

## Lunch Specials



*Set of Papaya Salad, BBQ Chicken and Sticky Rice*

### **Green or Panang Curry with Jasmine Rice**

Choice of: Pork, Chicken or Beef.

12.90

### **Chilli Basil Rice**

Choice of: Chicken Mince or Pork Mince.

12.90

### **Roasted Duck Noodles Soup**

Delicious Roasted Duck Soup with Egg noodles served with a favorite broth.

12.90

### **Pork Belly Stir Fry**

Served with Jasmine Rice

12.90

### **Set of Papaya Salad, BBQ Chicken and Sticky Rice**

15.90



*Roasted Duck Noodles Soup*

A COLLISION OF SPICES

## Our Specialties

### **Crispy Chilli Basil Chicken**

Crispy fried chicken in our special chilli basil sauce topped with sweet basil leaves, shallots and kaffir lime leaves.

21.90

### **Seafood Pineapple Fried Rice**

Traditional Thai Fried rice, served with fresh pineapple (available in seafood only).

26.90

### **Prawns in Pot with Glass Noodles**

Braised prawns served with glass noodles.

34.90

### **Trifecta**

Combination of mixed grilled meats served with papaya salad.

37.90

### **Pad Thai Lobster**

Thin rice noodles tamarind sauce, king prawns, garlic chives, bean sprouts and peanuts.

59.90

### **BBQ Seafood Platter**

A mixture of seafood served with homemade seafood sauce.

42.90

### **Floating Thai**

Grilled Meats, Authentic Thai 1/2 Chicken marinated with lemongrass and Thai herbs served with Pad Thai and Papaya Salad.

89.90



*Crispy Chilli Basil Crocodile*



*Crispy  
Australian  
Pork Belly  
Stir Fried*

### **Salt and Pepper Tofu**

Deep fried battered tofu tossed with salt, pepper, chilli and garlic.

18.90

### **Salt and Pepper Eggplant**

Deep fried battered eggplant tossed with salt, pepper, chilli and garlic.

18.90

### **Crispy Chilli Basil Crocodile**

Crispy fried crocodile meat in our special chilli basil sauce topped with sweet basil, shallots and kaffir limes leaves.

26.90

### **Green Curry Mussels**

Thai green curry with mussels.

24.90

### **Crispy Australian Pork Belly Stir Fried**

Australian pork belly stir fried with oyster sauce and chinese broccoli.

23.90

### **Pad Kapao Eggplant**

Wok fried eggplant with chilli basil sauce.

21.90

### **Special Duck Fried Rice**

Stir fried rice with roasted duck, sultanas, cashew nut, shallots and shrimp paste.

25.90

### **The Thai Table**

Combination of three types of rice served with BBQ Chicken, Lao Sausage, Whole Barramundi and Homemade Sauce.

74.90

## TWELVE SPICES



*Satay Chicken*

### **Handmade Vegetarian Spring Rolls (four pieces)**

Deep fried vegetable spring rolls served with homemade sweet chilli sauce.

**13.90**

### **Duck Roll (four pieces)**

Roasted duck and vegetable rolls, served with sweet chilli sauce.

**13.90**

### **Pork with Taro Roll (four pieces)**

Pork and taro rolls, served with homemade sweet chilli sauce.

**13.90**

### **Homemade Massaman Puff (five pieces)**

Shortcrust pastry filled with massaman beef. Served with homemade sweet chilli sauce.

**13.90**

### **Homemade Curry Puff (four pieces)**

Shortcrust pastry filled with mixed vegetables, served with homemade sweet chilli sauce.

**13.90**

### **Mixed Entrees**

Combination of Curry Puffs, Vegetable Rolls, Chicken Wings and Fish Cakes served with sweet chilli sauce.

**14.90**

### **Thai Fried Chicken**

Crispy Thai fried chicken marinated with Thai seasonings.

**Original 19.90**

**Spicy 19.90**

## Starters

### **Crispy Chicken Wings (five pieces)**

Deep fried chicken wings, marinated with Thai herbs, served with homemade sweet chilli sauce.

**13.90**

### **Satay Chicken (four pieces)**

Grilled marinated chicken skewers served with two dipping sauces and homemade peanut satay sauce.

