








A LITTLE SOMETHING

- Soft Shell Crab 14.9** **GF**
Lightly fried with a garlic, salt & pepper seasoning
- Fish Cakes (4) 13.9** 
Curry spiced croquettes served with a sweet chilli sauce & peanuts
- Curry Puffs (4) 11.9** **V**
Lightly fried pastry with a yellow curry vegetable filling
- Gyoza Seafood Dumplings (5) 11.9**
Filled with prawn & vegetables, steamed then fried
- Chive Cakes (3) 10.9** **V GF**
Pan-fried chive cakes served with a chilli soy sauce
- Pork Dumplings (5) 11.9** 
Steamed with a pork & prawn filling, topped with chilli oil
- Prawn Dumplings (5) 11.9**
Steamed with marinated prawns
- Sago Balls (Sakoo) (6) 11.9** **GF**
Steamed chewy tapioca balls with a sweet filling of pork, peanuts, garlic & pickled turnip
- Fried Chicken (4) 14.9** **GF**
Lightly fried seasoned ribs with a garlic & soy
- Seafood Spring Rolls (5) 11.9** **GF**
Prawn & vegetable filling, wrapped in rice noodles
- Vegetable Spring Rolls (4) 10.9** **V**
Vegetable & mushroom filling, lightly fried
- Peppered Prawn Crackers with Peanut Sauce 7.9**
- Roti Bread with Peanut Sauce 7** **V**

A BIG SOMETHING

(Rice sold separately)

HOT WOK TOSSED

- Yellow Curry Stir Fry with Soft Shell Crab 28.9** **GF**
Turmeric, herbs, spices & vegetables
- Cashew Nut Stir Fry** **GF VO**  
Chicken, Beef or Pork 23.9
Fish 26.9 Prawn 28.9
Chilli sauce, fresh vegetables & roasted cashews
- Basil Chicken Stir Fry with Fried Egg 23.9** **GFO VO** 
Minced chicken, fresh basil, chilli, garlic and vegetables
- Chinese Broccoli Pork Belly Stir Fry 26.9** **GF VO**
Garlic, soy & oyster sauce
- Lemongrass Stir Fry** **GF VO** 
Chicken, Beef or Pork 22.9
Fish 25.9 Prawn 27.9
Fresh lemongrass & vegetables
- Garlic, Pepper & Soy Stir Fry** **GF VO**
Chicken, Beef or Pork 22.9
Fish 25.9 Prawn 27.9
Garlic, pepper, soy & vegetables
- Chinese Ginger Stir Fry (Pat Cha)** **GF VO** 
Chicken, Beef or Pork 22.9
Fish 25.9 Prawn 27.9
Fresh krachai (Galangal/Chinese ginger), peppercorns, vegetables
- Ginger Stir Fry** **GF VO**
Chicken, Beef or Pork 22.9
Fish 25.9 Prawn 27.9
Fresh ginger & vegetables
- Sweet & Sour Stir Fry (Not Battered)** **GF VO**
Chicken, Beef or Pork 22.9
Fish 25.9 Prawn 27.9
Thai style, with a tangy sauce and vegetables
- Thai Omelette 16.9** **GF VO**
Egg wok fried to a golden brown w. soy & spring onion.
Delicious with Siracha sauce.

V = Vegan

VO = Vegetarian & Vegan Option (Please specify)

 = Medium

  = Hot

GFO = Gluten Free Option (Please specify)

GF = Gluten Free



SPICED CURRIES

(Rice sold separately)

Red Duck Curry 22.9

GF VO

A creamy sauce made from red chillies, kaffir lime, pineapple & fresh basil

Mussaman Curry Slow Cooked Lamb 26.9

GF VO

A creamy, sweet & sour curry with pineapple, peanuts, onion, carrot, zucchini & potato. Mild spiced.

