

Must Try

56. *Pla Sam Rod* \$27.90

FRIED WHOLE BARRAMUNDI WITH CHEF SPECIAL SAUCE AND SPRINKLE WITH CRISPY THAI BASIL

57. *Chu Chee salmon* \$26.90

GRILLED SALMON FILLET SERVED ON THE BED OF MIX VEGETABLE AND THAI AUTHENTIC SPICY CREAMY SAUCE, ENHANCED WITH KAFFIR LIME LEAVE

58. *Summer Salmon* \$ 26.90

GRILLED SALMON FILLET SERVED WITH GARLIC & BLACK PEPPER SAUCE, COME WITH MIX VEGETABLE

59. *Soft shell Crab Black pepper* \$24.90

DEEP FRIED SOFT SHELL CRAB SERVED WITH GARLIC & BLACK PEPPER SAUCE, COME WITH MIX VEGETABLE

60. *Tamarind king Prawn* \$ 24.90

GRILLED KING PRAWNS WITH SPECIAL TAMARIND SAUCE

61. *Royal King Prawn* \$ 24.90

GRILLED KING PRAWNS WITH HOMEMADE CREAMY SWEET CHILLI SAUCE

62. *Pad Cha seafood* \$ 23.90

STIR FRIED MIX SEAFOOD THAI STYLE WITH HERB AND SPICY SAUCE

63. *Stuff Garlic Squid* \$ 24.90

STEAM SQUID STUFF WITH SEASONING CHICKEN MINCE, SHITAKE MUSHROOM AND GLASS NOODLE

64. *Duck Plum Sauce* \$ 24.90

ROASTED DUCK FILLET SERVED WITH CHINESE BROCCOLI, GRILLED PINEAPPLE AND SPECIAL SAUCE

65. *Pad Pong Karry* \$23.90

STIR FRY ASSORTED SEAFOOD WITH CREAMY THAI CURRY SAUCE

Noodle dishes

45. Pad Thai \$21.90

STIR FRIED THIN RICE NOODLE WITH CHICKEN AND PRAWN, DICE TOFU, EGG, BEAN SPROUTS, TEXTURE CRUNCH PEANUT SERVED IN THE OMELETTE

46. Tom Yum seafood Noodle Soup \$21.90

HOT AND SOUR NOODLE SOUP WITH MIX SEAFOOD

47. Thai Drunken noodle

STIR FRIED YOUR CHOICE OF MEAT WITH FLAT NOODLE INFUSED BY FLAVOUR OF BASIL LEAVE, AND SPICE UP WITH FRESH CHILLI

48. Pad See Ew

STIR FRIED YOUR CHOICE OF MEAT WITH FLAT NOODLE, SWEET SOY SAUCE, EGG AND CHINESE BROCCOLI

49. Cashew Nut Noodle

STIR FRIED YOUR CHOICE OF MEAT WITH FLAT NOODLE, CHILLI JAM, MIXED VEGGIES AND CASHEW NUT

50. Coconut noodle

STIR FRIED YOUR CHOICE OF MEAT WITH FLAT RICE NOODLE AND HOMEMADE CREAMY SWEET CHILLI SAUCE

Rice Dishes

51. Pineapple Fried Rice \$21.90

STIR FRIED RICE WITH CHICKEN, PRAWN, CURRY POWDER, EGG, PINEAPPLE, CASHEW NUT AND MIXED VEGGIES SERVED ON PINEAPPLE SHELL