**14.90**

### **King Prawn Rolls (four pieces)**

Deep fried king prawn rolls served with homemade sweet chilli sauce.

**14.90**

### **Fish Cakes (five pieces)**

Slightly spicy Thai fish cakes, served with sweet chilli sauce.

**13.90**

### **Grilled Salmon (four pieces)**

Grilled salmon served with homemade sauce.

**18.90**

### **Platter of Mixed Entrees And Grilled Meats**

Combination of starters and mixed grilled meats served with homemade sauce.

**49.90**

*King Prawn Rolls*





**Barramundi  
Salad / Yum Pla**

### **Twelve Spices' Soft Shell Crab**

Crispy fried soft shell crab in Twelve Spices' special chilli basil sauce topped with sweet basil leaves, shallots and kaffir lime leaves.

24.90

### **Salt and Pepper Squid**

Deep fried battered squid tossed with salt, pepper, chilli and garlic.

25.90

### **Chilli Basil Mussel**

Mussels, wok fried Thai style with garlic, onions, capsicum, chilli and basil.

25.90

### **Tamarind Prawn / Goong Makharm**

Crispy prawn wok fried with tamarind sauce, topped with crispy onions.

25.90

### **Baby Clam**

Local clams, wok fried Thai style with garlic, onions, capsicum, chilli and basil.

28.90

## **Seafood Specialties**

### **Salt and Pepper Soft Shell Crab / Pu Grob**

Crispy fried soft shell crab tossed with salt, pepper, chilli and garlic.

25.90

### **Salt and Pepper Prawn**

Deep fried battered prawn tossed with salt, pepper, chilli and garlic.

25.90

### **Soft Shell Crab Salad / Yum Pu Nim**

Crispy fried soft shell crab served with a salad of green apple, green mango (seasonal), red onions, celery, carrots, lemongrass, shallots, coriander and chilli lime dressing topped with cashew nuts.

26.90

### **Udon Lobster**

Lobster tail, green peas and tomatoes served with udon noodles (mild).

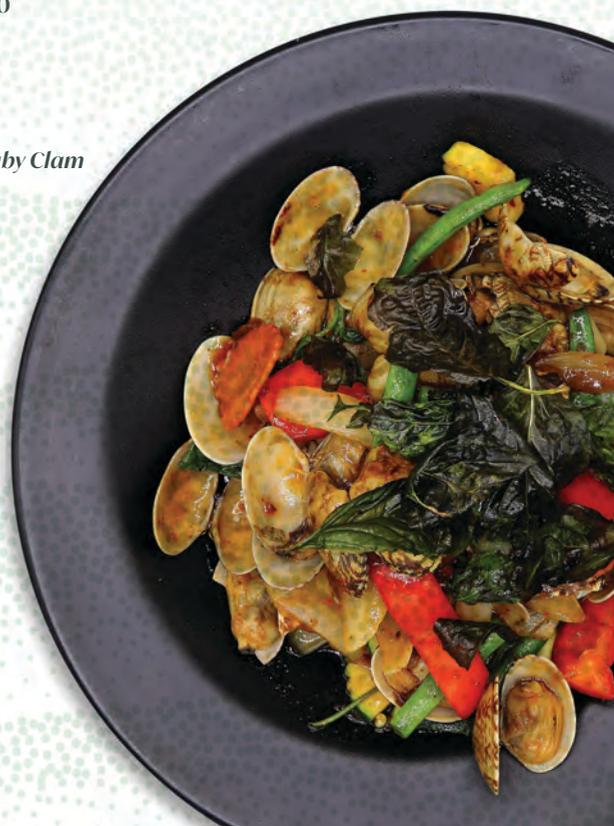
37.90

### **Barramundi Salad / Yum Pla**

Crispy fried whole barramundi filleted, topped with a salad of green apples, green mango (seasonal), red onions, celery, carrots, lemongrass, shallots, coriander, chilli lime dressing and cashew nuts.

45.90

**Baby Clam**



## TWELVE SPICES

### Off the Grill / Fried

#### **Crispy Quails / Nok Tod (six pieces)**

Deep fried marinated quails served with salt, pepper and lemon sauce.

