

Lunch Special

1.	Khao Kha Moo Stew Pork Leg served with Gravy sauce, Chinese Broccoli, Egg, Soup & Rice	13.90
2.	Khao Mun Kai Hainan Chicken served with Chilli sauce, soup & rice	13.90
3.	Khao Moo Dang BBQ Pork served with rice, soup & gravy plum sauce	13.90
4.	Khao Moo Ka Tream Stir Fried Garlic Pork served with Fried Egg & Rice	13.90
5.	Ba Mee Moo Dang Dry Egg Noodle served with BBQ Pork, Wonton & Soup	13.90
6.	Ba Mee Aut Sa Win Dry Noodle Egg served with BBQ pork, Chicken, Calamari & Soup	14.90
7.	Kuitiew Kua Kai Stir Fried Fresh Rice Noodle with Chicken, Egg & Calamari	14.90
8.	Suki Yaki Dry Dry Sauce vermicelli, mixed vegetables (Egg/ No Egg) Choices: <ul style="list-style-type: none"> ● Vegetarian & Tofu ● Chicken (+\$2.00) ● Beef (+\$2.00) ● Pork (+\$2.00) ● Prawn (+\$4.00) ● Fish (+\$4.00) ● Seafood (+\$4.00) 	12.90
9.	Suki Yaki Soup Vermicelli soup, mixed vegetables (Egg/ No Egg) Choices: <ul style="list-style-type: none"> ● Vegetarian & Tofu ● Chicken (+\$2.00) ● Beef (+\$2.00) ● Pork (+\$2.00) ● Prawn (+\$4.00) ● Fish (+\$4.00) ● Seafood (+\$4.00) 	12.90

Noodle Soup

10.	Guay Tiew Moo Clear thin rice Noodle soup with Pork Ball, Pork liver, Pork Meat & vegetables	13.90
11.	Duck Noodle Soup Thin rice noodle in a duck broth with sliced of roast duck & Chinese broccoli	15.90
12.	Kuitiew Nuea Thin rice Noodle soup with Stew Beef, beef tripe, Beef Ball & Chinese Broccoli	15.90
13.	Tom Yum Goong Noodle soup Thin rice noodles in creamy Tom Yum soup with prawn	16.90

Entrée

14.	Sai Korg E Sarn Sausages of fermented Pork and glutinous rice	13.90
15.	Fish Cakes (4 pcs) Ried minced fish with chilli paste served with sweet chilli sauce	8.90
16.	Crazy Wings Deep Fried chicken wings cut into pieces	10.90
17.	Sai Oua Sausages of pork with aromatic herbs and chilli	15.90
18.	Chicken Satay (3pcs) Grilled chicken marinated spices served with peanut sauce	10.50
19.	Moo Ping (3pcs) Pork Satay served with Tamarind sauce	10.50
20.	Tap Kai Yang (2pcs) BBQ Chicken liver	7.90
21.	Deep Fried Tofu Deep Fried tofu topped with sweet chilli dressing peanuts and coriander	8.90
22.	Spring Rolls (5pcs) Crispy vegetarian spring rolls served with plum sauce	7.90
23.	Kiew Look Chin Tod (2 pcs) Deep fried wontons filled with pork ball	6.00
24.	Look Chin Tod Grilled Pork ball, served with sweet chilli sauce	6.00

Chef Special

25.	Stir Fried Healthy Shitake Mushroom Vegetarian delight, Shitake mushroom, Tofu, Capsicum stir fried with cashew nut & soya sauce	20.90
26.	Pad Cha Talay Lime leaves peppercorn stir fried with seafood	29.90
27.	Pad Thai Goong Yai Pad Thai Noodle with Grilled King Prawn	26.90
28.	Goong Ob Woon Sen Grilled King Prawn served with Glass Noodles baked in Claypot	25.90
29.	Khaeng Phed Ped Yang Roasted duck with Red curry pate served in whole coconut	23.90
30.	Khao Pad Sub Pa Rod Pineapple Fried rice with seafood	19.90
31.	Choo Cee Goong Yai Grilled King Prawns served in Spicy Red Curry sauce with creamy coconut Milk	25.90
32.	Ped Num Buoy Roasted Duck glazed with Plum sauce, served with stir fried vegetables & shitake mushroom	29.90
33.	Poo Nhim pad Pong Curry Deep Fried Soft Shell Crab in Curry Sauce	22.90
34.	Black Pepper Soft Shell Crab Stir Fried Soft Shell Crab in Garlic & Pepper sauce	22.90

