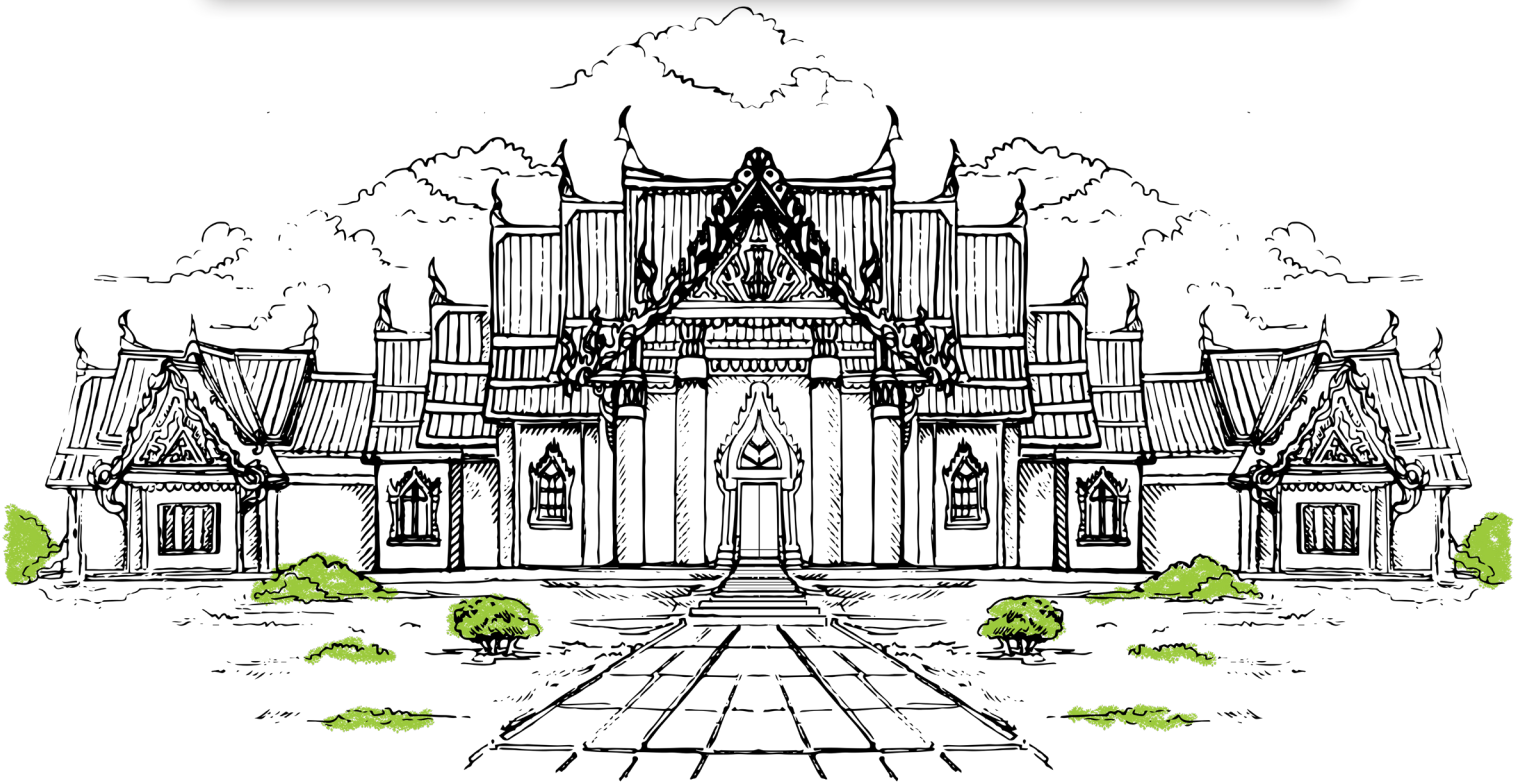


infusion

cafe & thai

DINNER MENU



Enjoy the authentic taste of Thailand

FULLY LICENCED | BYO WINE ONLY

to ensure efficient service, please do not alter meals | split billing is not available

15% surcharge applies on public holidays.

