

## DRINKS TO BEGIN



42 Degrees South 'Premiere Cuvce' Sparkling NV.....	\$15
Tasmania	
SUMMER SUNSET.....	\$23
Vodka  Orange Juice   lemon Juice   lychee   red wine	
White Russian.....	\$19
Vodka  Kahlual Cream	
Purple Blossom.....	\$24
Rum  Lemon Juice  lychee liqueur  butterfly pea flower tea	

## ENTREE

Crispy Fried Prawn Bao .....	\$10
each	
Golden Prawns in a fluffy bao   lemon chilli mayo.	
Seared Hokkaido Jumbo Scallops (2) (GF).....	\$18
Green apple salad   coconut milk   shallot   kaffir lime   chilli	
Vegetable Spring Rolls (3) .....	\$19
Assorted vegetables  sweet plum sauce	
Seaflower (3) .....	\$28
Mixed seafoods dumplings   caviar   savoury red curry	
Thai Fish Cakes (3) (NUT, GF).....	\$25
Short bean  lime leaves  egg   red onion   cucumber	
Satay Chicken Skewers (3) (NUT, GF) .....	\$25
Satay sauce  crushed peanuts	
Crispy Eggplant.....	\$22
Sichuan pepper   dark chilli sauce   lettuce   sesame seed	
Tom Yum Soup	
.....Chicken \$26   Tofu \$26   Prawns \$29	
Tom Yum based   galangal   lime leaves   lemongrass	

## CURRY

Green Curry (GF)	
.....Grilled Chicken \$32   Beef \$36   Prawn \$38	
(Option Tofu \$28)	
Thai basil   eggplants   capsicums   green beans	
Grilled Duck Curry (GF).....	\$42
(Option Tofu \$30)	
Lychee   cherry tomatoes   pineapple   eggplants   fruity red curry	
Chu Chee Curry (spicy)	
.....Barramundi Fillet \$44   Fried Chicken \$32	
Green beans   bamboo shoot   curry leaves   Chu Chee curry sauce	
Slow Cooked 12 Hours Massaman Wagyu Beef (NUT).....	\$52
Potato   fried basil   peanut   chilli	

# THAI ROOM

KITCHEN & WINE EXPERIENCE

For groups of 4 or more, we highly recommend our 'Feed Me or Well' menu. It's the perfect way to enjoy a variety of our most popular dishes, ensuring everyone at the table has a satisfying and flavorful experience.

**FEED ME MENU** \$78/pp  
Minimum 2 people

[6 Courses] Entrees + Curry + Main + Salad

**FEED ME WELL MENU** \$88/pp  
Minimum 2 people

[7 Courses] Entrees + Curry + Main + Salad + Dessert

## DESSERT, Just for you...

Deep Fried Coconut Gelato .....	\$26
Palm sugar   shredded coconut   coconut flakes	
Blue Sticky Rice (V, GF) .....	\$22
Mango puree   coconut gelato   crushed peanuts   mint	
Chocolate Blood Orange Sorbet.....	\$16
Dark chocolate sauce   mint	
Affogato .....	\$15 / \$25 w. Frangelico
Coconut gelato   espresso	

## DESSERT & FORTIFIED WINE

Rupes L'amaro Digestivo w. sliced orange.....	\$15
Italy	
Crabtree Muscat .....	\$19
Clare Valley	
Penfolds Father Grand Tawny.....	\$15
South Australia	

### Catering and Private Functions

We also cater to private functions, making Thai Room the perfect venue for your next event. Whether it's a corporate gathering, a birthday celebration, or a wedding reception, our team will work with you to create a customized menu and experience tailored to your needs.

### **\*\*Important Notice\*\***

- Cakeage Fee: \$4 per person for any external cakes brought into the restaurant.
- Takeaway Containers: \$0.50 per container for dining customers.
- Private Functions: A 10% service fee applies to all private bookings.
- BYO: \$35 per bottle.

# R

Unlimited Sparkling Mineral Water \$7 per person

Unlimited Still Mineral Water \$7 per person

Nut: Contains nuts V: Vegetarian or vegan option available GF: Gluten Free available

## SALAD

Som Tum Salad (Nut, GF, V)

Papaya Salad \$25.8 | w. Soft shell crab \$32.8  
Green papaya | carrots | beans | cherry tomato | peanut | chilli

Larb Chicken Salad (GF).....\$27.8

Minced chicken | chilli and rice powder | lettuce | red onion | mint | coriander

## STIR FRY

Wok-Fried Chilli Prawns

(GF).....\$38.8

Chinese Broccoli | garlic | chilli

Traditional Basil Stir Fry (GF, V)

.....Chicken \$32.8 | Tofu \$32.8 | Beef \$36.8 | Prawn \$38.8

Vegetables | bamboo shoot | oyster mushroom | green peppercorn

Dry Stir Fry Southern Thai Soft-Shell Crab (spicy).....\$35.8

House blend curry paste | vegetables | chilli

Satay Stir Fry (NUT, GF, V)

.....Chicken \$32.8 | Tofu \$32.8 | Beef \$36.8 | Prawn \$38.8

Vegetables | satay sauce | crushed peanut | sweet chilli jam

## MAIN

Crispy Mango Barramundi (seasonal) (NUT).....\$44

Fresh green mango salad | cashew nuts | mango puree | lime dressing

Lemon & Chilli Fried Chicken .....\$32

Fried Chicken | tomato salad | lemon chilli garlic sauce | garlic

## RICE & NOODLE

Pad Thai Noodle (NUT, GF, V)

.....Fried Chicken \$32.8 | Tofu \$32.8 | Beef \$35.8 | Prawn \$36.8

Egg | chives | bean sprout | crushed peanut | tamarind chilli sauce

Pad See Ew Noodle (V)

.....Chicken \$30.8 | Tofu \$30.8 | Beef \$35.8 | Prawn \$36.8

Fresh rice roll noodle | Chinese Broccoli | garlic | egg | chilli

Royal Thai Fried Rice (GF, V)

.....Fried Chicken \$29.8 | Tofu \$29.8 | Beef \$35.8 | Prawn \$36.8

Egg | cherry tomatoes | carrots | lime leaves | shallot

Bangkok Chilli Fried Rice (GF, V)

.....Fried Chicken \$29.8 | Tofu \$29.8 | Beef \$35.8 | Prawn \$36.8

Basil | green beans | egg | garlic | chilli

## SIDES

Stir Fry Chinese broccoli (GF, V).....\$20	Jasmine Rice.....\$5
Coconut Rice.....\$8.8	Grilled Roti Bread.....\$10