52. Thai Fried Rice

STIR FRIED YOUR CHOICE OF MEAT WITH RICE, EGG AND MIXED VEGGIES IN LIGHT SOY SAUCE SEASONING

53. Thai Spicy Fried Rice

THAI STYLE FRIED RICE AND YOUR CHOICE OF MEAT WITH SECRET SPICY SAUCE AND MIXED VEGGIES, FINISHED WITH BASIL LEAVE

54. Tom Yum Fried Rice

THAI STYLE FRIED RICE AND YOUR CHOICE OF MEAT WITH TOM YUM FLAVOUR, LEMONGRASS, MUSHROOM AND EGG

55. Crab fried rice \$22.90

STIR FRIED RICE WITH CRAB MEAT WITH SPRING ONION

Stir fry

YOUR CHOICE OF MEAT FOR STIR FRY & NOODLE DISHES & RICE DISHES

Vegetable & Tofu \$ 16.90

Chicken or Beef \$ 17.90

Crispy Pork belly \$ 19.90

Prawn or Mixed seafood \$ 21.90

36. Cashew Nut

THE FLAVOUR OF THAI CLASSIC STIR FRY WITH ROASTED CASHEW NUT AND AUTHENTIC CHILLI JAM

37. Spicy basil

STIR FRIED FRESH CHILLI AND CRUSHED GARLIC COMBINED WITH BASIL LEAVES

38. Ginger Sauce

THE DELICATE COMBINATION STIR FRIED WITH SHREDDED GINGER AND MIXED VEGETABLE

39. Oyster Sauce

STIR FRIED IN HOMEMADE OYSTER SAUCE BLEND WITH SOY SAUCE AND MIXED VEGETABLE

40. Garlic and pepper Sauce

STIR FRIED WITH SOY SAUCE BASE AND HIGHLIGHT OF FRAGRANT GARLIC AND CRACKED PEPPERCORNS

41. Satay sauce

STIR FRIED WITH HOMEMADE PEANUT SAUCE AND MIXED VEGETABLE

42. Sweet & Sour

STIR FRIED YOUR CHOICE OF MEAT WITH MIX VEGETABLE, PINEAPPLE AND SWEET SOUR SAUCE

43. Pad Prik King

CURRY PASTE STIR FRY WITH GREEN BEAN, CHILLI, AND JULIENNE KAFFIR LIME LEAVE

44. Pad ka Nah Moo Krob

STIR FRIED CRISPY PORK AND KAI LAN WITH OYSTER SAUCE

Curry

YOUR CHOICE OF MEAT FOR CURRY DISHES

Vegetable & Tofu \$ 16.90

Chicken or Beef \$ 17.90

Duck \$ 20.90

Prawn or Mixed seafood \$ 21.90

28. Green curry

AUTHENTIC THAI STYLE GREEN CURRY PASTE COCONUT MILK, VEGETABLE AND THAI BASIL

29. Red Curry

AUTHENTIC THAI STYLE RED CURRY PASTE COCONUT MILK, VEGETABLE AND THAI BASIL

30. Panang

A RICH RED CURRY MADE FROM A SLIGHTLY SWEET WITH COCONUT MILK WITH YOUR CHOICE OF MEAT, WITH KAFFIR LIME LEAF

31. Duck curry

ROASTED DUCK BRAISED IN SPICE RED CURRY AND BEST COMPLIMENTED WITH LYCHEES AND PINEAPPLE

32. Jungle Curry

SPICY THAI HERB CURRY WITH YOUR CHOICE OF MEAT AND MIX VEGETABLE, THIS CURRY CONTAINS NO COCONUT MILK

33. Massaman Beef

TENDER BEEF SLOWLY COOKED IN COCONUT MILK, A TASTY MILD CURRY WITH CASHEW NUT AND POTATOES

34. Massaman Lamb \$20.90

SLOW COOKED LAMB SHANK IN COCONUT MILK AND CURRY PASTE, SERVED WITH ROTI

35. Yellow curry chicken

SLOW COOKED CHICKEN MARYLAND IN YELLOW CURRY, POTATO

Salad

18. Larb Tofu \$ 14.90 (GF)

DEEP FRIED TOFU FLAVOURED WITH DRIED CHILLI, LIME JUICE, SPANISH ONION AND MINT

19. Totally Thai Salad \$ 12.90 (GF)

MIX SALAD AND CRISPY TOFU WITH CREAMY SATAY DRESSING

20. Thai Beef salad \$ 16.90 (GF)

GRILL MARINATED BEEF WITH THAI HERB, WITH CHILLI AND LIME DRESSING. SPRINKLED WITH ROASTED RICE POWDER

21. Larb Chicken \$16.90 (GF)

MINCED CHICKEN FLAVOURED WITH DRIED CHILLI, LIME JUICE, SPANISH ONION AND MINT, SPRINKLED WITH ROASTED RICE POWDER

22. Larb Duck \$18.90

GRILLED ROASTED DUCK WITH DRIED CHILLI, LIME JUICE, SPANISH ONION AND MINT, SPRINKLED WITH ROASTED RICE POWDER

23. Paw Paw Salad \$14.90 (GF)

SHREDDED PAPAYA WITH CHILLI, LIME JUICE, GREEN BEAN, TOMATOES, ROASTED PEANUT AND DRIED SHRIMPS

24. Crispy duck salad \$18.90

MIXED SALAD TOSS WITH CREAMY SPICY THAI DRESSING TOP WITH CRISPY DUCK MEAT

Soup

YOUR CHOICE OF:

