

OPEN
MON-SUN
16:30-21:00

MENU

SINCE
2011

THAI FAMILY RESTAURANT

ENTREE

- SPRING ROLL PORK** 9.9
Homemade Thai Spring Roll Served with Homemade Sweet Chilli Sauce (6.pc)
- SPRING ROLL VEGETABLE** 9.9
Homemade Thai Spring Roll Served with Homemade Sweet Chilli Sauce (6.pc)
- SPRING ROLL PRAWN** 12.9
Homemade Thai Spring Roll Served with Homemade Sweet Chilli Sauce (4.pc)
- CURRY PUFF CHICKEN** 9.9
Homemade Curry Puff Served with Homemade Sweet Chilli Sauce (4.pc)
- CURRY PUFF VEGETABLE** 9.9
Homemade Curry Puff Served with Homemade Sweet Chilli Sauce (4.pc)
- FISH CAKE** 11.9
Homemade Thai Fish Cake Served with Homemade Sweet Chilli Sauce (4.pc)
- CHICKEN SATAY SKEWER** 13.9
Charcoal Grilled Chicken Skewer with HOMEMade Peanut Satay Sauce (6.pc)
- STEAMED CHIVE DUMPLING** 9.9
Garlic Chive Dumpling Served with Chilli Soy and Vinegar Sauce (2.pc)
- ROTI BREAD** 5.5
Peanut Dipping Sauce 2

SALAD

- THAI BEEF SALAD "NUR NUM TOK"** 14.9
Poached Beef with Onion, Spring Onion, Chilli, Coriander, Roasted Rice, and Mint with Chilli Lemon Dressing
- MINCED PORK SALAD "NAM SOD"** 14.9
Poached Minced Pork with Onion, Chilli, Coriander, and Peanut with Chilli Lemon Dressing
- MINCED CHICKEN SALAD "LARB GAI"** 14.9
Poached Minced Chicken with Onion, Spring Onion, Chilli, Coriander, Roasted Rice, and Mint with Chilli Lemon Dressing
- CALAMARI SALAD "YUM PLA MURG"** 15.9
Warm Calamari with Chilli, Mint, Onion, Spring Onion, Coriander, Chilli Jam, and Lemon Dressing
- PRAWN SALAD "YUM GOONG"** 16.9
Warm Prawns with Chilli, Mint, Onion, Spring Onion, Coriander, Chilli Jam, and Lemon Dressing
- TOFU SALAD "YUM TOFU"** 14.9
Warm Tofu, Chilli, Mint, Onion, Spring Onion, Coriander, Chilli Jam, and Lemon Dressing
- THAI SALAD** 13.9
Served with Boiled Egg, Tofu, Mixed Vegetable, Topped with Homemade Peanut Sauce

Gluten-Free Vegetarian Very Mild Mild Spicy

SOUP

- TOM YUM SOUP** **Choice of**
Thai Herbal Spicy and Sour Soup Chicken / Vegetable 10.9
Seafood and Sweet Basil 12.9
Prawn 12.9
- TOM KHA SOUP** **Choice of**
Thai Herbal Spicy and Sour in Coconut cream soup Chicken / Vegetable 10.9
Seafood and Sweet Basil 12.9
Prawn 12.9
- VEGETABLE & TOFU CLEAR SOUP** 10.9
Mix vegetable & tofu soup

CURRY

- GREEN CURRY**
Traditional Thai Coconut Cream Curry Cooked with Pumpkin, Green Bean, Zucchini, Red Capsicum, and Sweet Basil
- RED CURRY**
Traditional Thai Coconut Cream Curry Cooked with Pumpkin, Green Bean, Zucchini, Red Capsicum, and Sweet Basil
- MUSSAMAN CURRY**
Traditional Thai Coconut Cream Curry Cooked with Potato, Carrot, Onion, and Roasted Peanut
- PANANG CURRY**
Traditional Thai coconut cream curry cooked with Kaffir Lime Leaves

Choice of CURRY

Chicken 18.9 | Beef 19.9 | Pork 18.9
 Vegetable & Tofu 18.9 | Vegan 18.9
Prawn 24.9 | Rockling Fish Fillet 24.9