Popular Dish

35.	Yum Pla Duk Foo Fluffy Deep Fried Catfish Salad with Spicy Sour Green Mango Dressing	19.90
36.	Gaeng Hang Lay Northern Thailand-style curried stewed pork curry	18.90
37.	Gaeng Tai Pla Thick & aromatic fish curry originated in southern Thailand. The base of the dish is prepared with tai pla (fermented fish entrails) & a spicy curry paste	16.90
38.	Larb Nuea Northern Thailand style Minced Pork salad with Pork skin & pork liver	17.90
39.	Larb Koy Dib Raw Spicy Beef salad E-sarn style	17.90
40.	Larb Khom Raw Spicy Beef salad Northern Thailand style	17.90
41.	En Kai Tod Deep fried chicken tendon	14.90
42.	Khao Soy Kai Northern Thailand style Coconut Curry Noodle Soup With Chicken	16.90
43.	Sai Palo Tod Deep fried Pork Intestines	16.90
44.	Sai Tun Tod Deep fried small pork intestines	16.90
45.	Nok Tod Deep fried Quail	19.90
46.	Nhaem Shikrong Deep fried fermented pork ribs	15.90
47.	Nang Kai Tod Deep fried chicken skin	13.90

Salad

48.	Som Tum Thai Papaya Salad with peanut & dry shrimp	14.90
49.	Som Tum Khai Gem Papaya Salad with Salted duck eggs, peanut & dry shrimp	17.90
50.	Som Tum Thai Poo Papaya Salad with peanut, dry shrimp & raw pickled crabs	14.90
51.	Som Tum Poo Papaya Salad with crab paste & raw pickled crabs	14.90
52.	Som Tum Poo Para Papaya Salad with anchovy, crab paste & raw pickled crabs	14.90
53.	Som Tum Corad Papaya Salad with Anchovy, crab paste, peanut, dry shrimp & raw pickled crabs	14.90
54.	Tum Pa Papaya Salad with mixed vegetables, Bamboo shoots, Anchovy, crab paste & raw pickled crabs	15.90
55.	Tum Sua Papaya Salad with Rice Noodles, Anchovy, crab paste & raw pickled crabs	15.90
56.	Tum Mua Papaya Salad with Pork Slice, Pork Cracker, mixed vegetables, Bamboo shoots, Anchovy, crab paste & raw pickled crabs	17.90
57.	Tum Tang Kwa Cucumber salad with anchovy & raw pickeld crabs	14.90
58.	Yum Woon Sen Seafood Glass noodle salad with seafood, onions, chilli & lemon	16.90
59.	Yum Naem Sod Fermented Pork with spicy herb salad	16.90
60.	Yum Moo Yor Sliced Pork sausages salad with herb & dressing	17.90
61.	Larb Kai/ Moo Choices of Chicken/ Pork minced salad with Thai herbs Choices: <ul style="list-style-type: none"> ● Chicken minced ● Pork minced, pork skin & liver 	17.90
62.	Nham Took Moo/ Neah Pork/ Beef salad with Thai herbs and dressing Choices: <ul style="list-style-type: none"> ● Pork ● Beef 	18.90
63.	Goong Cha Nham Pla Raw Prawns in fish sauce	20.90