Chicken \$ 11.90

Vegetable \$ 10.90

Prawn \$ 12.90

mixed seafood \$ 14.90

25. Tom yum soup

TRADITIONAL HOT AND SOUR SOUP WITH LEMON GRASS, LIME LEAVE, LIME JUICE, TOMATO AND MUSHROOM

26. Tom Kha Cappuccino (GF)

TRADITIONAL COCONUT SOUP WITH GALANGAL, LIME JUICE, CHILLI AND MUSHROOM TOPPED WITH THE COCONUT FOAM

27. Glass noodle soup (GF)

CLEAR SOUP COME WITH CHICKEN MINCED, EGG TOFU AND MIX VEGETABLE

Entree

1. *Fried vegetable spring Rolls 4 pieces \$ 8.90 (V)*
THAI STYLE MIXED VEGETABLE AND GLASS NOODLE/ DIPPING SAUCE

2. *Curry Puff 4 pieces \$ 8.90 (V)*
MIXED VEGGIES WITH MASH POTATO INFUSED WITH CURRY POWDER, WRAP WITH PASTRY/SWEET CHILLI SAUCE

3. *Chilli & Herb Tofu 2 Pieces \$8.90 (V)*
DEEP FRIED TOFU SERVED WITH CHILLI SAUCE SPRINKLE WITH CRISPY THAI HERB

4. *Vegan Plate 4 pieces \$ 8.90 (V)*
TWO EACH OF CORN CAKE AND DEEP FRIED TOFU/ SWEET AND SOUR SAUCE AND CRUNCHED PEANUT

5. *Fish cake 4 pieces \$ 9.90*
FISH PASTE WITH THAI SPICES/SWEET CHILLI SAUCE

6. *Money Bag 4 Pieces \$9.90*
CRISPY PASTRY WITH SOFT FILLING OF MINCED CHICKEN, CRUNCHED PEANUT, PEA AND CORN/PLUM SAUCE

7. *Chicken Satay 4 Pieces \$12.90 (GF)*
GRILLED SATAY SKEWER /SATAY SAUCE

8. *Chicken Pandan 4 pieces \$ 10.90*
MARINATED CHICKEN IN A PANDANS LEAVE AND SESAME OIL/ TAMARIND RELISH

9. *Salt & paper Squid 8 pieces \$13.90*
LIGHTLY BATTER SQUID/SPECIAL TOTALLY THAI SAUCE

10. *Prawn Roll 4 Pieces \$ 13.90*
PRAWN WRAP WITH PASTRY SHEET / PLUM SAUCE

11. *Totally Thai Trio [TTT] \$15.90*
FRESHLY OYSTER SERVED WITH TRADITIONAL SPICY SAUCE, FRESHLY SALMON SERVED WITH SPICY SAUCE,
FRIED SOFT SHELL CRAB WITH SWEET CHILLI SAUCE

12. *Siam oyster \$15.90 (GF)*
FOUR OF FRESHLY OYSTERS SERVED WITH TRADITIONAL THAI SPICY SAUCE

13. *Prawn cracker \$ 6.90*
THAI SPICY PRAWN CRACKER/ CHILLI JAM

14. *Grilled Lamb cutlet \$14.90 (GF)*
SERVED WITH SPICY PEA PUREE, SYRUP PEACH, PEAR AND PICKLE

15. *Grilled marinated pork skewers (4) \$14.90*
SERVED WITH THAI STYLE SPICY SAUCE

16. *Pla Kung \$ 17.90*
GRILLED PRAWN FLAVOURED WITH CHILLI, LIME JUICE, MINT AND CHILLI JAM ON BETEL LEAVES

17. *Salmon Betel Leaves \$ 18.90 (GF)*
FRESH SALMON BED ON BETEL LEAVES AND DICE THAI HERB SERVED WITH TRADITIONAL SPICY SAUCE

Set Menu

Set Menu A \$36 per people

MINIMUM 4 PEOPLE

Entree : SPRING ROLLS
MONEY BAGS

Main : GREEN CURRY WITH CHICKEN
THAI BEEF SALAD
CURRY STIR FRY WITH SEAFOOD
STEAM JASMINE RICE
DESSERT OF THE DAY

Set Menu B \$46

MINIMUM 4 PEOPLE

Entree: CURRY PUFF
CHICKEN PANDAN

Main: RED CURRY WITH CHICKEN
SWEET & SOUR WITH CHICKEN
STIR FRIED MIX VEGGIES WITH OYSTER SAUCE
PLA SAM ROD (WHOLE BARRAMUNDI)
STEAM JASMINE RICE
Dessert of the day