SIDE

- RICE** 4
Steamed Thai Jasmine Rice
- COCONUT RICE** 5
Steamed Thai Coconut Jasmine Rice
- ROTI BREAD** 5.5
Peanut Dipping Sauce 2

STIR-FRIED

BASIL STIR-FRIED 🌶️

with Red Capsicum, Green Bean, Onion, Garlic, Chilli, and Sweet Basil

GINGER STIR-FRIED

with Broccoli, Cauliflower, Cabbage, Carrot, Snow Pea, Baby Corn, Mushroom, Black Fungus 木耳 "mu er", Onion, Spring Onion, and Ginger

CASHEW NUT STIR-FRIED 🌶️

With Roasted Dry Chilli, Onion and Cashew Nut

SWEET CHILLI JAM STIR-FRIED 🌶️

with Broccoli, Cauliflower, Carrot, Snow Pea, Baby Corn, Red Capsicum, Onion, and Spring Onion in Sweet Chilli Jam & Oyster Sauce

PEANUT SATAY STIR-FRIED

with Broccoli, Cauliflower, Cabbage, Chinese Cabbage, Carrot, Snow Pea, Baby Corn, Mushroom, Red Capsicum, Spring Onion, and Onion

GARLIC & BLACK PEPPER STIR-FRIED

Served on Bed of Steamed Chinese Babbage

MIXED VEGETABLE STIR-FRIED

with Broccoli, Cauliflower, Cabbage, Chinese Cabbage, Carrot, Snow Pea, Baby Corn, Mushroom, Red Capsicum, Spring Onion

EGGPLANT & TOFU STIR-FRIED 🌱🌶️

with Red Capsicum, Green Bean, Onion, Garlic, Chilli, Sweet Basil, and Tofu in Oyster Sauce

PAD THAI NOODLE ✨

Rice Stick Noodle Stir-Fried with Egg, Chinese Cabbage, Cauliflower, Spring Onion, Bean Shoot, and Crushed Roasted Peanut in Pad Thai Sauce

PAD SEE EWE NOODLE

Flat Rice Noodle Stir-Fried with Egg, Chinese Broccoli, Broccoli, and Bean Shoot in Sweet Dark Soy Sauce

PAD KEE MOW NOODLE 🌶️

Rice Stick Noodle Stir-Fried with, Chilli, Garlic, Red Capsicum, Wild Ginger, Sweet Basil, Green Bean, and Onion in Oyster Sauce

Choice of STIR-FRIED

Chicken 18.9 | Beef 19.9 | Pork 18.9 | 🌱 Vegan 18.9
🌱 Vegetable & Tofu 18.9 | Crispy Pork Belly 23.9
Prawn 24.9 | Rockling Fish Fillet 24.9

THAI FRIED RICE

Stir-Fried Thai Jasmine Rice with Egg, Tomato, and Onion

Choice of FRIED RICE

Plain 15.9 | Chicken 16.9 | Beef 17.9 | Pork 16.9
Crispy Pork Belly 22.9 | 🌱 Vegetable&Tofu 16.9
🌱 Vegan 16.9 | Prawn 18.9 | Rockling Fish Fillet 18.9
Prawn, Calamari & Pineapple 18.9



CLAY POT SOUP

CLAY POT CHICKEN SOUP

with grass noodle, spring onion, onion

19.9

CLAY POT PRAWN SOUP

with grass noodle, spring onion, onion

24.9

CHEF'S SPECIAL

ENTREE

HOMEMADE PRAWN CAKE

Deep-Fried Homemade Crumbed Prawn Cake with Homemade Sweet Plum Sauce

13.9

SOFT SHELL CRAB & PAPAYA SALAD 🌱🌶️

Fried Soft Shell Crab Served on Side of Shredded Green Papaya Salad, Cucumber, Carrot, Peanut, Tomato in Sweet and Spicy Garlic Dressing

16.9

MAIN

CRISPY CHICKEN & CASHEW NUT 🌶️

Stir-Fried with Onion, Carrot, Broccoli, Cauliflower, Snow Pea, Spring Onion, Red Capsicum in Sweet Chilli Jam Sauce