16.90

#### **Beef Sunset / Dry Beef**

Deep fried, slightly sweet, sundried marinated beef.

16.90

#### **Lao Sausages / Sai Ouah**

Homemade Lao sausages, made with Australian pork, fresh herbs and spices, served with Jaew Som.

19.90

#### **Ox Tongue / Lin Yang**

Grilled marinated ox tongue, sliced and served with Nam Jim.

29.90



*Ox Tongue /  
Lin Yang*



*Grilled Beef / Tiger Tears*

#### **Authentic Thai Chicken / Gai Yang**

Authentic Thai 1/2 Chicken marinated with lemongrass and Thai herbs.

18.90

#### **Thai Grilled Pork Neck / Mooyang**

Thai grilled pork neck served with homemade dipping sauce.

19.90

#### **Grilled Beef / Tiger Tears**

Marinated grilled beef, sliced and served with Jaew Som.

19.90

#### **BBQ Chicken**

Grilled & marinated chicken with traditional Thai herbs.

19.90

#### **Baby Octopus**

Grilled marinated baby octopus, topped with coriander and shallots, served with Jaew Som.

21.90

## Curries

### Vegetables

16.90

### Add-ons:

#### Tofu

+1

#### Chicken or Beef or Australian Pork

+3

#### Local Roast Duck

+7

#### Prawn or Squid or Mixed Seafood

+7

### Green Curry

This slightly sweet curry is made with green curry paste of galangal, kaffir limes, garlic, lemongrass and long green chillies. The aromatic paste is cooked in coconut milk with eggplants and green beans then finished off with finely sliced kaffir lime leaves and Thai basil.

### Red Curry

Made with a spicy red curry paste of galangal, kaffir limes, garlic, lemongrass and long red chillies. The aromatic paste is cooked in coconut milk with eggplant, capsicum and bamboo shoots then finished off with finely sliced kaffir lime leaves and Thai basil.