we gladly accept all major debit, visa, mastercard & american express cards



gluten free | gf
 vegan | vg
 vegetarian | v
 option | o

entrée

fish cakes 4pcs	9
marinated fish blended with mint & thai herbs served with our sweet chilli sauce	
golden fried tofu 6pcs (v, vg)	9
served with our house made tamarind sauce	
spring rolls (chicken or vegetable) 4pcs	10
house made with mixed vegetables, vermicelli noodles wrapped in thin pastry with our sweet chilli sauce	
prawn & crab netted rolls 4pcs	10
crispy netted rice paper filled with prawn & crab meat served with our sweet chilli sauce	
money bags 4pcs	10
house made, stir-fried pork, vegetables and coconut wrapped in thin pastry served with sweet chilli sauce	
crispy chicken wings 3pcs	10
with your choice of a spicy or sweet chilli dipping sauce	
satay chicken skewers 3pcs	12
marinated & grilled chicken, served with our house made satay and with cucumber dipping sauce	
coconut prawns 4 pcs	14
marinated king prawns crumbed in panko and coconut with our sweet chilli sauce	
salt & pepper squid	14
crispy tender pieces of squid topped with fresh shallots, served with a spicy or sweet chilli dipping sauce	
salt & pepper soft shell crab	16
crispy battered soft shell crab with sweet chilli sauce	

soup

choose from:	sml	lrg
tofu chicken	10	20
prawn	14	24
seafood		26
tom yum (gf, vo, vgo)		
traditional sour & spicy soup with kaffir lime leaves, lemongrass, galangal, mushrooms and tomato		
tom kha (gf, vo, vgo)		
mild chilli paste with coconut milk, kaffir lime, galangal, lemongrass and mushrooms		

salad

som tum (green papaya salad) (gf, vo, vgo)	16
a thai favourite, with crunchy green papaya, garlic, beans, tomato, peanuts, chilli and our dressing	
larb gai (chicken or pork mince) (gf)	19
chilli, mint, onion, thai herbs, crushed roasted rice, kaffir lime leaf with our house made dressing, served traditionally with lettuce cups & cucumber	
thai beef salad (gf)	25
sliced marinated grilled beef, chilli, tomato, mint, cucumber, onion, thai herbs, crushed roasted rice with our house made dressing	
pla goong (gf)	26
a refreshing prawn salad with chilli jam, thai herbs topped with cashew nuts, fried shallots and our house made dressing	
prawn & snow pea (gf)	26
prawns, sliced fresh snow peas, pork mince, coconut cream, chilli jam, thai herbs, cashew nut, fried shallots and our house made dressing	



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from the wok

choice of protein:

tofu vegetable	22
chicken beef	24
prawn pork belly	28
seafood	30
roast duck.....	32

oyster sauce (pad namman hoey) *(gfo, vgo)*
 your choice of protein with stir-fried vegetables and oyster sauce

pad prik khing *(gfo, vgo)*
 your choice of protein stir-fried with chilli paste, red capsicum, kaffir lime leaf & green beans

pad kra pao (chicken or pork mince) *(gfo, vgo)*
chilli basil, traditionally prepared & stir-fried with fresh thai basil, garlic, onion, green beans, bamboo shoots & fresh chilli

crispy chicken cashew nut *(gfo, vgo)*
 crispy chicken stir-fried with capsicum, onion & chilli jam, tossed with shallots and cashew nuts

garlic & pepper (pad kratheiyim phrikthiy) *(gfo, vgo)*
 your choice of protein stir-fried with garlic, pepper, mixed vegetables & our house sauce

pork belly w/ basil (pad kra pao moo krob) *(gfo, vgo)*
 pork belly stir-fried with garlic, fresh chilli, onion, green beans, bamboo shoots and fresh thai basil

pork belly w/ greens (pad kana moo krob) *(gfo, vgo)*
 pork belly stir-fried with garlic and asian greens in oyster sauce

pad cha talay (hot & spicy seafood) *(gfo, vgo)*
 a mix of prawns, mussels, squid & fish pieces in a hot & spicy stir fry with green peppercorns, thai basil, green beans, capsicum & bamboo shoots