Soup

64a.	<p>Clear Tom Yum Hot and sour Thai soup with mushroom & herb in clear soup Choices:</p> <ul style="list-style-type: none"> ● Vegetables ● Tofu ● Chicken (+\$3.00) ● Prawn (+\$5.00) ● Seafood (+\$5.00) ● King Prawn (+\$9.00) 	12.90
64b.	<p>Creamy Tom Yum Hot and sour Thai soup with mushroom & herb in creamy soup Choices:</p> <ul style="list-style-type: none"> ● Vegetables ● Tofu ● Chicken (+\$3.00) ● Prawn (+\$5.00) ● Seafood (+\$5.00) ● King Prawn (+\$9.00) 	12.90
65.	<p>Tom Saap BBQ Baby Pork Ribs (Soft Bone) Soup with Hot & Spicy Thai Herbs</p>	18.90
66.	<p>Tom Yum Aen Khew Beef Tendon in Hot, Spicy & Sour Soup</p>	18.90
67.	<p>Po Tak Seafood in Hot, Spicy & Sour Clear Soup</p>	20.90
68.	<p>Tom Supper Chicken Feet in Hot, Spicy& Sour Soup</p>	17.90
69.	<p>Gaeng Ohm Kai Fermented Fish meat & Liver & Herbs in Hot & Spicy Soup</p>	17.90
70	<p>Tom Jerd Seaweed, Glass Noodle, Celery, Vegetables Choices:</p> <ul style="list-style-type: none"> ● Vegetables & Tofu ● Chicken minced (+\$2.00) ● Pork minced (+\$2.00) 	17.90
71.	<p>Khao Tom Thai rice soup with gingerroot, shallots, lemon grass & celery Choices:</p> <ul style="list-style-type: none"> ● Chicken Minced ● Pork Minced ● Prawn (+\$4.00) ● Fish (+\$4.00) 	14.90

BBQ

72.	BBQ Chicken BBq marinated Chicken served with Tamarind Sauce	18.90
73.	Crying Tiger Spicy BBQ marinated Beef served with Hot Dipping sauce	18.90
74.	BBQ Beef BBq marinated Beeef served with Tamarind Sauce	18.90
75.	BBQ Pork Cheek BBq marinated Pork Cheek served with Tamarind Sauce	18.90
76.	BBQ Ox-Tongue BBq marinated Ox-Tongue served with Tamarind Sauce	18.90
77.	BBQ Calamari BBq marinated Calamari served with Tamarind Sauce	19.90
78.	Sai Yang BBq Small Pork Intestines served with Tamarind Sauce	17.90

Special Stir Fried

79.	Khao San Fried Rice Fried Rice with crushed Hot Chilli Basil	18.90
80.	Ka Na Moo Krob Stir Fried Crispy Pork Belly with Chinese Broccoli & Fresh Chilli Choices: <ul style="list-style-type: none"> ● With Rice \$15.90 ● Full Serve \$18.90 	
81.	Ka Prao Moo Krob Stir Fried Crispy Pork Belly with Crushed Hot Chilli Basil Choices: <ul style="list-style-type: none"> ● With Rice \$15.90 ● Full Serve \$18.90 	
82.	Pad Prik Khing Moo Krob Stir Fried Crispy Pork Belly with Curry paste Choices: <ul style="list-style-type: none"> ● With Rice \$15.90 ● Full Serve \$18.90 	
83.	Stir Fried Green Vegetables Stir Fried Chinese Broccoli, Green Bean, Broccoli, Snow Pea with Soya sauce Choices: <ul style="list-style-type: none"> ● With Rice \$13.90 ● Full Serve \$15.90 	
84.	Pad Puk Bong Stir Fried Morning Glory Choices: <ul style="list-style-type: none"> ● Plain \$15.90 ● Pork Belly \$19.90 	

Stir Fried

- **With Rice \$12.90**

Choice of Meat:

- Vegetables
- Tofu
- Chicken (+\$2.00)
- Beef (+\$2.00)
- Pork (+\$2.00)
- Prawn (+\$4.00)
- Fish (+\$4.00)
- Seafood (+\$4.00)

- **Full serve \$13.90**

Choice of Meat:

- Vegetables
- Tofu
- Chicken (+\$3.00)
- Beef (+\$3.00)
- Pork (+\$3.00)
- Prawn (+\$5.00)
- Fish (+\$5.00)
- Seafood (+\$5.00)

Choice Of Sauce

85.	Cashew Nut/ Chilli Jam	
86.	Garlic & Pepper	
87.	Oyster Sauce	
88.	Chilli Basil	
89.	Fried Rice	

Noodles \$12.90

Choice of Meat:

