



# Boon's Thai

## RESTAURANT



### Entrees

<b>Curry Puffs (4)</b> _____	<b>\$12</b>
Potato, onion, corn, peas & carrot wrapped in puff pastry & deep fried.	
<b>Spring Rolls (4)</b> _____	<b>\$12</b>
Thai style spring rolls filled with glass noodles, fungus, cabbage, onion, carrot & deep fried.	
<b>Money Bags – Toong Tong (4)</b> _____	<b>\$12</b>
Chicken mince, crab meat & potato, peas, corn & carrot in spring roll pastry & deep fried.	
<b>Fish Cakes (4)</b> _____	<b>\$12</b>
Fish mixed with chilli paste, herbs & beans.	
<b>Chicken Wings – Peek Gai Tod – Gluten free</b> _____	<b>\$12</b>
Deep fried Chicken wings marinated in special ingredients.	
<b>Mixed Entrées (4)</b> _____	<b>\$14</b>
Curry Puff, Money Bag, Spring Roll & Prawn Cone.	
<b>Tofu Satay – Vegan &amp; Gluten free</b> _____	<b>\$14</b>
Grilled Tofu topped with our own peanut sauce.	
<b>Satay Chicken (4 skewers) – Gluten free</b> _____	<b>\$14</b>
Marinated tenderloin Chicken on a skewer topped with our own peanut sauce.	
<b>Salt &amp; Pepper Vegetables – Vegan</b> _____	<b>\$15</b>
Thai style salt & pepper vegetables.	
<b>Salt &amp; Pepper Squid</b> _____	<b>\$15</b>
Thai style salt & pepper squid.	
<b>Prawn Cones – Goong Pra Khan (4)</b> _____	<b>\$15</b>
Minced Chicken stuffed with prawn wrapped in spring roll pastry, topped with sesame seeds & deep fried.	
<b>Boon's Special Entrée (4) – Gluten free</b> _____	<b>\$15</b>
Minced Chicken & Crab meat with water chestnuts & prawn pieces wrapped in bean curd & deep fried.	
<b>Sea Scallops (4) – Gluten free / Chilli free</b> _____	<b>\$15</b>
Pan seared sea scallops with Thai dressing.	
<b>Prawn Skewers – Goong Takai (4) – Gluten free</b> _____	<b>\$15</b>
Prawns marinated in Chef's special lemongrass sauce. Served on skewers & topped with fresh vegetable pickle & crushed peanuts.	



### KID'S MEAL **\$18**

**Aged 12 years or under**

- Spring roll
- Satay chicken skewer
- Kid's special fried rice
- Fruit juice or soft drink



### Soups

<b>Traditional – Tom Yum – Gluten Free</b>		
Soup flavoured with herbs, lemongrass, chilli paste & lemon juice.		
	<b>Entree</b>	<b>Main</b>
<b>Vegetable or Chicken</b> _____	<b>\$15</b>	<b>\$18</b>
<b>Prawns or Fish</b> _____	<b>\$17</b>	<b>\$20</b>
<b>Mixed Seafood</b> _____	<b>-</b>	<b>\$21</b>
<b>Coconut Milk – Tom Kha – Gluten Free</b>		
Soup flavoured with lemongrass, lemon juice, galangal & chilli paste.		
	<b>Entree</b>	<b>Main</b>
<b>Vegetable or Chicken</b> _____	<b>\$15</b>	<b>\$18</b>
<b>Prawns</b> _____	<b>\$17</b>	<b>\$20</b>
<b>Mixed Seafood</b> _____	<b>-</b>	<b>\$21</b>
<b>Rice Noodle Soup – Kuay Tiew – Gluten Free / Chilli Free</b>		
Clear soup with fat rice noodles.		
		<b>Main</b>
<b>Chicken or Beef or Pork</b> _____		<b>\$21</b>
<b>Prawns</b> _____		<b>\$23</b>



