

ENTREE

1. **Spring Rolls (vegetarian or chicken)**..... 5.90
with carrots and cabbage served with a dipping sauce
2. **Gai Hor Bai Thoey**..... 5.90
marinated pieces of chicken wrapped with pandan leaves served with a dipping sauce
3. **Curry Puff (vegetarian or chicken)**..... 6.90
Dice potato, carrot, onion served with a dipping sauce
4. **Tod Mun**.....7.75
Traditional Thai fish cake served with a dipping sauce
5. **Satay Chicken**.....7.75
BBQ on skewers served with a peanut sauce
6. **Goong Hom Pha**..... 9.20
Deep fried marinated prawns in pastry served with a dipping sauce
7. **Crab Claw**.....7.90
Deep fried stuffed crab claw served with a dipping sauce
8. **Goong Manao**..... 9.15
Grilled prawns topped with garlic & a lime dressing
10. **Prawn Crackers**.....3.15
Thai prawn crackers served with a peanut sauce
11. **Gai Yang**.....10.25
Thai BBQ chicken on skewers served with a sweet chilli sauce
12. **Geow Tod**.....5.00
Deep fried won ton served with a dipping sauce
13. **Roti Mataba**..... 7.50
Minced beef with spices served with Roti.

SOUP

21. **Won Ton Soup**..... 5.50
Home made won ton soup with minced chicken & fresh vegetables
22. **Gang Leang Goong**..... 7.90
Prawns Soup with vegetables, Thai herbs & basil

23. Tom Yum

Lightly spiced soup with mushroom, onion, tomato.

24. Tom Kha

Coconut cream with mushroom, onion, tomato, galangal and lime leaves.

For Tom Yum & Tom Kha, Choice of

- Chicken..... 7.15
Prawns or Barramundi fillet..... 8.15
Vegetarian (with or without tofu).....6.95

25. Poh Teak.....9.90

Spicy hot and sour soup with combination seafood, mushroom, lemon grass and basil

CURRY POT

31. Gang Ped Yang (Duck Curry).....16.90

Roasted duck with fresh vegetables in a red curry with coconut milk.

32. Gang Dang (Red Curry)

Traditional Thai red curry in coconut sauce with vegetables

33. Gang Keow Wan (Green Curry)

Traditional Thai green curry in coconut sauce with vegetables in season.

34. Gang Panang

Thai panang curry in coconut sauce with vegetables.

35. Gang Masaman

Southern Thai masaman curry with potato and onions

36. Gang Gari

Yellow curry with potatoes, tomato and onions.

Choice of

- Duck or Seafood..... 16.90
Chicken or Beef 11.90
Prawns or Fish (Barramundi Fillet)..... 13.95
Vegetarian (with or without Tofu)..... 10.90

CHEF'S SPECIAL MENU

41. **Pad Prik Pla Muk**.....13.95
Stir fried calamari with curry paste, ginger & vegetables
 42. **Pad Talay**.....16.90
Stir fried seafood with vegetables in mild chilli paste
 43. **Southern Thai Beef Curry**.....15.90
Diced beef slowly cooked in home recepe curry paste.
 44. **Duck Chilli Jam**..... 16.90
Stir fried duck in mild chilli jam with vegetables.
 45. **Choo Chee Fish. (Barramundi)**..... 14.35
Stir fried choo chee paste with fish fillet & vegetables.
 46. **Pla See - Ew (Barramundi)**..... 16.90
Lightly batter & deep fried fish topped with soy sauce.
 47. **Pla lard prig (Barramundi)**.....16.90
Deep fried fish topped with sweet & sour chilli sauce.
 48. **Pad Red**
Sitr fried red paste with vegetables & choice of meat.
 49. **Pad Green**
Stir fried green paste with vegetables & choice of meat
- Choice of (for No.48 & 49)**
- Chicken or Beef 11.90
Prawns or Barramundi 13.95
Vegetarian (with or no tofu)..... 10.90

SALAD

51. **Yum Sam Grob **Recommended**** 14.15
Deep fried prawns, chicken & beef with lime dressing, ginger & cashew nuts.
52. **Larb Kai**..... 12.90
Minced chicken salad with chilli flakes, red onion.
53. **Nam Tok Beef**..... 12.90
Grilled sliced porterhouse with red onions, chilli flakes & basil.
54. **Yum Nuer Yang**..... 12.90
Grilled sliced porterhouse with red onion, fresh chilli & lime dressing.
55. **Thai Calamari Salad**.....12.90
Calamari with ginger & lime dressing.