- Vegetables
- Tofu
- Chicken (+\$3.00)
- Beef (+\$3.00)
- Pork (+\$3.00)
- Duck (+\$4.00)
- Pork Belly (+\$4.00)
- Prawn (+\$5.00)
- Fish (+\$5.00)
- Seafood (+\$5.00)

90.	Pad Thai Stir Fried thin Rice Noodles with Pad Thai sauce & Dry Shrimps	
91.	Pad Kee Mao Stir Fried Thin rice Noodle with Chilli Basil Sauce	
92.	Pad See Ew Stir Fried Flat Rice Noodle with sweet soya sauce	
93.	Rad na Stir Fried Flat Rice Noodle in gravy sauce, vegetables, egg & your choice of meat	
94.	Rad Na Mee Krob Crispy Egg Noodles topped with Thai gravy sauce, vegetables, mushroom & your choice of meat	

Fish

- Whole Fish \$29.90
- Fish Fillet \$23.90

95.	Pla Nung See Ew Steam Barramundi with soya sauce	
96.	Pla Nung Ma Now Steam Barramundi with lime sauce	
97.	Choo Chee Pla Deep fried barramundi served with spicy red curry sauce & creamy coconut milk	
98.	Pla Rad Prik Deep fried barramundi served with sweet chilli sauce	
99.	Pla Tod Nham Pla Deep fried barramundi served with fresh green apple salad	

Curry

100.	Massaman Curry with Roti (Beef only) Tender Beef simmered in coconut milk, potatoes, cashew nuts, served with Roti	19.90
101.	Green Curry Creamy curry & vegetables flavoured with green chilli paste Choice of: <ul style="list-style-type: none"> <input type="radio"/> Vegetables <input type="radio"/> Tofu <input type="radio"/> Chicken (+\$3.00) <input type="radio"/> Beef (+\$3.00) <input type="radio"/> Pork (+\$3.00) <input type="radio"/> Fish (+\$5.00) <input type="radio"/> Calamari (+\$5.00) <input type="radio"/> Seafood (+\$5.00) 	15.90
102.	Red Curry Creamy curry & vegetables flavoured with red chilli paste Choice of: <ul style="list-style-type: none"> <input type="radio"/> Vegetables <input type="radio"/> Tofu <input type="radio"/> Chicken (+\$3.00) <input type="radio"/> Beef (+\$3.00) <input type="radio"/> Pork (+\$3.00) <input type="radio"/> Fish (+\$5.00) <input type="radio"/> Calamari (+\$5.00) <input type="radio"/> Seafood (+\$5.00) 	15.90
103.	Yellow Curry with Roti Creamy curry & vegetables flavoured with green chilli paste, served with Roti Choice of: <ul style="list-style-type: none"> <input type="radio"/> Vegetables <input type="radio"/> Tofu <input type="radio"/> Chicken (+\$3.00) <input type="radio"/> Fish (+\$5.00) 	15.90

Extra

104.	Steam rice	3.50
105.	Roti	3.50
106.	Sticky rice	3.50
107.	omelette	5.00
108.	Fried Egg	3.00
109	Kha Nohm Jeen	3.50

Drink

110.	Lychee Blend	6.90
111.	Lychee Mint	6.90
112.	Chocolate Blend	6.90
113.	Thai Coffee Blend	6.90
114.	Cha Ma Now Thai Ice Lemon Tea	5.90
115.	Cha Nom Yen Thai Ice Milk Tea	5.90
116.	Cha Dum Yen Thai Ice Black Tea	5.90
117.	Fresh whole coconut	6.90
118.	Soft Drink Choices: <ul style="list-style-type: none">● Coke● Diet Coke● Coke Zero● Fanta● Sprite● Sparkling water● Tonic water	3.90

Beer

119.	Beer Choices: <ul style="list-style-type: none">● Singha● Chang● Leo● Heineken● Corona● Hahn Premium Light	6.00
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Wine