### Noodles

<b>Pad Thai – Gluten Free / Chilli Free</b>	
Rice stick noodles stir fried with tamarind sauce, tofu, egg, bean sprouts, shallots & crushed peanuts.	
<b>Vegetable or Chicken or Beef or Pork</b> _____	<b>\$23</b>
<b>Prawns</b> _____	<b>\$27</b>
<b>Mixed Seafood</b> _____	<b>\$28</b>
<b>Pad Se-iew – Chilli Free</b>	
Rice fat noodles stir fried with sweet soy sauce, egg, carrot & gai larn (Chinese broccoli)	
<b>Vegetable or Chicken or Beef or Pork</b> _____	<b>\$23</b>
<b>Prawns</b> _____	<b>\$27</b>
<b>Mixed Seafood</b> _____	<b>\$28</b>
<b>Pad Kee Mao</b>	
Rice fat noodles stir fried with fresh chilli & basil, shallots, egg, baby corn, mushroom, gai larn, red capsicum, carrot.	
<b>Vegetable or Chicken or Beef or Pork</b> _____	<b>\$23</b>
<b>Prawns</b> _____	<b>\$27</b>
<b>Mixed Seafood</b> _____	<b>\$28</b>
<b>Roast Duck</b> _____	<b>\$29</b>
<b>Hokkien Noodles</b>	
Hokkien Noodles stir fried with chilli jam, egg, cashew, baby corn, onion, shallots, mushroom, red capsicum & carrot.	
<b>Vegetable or Chicken or Beef or Pork</b> _____	<b>\$23</b>
<b>Prawns</b> _____	<b>\$27</b>
<b>Roast Duck</b> _____	<b>\$29</b>



### Thai Style BBQ

<b>BBQ Beef – Crying Tiger</b> _____	<b>\$26</b>
Thai style BBQ marinated beef with onion, shallots & red capsicum. Served with a condiment of spicy Thai sauce.	
<b>BBQ Pork – Moo Yahng</b> _____	<b>\$25</b>
Thai style BBQ marinated pork with onion, shallots & red capsicum. Served with a condiment of spicy Thai sauce.	
<b>BBQ Chicken – Gai Yahng</b> _____	<b>\$25</b>
Thai style BBQ boneless chicken marinated with Thai spices, coconut cream. Served with a condiment of sweet chilli sauce.	



**Gluten free and / or vegan options are available in a wide variety of our dishes. Please ask a staff member for details.**



## Stir Fry

### Ginger – Pad Khing – Chilli Free

Stir fry with ginger, shallots, onion, fungus, mushroom, carrot & baby corn.

<b>Vegetable or Chicken or Beef or Pork</b>	<b>\$23</b>
<b>Prawns or Fish</b>	<b>\$27</b>
<b>Mixed Seafood</b>	<b>\$28</b>
<b>Roast Duck</b>	<b>\$29</b>

### Oyster – Pad Nam Mum Hoy – Chilli Free

Stir fry with oyster sauce, cauliflower, broccoli, onion, shallots, snowpeas, Chinese cabbage & mushroom.

<b>Vegetable or Chicken or Beef or Pork</b>	<b>\$23</b>
<b>Fish</b>	<b>\$27</b>
<b>Mixed Seafood</b>	<b>\$28</b>

### Snow Pea Prawns – Goong Sam Sa Hay – Chilli Free

Stir fried prawns with oyster sauce, snow peas, broccoli & baby corn.

### Garlic – Pad Kra Tiem Prig Tai – Chilli Free

Stir fry with garlic, pepper, soy sauce & mixed vegetables.

<b>Vegetable or Chicken or Beef or Pork</b>	<b>\$23</b>
<b>Prawns or Fish</b>	<b>\$27</b>
<b>Mixed Seafood</b>	<b>\$28</b>

### Sweet & Sour – Pad Prieu Wan – Chilli Free

Stir fry with Chef's own sweet & sour sauce, tomato, cucumber, pineapple, mushroom, red capsicum, shallots & onion.

