

Let us  
feed you!  
\$70 pp

Indulge in a unique banquet  
experience of our chef's specially  
chosen dishes. Great for sharing  
with your family and friends.



## entrée

00	<b>Salt and Pepper Soft Shell Crab</b>	<b>18.90</b>
	Crispy soft shell crab tossed with salt, pepper and spices, served with sweet chilli sauce	
0	<b>Som-Tum Thai (Seasonal)</b>	<b>18.90</b>
	Salad of grated green papaya, prawn and crushed peanut with sweet lime juice dressing	
1	<b>Pho-Pei Tod (4 Rolls)</b>	<b>15.90</b>
	Vegetable spring roll, deep fried, served with sweet plum dipping sauce	
2	<b>Satay Chicken (4 Skewers)</b>	<b>16.90</b>
	Skewers of chicken, charcoal grilled and topped with delicious peanut sauce	
3	<b>Tod-Mun-Pla (Fish Cake – 3 pieces) (GF)</b>	<b>16.90</b>
	Patty of spicy minced fish, deep fried, served with sweet chilli, peanut and cucumber dipping sauce	
4	<b>Pla Beef or Seafood (GF)</b>	<b>beef 16.90 seafood 18.90</b>
	Salad of beef or seafood with lemongrass, mint, herbs and chilli, tossed with spicy lemon dressing	
5	<b>Larb Chicken (GF)</b>	<b>16.90</b>
	Traditional Thai salad of minced chicken, mints, coriander, and red onion tossed with spicy lemon dressing	
6	<b>Sea Star (3 pieces)</b>	<b>18.90</b>
	Minced prawn, squid & chicken dumplings, served in mild red curry sauce	
7	<b>Charcoal Squid</b>	<b>17.90</b>
	Charcoal grilled marinated squid, served with sweet chilli and peanut dipping sauce	
8	<b>Miang Pla (6 pieces) (Seasonal)</b>	<b>17.90</b>
	Crispy snapper tossed with lemongrass, coriander and spicy lime juice dressing, served with cashew nut on betel leaves	

9	<b>Snow Pea Salad (GF)</b>	<b>16.90</b>
	Salad of blanched snow pea, minced chicken, roasted coconut and ground peanuts tossed in spicy lemon dressing	

## soups

10	<b>Tom-Yum (GF)</b>	<b>chicken 10.90 prawn 11.90</b>
	Favourite Thai hot and sour lemongrass soup with chicken or prawns and mushrooms	
11	<b>Kaeng-Jued (GF)</b>	<b>11.90</b>
	Clear seasoned broth with chicken, prawns, squid & vegetables	

## main course

12	<b>Pad-Pak (GF)</b>	<b>16.90</b>
	Stir-fried combination of vegetables with oyster or peanut sauce.	<b>All green vegetables 18.90</b>
13	<b>Kaeng Kheo-Waan (GF)</b>	<b>24.90</b>
	Green curry of chicken with eggplant and vegetables	
14	<b>Kaeng Masaman Beef (GF)</b>	<b>26.90</b>
	Thick red curry beef with potato	
15	<b>Kaeng-Ped Pet-Yang</b>	<b>29.90</b>
	Red curry roast duck with lychee, pineapple, eggplant, tomato, capsicum & basil	
16	<b>Pad Ka Pao (GF)</b>	<b>24.90</b>
	Stir-fried chicken, pork or beef with chilli, onion, spring onion & fresh basil	
18	<b>Moo-Yang</b>	<b>28.90</b>
	Charcoal grilled tasty pork with honey glaze served with home-made mild chilli sauce	
19	<b>Pandan Chicken</b>	<b>24.90</b>
	Pieces of boneless chicken wrapped with aromatic pandan leaves, deep fried and served with sweet chilli dipping sauce	
20	<b>Pad-Kee-Mao (chicken or pork) (GF)</b>	<b>24.90</b>
	Stir-fried pork or chicken & vegetables with chilli, lemongrass and basil in spicy sauce	
21	<b>Pepper &amp; Garlic Chilli Pork</b>	<b>26.90</b>
	Marinated pork, pan-fried with pepper, Thai spices, garlic & chilli	
22	<b>Choo-Chee (GF)</b>	<b>chicken 24.90 prawn 28.90</b>
	Prawn or chicken in delicious coconut cream curry sauce with fresh basil	
23	<b>Pad Snow Pea Prawn or Squid (GF)</b>	<b>28.90</b>
	Stir-fried prawn or squid with fresh mushroom and snow pea with oyster sauce	

24	<b>Drunken Seafood (GF)</b>	<b>28.90</b>
	Stir-fried combination of prawns, squid, mussels, baby octopus & snapper fillet with chilli, lemongrass & fresh basil	

