

VEGETARIAN

- 34. Tofu Mordin *** \$ 11.90
Tofu and vegetables cooked in clay pot with fresh ginger and spring onions
- 35. Ever Green *** \$ 11.90
Stir fried mixed green vegetables with garlic and oyster sauce
- 36. Mixed Vegetables *** \$ 11.90
Stir fried mixed seasonal vegetables and tofu with garlic and oyster sauce

CHEF SPECIAL

- 37. Chicken Mango** \$ 13.90
Special tempura chicken with mango dipping sauce.
- 38. Sweet Chilli Chicken** \$ 13.90
Sweet chilli style crispy chicken batter.
- 39. Fish Trio *** \$ 17.90
Golden Strips of battered fish fillet covered in 3 flavours sauce.
- 40. Fish Ginger *** \$ 17.90
Deep fried Fish Fillet with spring onion and ginger sauce.
- 41. Fish Chu chee *** \$ 17.90
Deep fried battered fish fillet with red curry sauce.
- 42. Fish Sweet & Sour *** \$ 17.90
Golden Strips of battered fish fillet with sweet & sour sauce.
- 43. Pad Talay *** \$ 15.90
Seafood stir fried with mild chilli paste and vegetables.
- 44. Pad Hormok *** \$ 15.90
Stir-fry seafood with vegetables & egg in red curry sauce.
- 45. Tamarind Prawns *** \$ 14.90
Prawns with basil and vegetables cooked in 3 flavours sauce.
- 46. Spicy Calamari *** \$ 14.90
Stir-fry calamari with vegetables and red curry sauce.

RICE & NOODLES

- | | | | |
|-------------------|----------|---------------|----------|
| Chicken | \$ 12.90 | Beef | \$ 12.90 |
| Vegs + Egg | \$ 11.90 | Prawns | \$ 14.90 |

- 47. Pad Thai ***
Rice noodle stir fried with bean shoots, egg, bean curd, tamarind sauce and crushed peanut.
- 48. Thai Fried Rice ***
Traditional Thai fried rice with fresh vegetables and egg.
- 49. Spicy Thai Fried Rice ***
Thai style fried rice with basil, chilli, garlic and vegetables.
- 50. Pad See Ewe ***
Thick rice noodles with egg and vegetables in dark soy.
- 51. Drunken Noodle ***
Thick rice noodles with egg, chilli, basil and vegetables.
- 52. Hokkien Noodle**
Egg noodles stir-fry with vegetables and egg.

- 53. Jasmine Rice** REG \$ 2.50 LRG \$ 3.00
- 54. Coconut Rice** REG \$ 3.00 LRG \$ 3.50
- 55. Roti [per piece]** \$ 3.50
- 56. Peanut Sauce [per serve]** \$ 3.00

SOFT DRINKS

- Coke, Diet Coke, Coke Zero, Sunkist Lemonade, Lemon Squash [1.25 Lt]** \$ 4.50
- Coke, Diet Coke, Coke Zero, Sunkist Lemonade, Lemon Squash [Can]** \$ 2.50

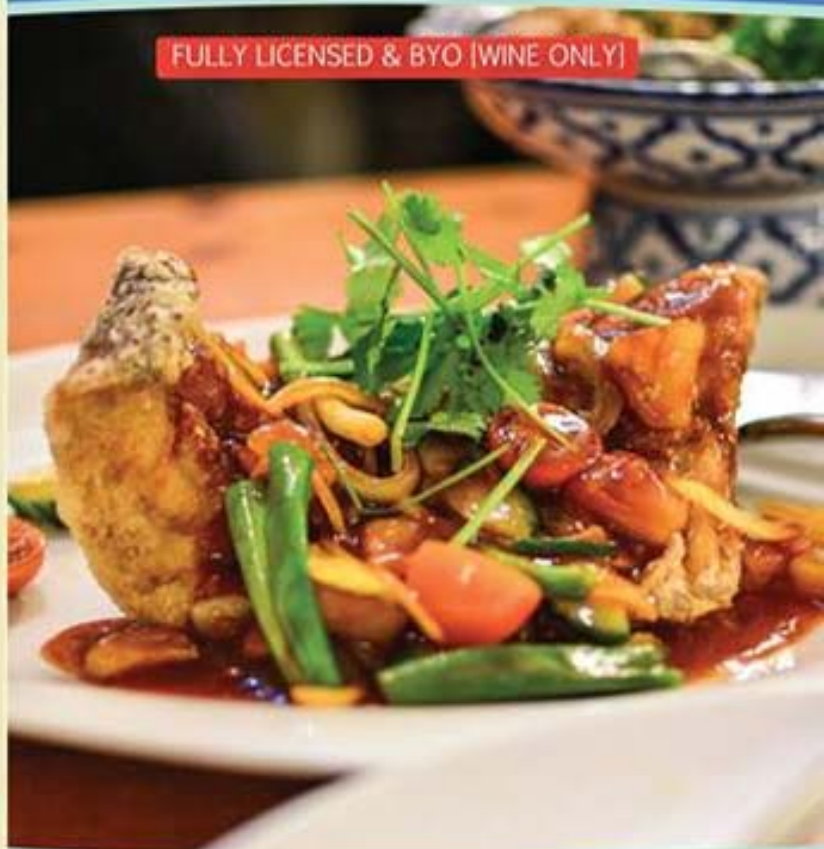
*** All prices are GST inclusive ***

Promotions, Prices and operating hours are subject to change without notice



THE DISH
THAI @ HEATHMONT

FULLY LICENSED & BYO [WINE ONLY]