21.9

THAI RED DUCK CURRY 🌱🌶️

Traditional Thai Red Curry in Coconut Cream with Roasted Duck, Pumpkin, Green Bean, Zucchini, Red Capsicum, Lychee, and Sweet Basil

24.9

SLOW COOKED LEG OF LAMB MEAT IN MUSSAMAN CURRY 🌱🌶️

Traditional Mussaman Curry in Coconut Cream Cooked with Onion, Potato, Carrot, Pineapple, Roasted Peanut, Crunchy Fried Shallot

24.9

CRISPY PRAWN & ASPARAGUS 🌶️

Deep-Fried Prawn and Steamed Asparagus with Sweet Chilli Jam and Tamarind Sauce

25.9

CRISPY PORK BELLY &

CHINESE BROCCOLI 🌱🌶️

Stir-fried Crispy Pork Belly with Chinese Broccoli, Garlic, and Chilli in Oyster Sauce

23.9

CRISPY PORK BELLY IN DRY THAI RED CURRY 🌱🌶️

Stir-Fried Crispy Pork Belly with Thai Red Curry with Kaffir Lime Leave, Onion, Green Bean, and Sweet Basil

23.9

DESSERT

BANANA FRITTER 🌱

Deep-Fried Banana Fritter Coated with Rice Flake Served with Coconut Ice-Cream

11.9

SEAFOOD

MIXED SEAFOOD BASIL STIR-FRIED 🌶️

Stir-Fried with Prawns, Mussel, Calamari, Scallop, Red Capsicum, Green Bean, Onion, Garlic, Chilli, and Sweet Basil

24.9

WILD GINGER FISH STIR-FRIED 🌱🌶️

Deep-Fried Rockling Fish Fillet Stir-Fried with Green Pepper Corn, Onion, Red Capsicum, Green Bean, Garlic, Chilli, and Sweet Basil

24.9

GINGER FISH STIR-FRIED

Deep-Fried Rockling Fish Fillet with Mixed Vegetable, Black Fungus 木耳 "mu er", Onion, Spring Onion, and Ginger

24.9

CHUCHEE SCALLOP & PRAWN CURRY 🌱🌶️

Coconut Cream Curry with Red Capsicum, Sweet Basil, and Kaffir Lime Leave

27.9

RED SEAFOOD CURRY 🌱🌶️

Traditional Coconut Cream Curry Cooked with Pumpkin, Green Bean, Zucchini, Red Capsicum, and Sweet Basil

24.9

SAM ROD FISH 🌶️

Deep-Fried Rockling Fish Fillet in Sweet and Sour Sauce

24.9

CHARCOAL GRILLED

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| GRILLED CHICKEN | 19.9 |
| Marinated Chicken in Honey Garlic, Pepper, Lemongrass, and Red wine Served with Homemade Sweet Chilli Sauce | |
| GRILLED PORK | 19.9 |
| Marinated Pork in Honey Garlic, Pepper, Lemongrass, and Red wine Served with Homemade Sweet Chilli Sauce | |

ADD EXTRA

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| CASHEW NUT | 3 |
| VEGETABLE / TOFU | 3.5 |
| CHICKEN / PORK / CALAMARI | 4 |
| BEEF | 4.5 |
| KING PRAWN / ROCKLING FISH FILLET | 7 |
| CRISPY PORK BELLY | 7 |

VEGETARIAN

Vegan Option Available



SOUP

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| TOM YUM SOUP VEGETABLE & TOFU 🌿🌶️🍅 | 10.9 |
| Thai Herbal Spicy and Sour Soup | |
| TOM KHA SOUP VEGETABLE & TOFU 🌿🌶️🍅 | 10.9 |
| Thai Herbal Spicy and Sour in Coconut cream soup | |
| VEGETABLE & TOFU CLEAR SOUP 🌿 | 10.9 |
| Mix vegetable & tofu soup | |