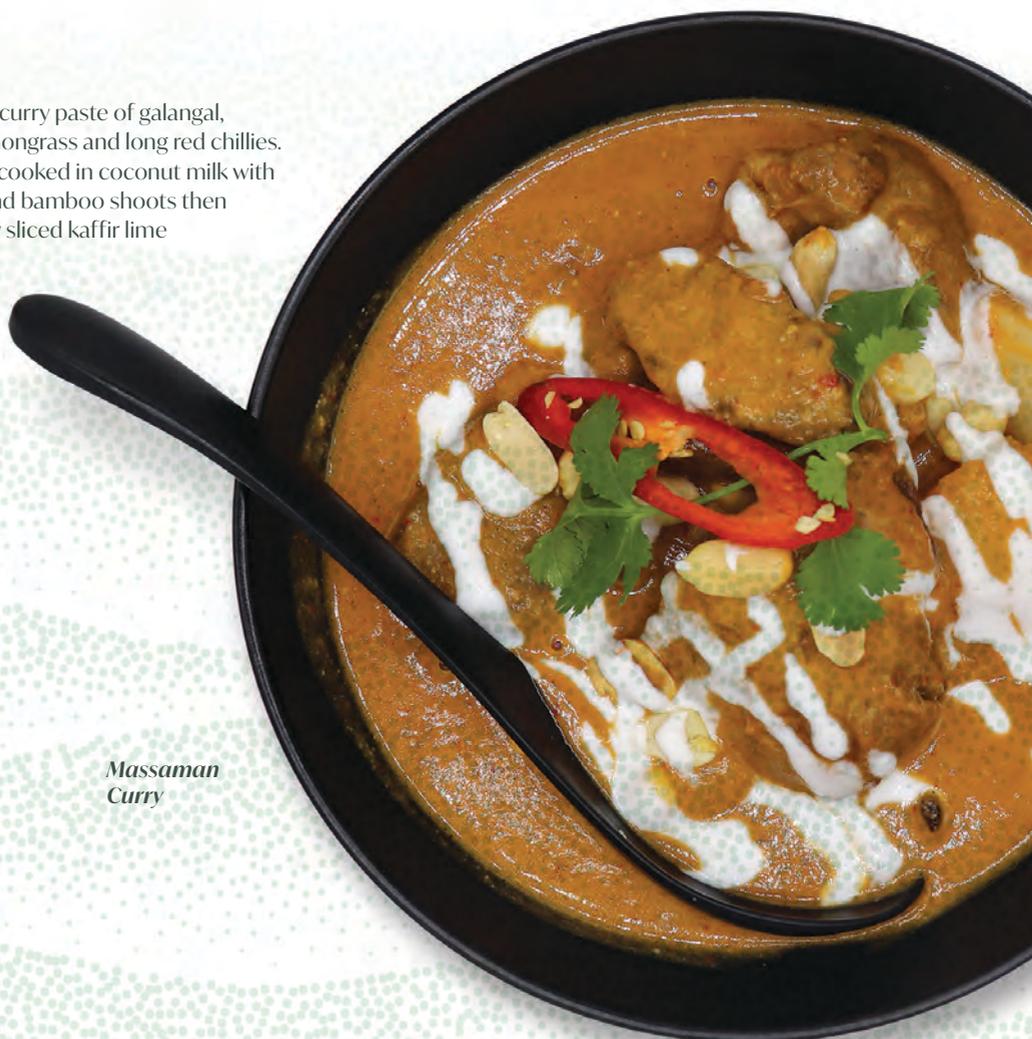
### Panang Curry

A mild rich curry made from a sweet paste of galangal, kaffir limes, garlic, lemongrass, palm sugar and roasted red chillies. The paste is slowly pan-fried with coconut milk, finished off with finely sliced kaffir lime leaves and Thai basil.

### Massaman Curry (beef only)

Chunky pieces of beef, peanuts and potatoes slowly braised in a rich mild coconut curry made from a paste of cardamom, turmeric, cinnamon and palm sugar.

24.90



*Massaman  
Curry*

## Soups

### Tom-Yum

A classic Thai spicy soup with roasted chilli jam, fragrant lemongrass, galangal and kaffr lime leaves.

### Vegetables

16.90

### Add-ons:

#### Tofu

+1

#### Chicken, Beef or Pork

+3

#### Duck

+7

#### Prawn or Mixed Seafood

+7

### Tom Zap Soft Bone

A hot and sour Thai pork soup served with pork rib tips.

16.90

### Boat Noodles with Beef

Thai beef soup with rice noodles served with a Thai favourite broth.

18.90

### Tom-Yum Jumbo Prawn Soup

A classic Thai spicy soup with jumbo prawns, roasted chilli jam, fragrant lemongrass, galangal and kaffr lime leaves.

42.90

## Spicy Salads

### Lao Papaya Salad / Tum Mak Hoong

Green papaya salad with lime juice, crab paste, cherry tomatoes and chilli topped with dry shrimp and salted fermented crab.

18.90

### Thai Papaya Salad / Som Tum

Green papaya salad with lime juice, fish sauce, tamarind, cherry tomatoes and chilli, topped with peanuts.

18.90

### Laos Snake Bean Salad

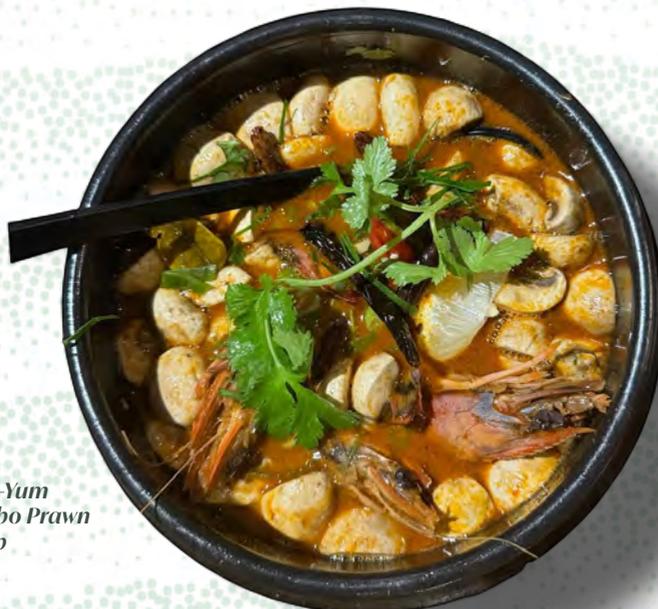
Snake bean salad with lime juice, crab paste, cherry tomatoes and chilli, topped with dry shrimp and salted fermented crab.