Green Curry

GF VO

Chicken, Beef or Pork 21.9

Fish 24.9 Prawn 26.9

A creamy sauce made from green chillies, kaffir lime leaf & fresh basil

Jungle Curry

GF VO

Chicken, Beef or Pork 21.9

Fish 24.9 Prawn 26.9

A spicy broth *without* coconut milk. Light Thai curry made from red chillies, kaffir lime leaf & fresh basil

Steamed Red Curry Fish 25.9

GF

Rich, thick & creamy, made from red chillies, kaffir lime leaf & basil

TASTY FRIED GOODNESS

Thai Lemon Chicken 27.9

GF

Fried Chicken Ribs with a tangy lemon dipping sauce

Chilli Fish 23.9

GF

Lightly fried fish fillets with a spicy, sweet & sour dipping sauce

STREET STYLE NOODLES

Pad Thai Noodles (choose one)

GF VO

Chicken 18.9

Vegetables 18.9

Prawn 23.9

Wok tossed with a sweet, sour & mild spiced tamarind sauce, peanuts, egg, bean sprouts, tofu & rice noodles

Pad See Ew Noodles (choose one)

GFO VO

Chicken, Beef, Pork or Vegetables 18.9

Pork Belly 23.9

Prawn 23.9

Wok tossed thick rice noodles with egg, vegetables and soy sauce

Drunken Noodles (Kee Mao) (choose one)

GF VO

Chicken, Beef, Pork or Vegetables 18.9

Pork Belly 23.9

Prawn 23.9

Thick rice noodles wok tossed with vegetables, garlic, chilli, fresh basil & krachai (Galangal/Chinese Ginger)

Tom Yum Noodle Soup (choose one)

GF VO

Chicken or Vegetables 18.9

Prawn 23.9

Hot & sour broth made from chilli and lemongrass. Served with rice noodles.

AROMATIC RICE

Fried Rice (please choose one)

GF VO

Vegetable, Pineapple, Chicken, Pork or Beef 17.9

Prawn 22.9

Wok tossed Thai style with egg, garlic, onion & diced vegetables

Jasmine Rice

GF V

Small 4

Large 5

Coconut Rice

GF V

Small 4.5

Large 5.5

Roti Bread with Peanut Sauce 7

V

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Sincerely Vegetarian

A LITTLE SOMETHING

- Curry Puffs (4) 11.9** V
Lightly fried pastry with a yellow curry vegetable filling
- Chive Cakes (Gui Chai) (3) 10.9** V GFO
Pan-fried chive cakes served with a chilli soy sauce
- Vegetable Spring Rolls (4) 10.9** V
Lightly fried with a vegetable & mushroom filling
- Roti Bread with Peanut Sauce 7** V

A BIG SOMETHING

STREET STYLE NOODLES

- Pad Thai Noodles 18.9** VO GFO
Wok tossed with sweet, sour & mild spiced tamarind sauce, egg, peanuts, bean sprouts, vegetables, tofu, rice noodles
(Please specify if required without egg)
- Pad See Ew Noodles 18.9** VO GFO
Wok tossed thick rice noodles with egg, vegetables, tofu & soy
(Please specify if required without egg)
- Drunken Noodles (Kee Mao) 18.9** VO GF
Wok tossed thick rice noodles with vegetables, tofu, garlic, chilli, fresh basil & krachai (Galangal/Chinese Ginger)

SPICED CURRIES (Rice sold separately)

- Mussaman Curry 19.9** V GF
A creamy sweet & sour curry with pineapple, peanuts, tofu, mushroom, onion, potato & vegetables. Mild spiced.
- Jungle Curry 19.9** V GF
A spicy broth *without* coconut milk. Light Thai curry made from red chillies, kaffir lime leaf & fresh basil with mushroom, vegetables & tofu
- Green Curry 19.9** V GF
A creamy sauce made from green chillies, kaffir lime, fresh basil, mushroom, tofu & vegetables

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HOT WOK TOSSED (Rice sold separately)

- Cashew Nut Stir Fry 21.9** VO GFO
Wok tossed with a chilli sauce, tofu, mushroom & fresh vegetables, served with roasted cashews
- Fresh Basil Stir Fry 21.9** VO GFO
Wok tossed in a fresh basil & chilli sauce with tofu, mushroom & vegetables, served with a fried egg on top
(Please specify if required without egg)
- Lemongrass Stir Fry 20.9** VO GFO
Wok tossed vegetables, lemongrass, kaffir lime, mushroom & tofu
- Chinese Ginger Stir Fry (Pat Cha) 20.9** VO GFO
Wok tossed fresh vegetables, krachai (Galangal/Chinese ginger), kaffir lime, mushroom & tofu
- Ginger Stir Fry 20.9** VO GFO
Wok tossed mixed vegetables, fresh ginger, tofu & mushroom
- Garlic, Soy & Pepper Stir Fry 20.9** VO GFO
Wok tossed mixed vegetables, tofu & mushroom
- Chinese Broccoli with Tofu Stir Fry 24.9** VO GFO
Wok tossed with tofu, Vegan oyster sauce & soy sauce
- Sweet & Sour Stir Fry 20.9** VO GF
Wok tossed Thai style with vegetables, pineapple, tomato, tofu & mushroom in a tangy sauce
- Thai Omelette 16.9** VO GF
Egg wok fried to a golden brown with spring onion