25	<b>Spicy Crispy Prawn</b>	<b>28.90</b>
	Crispy prawn tossed with homemade curry paste, capsicum, and cashew nut	

26	<b>Crispy Chicken Cashew Nut</b>	<b>25.90</b>
	Stir-fried crispy chicken with cashew nuts, onion, spring onion and capsicum	

27	<b>Barramundi w/ Green Mango Salad (Seasonal)</b>	<b>39.90</b>
	Fresh home grown Robarra spring water Barramundi, deep fried and topped with green mango, shallot, cashew nuts, coriander and lime juice dressing	

## rice and noodles

29	<b>Kao-Pad Prik (GF)</b>	<b>chicken 18.90 seafood 20.90</b>
	Fried rice with egg, chilli and fresh basil	

30	<b>Drunken Noodle (GF)</b>	<b>22.90</b>
	Stir-fried Hokkien noodle Thai style with chicken, vegetable, chilli and basil	

31	<b>Pad-Thai (GF)</b>	<b>chicken 22.90 prawn 24.90</b>
	Traditional wok tossed rice noodle with egg ground peanut, bean curd, chives & bean sprouts	

32	<b>Kao Pad (GF)</b>	<b>chicken 18.90 seafood 20.90</b>
	Fried rice with onion, spring onion and egg	

33	<b>Kwoey-Teo Pad-Nam-Prik-Pao (GF)</b>	<b>22.90</b>
	Stir fried rice noodles and minced chicken with home made chilli paste, beansprout and spring onion	

34	<b>Jasmin Rice</b>	<b>per serve 4.00</b>
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## vegetarian dishes

### entrees

1	<b>Spring Rolls (4 Rolls)</b>	<b>15.90</b>
	Vegetable spring roll, deep fried, served with plum dipping sauce	

2	<b>Som-Tum (GF) (V) (Seasonal)</b>	<b>15.90</b>
	Salad of grated green papaya and crushed peanut with sweet lime juice dressing	

3	<b>Larp Vegetable (GF)</b>	<b>16.90</b>
	Glass vermicelli with vegetable and beancurd, tossed with a mild spicy lime dressing	

4	<b>Salt and Pepper Bean Curd (V)</b>	<b>18.90</b>
	Crispy bean curd tossed with salt, pepper and garlic	

## soup

1	<b>Tom Yum (GF)</b>	<b>11.90</b>
	Hot and sour lemon grass soup with vegetables and mushrooms	

2	<b>Vegetable Soup (GF) (V)</b>	<b>11.90</b>
	Vegetables with bean curd in clear soup	

## main courses

1	<b>Pad Ka-Pao (GF) (V)</b>	<b>22.90</b>
	Stir-fried beancurd and vegetables with fresh basil and chilli	

2	<b>Pad-Khing (GF) (V)</b>	<b>22.90</b>
	Stir-fried beancurd and vegetables with fresh ginger, spring onion, onion and capsicum	

3	<b>Kaeng-Dang (GF) (V)</b>	<b>22.90</b>
	Red curry with beancurd and vegetables in coconut milk	

4	<b>Kaeng-Kheo-Waan (GF) (V)</b>	<b>22.90</b>
	Green curry with beancurd and vegetables in coconut milk	

5	<b>Pad-Pak Ruam-Mitr (GF) (V)</b>	<b>20.90</b>
	Stir-fried combination vegetables and beancurd topped with peanut sauce	

	All green vegetables and beancurd topped with peanut sauce	<b>22.90</b>
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6	<b>Drunken Noodle (GF) (V)</b>	<b>22.90</b>
	Stir-fried Hokkien noodle Thai style with beancurd, vegetables, chilli and basil	

7	<b>Pad Thai (GF) (V)</b>	<b>22.90</b>
	Stir-fried rice noodles with egg, bean curd, vegetables, ground peanuts, chives and bean sprout	

## dessert

### Sticky rice

with fresh mango (seasonal) or coconut custard	<b>12.90</b>
add vanilla ice cream	<b>14.90</b>
add coconut ice cream	<b>16.90</b>

<b>Fried coconut ice cream</b>	<b>12.90</b>
with chocolate, caramel and roasted coconut	

<b>Homemade coconut ice cream</b>	<b>12.90</b>
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<b>Banana fritters with vanilla ice cream</b>	<b>12.90</b>
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<b>Banana split with vanilla ice cream</b>	<b>12.90</b>
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<b>Affogato</b>	<b>12.90</b>
with a shot of liqueur	<b>18.90</b>

### PLEASE NOTIFY STAFF OF ANY ALLERGIES

\* GF = Gluten Free option available, please advise staff  
\* V = Vegan option available, please advise staff

No separate accounts please. Minimum food charge of \$20 per person.  
10% surcharge on public holidays. Eftpos/credit card minimum \$25.00.