2
\$40/PP (VG)

AND

- Gai Yang (Grilled Thai Marinated Chicken)
- Massaman Nua (Beef Short Ribs)
- Pad Thai Goong (King Prawns Pad Thai)
- Jasmine Rice x2
- Tiramisu

SALADS

YUM HED (MUSHROOM SALAD) (GF)(V) Tempura Mushrooms, Shallots, Coriander, Mint, Dry Chilli, Lime Juice, Chilli Paste, Cashew Nuts With Coconut Milk	\$23.5
PLA TOD (BARRAMUNDI SALAD) (GF)(I) 🍲 Fried Barramundi Fillets, Green Apple Salad, Red Onion, Fresh Chilli, Cashew Nuts	\$29.5
YUM NUEA (BEEF SALAD) (GF) 🍲 Chargrilled Porterhouse, Lime Dressing, Lemon Grass, Spring Onions, Red Onions, Fresh Chilli	\$29.5

SMALL PLATES

CRYING TIGER WITH NAMPRIK NOOM & E-SAN SAUCE (GF) 🍲 Cape Grim Porterhouse MB 2 180gms, Tamarind Sauce, Green Nahm Jim Pesto	\$25.5
CHARGRILLED OX TONGUE WITH NAMPRIK NOOM 🍲 18-Hour Slow Cook Ox Tongue, Green Nahm Jim Pesto And Marinated Egg Yolk	\$25.5

SIDES

COCONUT RICE (V)	\$6
JASMINE RICE (V)	\$5
STEAMED GREEN VEGGIES (V) (GF)	\$9
ROTI BREAD (VG)	\$4
ROTI BREAD WITH SATAY SAUCE (VG)	\$6

MAINS

MASSAMAN NUA (BEEF SHORT RIBS) (GF) 🍲 Beef Short Ribs With Potatoes, Fried Shallots And Massaman Curry	\$33
DANG PED (RED DUCK CURRY) (GF) 🍲 Roasted Duck Breast, Cherry Tomatoes, Bamboo Shoots, Lychee, Pineapple And Basil	\$33
GREEN PAK (GREEN CURRY WITH VEGGIES & TOFU) (GF)(V) Grilled Eggplant, Capsicum, Zucchini, Broccoli, Kale And Tofu Add Grilled Chicken +\$6	\$24.5
PAD THAI GOONG (KING PRAWNS PAD THAI) (GF)(A) 2 Giant Chargrilled King Prawns, Rice Noodles, Palm Sugar, Tamarind, Chive, Bean Shoots, Tofu And Egg Opt of Grilled Chicken \$29.5	\$33
BRAISING PORK RIBS WITH NAM PRIK ONG SAUCE (GF) 🍲 Braising Pork Ribs, Tomatoes, Shrimp Paste, Shallots And Garlic	\$35
KAO PAD CRAB (FRIED RICE WITH CRAB MEAT) (GF)(I) 🍲 Fried Rice With Crab Meat, Eggs, Cucumber And Spring Onions	\$36
SPICY FRIED RICE WITH BASIL & BEEF (GF) Fried Rice With Cape Grim Porterhouse MB 2, Basil And Chilli	\$35
GAI YANG (GRILLED THAI MARINATED CHICKEN) (GF) 🍲 Chargrilled Pullet Chicken, Coriander, Garlic, Thai Seasoning, And Sticky Rice In A Banana Leaf	\$36
STIR FRY CHINESE BROCCOLI WITH PORK BELLY(GF) Succulent Pork Belly Pieces, Stir Fried With Chinese Broccoli, Garlic & Chilli	\$32
PAD SEE EW TOFU (GF)(VG) Flat Rice Noodles With Dark Sweet Soy Sauce, Tofu, Egg And Mixed Vegetables Add Grilled Chicken +\$6	\$24.5
GREEN STIR FRY (GF)(VG) Broccoli, Zucchini, Kale, Garlic And Oyster Sauce	\$23.5
SQUID INK FRIED RICE (GF)(I) Savoury Fried Rice Infused With Squid ink, Squid, Egg, Cucumber And Lime	\$29
TOM YUM GOONG (GF)(I) Classic Thai Thick Broth With Prawns, Mushroom, Tomato, Coriander And Fragrant Thai Herbs	\$29
CHICKEN WITH CASHEW NUTS (GF) Fried Chicken, Cashew Nuts, Onion, Capsicum, Chilli Jam	\$28
KHAO SOI CHICKEN 🍲 Rich coconut milk curry with aromatic herbs, Soft egg noodles, Crispy egg noodles, Pickle cabbage, Pickle onions, Lemon Opt of Beef short ribs \$28	\$27
PLATTER 🍲 Pork ribs, Corn ribs, King Prawn skewers, Sweet potato chips, Chicken Satay, Satay sauce	\$75