



# Welcome to Holy Basil

## Cooking classes are back

**Join Chef Duncan at one of our hands-on cooking classes.**

Create a range of stunning Thai dishes with small groups of 6 to 7 people in the Holy Basil Kitchen.

There will be coffee, tea, food to take home and lots of laughs.

Recipes included and a wealth of knowledge to best answer your foodie questions

Book online at [holybasilthai.com](http://holybasilthai.com)

# New Opening Hours

Holy Basil is now open Monday to Saturday from 5 pm (*Closed Sundays*)

Dear Customer - *please note* that if your table is not sharing, the dishes may come to your table one after the other over a period of time, as each dish is cooked fresh to order, however we will always do our best to serve all of the dishes at the same time.

## Banquet A

Minimum 4 people

*Vegan option available*

\$47 per person

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### ENTRÉE

Holy Kakiage fritters

Tealeaf salad

## Banquet B

Minimum 4 people

\$60 per person

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### ENTRÉE

Holy Kakiage fritters

Tealeaf salad

Crisp tamarind prawn

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## MAIN

Vegetarian Pad Thai  
Fried Salt and Pepper Calamari Salad  
Thai Green Curry Vegetable  
Jasmine rice  
Roti Bread

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## DESSERT

Your Choice from the menu

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## MAIN

Ginger Chicken Stir-fry  
Prawn Pad Thai  
Fried Salt and Pepper Calamari Salad  
Thai Green Curry Vegetable  
Jasmine rice  
Roti Bread

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## DESSERT

Your Choice from the menu

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### Key

**M**- medium heat / **GF**- gluten free / **GFR**- gluten free on request / **N**- contains nuts  
**D**- contains dairy / **E**- contains egg / **V**- vegan / **VR**- vegan on request **S** - sesame

## Entrée

## VEGAN / VEGETARIAN

ALL VEGAN FOOD AT HOLY BASIL IS 100% VEGAN AND SEPARATE COOKING EQUIPMENT USED

**TRADITIONAL VEGAN TOM YUM** GF- M

pearl mushroom - tomato - lemongrass - kaffir lime – coriander - chilli - tamarind – galangal -tofu

13

**TOM KHA VEGAN** GF- M

pearl mushroom - tomato - lemongrass - kaffir lime – coriander - chilli - tamarind – tofu - coconut milk

13

**CRISP RICE BALL SALAD ‘YUM KHAO TORD’** V-N-GF-M

crisp red curry arancini - kaffir lime– peanut - coral mushroom – coriander – coconut yoghurt - shallot – lime

16

**‘HOLY KAKIAGE’**

**JAPANESE STYLE VEG FRITTER** (4pc) GF-N -E

potato – carrot – onion – Thai sweet n sour naam jim - peanut – lime - coriander

16

**HOLY VEGAN BAO BUN** (2 pc) V-N

fried red curry jackfruit cakes –papaya slaw – Thai basil pesto mayo (cashew) – pickled carrot – shallot – coriander

15

**MYANMAR TEA LEAF SALAD** V-N-GF-M

pickled tealeaf – cherry tomato - chilli - lemon - soy - fried legumes - sesame - peanut – red cabbage – snake bean

15

## SEAFOOD AND OTHER

### CRAB DUMPLINGS

blue swimmer crab - Thai master stock – water chestnut – crisp shallot- mirin – shitake – dill – coriander

18

### KOREAN CHICKEN *Crispy, Sweet & Spicy* (5pc) GF-N

garlic – ginger –sesame – chilli – mirin – spring onion - peanut

16

### TOM KHA CHICKEN GF- M

pearl mushroom - vine tomato - lemongrass - kaffir lime – coriander - chilli - tamarind – galangal - coconut milk

14

### CRISP SWEET TAMARIND BATTERED PRAWN (5PC) GF

King Prawns – sweet tamarind Sauce – shallot - coriander – fried chilli – lime –green curry batter

18

### MASTERSTOCK BRAISED PORK BELLY BAO (2 pc)

Thai master stock – iceberg – cucumber – honey - hoisin– chilli – coriander

17

**PRAWN TOM YUM** **GF-M**

Prawns - pearl mushroom - tomato - lemongrass - kaffir lime – coriander - chilli - tamarind – galangal

15

Main

**VEGAN / VEGETARIAN**

**GINGER STIR-FRY** **GF-M**

mixed market mushrooms carrot - long red chilli - ginger – garlic - spring onion – broccolini - tofu

25

**CASHEW STIRFRY** **GF-M-N**

cashew - spring onion -- long red chilli - chilli jam – tri colour capsicum - cauliflower – mixed mushroom

25

### THAI CHILLI -BASIL STIRFRY **GF**

chilli - snake bean - mixed market mushrooms - garlic - yellow peppers - Thai basil - carrot - tofu