18.90

### Grilled Beef Salad / Yum Nam Tok

A Lao style beef salad with thinly sliced beef, finely roasted rice, red onions, lemongrass, shallots, coriander, fish sauce, anchovy sauce, lemon juice and chilli.

19.90



*Tom-Yum  
Jumbo Prawn  
Soup*



*Thai  
Papaya  
Salad*

### **Larb / Lao Style Salad**

#### **Choice of:**

#### **Beef (Raw or Cooked)**

Finely diced beef salad (raw or cooked) with tripe, anchovy sauce, lemon juice, finely roasted rice, shallots, coriander, fresh and dried chilli.

**19.90**

+1 (Tripe/Bible)

#### **Chicken**

Finely diced chicken with fish sauce, lemon juice, finely roasted rice, red onions, lemongrass, fried garlic, shallots, coriander, fresh and dried chillies.

**19.90**

#### **Australian Pork**

Finely diced Australian pork with fish sauce, lemon juice, finely roasted rice, red onions, lemongrass, fried garlic, shallots, coriander, fresh and dried chillies.

**19.90**

#### **Thai Beef Salad / Yum Neau**

Wok-tossed beef strips with red onions, cucumbers, tomatoes, fragrant lemongrass, shallots, coriander, mint leaves, kaffir lime leaves and chilli lime dressing.

**19.90**

#### **Local Duck Salad / Yum Ped**

Roasted local duck salad with green apples, green mango (seasonal), red onions, celery, carrots, lemongrass, shallots, coriander and chilli lime dressing topped with cashew nuts.

**23.90**

### **Yum / Thai Style Salad**

A Thai style salad with red onions, carrots, celery, coriander, shallots, fragrant lemongrass and chilli lime dressing.

#### **Choice of:**

#### **Chicken Feet**

**19.90**

#### **Tripe (Bible)**

**19.90**

### **Crunchy Rice Ball Salad / Nam Khao**

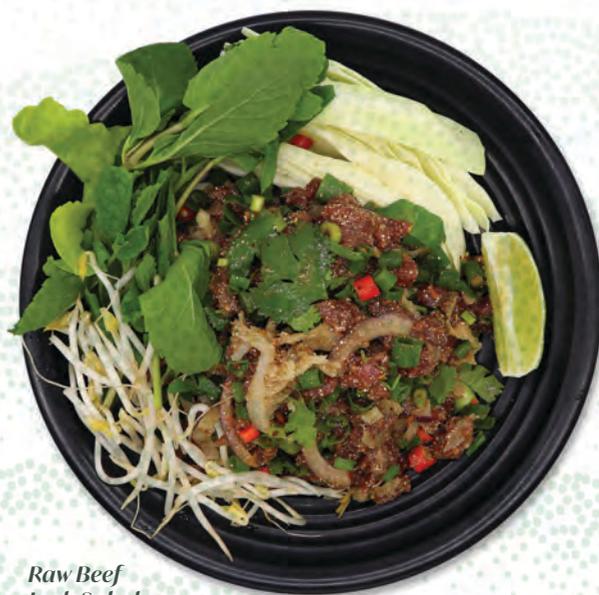
Crunchy rice ball salad with cured sour pork, shallots, coriander, lemon juice, peanuts and topped with dry whole chilli.

**19.90**

### **Raw Prawn Salad**

Refreshing raw prawns served with mint and red onion, garlic, shallots and coriander in a Thai Fish Sauce.

**21.90**



*Raw Beef  
Larb Salad*

## TWELVE SPICES

# Noodles

### Vegetables

16.90

### Add-ons:

#### Tofu

+1

#### Chicken or Beef

+3

#### Roasted Duck

+7

#### Prawn or Mixed Seafood

+7

### Pad Thai

A sweet and slightly salty stir fry of thin flat rice noodles with tamarind sauce, free range eggs, garlic chives, bean sprouts and peanuts.



