



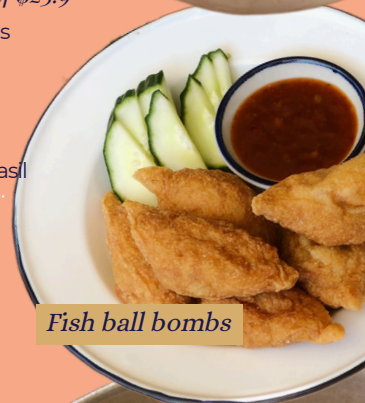
Chive cakes



Laab Gai tod



Tom yum prawns



Fish ball bombs



Slow cooked beef  
Massamun curry

## STARTERS

<b>Veg spring rolls (VE) (3)</b>	<b>\$9</b>
Deep fried house recipe vegetable spring rolls (V)	
<b>Prawn spring rolls (3)</b>	<b>\$12.9</b>
Deep fried house marinated prawn & herb spring rolls	
<b>Chive cakes (3).</b>	<b>\$9</b>
Crispy and chewy Thai fried chive cakes	
<b>Fish cakes (3)</b>	<b>\$9</b>
Deep fried spicy Thai fish cakes	
<b>Southern fried chicken (4-5)</b>	<b>\$13.9</b>
Deep fried chicken marinated with Thai southern herbs, topped with fried shallots	
<b>Laab Gai tod (4)</b>	<b>\$13.9</b>
Deep fried spicy & sour minced chicken with Thai heabs	
<b>Thai Corn Fritter (VE/GF) (3)</b>	<b>\$9</b>
Deep fried House made Thai style corn fritters	
<b>Sedfood Net Rolls (4)</b>	<b>\$12</b>
Crispy net seafood & tofu spring rolls serve with sweet chilli sauce	

## SIDE

<b>Jasmine rice</b>	<b>\$3.5</b>
<b>Coconut rice</b>	<b>\$4.5</b>
<b>Young Coconut rice</b>	<b>\$5.5</b>
warm rice mix with coconut sauce & young coconut meat	
<b>Sticky rice</b>	<b>\$4</b>
<b>Roti (2 pcs)</b>	<b>\$5.5</b>
<b>Peanut sauce</b>	<b>\$1.5</b>

## SOUPS / CURRIES

**Tom yum**  
Veg & tofu \$17.9 / chicken \$17.9 / prawns \$19.9  
barramundi \$25.90

Thai famous tom yum spicy soup base, tomato, mushroom, red onions

**Tom kha**  
Veg & tofu \$18.9 / chicken \$18.9 / prawn \$20.9  
Coconut milk, galangal & lemongrass infused soup with mushroom, tomato

**Panang curry**  
Slow cooked beef \$25.9 / duck \$25.9 /  
Lamb shank \$32.9

Thai creamy medium spicy panang curry, kaffir leaf, sliced of long chilli, basil & crushed peanut

**Massamun curry**  
Veg & tofu \$18.9 / chicken \$18.9 / slow cooked beef \$25.9  
Southern Thai mild curry sauce, potato, carrot, onions

**Green curry**  
Veg & tofu \$19.9 / chicken \$19.9 / prawns \$25.9  
Traditional green curry with Thai eggplant, bamboo shoots, heart of palm, capsicum, green beans and basil

**Maryland Khao soi**  
\$27.9  
Famous Northern style curry serves with tender maryland topped with pickles, lemon, red onions & crispy noodle.

**Thai single origin cocoa curry**  
\$34.9 (suite for sharing)  
Slow cooked beef in Thai single origin chocolate curry sauce served with roasted Brussels sprouts & cacao nibs

**Barramundi sour curry**  
\$26.9  
Traditional sour clear curry with barramundi and Asian vegetables (no coconut milk)



Chicken Maryland  
Khao Soi curry

## ❖ STIR FRIED

### Pad Phed 🌶️🌶️

*Veg & tofu \$17.9 / chicken \$17.9 / duck \$22.9 / prawns \$22.9 / crispy pork \$26.9*

Stir fried Thai spicy curry with fresh green beans, onions, capsicum, Thai eggplant, bamboo baby corn, finger root and peppercorn.