Red

120.	<p>Wildling Shiraz 2018 (South Australia)</p> <p>Wildling Shiraz is rich in colour and flavour, produced with expert winemaking techniques and ingredients. The palate is full of dark forest berries and stone fruit alongside notes of nutmeg, vanilla and dark chocolate. Soft tannins and a velvety finish make this red particularly enjoyable.</p>	\$20.00
121.	<p>Gondwana McLaren Vale Shiraz 2013 (McLaren Vale, Australia)</p> <p>The dense crimson - purple colour forebodes a plush, rich and complex full - bodied palate full of dark fruits meshed perfectly with dark chocolate and exotic spices. The tannins are silky and long with a round texture to give excellent persistence.</p>	\$20.00
122.	<p>Lisa Mc Guigan BAROSSA SHIRAZ (Barossa Valley, SA)</p> <p>Lisa McGuigan Wines has won awards locally and internationally including:</p> <ul style="list-style-type: none"> * The International Wine Challenge, London * Catavinum World Wine & Spirits Competition, Spain * Wine Showcase Magazine New Release Tasting, Adelaide, South Australia * Awarded & published in the Guide Un Vin Presque Parfait Tasting, France 	20.00
123	<p>JJ Hahn Stelzer Road Merlot (Barossa Valley, South Australia)</p> <p>This Merlot has a rich deep purple colour, indicative of the variety. The nose displays hints of stewed plums, perfumed violets, cinnamon and cassis. The palate is ripe with intense sweet concentrated fruit which This is a bright and juicy wine with hallmark varietal flavours of stewed plums and blackcurrant, and hints of spice such as clove and cinnamon. It's a soft, easy drinking wine with a long persistence of flavour on the finish, supported by plush tannins. Vibrant and fruit intense when consumed younger but the wine can be enjoyed over the next 5-8 years</p>	20.00
124.	<p>Jr. Jones Pinot Noir</p> <p>Another rock solid Jr. Jones Pinot Noir that follows in the same vein as the '13 - a real showcase of just why Pinot noir is so darn good. Trademark dark garnet colour and smells of ripe wild red and dark cherries, toasted spices and forest berries – really youthful, fresh and concentrated. The palate is smooth and supple with plenty of flesh, velvety tannins and long dark cherry flavour.</p>	20.00
125.	<p>Haselgrove Cabernet Sauvignon (McLaren Vale)</p> <p>Lifted, bright and Fresh aromatics of cassis and cranberry with developing tones of bramble and dried tobacco leaf and hints of menthol and subtle cedar oak The palate demonstrates all the hallmarks of great Cabernet. Mid weight yet structured, bright fruit with balancing acidity and a fine line of tannin creating a long dry finish, ideal for food.</p>	20.00
126.	<p>Serafino McLaren Vale Goose Island Cabernet Sauvignon</p> <p>This Cabernet Sauvignon has a purity of fruit and freshness of flavour, black pepper, sage leaf and black cherry complimented by fine supple tannins.</p>	20.00

White

127.	<p>Lisa Mc Guigan PINOT GRIGIO</p> <p>Lisa McGuigan Wines has won awards locally and internationally including:</p> <ul style="list-style-type: none"> * The International Wine Challenge, London * Catavinum World Wine & Spirits Competition, Spain * Wine Showcase Magazine New Release Tasting, Adelaide, South Australia * Awarded & published in the Guide Un Vin Presque Parfait Tasting, France 	20.00
128.	<p>Star Bay Sauvignon Blanc (New Zealand)</p> <p>Paua Bay wines uses the best grapes produced by our shareholders and other contract growers and combine these with the exceptional talent and skills of our winemaker Alan McCorkindale to produce wines tailored to the specific requirements of each market and our clients.</p>	20.00
129.	<p>Wayville Estate Chardonnay</p> <p>Fresh Tropical displays opulent honeyed peach flavors with a beguiling texture that lingers on the palate for what seems like an eternity.</p>	15.00
130.	<p>Wayville Estate Semillon Sauv Blanc</p> <p>Fresh tropical fruit and grassy notes on the nose. Soft rounded palate with layers of fruit with long finish.</p>	15.00
131.	<p>Willbriggie Semillon Chardonnay</p> <p>Refreshing and crisp, this well balanced, full flavoured wine with citrus, honey and melon on the nose, is followed by a beautiful, soft, mouth-filling palate.</p>	15.00