*Pad Thai  
Chicken*

*Pad See Ew  
Chicken*



### Pad See Ew (Sweet Soy Sauce)

A slightly sweet and salty stir fry of thick flat rice noodles, Chinese broccoli and free range eggs in a dark sweet soy sauce.

### Pad Kee Mao (Chilli Basil Sauce)

A spicy stir fry of thick flat rice noodles with free range eggs, seasonal vegetables in a chilli basil sauce.

### Pad Satay Noodle

A slightly sweet and salty stir fry of thin flat rice noodles with satay sauce, free range eggs, peanuts and seasonal vegetables.

### Laad Na Flat Noodle

Classic stir fry with seasonal vegetables in a gravy sauce.

### Pad Hokkien Noodle

A slightly sweet and salty stir fry of Hokkien noodles with Chinese broccoli and free range eggs in a dark sweet soy sauce.

## From the Wok

### Vegetables

16.90

#### Add-ons:

### Tofu

+1

### Chicken or Beef

+3

### Prawn or Squid or Mixed Seafood or Combination

+7

### Chilli Basil Sauce / Kapao

Choice of meat with seasonal vegetables, fresh chilli and basil sauce.

### Garlic and Pepper Sauce

Choice of meat with onions, garlic and pepper sauce.

### Oyster Sauce

Choice of meat with seasonal vegetables and oyster sauce.

### Satay Sauce

Choice of meat with seasonal vegetables and peanut satay sauce.

### Cashew Nut Sauce (chilli jam)

Choice of meat with seasonal vegetables and cashew nut sauce.



## Rice

### Thai Fried Rice

16.90

#### Add-ons:

### Tofu

+1

### Free Range Egg

+3

### Vegetables

+3

### Chicken or Beef or Pork

+7

### Prawn or Mixed Seafood or Crab Meat or Combination

+7

### Twelve Spices' Fried Rice

Our special fried rice with Tom Yum flavours and king prawns.

19.90

### Steamed Jasmine Rice (per person)

4.50

### Roti (one piece)

4.90

### Sticky Rice (per serve)

5.90

### Coconut Rice

6.90 (Small)

8.90 (Large)



*Chilli Basil  
Seafood*

## Desserts

### Vanilla Fried Ice Cream

Choice of caramel, chocolate or coconut sauce  
18.90

### Pandan Fried Ice Cream

With coconut sauce  
18.90

### Mango Fried Ice Cream

With coconut sauce  
18.90

### Durian Fried Ice Cream

With coconut sauce  
18.90

### Taro Fried Ice Cream

With coconut sauce  
18.90

### Black Sesame Fried Ice Cream

With coconut sauce  
18.90

### Golden Gaytime Fried Ice Cream

With coconut sauce  
18.90

### Salted Caramel Fried Ice Cream

With coconut sauce  
18.90

### Coconut Fried Ice Cream

With coconut sauce  
18.90



*Black Sesame  
Fried Ice Cream*

\* Fried ice cream & flavours subject to availability  
\* Cakeage \$2 pp

## Classic Thai Desserts

**Deconstructed Mango Sticky Rice**  
18.90

**Durian Sticky Rice**  
19.90

**Coconut Ice Cream (2 scoops)**  
7.90

**Coconut Ice Cream with Durian**  
Scoops of Thai coconut ice cream topped with durian  
19.90

**Combo Delight**  
Combination of mango sticky rice, durian and coconut ice cream  
19.90



*Combo  
Delight*

## Classic Cocktails

### Mojito

Bacardi Rum, Lime Juice, Sugar Syrup, Soda Water, Fresh Mint and Lime.

Reg 16.90

Jumbo 19.90

Jug 29.90

### Strawberry Mojito

Bacardi Rum, Strawberry, Mint, Fresh Lime, Strawberry Syrup and Soda Water served with ice.

Reg 16.90

Jumbo 19.90

Jug 29.90

### Passion Fruit Mojito

Bacardi Rum, Passion Fruit Juice, Mint, Fresh Lime, Passion Fruit Syrup and Soda Water served with ice.

