



TAKE AWAY MENU

Entrées

1. **Satay Chicken** (4 skewers) Tender sliced chicken marinated with selected herbs and spices threaded on skewers then barbecued
2. **Fish cake** (4 pieces) A traditional Thai style fresh red fish finely minced and blended with chilli paste
3. **Spring Roll** (4 pieces) A mixture of glass noodles, mushrooms and fresh vegetables rolled in rice paper roll
4. **Curry Puff** (4 pieces) Puff pastry filled with ground chicken, freshly minced vegetables and mild curry powder
5. **Peak Gai** (4 pieces) Deep fried marinated fresh chicken wings in a spicy sauce
6. **Money Bag** (5 pieces) A mixture of finely minced chicken, glass noodles and fresh vegetables wrapped in egg pastry
7. **Seafood Roll** (5 pieces) A mixture of crab meat and minced prawns with taro and spices wrapped in rice net roll
8. **Mixed Entrée** A combination of Satay Chicken, Spring Roll, Curry Puff and Peak Gai
9. **Salt & Pepper Squid** Tender baby squid seasoned in sea salt, paprika and pepper then fried to perfection

Soups

- G** 10. **Tom Yum - Prawns** A popular hot and spicy Thai soup with lemon grass, galangal, kaffir lime, fresh chilli, mushrooms and coriander
- G** 11. **Tom Kha - Chicken** A spicy but mild coconut soup with lemon and lime juice, mushrooms, baby corn and coriander

Curries

- G** 12. **Gang Massaman** **Beef, Lamb** A mild red curry with coconut milk, baby potatoes, onion, crushed peanuts and fresh Thai herbs
- G** 13. **Gang Panang** **Vegetables / Tofu, Chicken, Beef, Pork, Lamb, Fish Prawns** A sweet and spicy red curry with coconut milk and fragrant Thai herbs
- 14. **Gang Keow wan** A hot and spicy green curry with coconut milk, green vegetables and Thai basil
- 15. **Gang Karee** An aromatic yellow curry with coconut milk, pineapple and baby potatoes

Stir Fried

- G** 16. **Pad Kaprao** **Vegetables / Tofu, Chicken, Beef, Pork, Lamb, Fish Prawns** A hot and spicy stir fry with garlic, sweet basil and chilli
- 17. **Pad Nam mun hoi** A mild stir fry with oyster sauce
- G** 18. **Pad Kratiem** A spicy but mild stir fry with garlic and peppers
- G** 19. **Pad Khing** A mild stir fry with ginger and mushrooms
- 20. **Pad Peanut** Stir fried in a thick spicy peanut sauce
- G** 21. **Pad Cashew Nuts** Stir fried with fresh garlic, cashew nuts and chilli jam
- G** 22. **Pad Preow wan** A sweet & sour stir fry with tomatoes, pineapple, cucumber and onions

it's THAI Special

- G** ● 23. **Talay Thai** Mixed seafood stir fried with garlic, fresh vegetables, herbs and spices
- G** 24. **Fig Lamb** Lamb fillets stir fried with home made chilli jam, sun dried figs and cracked black pepper
- G** 25. **Kung Gai** Tiger prawns and chicken fillets stir fried with sun dried tomatoes, snow peas, pine nuts and shrimp paste
- G** 26. **Mango Chicken** Chicken fillets stir fried with sun dried mangoes, chilli paste, garlic, snow peas and crushed macadamias
- G** 27. **Coconut Lime Prawns** Tiger prawns sautéed with chilli jam, lime juice, coconut cream, ginger and fresh vegetables
- G** 28. **Macadamias Prawns** Tiger prawns stir fried with chilli paste, garlic, snow peas and crushed macadamias
- G** 29. **Chilli squid and prawns** Tender squid and tiger prawns stir fried with chilli jam, baby corn, young garlic shoots, bamboo shoots and mixed Thai herbs
- 30. **Gang Ped** A sweet and spicy red roasted duck curry cooked with cherry tomatoes and fragrant Thai herbs
- 31. **Pla Choo Chee** Barramundi fillets slow cooked in a thick red curry, snow peas and fresh Thai basil
- G** 32. **Chilli Duck Noodle** Thick rice noodles stir fried with roasted duck, Asian green vegetables and sweet chilli paste
- 33. **Duck Salad** Sliced roasted duck marinated with lime juice, chilli and Thai herbs
- 34. **Banana Flower Salad** Prawns and chicken poached in a coconut milk, tossed with a fresh banana flowers, kiffir lime, mint and lemongrass

Rice & Noodles

- 35. **Steamed Jasmine Rice**
- G** ● 36. **Fried Rice** **Vegetables, Chicken** **Prawns**
Thai style fried rice with egg and fresh garden vegetables
- 37. **Pad Si iew** **Vegetables, Chicken, Beef** **Prawns**
Thick rice noodles stir fried with Asian green vegetables and sweet soya sauce
- 38. **Pad Thai** **Vegetables, Chicken** **Prawns**
Thin rice noodles stir fried with lime juice, bean sprouts and ground peanuts
- 39. **Khao Soi** **Chicken** **Prawns**
Sweet red curry cooked with steamed egg noodles
Served with crispy noodles, deep fried Spanish onions and crushed peanuts
- G** ● 40. **Chilli Noodle** **Vegetables, Chicken, Beef** **Prawns**
Thick rice noodles stir fried with chilli, sweet basil and fresh garden vegetables

Appetizers, Drinks & Desserts

41. **Prawn Crackers** (served with peanut sauce)
42. **Soft Drink 1.25 litre**
43. **Gourmet Ice cream**
44. **Peanut Sauce 250 ml.**

G Gluten free options is available, Please advise staff of food allergies
Price subject to change without notice, Eftpos \$20 minimum per transaction