TOTALLY THAI
e a t i n g h o u s e

Beverage Menu

Cocktail

- BLUE MARGARITA \$14
- RASPBERRY MOJITO \$14
- EYE OF DRAGON (LYCHEE MARTINI) \$14
- MANGO DAQUIRI \$14
- PINA CALADA \$14
- LONG ISLAND ICED TEA \$14
- TOBLERONE \$14

Mocktail

- FRUIT PUNCH OF MANGO OR RASPBERRY \$10

Beer (bottle)

- SINGHA \$8
- CORONA \$8
- JAMES BOAGS LIGHT \$6
- LITTLE CREATURES PALE ALE \$7
- ASAHI SUPER DRY BLACK \$8
- BULMERS ORIGINAL (330ML) \$7
- REKORDERLIG STRAWBERRY & LIME \$9

Soft drinks, juices

- CAN OF COCA COLA, FANTA, SPRITE, DIET COCA COLA \$3.50
- LEMON LIME BITTER \$5
- THAI ICE TEA \$5
- COCONUT JUICE \$4.5
- ORANGE, APPLE, PINEAPPLE JUICE \$4
- LYCHEE LIME SODA \$5
- SPARKLING WATER 750ML \$6
- STILL WATER 600ML \$3.5

Coffee & Tea

- FLAT WHITE, CAPPUCINO, LONG BLACK, ESPRESSO, LATTE, MOCHA,
CHAI LATTE, HOT CHOCOLATE \$3.5
- ICE LATTE, ICE CHOCOLATE \$5
- SET OF TEA (PER PERSON) (CHOICE OF JASMINE, ENGLISH BREAKFAST,
GREEN TEA, EARL GREY, CAMOMILE, PEPPERMINT) \$3.5

Beverage Menu

Wine list

White

- DUNES & GREENE PINOT CHARD PICCOLO : 200 ML \$7
SOUTH AUSTRALIA
- JANSZ NON VINTAGE CUVEE \$32 BOTTLE
TASMANIA
- BEACH HUT SEMILLON SAUVIGNON BLANC
\$6 GLASS / \$26 BOTTLE
MUDGEES, NSW
- ANGEL COVE MLBR SAUVIGNON BLANC
\$7 GLASS / \$32 BOTTLE
MARLBOROUGH, NEW ZEALAND
- PENFOLDS RAWSONS CHARDONNAY
\$7 GLASS / \$32 BOTTLE
BAROSSA VALLEY, SA
- EVANS & TATE BREATHING SPACE PINOT GRIS
\$6 GLASS / \$26 BOTTLE
MARGARET RIVER, WA
- LANGMEIL LIVE WIRE RIESLING
\$7 GLASS / \$32 BOTTLE
EDEN VALLEY, SA
- SANDALFORD ELEMENT LATE HARV WHITE
\$7 GLASS / \$32 BOTTLE
SWAN VALLEY, WA
- BEACH HUT ROSE \$6 GLASS / \$26 BOTTLE
MUDGEES, NSW

Red

- VALLEY OF THE GIANTS CABERNET MERLOT
\$6 GLASS / \$26 BOTTLE
MARGARET RIVER, WA
- MOUNT TRIO WA PINOT NOIR
\$6 GLASS / \$27 BOTTLE
PORONGORUP, WA
- TAYLORS PROM LAND CAB SAUV
\$7 GLASS / \$30 BOTTLE
SOUTH AUSTRALIA
- WYNNS COONAWARRA SIDING CAB SAUV
\$35 BOTTLE
COONAWARRA, SA
- ZEPPELIN BIG BERTHA BAROSSA SHIRAZ
\$7 GLASS / \$32 BOTTLE
BAROSSA VALLEY, SA
- YALUMBA PATCHWORK SHIRAZ \$35 BOTTLE
BAROSSA VALLEY, SA

Sides

STEAM JASMINE RICE \$ 2.90

STEAM BROWN RICE \$3.90

STICKY RICE \$4

STEAMED MIX VEGGIE \$7.90

ROTI \$2.50

Add on

CHICKEN, BEEF, TOFU,
VEGIE, PRAWN(1) \$2

*Please inform our staff if you have any allergy
Gluter free available*