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Banquet Menu

For 2 People

Banquet A Chef's Selections 42 per person (Minimum 2 people)

Pork Dumplings
Fish Cakes
Gyoza Dumplings

Chicken Cashew Stir Fry
Mussaman Lamb Curry
Pat Thai Chicken Noodles

Roti bread w. Peanut Sauce
Jasmine Rice

Mango or Vanilla Ice Cream

Banquet B Seafood Selections 43 per person (Minimum 2 people)

Seafood Spring Rolls
Fish Cakes
Gyoza Dumplings

Pat Thai Prawn Noodles
Green Curry Fish
Chinese Ginger (Pat Cha) with
Fish Stir Fry

Roti bread w. Peanut Sauce
Jasmine Rice

Mango or Vanilla Ice Cream

Banquet C Sincerely Vegetarian 38 per person (Minimum 2 people) (Please advise if you would like dishes without egg)

Spring Rolls
Chive Cakes
Curry Puffs

Lemongrass Stir Fry
Mussaman Curry
Pat Thai Noodles

Roti bread w. Peanut Sauce
Jasmine Rice

Mango or Vanilla Ice Cream

For 3 People or More

Banquet D Chef's Selections 42 per person (Minimum 3 people)

Pork Dumplings
Fish Cakes
Gyoza Dumplings
Fried Chicken

Chicken Cashew Stir Fry
Mussaman Lamb Curry
Pat Thai Chicken Noodles
Basil Chicken Stir Fry

Roti bread w. Peanut Sauce
Jasmine Rice

Mango or Vanilla Ice Cream

Banquet E Seafood Selections 43 per person (Minimum 3 people)

Seafood Spring Rolls
Fish Cakes
Gyoza Dumplings
Prawn Dumplings

Pat Thai Prawn Noodles
Green Curry Fish
Chinese Ginger (Pat Cha) with
Fish Stir Fry
Red Curry Prawn

Roti bread w. Peanut Sauce
Jasmine Rice

Mango or Vanilla Ice Cream

Banquet F Sincerely Vegetarian 38 per person (Minimum 3 people) (Please advise if you would like dishes without egg)

Spring Rolls
Chive Cakes
Curry Puffs

Lemongrass Stir Fry
Garlic, Pepper, Soy Stir Fry
Mussaman Curry
Pat Thai Noodles

Roti bread w. Peanut Sauce
Jasmine Rice

Mango or Vanilla Ice Cream

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Corkage \$4 per bottle BYO WINE ONLY

Wine

Sparkling Wine

			Glass	Bottle
NV	Jacob's Creek, Chardonnay Pinot Noir (Piccolo) Barossa Valley, SA DRY: Rich yet structured with generous citrus fruit flavours enhanced with creamy nutty yeast characters		9	(200ml Piccolo)
NV	Brown Brothers, Moscato Rosé (Piccolo) Milawa, VIC SWEET: Fresh with berry and musk character		9	(200ml Piccolo)
NV	Henkell, Rosé (Piccolo) Mainz, Germany DRY: Taste of rose petals and strawberries. Clean, crisp and vibrant		9	(200ml Piccolo)
2017	Yarra Burn Vintage, Pinot Noir Chardonnay Yarra Valley, VIC DRY: Crisp, natural acidity & a creamy lingering finish with the added complexity of extended maturity on yeast lees			30
NV	Chandon, Brut Yarra Valley, VIC DRY: A mix of Chardonnay, Pinot Noir and Meunier grapes. Light bodied, a fresh, vibrant finish with hints of apple sorbet and lemon			39

White Wine

2022	Stoneleigh, Sauvignon Blanc Marlborough, NZ DRY: Palate displaying tropical and passionfruit, with a background of citrus flavours. Mouth-watering acidity and minerality.		10	30
2017	Dopff Au Moulin, Gewurztraminer Alsace, France SEMI SWEET: Aromatic with superb ginger spice tropical fruits aromas, supple flavours and underlying crispness. A lovely accompaniment to asian dishes.			32
2022	Little Yering, Chardonnay Yering, VIC DRY: Lifted lemony aromas & hints of melon, grass & oak. A creamy & crisp palate			30
2021	Tim Adams, Pinot Gris Clare Valley, SA DRY: Opulent pear, lychee & peach flavours complemented by subtle citrus zest, fullness with fruit sweetness in the middle palate & refreshing acidity			32

