noodles & rice

choice of protein:

tofu vegetable	chicken beef 20.9
prawn	pork belly 22.9
seafood25.9	roast duck 27.9

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 (qfo, vo)

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

singapore noodles (gfo, vo)

onion, garlic, curry powder, oyster sauce, bean sprouts, shallots, carrot, egg & shiitake mushrooms

thai style fried rice (gfo, vo, vgo)

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

spicy fried rice (gfo, vo, vgo)

your choice of protein stir-fried with egg, fresh thai basil, garlic, onion, green beans, bamboo shoots, fresh chilli

tom yum fried rice (qfo)

your choice of protein stir-fried with rice & our sour & spicy soup base with kaffir lime leaves, lemongrass, galangal, mushrooms and tomato

green curry fried rice (gfo)

your choice of protein stir-fried with rice & our spicy green curry with coconut cream, bamboo shoots, green beans, kaffir lime leaf, thai basil

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)..5.9

pan fried flat bread, perfect with our curry dishes

iasmine rice

(steamed)	small 3.5	large 5.5
coconut rice	small 4.5	large 6.5

dessert

Sticky rice w/ egg custard8.9

Sticky rice with house made egg custard, served with coconut cream

Sticky rice served with seasonal fresh mango, served with coconut cream

t 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.

Where to find us



Shop C, 45-49 Plaza Parade, Maroochydore QLD 4558 Free delivery on orders over \$60 (limited delivery area)

CALL (07) 3171 0532 Order online 1 www.infusioncafethai.com.au/order-online

www.infusioncafethai.com.au



Intusion

DINNER MENU

DINNER TRADING TIMES TUESDAY - SUNDAY | 4:30PM - 8:30PM

Enjoy the authentic taste of Thailand TAKEAWAY | HOME DELIVERY **FULLY LICENSED**

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entrées

fish cakes 4pcs	9
served with sweet chilli sauce	
golden fried tofu 6pcs (v, vg)	9
served with our house made tamarind sauce	
thai chive cake (kanom gui chai tod) 4pcs (v, vg) grilled & served with our sticky dark soy dipping sauce	9
curry puffs 4pcs (v, vg)	9
house made with pea, potato, onion, thai herbs, garlic, carrot, curry powder	
spring rolls (chicken or vegetable) 4pcs house made, served with sweet chilli sauce	9
prawn & crab netted rolls 4pcs crispy netted rice paper with prawn & crab meat served with sweet chilli sauce	
money bags 4pcs house made, stir-fried pork, vegetables and coconut wrapped in thin pastry served with sweet chilli sauce	
crispy chicken wings 3pcs	0
with your choice of a spicy or sweet chilli dipping sauce	
satay chicken skewers 3pcs1	2
grilled chicken, with house-made satay and cucumber dipping sauce	
coconut prawns 4 pcs1	2
marinated king prawns crumbed in coconut with plum sauce	
salt & pepper squid	4
tender pieces of squid, served with a spicy or sweet chilli dipping sauce	
salt & pepper soft shell crab	6
cripsy battered soft shell crab with sweet chilli sauce	

soup

choose from

tofu chicken	 	
prawn		
seafood		

sml

lrq

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

salads

som tum (green papaya salad) (gf, vo,vgo)
larb gai (chicken or pork mince) (gf) 17.9 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) 24.9 sliced marinated grilled beef, chilli, tomato, mint, cucumber, onion, thai herbs, crushed roasted rice with our house made dressing
pla goong (gf)
prawn & snow pea (gf)

CUTTY choice of protein:

tofu vegetable 19.9 chicken beef 21.9 prawn 25.9 pork belly 25.9 seafood 30.9

yellow curry (gf)

our mildest curry with coconut cream, potato, onion & fried shallots

panang curry (gf)

very mild, creamy curry with coconut cream, kaffir lime leaf, thai basil, green beans & pea $\operatorname{eggplant}$

red curry (gf)

mild curry with coconut cream, bamboo shoots, kaffir lime leaf, green beans, thai basil & thai eggplants

green curry (gf)

spicy curry with coconut cream, bamboo shoots, green beans, kaffir lime leaf, thai basil & thai eggplants

tender, slow cooked beef cheek in a creamy curry with potato, sweet potato $\&\ \mbox{onion}$ topped with roasted peanuts

traditional red duck curry (dang ped) (gf) 32.9

a mild curry with coconut cream, bamboo shoots, kaffir lime leaf, thai basil, cherry tomatoes, fresh pineapple, lychee's and roasted duck breast

from the wok

choice of protein:

tofu vegetable	chicken beef 20.9
prawn23.9	pork belly 23.9
seafood26.9	roast duck 31.9

oyster sauce (pad namman hoey) (gfo, vgo)

your choice of protein with stir-fried vegetables, garlic and oyster sauce

satay stir fry (gf, vo)

your choice of protein with stir-fried vegetables and our house-made satay sauce

ginger & shallot (gfo, vo, vgo) vegetables, oyster sauce, ginger, garlic & shallots

pad prik khing (gfo, vgo)

your choice of protein stir-fried with chilli paste, red capsicum, kaffir lime leaf & green beans

pad kra pao | chilli basil (chicken or pork mince) (gfo, vgo)

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 fresh shallots and cashew nuts

garlic & pepper (pad kratheiym phrikthiy) (gfo, vgo)

your choice of protein stir-fried with garlic, pepper, mixed vegetables $\& \mbox{ our house sauce }$

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

talay pad pong garee (seafood curry stir-fry) (gfo)

a fragrant, sweet, mild curry using curry powder, egg, milk, onion, garlic & our house-made sauce stir-fried with a selection of seafood

gluten free, vegetarian & vegan options	gluten free	l g
(gfo, vo, vgo) are available at an additional	vegan	l vg
charge of \$1.00 per item	vegetarian	1 1
	option	1 0