side dishes

thai omelette (kai jeaw moo sab) *(gf, vo)* **17**
 blended with minced pork & our seasoning, this is a great accompaniment to any stir fry dish
 change minced pork to chopped prawns..... +3.0

morning glory (pak boong fai daeng) *(gf, v, vg)* **16**
 chinese water spinach stir-fried with fresh chilli, garlic & soybean paste (subject to availability)

curry dishes

choice of protein:

tofu vegetable	22
chicken beef	24
prawn.....	28
seafood.....	30
roast duck.....	32

panang curry *(gf)*
 very mild, creamy curry with coconut cream, kaffir lime leaf, thai basil, green beans & pea eggplant

red curry *(gf)*
 mild curry with coconut cream, bamboo shoots, kaffir lime leaf, thai basil & thai eggplants

green curry *(gf)*
 spicy curry with coconut cream, bamboo shoots, kaffir lime leaf, thai basil & thai eggplants

massaman beef curry *(gf)* **25**
 tender, slow cooked beef in a creamy curry with potato, sweet potato & onion topped with roasted peanuts



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noodles & rice

choice of protein:

tofu vegetable	20
chicken beef	22
prawn pork belly	24
seafood	26
roast duck	28

pad thai *(gfo, vo, vgo)*

thai style thin rice noodles with your choice of protein, stir-fried with bean sprouts, egg, tofu, shallots and crushed peanuts

pad see ew *(gfo, vo, vgo)*

flat rice noodles with your choice of protein, stir-fried with egg, asian greens and sweet soy sauce

pad kee mao *(drunken noodles) (gfo, vo, vgo)*

spicy stir-fried flat rice noodles, with your choice of protein, egg, garlic, fresh chilli, thai basil and oyster sauce

oriental style *(gfo, vo)*

egg noodles with your choice of protein, stir-fried with egg, chilli jam, onion & fresh shallots, topped with cashew nuts

thai style fried rice *(gfo, vo, vgo)*

your choice of protein stir-fried with egg, shallots, onions and asian greens

infusion special fried rice *(gf)* 26

tender chicken & prawns stir-fried with pineapple, garlic, egg, onion, shallots & cashew nuts
 (ask for our house made chilli sauce if you like it spicy)

roti bread 2pcs *(v)* 6

pan fried flat bread, perfect with our curry dishes

jasmine rice (steamed) small 4 | large 6

coconut rice small 5 | large 7

chilli meter - select your pain level

-  0 - don't hurt me
-  1 - I can take it
-  2 - make me cry
-  3 - call the paramedics

† gluten free, vegan & vegetarian customers

Several ingredients used in preparing our house made base sauces **do** contain gluten, animal and fish products, however:

- Menu items denoted as gluten free, vegetarian or vegan (**gf, v or vg**) are already prepared in this manner and priced accordingly.
- On menu items denoted with **gfo, vo** or **vgo** you may request the option to have your meal prepared as gluten free, vegetarian or vegan; we will substitute for gluten free and/or plant based sauces (**soy, oyster & fish sauce**). Please note this will incur an additional charge of \$1.00 per dish.

food allergy statement

while we will endeavour to accommodate requests for special meals for customers who have food allergies or intolerances, we cannot guarantee completely allergy-free meals. This is due to the potential of trace allergens in the working environment and supplied ingredients.



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cold drinks

soft drinks

coke, coke zero, sprite, lift	4.0
bundaberg lemon, lime & bitters	5.5
bundaberg ginger beer	5.5

juice

orange, pineapple, apple	6.0
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sparkling & still water

600ml still water	3.0
500ml sparkling	6.0
750ml sparkling	8.0

wine

white

	glass	bottle
sauvignon blanc	7.0	28
moscato	7.5	30
chardonnay	8.0	32
pinot gris	8.5	34

red

merlot	6.5	26
rose	7.0	28
shiraz	7.5	30
pinot noir	8.5	34

beer

australian

tooheys extra dry	6.0
boag's premium light	6.0
roger's amber ale	8.0

international

peroni	7.0
singha	8.0
corona	8.0

please ask your friendly wait person for our current wine selections