Reg 16.90

Jumbo 19.90

Jug 29.90

### Lychee Mojito

Bacardi Rum, Lychee, Mint, Fresh Lime, Lychee Syrup and Soda Water served with ice.

Reg 16.90

Jumbo 19.90

Jug 29.90

### Summer Thai Sangria

Refreshing white wine-based sangria, Cointreau infused with pineapple, mango and orange juice, garnished with Thai basil.

Reg 16.90

Jug 29.90

### Watermelon Martini

Vodka, Malibu, Watermelon Juice, Fresh Lime Juice and Watermelon Syrup.

Reg 16.90

### Blue Hawaii

Vodka, Bacardi Rum, Blue Curacao, Fresh Lime Juice, Pineapple Juice and Sugar Syrup.

Reg 16.90

### Mango Daiquiri

Mango, Bacardi Rum, Lime Cordial, Fresh Lime Juice and Sugar Syrup.

Reg 16.90

### Strawberry Lychee Daiquiri

Strawberry Lychee, Bacardi Rum, Lime Cordial, Fresh Lime Juice and Sugar Syrup.

Reg 16.90

### Lemongrass Margarita

Tequila, Cointreau, Lemongrass, Fresh Lime Juice, Sugar Syrup and Soda Water served with ice.

Reg 16.90

Jug 29.90



*Strawberry Mojito (left)*

*Passion Fruit Mojito (right)*

## Signature Cocktails

### Ping Pong Theatre

Wild, loud and spicy!

This cocktail brings out the fire in you with chilli, lime, lychee, ginger, lemongrass and whisky.

**Reg 16.90**

### Sex In The Grass

Vodka, Vok Peach, Southern Comfort, Blue Curacao, Midori Melon, Orange Juice, Sugar Syrup and Fresh Lime Juice.

**Reg 16.90**

### Rose Lychee

Vodka, Cointreau, Lychee, Lychee Syrup, Fresh Lime Juice and Grenadine.

**Reg 16.90**

### Purple Dragon

Vodka, Blue Curacao, Cranberry Juice, Fresh Lime Juice and Sugar Syrup.

**Reg 16.90**

### Mango Piña Colada

Bacardi Rum, Malibu, Milk, Cream, Coconut Cream, Coconut Syrup and Pineapple Juice.

**Reg 16.90**

### Fruit Fun

Vodka, Strawberry Syrup, Lychee Syrup, Strawberry, Lychee, Lime Juice topped with Lemonade.

**Reg 16.90**

**Jug 29.90**

### Class Lychee

Vodka, Soho Lychee, Green Apple, Apple Juice, Lychee, Lychee Syrup and Fresh Lime Juice.

**Reg 16.90**

### Singapore Sling

Tanqueray Gin, Cointreau, Pineapple Juice, Orange, Fresh Lime Juice and Sugar Syrup, served with a slice of Pineapple.

**Reg 16.90**

### Twelve Spices Frozen Beer

Vodka, Blue Curacao, Lychee, Fresh Lime Juice and Sugar Syrup served with Corona Beer

**Reg 29.90**



*Fruit Fun (left)*

*Class Lychee (middle)*

*Twelve Spices Frozen Beer (right)*

## TWELVE SPICES

# Mocktails

### Virgin Mojito

Lyre's Dry London Spirit, Fresh Lime Juice, Sugar Syrup and Soda Water.

**Reg 16.90**

**Jumbo 19.90**

**Jug 29.90**

### Virgin Fruit Fun

Lyre's Dry London Spirit, Strawberry Syrup, Lychee Syrup, Strawberry, Lychee, Lime Juice topped with Lemonade.

**Reg 16.90**

**Jumbo 19.90**

**Jug 29.90**

### Virgin Lemongrass Margarita

Lyre's Dry London Spirit, Seedlip Spice 94, Fresh Lime Juice and Sugar Syrup.

**Reg 16.90**

**Jug 29.90**

### Virgin Summer Sangria

Lyre's Dry London Spirit, Pineapple, Orange and Thai Basil with a hint of Chilli.