### Pad ka prow 🌶️🌶️

*Veg & tofu \$17.9 / chicken \$17.9 / duck \$22.9 / prawns \$22.9 / crispy pork \$26.9*

Thai street style stir fried with chilli, green beans, capsicum, onions, bamboo & basil

### Pad ka nar moo krob 🌶️

\$29.9

Stir fried crispy pork with chilli & Chinese broccoli

### Pad med mamuang gai krob

\$22.9

Stir fried crispy winglets with house chilli jam sauce, capsicum, onions, carrot, cauliflower & cashew nuts

### Pad pad ruam mit tao hu

\$18.9

Stir fried mixed vegetable with tofu puffs

### Moo hong som kway

\$26.9

Southern style sweet & sour pork stew with Thai herbs, pineapple & dried garcinia

### Moo pad kapi 🌶️

\$20.9

Stir fried pork neck with roasted shrimp paste, red onions, kaffir leaves, sliced chillis



Thai single origin  
cocoa curry

## ❖ FRIED RICE & NOODLE

### Pad see ew

*Veg & tofu \$18.9 / chicken \$18.9 / duck \$24.9 / prawns \$24.9 / slow cooked beef \$25.9*

Thick flat noodles stir fried with egg and Chinese broccoli

### Pad Thai

*Veg & tofu \$18.9 / chicken \$18.9 / prawns \$24.9*

Thai signature rice noodles with chef's special sauce, egg, tofu, bean shoots, peanut

### Khao pad kai or Khao pad tom yum 🌶️

*Veg & tofu \$20.9 / chicken \$20.9 / prawns \$26.9*

-Street fried rice with egg, onion, carrot, tomato, Chinese broccoli (mild)

-Fried rice with chef's tom yum sauce, capsicum, carrot, mushroom, Chinese broccoli

### Pad kee mao 🌶️🌶️

*Veg & tofu \$20.9 / chicken \$20.9 / prawns \$26.9 / duck \$26.9*

Thick flat noodle stir fried with chilli, green beans, peppercorn, capsicum, bamboo, Thai basil (no egg)

Khao Pad Kai



## ❖ DESSERT

### Khanom krok (Thai coconut pancake) \$12.9

Thai street coconut-rice pancakes with taro filling

### Thai banana fritters \$12.9

Thai style banana fritters served with sweet palm caramel & coconut ice cream

### Khao tom mud roti \$12.9

Sweet sticky rice with banana served with roti & coconut ice cream

### Pa Thong Ko with Thai Coco Caramel \$8.9

Hot sweet Thai style donuts served Thai Coco Caramel

Lamb Shank Panang Curry





## DRINKS MENU

### ❖ HOT DRINKS

#### **Coffee \$4.8**

Large +\$0.8, Mocha or chocolate +\$0.6, Decaf +\$1  
Alternative milk +\$0.8, Ice cream +\$1.5

#### **Organic tea leaf**

#### **(Araksa, Chaing Mai) \$5.5**

Thai black tea / Roasted green tea / Bluefly tea /  
English breakfast)

#### **Loose leaf chai latte (Monk's chai) \$6.5**

#### **Matcha Latte \$6.5**

#### **Hojicha latte \$6.5**

#### **Ube latte \$6.5**

### ❖ ICED DRINKS

#### **Thai iced tea \$6.5**

#### **Thai lemon iced tea \$6.5**

#### **Thai iced pink nom yen \$6.5**

#### **Thai style espresso \$7.5**

Thai filter coffee, condensed milk, milk

#### **Thai mango smoothie \$12**

#### **Young coconut espresso \$7.5**

#### **Thai coconut smoothie \$12**

#### **Iced Chrysanthemum Tea (House made) \$6.5**

#### **Iced Bael Tea (House made) \$6.5**

#### **Milkshake \$8**

(Strawberry / chocolate / vanilla / caramel)

### ❖ MOCKTAILS

#### **Southern spices \$12**

passionfruit, chillies

#### **Capital blood \$12**

strawberry, orange, butterfly peas,

#### **T&C margarita \$12**

tamarind, coconut, lime

#### **Tokyo Fizz \$12**

Yuzu, Elderflower, Kaffir lime

### ❖ SOFT DRINKS

#### **Can \$4**

(coke / coke zero / sprite / fanta)

#### **Sparkling water \$4.5**

#### **Still water \$3.5**

#### **Bundaberg \$4.5**

#### **Lemon lime bitter \$6.5**