<b>Vegetable or Chicken or Beef or Pork</b>	<b>\$23</b>
<b>Prawns or Fish</b>	<b>\$27</b>
<b>Mixed Seafood</b>	<b>\$28</b>

### Peanut Sauce – Pra Ram Loung Song – Chilli Free

Stir fry with mixed vegetables & topped with our own peanut sauce.

<b>Vegetable or Chicken or Beef or Pork</b>	<b>\$23</b>
<b>Prawns or Fish</b>	<b>\$27</b>
<b>Mixed Seafood</b>	<b>\$28</b>

### Thai Omelette – Gluten free / Chilli Free

Wok-fried Omelette with onion, peas, corn & shallots. Served with a condiment of plum sauce.

<b>Vegetable or Chicken or Beef or Pork</b>	<b>\$23</b>
<b>Prawns or Fish</b>	<b>\$27</b>
<b>Mixed Seafood</b>	<b>\$28</b>

### Cashew Nut

Stir fry with chilli jam, cashew nut, fungus, mushroom, carrot, onion, shallots, red capsicum & baby corn.

<b>Vegetable or Chicken or Beef or Pork</b>	<b>\$23</b>
<b>Prawns or Fish</b>	<b>\$27</b>
<b>Mixed Seafood</b>	<b>\$28</b>
<b>Roast Duck</b>	<b>\$29</b>

### Chilli – Pad Prik Sod

Stir fry with fresh chilli, bamboo shoots, onion, shallots, red capsicum & mushroom.

<b>Vegetable or Chicken or Beef or Pork</b>	<b>\$23</b>
<b>Prawns or Fish</b>	<b>\$27</b>
<b>Mixed Seafood</b>	<b>\$28</b>

### Chilli & Basil – Pad Kra Prow

Stir fry with chilli paste, fresh basil & chilli, beans, red capsicum & zucchini.

<b>Vegetable or Chicken or Beef or Pork</b>	<b>\$23</b>
<b>Prawns or Fish</b>	<b>\$27</b>
<b>Mixed Seafood</b>	<b>\$28</b>
<b>Roast Duck</b>	<b>\$29</b>



## Stir Fry – continued

### Chu Chee

Stir fry with curry paste & coconut milk, beans, carrot & zucchini.

<b>Vegetable or Chicken or Beef or Pork</b>	<b>\$23</b>
<b>Prawns or Fish</b>	<b>\$27</b>
<b>Mixed Seafood</b>	<b>\$28</b>
<b>Roast Duck</b>	<b>\$29</b>

### Jungle Stir Fry – Gang Paa Pad Phed

Stir fry with chilli paste, herbs, peppercorns, bamboo shoots, zucchini, beans, baby corn, mushroom, red capsicum & fresh basil.

<b>Vegetable or Chicken or Beef or Pork</b>	<b>\$23</b>
<b>Prawns or Fish</b>	<b>\$27</b>
<b>Mixed Seafood</b>	<b>\$28</b>
<b>Roast Duck</b>	<b>\$29</b>



## Thai Special Salads

### Vegetarian Salad – Yum Puk – Gluten free

Blanched mixed vegetables prepared with fresh chilli, mint, lemon juice, lemongrass, onion, cucumber, tomato & coriander.

### Beef Salad – Yum Nua – Gluten free

### Pork Salad – Yum Moo – Gluten free

Slices of beef or pork prepared with chilli jam, mint, lemon juice, lemongrass, onion, cucumber, tomato, coriander & kaffir lime leaves.

### Larb Salad – Gluten free

Minced chicken or pork blended with herbs & spices, chilli, onion, shallots, mint, coriander & a touch of lemon juice.

### Salads – Gluten free

Prawns or mixed seafood prepared with fresh chilli, mint, lemon juice, lemongrass, onion, shallots, tomato, cucumber & coriander.