**Reg 16.90**

**Jug 29.90**

### Virgin Sunrise

Lyre's Dry London Spirit, Fluere Spiced Cane, Fresh Lime Juice, Sugar Syrup, Pineapple Juice, Orange Juice and a dash of Red Cordial.

**Reg 16.90**

### Virgin Cosmopolitan

Fluere Spiced Cane, a dash of Seedlip Spice 94, Cranberry Juice and Fresh Lime Juice.

**Reg 16.90**

### Virgin Class Lychee

Lyre's Dry London Spirit, Green Apple and Apple Juice, Lychee, Lychee Syrup and Lime Juice.

**Reg 16.90**



*Virgin  
Sunrise*

## White Wine

### House White Wine

7.90

### 1960 Mountadam Old Vine Ridge Block

Chardonnay

Eden Valley

9/39

### Devil's Ridge Block 21

Semillon

Hunter Valley

9/39

### Tempus Two Silver Series

Sauvignon Blanc

South Eastern Australia

9/39

### Devil's Ridge Block 1

Riesling

Eden Valley

9/39

### Secret Stone

Pinot Gris

Marlborough, New Zealand

9/39

### Brown Brothers

Moscato

Victoria

9/35

## Red Wine

### House Red Wine

7.90

### Miamup

Cabernet Sauvignon

Margaret River

9/39

### Metala

Shiraz Cabernet

Langhome Creek

9/39

### 1960 Moppity Single Vineyard

Shiraz

Hilltop

9/39

### Wynns

Shiraz 2019

Coonawarra

9/39

### Wynns the Siding

Cabernet Sauvignon 2018

Coonawarra

9/39

### Penfolds Koonunga Hill

Shiraz Cabernet 2019

9/39

### Taylor's Estate

Shiraz 2022

Clare Valley / Limestone Coast

~~35/430~~ 15/55

### Reschke Armenta

Cabernet Sauvignon 2016

Coonawarra

~~32/450~~ 15/69

\*BYO wine only, corkage \$2 per person

\*Public holiday incur 10% service fee surcharge

## Fresh Fruit Shakes

10.90

Watermelon Shake

Strawberry Shake

Lychee Shake

Jackfruit Shake

Pineapple Shake

Sour Sop (Custard Apple) Shake

Mango Shake

Passion Fruit Shake

Avocado Banana with Almond Milk Shake

12.90

Avocado Shake

12.90

Durian Shake

12.90

*\* Seasonal Fruits*

*\* Fruits can be mixed for an additional 50c extra per fruit*

## Frappes

12.90

Sour Sop & Coconut

Strawberry, Lychee & Coconut

Black Sesame, Avocado & Coconut

Avocado, Coffee & Coconut

Taro, Red Bean & Coconut



*Mango Shake*



*Watermelon Shake*



*Taro, Red Bean & Coconut Frappe*



*Avocado, Coffee & Coconut Frappe*

## Beer

8.90

**Singha** (Thailand)

**Beer Lao** (Laos)

**Corona**

**Heineken**

**VB**

7.90

## Spirits & Liqueurs

12

**Vodka**

**Jim Beam**

**Jack Daniel's**

**Johnny Walker Black**

**With Coke**

+3

## Beverages (Non Alcoholic)

**Coke | Coke Zero | Fanta | Sprite | Solo**  
3.90

**Bottled Water**  
3.90

**Sparkling Mineral Water**  
4.90 (Small)  
7.90 (Large)

**Pink Lemonade**  
7.90 (Regular)  
15.90 (Jumbo)  
19.90 (Jug)

**Fresh Lemon Ice Tea**  
7.90 (Single)  
15.90 (Jumbo)  
19.90 (Jug)

**Fresh Lemon Lime Bitters**  
12.90 (Regular)  
15.90 (Jumbo)  
19.90 (Jug)

**Hot Jasmine Tea | Hot Green Tea**  
(per person)  
2.90

**Coconut Juice**  
7.90

**Thai Milk Tea**  
7.90

**Thai Ice Coffee**  
7.90

**Lychee Oolong**  
7.90

**Orange Juice | Apple Juice | Pineapple Juice | Cranberry Juice**  
7.90



Jumbo Lemon Lime Bitters