TAKE AWAY MENU

157 Canterbury Road, Heathmont VIC 3135
www.thedishthai.com.au

Open 7 days 5:00 PM - 10:00 PM

TEL : 0478026435
: 03 [REDACTED]

SMS 0478 026 435 for reservation

MINIMUM CARD PAYMENTS \$ 20
VISA, MASTER CARD OR EFTPOS

APPETISERS

- 1. Prawn or Cassava Crackers** \$ 4.90
Served with homemade peanut sauce.
- 2. Spring Rolls** (4 per serve) \$ 5.90
Light & Crunchy stuffed with minced chicken, water chestnut and vegetables. * **VEGETARIAN AVAILABLE**
- 3. Curry Puffs** (4 per serve) \$ 5.90
Puff pastry filled with potato and onion, flavoured with mild curry powder.
- 4. Fried Tofu** * \$ 6.90
Deep fried tofu served with sweet soy and mayo.
- 5. Pumpkin Fritters** \$ 6.90
Pumpkins coat in shredded coconut batter.
- 6. Golden Bags** (4 per serve) \$ 6.90
Crispy pastry bag filled with minced chicken, sweet corn, water chestnut, spring onion and coriander.
- 7. Chicken Satay Skewers** (4 Sticks) * \$ 7.90
- 8. Fish Cakes** (4 per serve) \$ 7.90
Freshly minced fish fillet with lime leaf and curry paste.
- 9. Goong Hom Pa** (4 per serve) \$ 7.90
Deep fried marinated prawn wrapped in crispy skin.
- 10. Coconut Prawns** (4 per serve) \$ 8.90
Prawns lightly coat with coconut shredded served with sweet chilli dipping.
- 11. Siam Mixed Entrée** \$ 9.90
Spring Roll, Curry Puff, Golden bag, Fish Cake, Fish Cake, Goong Hom Pa, Pumpkin Fritter(2)



SOUP

- Choice of:
- | | |
|------------------|---------|
| Chicken | \$ 7.90 |
| Prawns | \$ 8.90 |
| Vegetable | \$ 6.90 |

- 12. Tom Yum** *
Hot & sour soup simmered with lime leaves, shallots, lemongrass, added with mushroom, tomatoes and herbs.
- 13. Tom Kha** *
Mild and creamy coconut milk soup with lemongrass, galangal, fresh herbs and lemon juice.
- 14. Tom Jued** *
A mild clear soup vegetables and rice vermicelli

THAI SALADS

- 15. Som Tum** * \$ 9.90
Traditional papaya salad with garlic, chilli, peanut, green bean, tomato and dry shrimp.
- 16. Tofu Salad** * \$ 9.90
Mixed garden vegetables with boiled egg, tofu and satay sauce.
- 17. Larb Gai** * \$ 11.90
Thai chicken mince salad with fresh herbs, onion chilli & lime dressing and ground toast rice.

* is Gluten Free Available, please advice staff for gluten free version

- 18. Beef Salad** * \$ 11.90
Grilled beef tossed mixed with chilli, mint, tomato and cucumber.

- 19. Nam Sod** * \$ 11.90
Zesty chicken mince salad with fresh herbs, onion ginger, roasted peanut in chilli & lime dressing.

- 20. Squid Salad** * \$ 13.90
Grilled squid in chilli & lemon juice with cucumber tomato, onion and coriander.

GRILLED

- 21. Grill marinated chicken** \$ 14.90
With homemade tamarind sauce, sweet chilli sauce & salad.

- 22. Grill marinated pork** \$ 14.90
With homemade tamarind sauce, sweet chilli sauce & salad.



CURRY

- | | | | |
|----------------|----------|-------------|----------|
| Chicken | \$ 12.90 | Beef | \$ 12.90 |
| Prawns | \$ 14.90 | Vegs | \$ 11.90 |

- 23. Red Curry** * [HOT]
Red curry paste with strip bamboo, fresh basil and mixed vegetables in coconut milk.
- 24. Green Curry** * [HOT]
Green curry with strip bamboo, basil and mixed vegetables in coconut milk.
- 25. Panang Curry** * [MEDIUM]
Our highly rated sweet blended curry cooked in coconut milk and lime leaves.
- 26. Massamun Beef Curry** * [MILD] \$ 13.90
Stew diced beef slow cooked with potatoes and peanuts.
- 27. Red Duck Curry** * [MEDIUM] \$ 17.90
BBQ duck breast in coconut milk, cherry tomato and pineapple.

FROM THE WOK

- Choice of:
- | | |
|------------------------|----------|
| Chicken or beef | \$ 12.90 |
| Squid | \$ 14.90 |
| Prawns | \$ 14.90 |
| Vegetable | \$ 11.90 |

- 28. Spicy Basil & Chilli** *
Popular stir-fry with chilli, garlic, onion, mushroom, green beans, bamboo and fresh basil.
- 29. Fresh Ginger** *
Sautéed with a sauce of rich stock, ginger, spring onions and seasonal vegetables.
- 30. Sweet & Sour** *
Thai style sweet & sour stir-fry with pineapple, cucumber, tomato, carrots and onion.
- 31. Cashew nuts** *
Stir-fry with home made mild chilli, roasted cashew nuts and seasonal vegetables.
- 32. Oyster Sauce** *
Wok tossed seasonal vegetables in oyster sauce.
- 33. Satay Sauce** *
Stir-fry with seasonal vegetables in rich peanut sauce.