### Prawn Salad – Yum Pla Goong

### Mixed Seafood Salad – Yum Talay

### Duck Salad – Yum Pet Yang – Gluten free

Roasted duck prepared with fresh chilli, mint, lemon juice, lemongrass, onion, shallots, tomato, cucumber & coriander.



## Rice

### Steamed Jasmine Rice – Per Person

### Coconut Rice

### Brown Rice

### Thai Style Special Fried Rice

With vegetables or chicken or beef or pork

### Pineapple Fried Rice

With chicken or vegetables

### Chilli & Basil Fried Rice

With chicken, fresh chilli & basil

### Thai Supreme Fried Rice

With prawns & chicken

### Prawn Fried Rice



Please check blackboard for specials



All Fried Rice dishes contain egg



## Curries – mild, medium, hot

### Traditional – Panang – *Gluten free*

Traditional curry cooked with coconut milk & Thai spices, red capsicum, carrot & beans.

<b>Vegetable or Chicken or Beef or Pork</b>	<b>\$23</b>
<b>Prawns or Fish</b>	<b>\$27</b>
<b>Mixed Seafood</b>	<b>\$28</b>

### Yellow – Gang Leu-ung – *Gluten free*

Chef's own yellow curry cooked with coconut milk & Thai spices, potato, onion & tomato.

<b>Vegetable or Chicken or Beef or Pork</b>	<b>\$23</b>
<b>Prawns or Fish</b>	<b>\$27</b>
<b>Mixed Seafood</b>	<b>\$28</b>

### Red – Gang Dang – *Gluten free*

Red curry cooked with coconut milk, fresh basil, beans & bamboo shoots.

<b>Vegetable or Chicken or Beef or Pork</b>	<b>\$23</b>
<b>Prawns or Fish</b>	<b>\$27</b>
<b>Mixed Seafood</b>	<b>\$28</b>

### Red – Roast Duck – *Gluten free* \$30

Red curry cooked with coconut milk, fresh basil, bamboo shoots, zucchini, beans, carrot, red capsicum, tomato, lychee & pineapple.

### Green – Gang Keow Wan – *Gluten free*

Green curry cooked with coconut milk, fresh basil, bamboo shoots, zucchini & beans.

<b>Vegetable or Chicken or Beef or Pork</b>	<b>\$23</b>
<b>Prawns or Fish</b>	<b>\$27</b>
<b>Mixed Seafood</b>	<b>\$28</b>

### Masaman – *Gluten free / Chilli Free*

Chunky Beef curry cooked with coconut milk & Thai spices, potato, onion & pineapple. Garnished with peanuts & dry-fried onion.

<b>Beef only</b>	<b>\$25</b>
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### Curry/Coconut Milk – Laksa – *Gluten Free*

Rice stick noodles in light curry with sprouts, broccoli, tofu & garnished with dry-fried onion.

<b>Vegetable or Chicken or Pork</b>	<b>\$23</b>
<b>Prawns or Fish</b>	<b>\$27</b>
<b>Mixed Seafood</b>	<b>\$28</b>



## Beverages

<b>Coke, Diet Coke, No Sugar Coke, Solo, Sunkist, Lemonade</b>	<b>\$4</b>
Also available in jugs	<b>\$10</b>
<b>Bottled Water</b>	<b>\$3</b>
<b>Ginger Beer</b>	<b>\$6</b>
<b>Lemon Lime &amp; Bitters</b>	<b>\$6</b>
<b>Natural Mineral Water</b>	<b>\$6</b>
<b>Sparkling Spring Water</b>	<b>\$6</b>
<b>Apple, Orange, Coconut</b>	<b>\$7</b>
<b>Non-Alcoholic Cider</b>	<b>\$9</b>
<b>Percolated Coffee</b>	<b>\$4</b>
<b>Thai Tea (Fresh Lemon optional)</b>	<b>\$5</b>
<b>Iced Thai Tea</b>	<b>\$7</b>
<b>Tea Green / Jasmine / English Breakfast</b>	<b>\$5</b>



## BYO Wine

<b>BYO Wine</b>	<b>per bottle \$4</b>
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## Chef's Delicacies

### Koh Soi Gai – Chicken only \$27

Tender egg noodles in sweet creamy thick curry with chicken pieces, broccoli & bean sprouts. Topped with deep fried crispy egg noodles.

