SIDES

Steamed Jasmine Rice	\$2.50
Steamed Brown Rice	\$3.00
Rice w Peanut Sauce	\$4.50
Plain Fried Rice w Egg	\$8.50
Fried Rice w Vege & Tofu, Beef, Chicken or Pork	\$14.00
Fried Rice w Prawns	\$21.50
Fried Rice w Roast Duck or Mixed Seafood	\$23.50
Steamed Chinese Broccoli	\$7.50
Steamed Green Vegetables	\$7.50
Steamed Mixed Vegetables	\$7.50



DRINKS

Bottle Drinks \$3.00 Can Drinks \$2.00

DESSERTS

Dessert of the Week \$5.00

- Meals are spiced at mild to medium; extra 'heat' can be requested.
- Prices subject to change without prior notice
- No MSG added
- Please advise staff of any food allergies, we may be able to modify the dishes to suit

BYO Open 7 Days

Lunch

Monday - Saturday 11.30 - 4.30

Dinner

Sunday – Thursday – 4.30 – 10.00 Friday – Saturday – 4.30 – 10.30



9328 7499

340 New South Head Road Double Bay NSW 2028

Home Delivery \$5.50

10% Extra for Orders Placed Online

www.spicemarket.com.au



\$10.50 LUNCH SPECIAL

Step 1: Choose from:

CURRIES*NOODLES or STIRFRIES*

*served with rice

Step 2: Choose chicken, beef, pork, seafood (\$14.50) or vegetarian with tofu. Also available:
Chicken Satay Sticks with rice

2 pcs \$6.00 3 pcs \$9.00 4 pcs \$12.00 5 pcs \$14.00

Step 3: Bottle Drinks \$3.00 Can Drinks \$2.00

(V) Vegetarian (GF) Gluten Free available

9328 7499

340 New South Head Road Double Bay NSW 2028

10% Extra for Orders Placed Online Home Delivery Fee \$5.50

BYO Open 7 Days

www.spicemarket.com.au

ENTRÉE

Spring Roll(V)	\$2.00ea
Curry Puff (V)	\$2.00ea
Fish Cake (GF)	\$3.00ea
Chicken Satay Stick (GF)	\$3.00ea
Betel Leaf Parcel (Chicken)	\$2.50ea
Betel Leaf Parcel w Prawn	\$3.00ea
Fresh Rice Paper Roll (V) (GF)	\$3.00ea
Fresh Rice Paper Roll w Chicken & Prawn (GF)	\$4.00ea
Crispy Chicken Wontons x 4	\$5.00

SOUPS

Tom Yum

Tom Khar hot & sour chicken & coconut milk soup w fresh Thai herbs & mushrooms	\$11.50
Chicken Noodle Soup (GF) Light broth with chicken, vermicelli noodles, tofu,vegetables & herbs	\$12.00 (Main size \$14.00)

NOODLES

vegie & tofu, beef, chicken or pork \$14.00 prawns \$21.50 roast duck or mixed seafood \$23,50

Laksa

hot & sour egg noodle soup w tamarind, chilli & fresh vegetables

hot & sour prawn soup w fresh Thai herbs & mushrooms

Pad Thai (GF)

thin rice noodles w egg, topped w bean shoots & crushed peanuts

Pad "See You"

savoury thick rice noodles w egg, fresh vegetables & soy sauce

Pad Kee Mad

thick rice noodles w egg, fresh vegetables, soy sauce, garlic, basil & chilli

Hokkien

egg noodles w chilli jam, fresh herbs & vegetables

Vermice||i (GF)

w egg, ginger sesame & vegetables



vegie & tofu, beef, chicken or pork \$15.00 prawns \$21.50 roast duck (200g) or mixed seafood \$23.50

Yellow (GF)

mild tumeric curry w sweet potato & vegetables

Green (GF)

mild green curry w fresh herbs & vegetables

Red (GF)

medium red chilli curry w fresh herbs & vege tables

Choo Chee (GF)

mild & light red curry sauce w ka-chai (arom atic root, milder than ginger), fresh herbs & green beans

Panang (GF)