Red Wine

2018	McGuigan Black Label, Red Blend South Eastern Australia Fruit flavours of spicy plum, cherry & blackberry. A nice accompaniment with spicy asian dishes. Beautiful if you enjoy a Cabernet blend .		8	18
2018	McGuigan Black Label, Merlot South Eastern Australia A soft & flavoursome wine with ripe fruit flavours of raspberry, plum & cherry			18
2021	Little Yering, Pinot Noir Yering, VIC Cherry, red fruit and raspberry, overlaid with savoury spices			30
2021	Pepperjack, Cabernet Sauvignon Barossa, VIC A rich, plush & concentrated wine with distinct varietal leafy notes & fine, natural tannins			30

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Beer & Cider

Coldstream, <i>Apple Cider</i>	Australia	9.5
Little Creatures, <i>Pale Ale</i>	Australia	9.5
Singha, <i>Lager</i>	Thailand	9
Asahi Super Dry, <i>Lager</i>	Japan	9
James Boags, <i>Lager</i>	Australia	9

Spirits & Liqueur

Stolichnaya, <i>Vodka</i>	8.9
Johnnie Walker Red Label, <i>Scotch Whiskey</i>	8.9
Bacardi White, <i>Rum</i>	8.9
Wild Turkey, <i>Bourbon</i>	9.5
Tanqueray, <i>Gin</i>	9.5
Glenfiddich 12 Year Old, <i>Scotch Whiskey</i>	12
Kahlua, <i>Coffee Liqueur</i>	8

Non Alcoholic Beverages

Fresh Whole Coconut 7.9

Thai Milk Iced Coffee 5.5
Sweet milk coffee brewed with black Thai coffee beans and condensed milk

Juices 5.5
Coconut Water
Apple

Sparkling Mineral Water 4.5
Lemon, Lime & Bitters 4.5
Ginger Ale 4.5


Soft Drinks 4
Coke, Coke Zero, Diet Coke, Lemonade, Lemon Squash

Cocktails

Berry Breeze 14
Gin, Strawberry & Sour Rhubarb 

Aperol Spritz 14
Sparkling White Wine & Aperol 

Rosé Sparkler 13
Sparkling Rosé, Rose & Elderflower 

Espresso Martini 16
Cold drip coffee, vodka & a hint of chocolate 

Iced Tea & Hot Tea

Thai Milk Tea (cold or hot) 6
Sweet milk tea brewed with black Thai tea leaves and condensed milk

Iced Tea 6
Lemon or Peach

Kombucha 5
(Fermented Tea Health Drink)
Raspberry Lemonade
Lemon & Ginger

Hot Tea (see below)
Small pot (for one) 4
Large pot (for two or more) 7

Green Tea
Jasmine Tea
English Breakfast

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SOMETHING SWEET

Mango Sticky Rice (Seasonal) 13.9

Vegan GF

Fresh mango served with coconut infused sticky rice & sesame seeds

Fried Banana Snack with Ice-cream 12.9

Vegan (banana only)

Lightly fried banana filled pastries. Served with your choice of Mango or Vanilla ice-cream

Coconut Dumplings with Ice-cream 12.9

Vegan (dumplings only) GF (dumplings only)

Sweet chewy dumplings with a warm, sticky coconut filling. Served with your choice of Mango or Vanilla ice-cream

Coconut Milk Custard with Ice-cream 12.9

Vegan (Custard only)

Coconut milk custard with a slightly chewy, sweet filling, traditionally steamed in fragrant banana leaves. Served with your choice of Mango or Vanilla ice-cream

Ice cream (Mango or Vanilla) 4.5 per scoop

Fresh Whole Coconuts 7.9

V GF

TEA

Thai Milk Tea (hot or cold) 6

Sweet milk tea brewed with black thai tea leaves & condensed milk

Thai Milk Iced Coffee 5.5

Sweet milk coffee brewed with black thai coffee beans & condensed milk

Iced Tea 6

Lemon or Peach

Kombucha (Fermented Tea Health Drink) 5

Raspberry Lemonade

Lemon & Ginger

Hot Tea - Small Pot (for one) 4 - Large Pot (two or more) 7

Green Tea

Jasmine Tea

English Breakfast