### Moo Grob \$26

Crispy Pork with carrot, beans, broccoli & onion with either:  
– Chilli Jam or  
– Oyster Sauce or  
– Chilli & Basil Sauce

### Peppercorn Sizzling Plate – Prik Tai On

Stir fry with peppercorns, beans, onion, young corn, Thai herbs, chilli paste & basil.

### Beef \$28

### Duck \$31

### Honey Lime Chicken – *Gluten Free / Chilli Free* \$26

Grilled Chicken thigh fillet on bed of broccolini topped with our special honey & lime sauce with a hint of ginger.

### Coco Lime Prawns – *Chilli Free* \$29

Stir fry prawns in coconut cream with fresh lime segments, red capsicum, snow peas & onion.

### Mixed Seafood on Sizzling Plate – Boon's Talay \$30

Stir fry with Chef's Own Special Tasty Sauce, Thai herbs, onion, beans, zucchini, carrot, red capsicum & fresh basil.

### Tamarind Prawns – *Chilli Free* \$29

Grilled Prawns served on a bed of vegetables & topped with our special tamarind sauce.

### Tamarind Duck – *Chilli Free* \$31

Sliced duck breast served on a bed of vegetables & topped with our special tamarind sauce.

### Soft Shell Crab \$32

Deep fried Soft Shell Crab in tempura batter served with either:  
– Chilli & Basil Sauce (Pad Kra Prow) or  
– Yellow Curry Paste (Phong Garee) or  
– Sweet & Salty Sour Sauce (Sam Ros)



## Desserts

### Tapioca Shot – After Dinner Refresher – *Gluten free* \$6

Tapioca with sweet Coconut Cream, Golden Syrup & Pomegranate Seeds. Served in a shot glass.

### Ice Cream

Served with your choice of Chocolate or Caramel or Strawberry Sauce

### Vanilla – *Gluten free* \$9

### Mango \$12

### Banana Split – *Gluten free* \$14

Served with Vanilla Ice Cream & your choice of Chocolate or Caramel or Strawberry Sauce

### Deep Fried Ice Cream \$16

Served with your choice of Chocolate or Caramel or Strawberry Sauce

### Thai Sweet Roti

Served with Vanilla Ice Cream

### Plain \$15

### Banana \$18

### Sweet Sticky Rice – *Gluten free*

Served with Thai Custard \$15

Served with Thai Custard & Vanilla Ice Cream \$18

### Deep Fried Banana \$18

Served with Vanilla Ice Cream and a drizzle of Honey or Caramel Sauce

### BYO Cake Charge \$10



Surcharge may apply to split bills



## Lunch Specials \$18

Choose Vegetable or Chicken or Beef or Pork  
Unavailable Public Holidays & Certain Occassions

### STIR FRY – with rice

#### Ginger – Pad Khing – Chilli Free

Stir fry with ginger, shallots, onion, fungus, mushroom, carrot & baby corn.

#### Oyster – Pad Nam Mum Hoy – Chilli Free

Stir fry with oyster sauce, cauliflower, broccoli, onion, shallot, snowpeas, Chinese cabbage & mushroom.

#### Garlic – Pad Kra Tiem Prig Tai – Chilli Free

Stir fry with garlic, pepper, soy sauce & mixed vegetables.

#### Sweet & Sour – Pad Prieu Wan – Chilli Free

Stir fry with Chef's own sweet & sour sauce, tomato, cucumber, pineapple, mushroom, red capsicum, shallots & onion.

#### Peanut Sauce – Pra Ram Loung Song – Chilli Free

Stir fry with mixed vegetables & topped with our own peanut sauce.