\$11.50

thick, rich curry w sweet potato, crushed peanuts

STIR FRIES

vegie & tofu, beef, chicken or pork \$15.00 prawns \$21.50 roast duck (200g) or mixed seafood \$23.50

Bbq Pork with Garlic & Soy Beans

Stir fried marinated BBQ Pork with garlic, chilli and soy bean w/ mixed green vegetables Sweet and salty with a hint of chilli

Cashew Nut & Chilli Jam

w chilli jam, fresh herbs & vegetables topped w roasted cashew nuts

Pumpkin & Egg (GF)

w pumpkin & a selection of fresh vegetables & Thai herbs

Oyster Sauce (GF)

w a selection of fresh seasonal vegetables

Peanut Sauce (GF)

w a selection of fresh seasonal vegetables

Garlic & Pepper (GF)

w seasonal green vegetables

Peppercorn & Coconut Milk (GF)

wThai herbs & fresh vegetables in a sace of coconut milk & fresh green peppercorns

Basil & Chilli (GF)

w a selection of fresh seasonal vegetables wok fried w sweet basil & fresh chilli

Young Ginge

w a selection of fresh seasonal vegetables stir fried w Thai herbs, salted soy beans & young ginger

Chilli Paste (GF)

w green beans and Prik Khing sauce

SALADS

Grilled Beef (GF)tossed w mint, coriander, chilli, lemongrass, red onions, cucumber & lemon juice dressing

Grilled Calamari (GF)

morsels of char-grilled calamari tossed w fresh herbs, lemongrass, ginger & lemon juice dressing

Duck Surprise

roast duck tossed w fresh Thai herbs, lemongrass in a lemon & chilli jam dressing

Prawn & Lemongrass

steamed king prawns tossed w fresh Thai herbs, bean shoots, in a lemon & chilli jam dressing

Som Tum Gai Yang (GF)

BBQ marinated chicken breast on a bed of green papaya salad w roasted peanuts in garlic, lemon juice & chilli dressing

\$15.00

\$21.50

\$23,50

\$21.50

\$22.00

\$15.00

\$21.50

\$21,50

\$21.50

\$21.50

\$23.50

\$23.50

\$23.50

Chicken Larb (GF)

Minced Chicken tossed w- mint, coriander, chilli, lemongrass, red onions, cucumber & lemon juice.

FISH

Crispy Barramundi Fillet (GF)

in sweet & tangy sauce of chilli, tamarind & ginger

Flying Wok \$21.50

lightly battered (tempura) fillet of barramundi wok fried w fresh vegetables in garlic chilli & basil

Fish Choo Chee (GF) \$21.50

lightly fried fillet of barramundi served in a light sauce w- fresh herbs, krachai & green beans

Naked Fish (GF) \$21.50

all goodness, simply steamed fillet of barramundi in lemon, garlic, lemongrass, ginger, chilli sauce w- steamed vegetables

Grilled Salmon Fillet 200g \$22.00

Served w- seasonal vegetables & your choice of sauce: mild chilli jam, panang curry or garlic & pepper

Chilli Paste Fish (GF)

Barramundi Fillet pieces in a spicy Prik King chilli sauce with green beans.

CHEF'S SPECIALITIES

King Prawn Tamarind

tiger king prawns in a sweet & tangy saue of tamarind & coriander seeds

-9----9

Chilli Squid
in jicht batter of chili & coriander w steamed Chinese broccoli & a dipping sauce of: soy, garlic, coriander & chili

Lamb & Pumpkin Massaman Curry (GF)
tender rack of Jamb & pumpkin wedge stewed in massaman sauce...winter comfort food

tender rack of family & pumpkin wedge stewed in massaman sauce...winter conflort rood

Banana Flower Salad banana flowers w herbs, crushed peanuts in Iemon & chilli iam dressing w chicken poached in coconut milk

banana flowers w nerbs, crushed peanuts in Jemon & Chi**l**li jam dressing w Chicken poached in coconut milk

Roast Duck Red Curry

in medium red chilli curry w lychees & fresh vegetables

Sexy Duck Stirfry \$23.50

roast duck wok fried w fresh vegetables in salted soya beans, fresh chilli & oyster sauce