25

### HOLY GREEN VEGAN CURRY **GF-M**

bamboo - Thai eggplant - Thai basil - Holy green curry paste - coconut milk - mushrooms - tofu - pumpkin

26

### VEGAN MASAMAN CURRY **GF-N**

coconut milk - kipfler potato - tamarind - fresh pineapple - cashew - Holy Massaman curry paste

27

### VEG PAD THAI

rice noodle - pickled daikon - garlic - tamarind - tofu - chive - bean shoot - carrot - wombok - cauliflower - mushroom

**Vegan 25** **N-GF** - **Vegetarian (add egg)** **N-E-GF 25**

### VEG THAI FRIED RICE

mixed market mushrooms - carrot - cabbage - garlic - onion - crisp shallot - tomato - snow peas - egg

**Vegan 21** **GF** - **Vegetarian (add egg)** **E-GF 21**

### VEG PHUKET NOODLE **E-S**

hokkien noodle - chilli jam - broccolini - sesame oil - capsicum - coriander - oyster mushroom - carrot - spring onion

**Vegan 24** - **Vegetarian (add egg)** **E 24**

## SEAFOOD AND OTHER

**CALAMARI SALAD** GF-M

lime – witlof – rocket – cherry tomato – sesame – nori – pear – basil – fermented soybean – mirin – sesame oil

26

**BARRA NAAM JIM** GF-M

Lightly fried Barramundi – naam jim sauce - chilli - garlic - coriander– mixed Wok tossed Asian greens

30

**HOLY GREEN CHICKEN CURRY** GF-M

bamboo - Thai eggplant - Thai basil - Holy green curry paste - coconut milk – carrot - chilli

27

**PHUKET PRAWN** E-S

hokkien noodle – chilli jam - broccolini – sesame oil – capsicum – coriander – oyster mushroom - carrot  
spring onion - egg

28

**BURMESE 'SWEET BEEF' CURRY** M-GF

Slow Braised beef – ginger – garlic – shallot – soy - Spring onion – snake bean

29

**CRISP BARAMUNDI RED CURRY** 'CHOO CHEE' M-G

barramundi fillet – red curry – coconut milk – kaffir lime – cabbage - pumpkin - zucchini

30

**THAI FRIED RICE PRAWN** GF-E

mixed market mushrooms - carrot - cabbage - garlic - onion - crisp shallot - tomato - snow peas - egg

25



**MIXED SEAFOOD CHILLI -BASIL STIRFRY** GF

Scallop – calamari - prawn – mussel - chilli - snake bean - garlic - yellow peppers - Thai basil - carrot

31

**MASAMAN CURRY DUCK** GF-N

Braised duck Maryland - coconut milk - kipfler potato - tamarind - fresh pineapple - cashew

31

**GINGER CHICKEN** GF

mixed market mushrooms - carrot - long red chilli - ginger - garlic spring onion – broccolini

27

**CRISP CHICKEN CASHEW STIRFRY** GF-M-N

Toasted chilli jam - cashew - spring onion -- long red chilli – tri colour capsicum – honey – onion - garlic

27

**PAD THAI PRAWN** E-GF-N

rice noodle - pickled daikon - garlic - tamarind - tofu - chive - bean shoot - carrot - wombok - cauliflower - egg

29

## Sides

### RICE **s**

Thai steamed Jasmine or Mixed grain rice

4

### SEASONED CHIPS **E-GF**

Smoked 'Lava salt' – toasted chilli jam mayo

10

### ROTI **N-GFR-V-S**

homemade peanut satay sauce

7

### MIXED GREENS **GFR-V**

bok choy – gai lan – kale - crisp shallot – fermented soy bean – chilli - mushroom oyster sauce

8

## Desserts

### VEGAN CHEESECAKE **V-GF-N**

cocoa - pecan - medjool date - coconut - vegan raspberry jelly - vegan meringue

blue pea flower syrup - chia seed - cashew

15

**STICKY DATE AND LONGAN PUDDING** D-E-GF

date - longan - lemongrass & pandan butterscotch sauce - coconut ice-cream

15

**SAFFRON PANNA COTTA** D - GFR

saffron – sweet spiced pistachio macadamia dukkha - green apple sorbet – orange biscotti

15

**PANDAN / COCONUT SAGO** GF -V

tapioca sago pudding - jackfruit – coconut cream– young coconut – pandan  
crispy Thai lotus flower cookie

15

**AFFOGATTO** GF - ALCOHOL

Silva coffee shot – coconut ice-cream – baileys liquor

15

**ICECREAM** GF

Fresh coconut milk ice cream / Vanilla Ice cream  
Holy's vegan banana and mango ice cream

4 (per scoop)