#### Cashew Nut

Stir fry with chilli jam, cashew nut, fungus, mushroom, carrot, onion, shallot, red capsicum & baby corn.

#### Chilli – Pad Prik Sod

Stir fry with fresh chilli, bamboo shoots, onion, shallot & mushroom.

#### Chilli & Basil – Pad Kra Prow

Stir fry with chilli paste, fresh basil & chilli, beans, red capsicum & zucchini.

#### Chu Chee

Stir fry with curry paste & coconut milk, beans, carrot & zucchini.

#### Jungle Stir Fry

Stir fry with chilli paste, herbs, peppercorns, bamboo shoots, zucchini, beans, baby corn, mushroom, red capsicum & fresh basil.

### CURRIES – with rice

Your choice of Mild, Medium or Hot

#### Traditional – Panang – Gluten Free

Traditional curry cooked with coconut milk & Thai spices, red capsicum, carrot & beans.

#### Yellow – Gang Leu-ung – Gluten Free

Chef's own yellow curry cooked with coconut milk & Thai spices, potato, onion & tomato.

#### Red – Gang Dang – Gluten Free

Red curry cooked with coconut milk, fresh basil, beans & bamboo shoots.

#### Green – Gang Keow Wan – Gluten Free

Green curry cooked with coconut milk, fresh basil, bamboo shoots, zucchini & beans.

#### Masaman – Gluten Free / Chilli Free

Chunky beef curry cooked with coconut milk & Thai spices, potato, onion & pineapple. Garnished with peanuts and dry-fried onion.

### NOODLES

#### Pad Thai – Gluten Free / Chilli Free

Rice stick noodles stir fried with tamarind sauce, tofu, egg, bean sprouts, shallots & crushed peanuts.

#### Pad Se-iw – Chilli Free

Rice fat noodles stir fried with sweet soy sauce, egg, carrot & gai larn (Chinese broccoli)

#### Pad Kee Mao

Rice fat noodles stir fried with fresh chilli & basil, shallot, baby corn, mushroom, gai larn, red capsicum & carrot.

#### Hokkien Noodles

Hokkien Noodles stir fried with chilli jam, egg, cashew nut, baby corn, onion, shallot, mushroom, red capsicum & carrot.



## Dinner Banquets

MINIMUM 4 PERSONS



\*GF – Gluten Free \*CF – Chilli Free

### BANQUET – A

\$35 Per Person

#### MAIN COURSES

#### ENTREES

- Spring Roll
- Curry Puff

- Pad Se-Iw Chicken \*CF
- Cashew Nut Beef
- Yellow Chicken Curry \*GF
- Jasmine Rice

### BANQUET – B

\$40 Per Person

#### MAIN COURSES

#### ENTREES

- Spring Roll
- Money Bags
- Chicken Wings \*GF

- Garlic Prawns \*CF
- Green Chicken Curry \*GF
- Pad Thai Beef \*GF \*CF
- Sweet & Sour Pork \*CF
- Jasmine Rice

### BANQUET – C

\$43 Per Person

#### MAIN COURSES

#### ENTREES

- Spring Roll
- Money Bags
- Curry Puff
- Fish Cake

- Coco Lime Prawns \*CF
- Panang Chicken Curry \*GF
- Hokkien Noodles Pork
- BBQ Beef
- Jasmine Rice

#### DESSERT

- One Scoop Vanilla Ice Cream

### BANQUET – D

\$48 Per Person

#### MAIN COURSES

#### ENTREES

- Spring Roll
- Curry Puff
- Prawn Cone
- Satay Chicken Skewer \*GF

- Tamarind Prawns \*CF
- Red Duck Curry \*GF
- Pad Kee Mao Chicken
- Oyster Beef
- BBQ Pork
- Jasmine Rice

#### DESSERT

- One Scoop Vanilla Ice Cream or Tapioca Shot