ENTREE

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|--|-----|
| SPRING ROLL VEGETABLE 🌿 | 9.9 |
| Homemade Thai Spring Roll Served with Homemade Sweet Chilli Sauce (6.pc) | |
| CURRY PUFF VEGETABLE 🌿 | 9.9 |
| Homemade Curry Puff Served with Homemade Sweet Chilli Sauce (4.pc) | |
| STEAMED CHIVE DUMPLING 🌿🌶️🍅 | 9.9 |
| Garlic Chive Dumpling Served with Chilli Soy and Vinegar Sauce (2.pc) | |

SALAD

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| TOFU SALAD "YUM TOFU" 🌿🌶️🍅 | 14.9 |
| Warm Tofu, Chilli, Mint, Onion, Spring Onion, Coriander, Chilli Jam, and Lemon Dressing | |
| THAI SALAD 🌿🌶️🍅 | 13.9 |
| Served with Boiled Egg, Tofu, Mixed Vegetable, Topped with Peanut Sauce | |

SIDE

| | |
|-----------------------------------|-----|
| RICE 🌿🌶️ | 4 |
| Steamed Thai Jasmine Rice | |
| COCONUT RICE 🌿🌶️ | 5 |
| Steamed Thai Coconut Jasmine Rice | |
| ROTI BREAD 🌿 | 5.5 |
| Peanut Dipping Sauce | 2 |

MAIN

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|---|------|
| GREEN VEGETABLE CURRY 🌿🌶️🍅 | 18.9 |
| Traditional Thai Coconut Cream Curry Cooked with Pumpkin, Green Bean, Zucchini, Red Capsicum, Tofu, and Sweet Basil | |
| RED VEGETABLE CURRY 🌿🌶️🍅 | 18.9 |
| Traditional Thai Coconut Cream Curry Cooked with Pumpkin, Green Bean, Zucchini, Red Capsicum, Tofu, and Sweet Basil | |
| BASIL VEGETABLE STIR-FRIED 🌿🌶️ | 18.9 |
| Stir-Fried with Tofu, Red Capsicum, Green Bean, Onion, Garlic, Chilli, and Sweet Basil | |
| GINGER VEGETABLE STIR-FRIED 🌿 | 18.9 |
| Stir-Fried with Tofu, Broccoli, Cauliflower, Cabbage, Carrot, Snow Pea, Baby Corn, Mushroom, Black Fungus 木耳 "mu er", Onion, Spring Onion, and Ginger | |
| SWEET CHILLI JAM VEGETABLE 🌿🌶️ | 18.9 |
| Stir-Fried with Tofu, Broccoli, Cauliflower, Carrot, Snow Pea, Baby Corn, Red Capsicum, Onion, and Spring Onion in Sweet Chilli | |
| PEANUT SATAY VEGETABLE STIR-FRIED 🌿 | 18.9 |
| Stir-Fried with Tofu, Broccoli, Cauliflower, Cabbage, Chinese Cabbage, Carrot, Snow Pea, Baby Corn, Mushroom, Red Capsicum, Spring Onion, and Onion | |
| MIXED VEGETABLE STIR-FRIED 🌿 | 18.9 |
| Stir-Fried with Tofu, Broccoli, Cauliflower, Cabbage, Chinese Cabbage, Carrot, Snow Pea, Baby Corn, Mushroom, Red Capsicum, Spring Onion | |
| EGGPLANT & TOFU STIR-FRIED 🌿🌶️ | 18.9 |
| Stir-Fried with Tofu, Red Capsicum, Green Bean, Onion, Garlic, Chilli, Sweet Basil, and in Oyster Sauce | |
| PAD THAI VEGETABLE NOODLE 🌿🌶️ | 18.9 |
| Rice Stick Noodle Stir-Fried with Tofu, Egg, Chinese Cabbage, Cauliflower, Spring Onion, Bean Shoot, and Crushed Roasted Peanut in Pad Thai Sauce | |
| PAD SEE EWE VEGETABLE NOODLE 🌿 | 18.9 |
| Flat Rice Noodle Stir-Fried with Tofu, Egg, Chinese Broccoli, Broccoli, and Bean Shoot in Sweet Dark Soy Sauce | |
| PAD KEE MOW VEGETABLE NOODLE 🌿🌶️ | 18.9 |
| Rice Stick Noodle Stir-Fried with Tofu, Chilli, Garlic, Red Capsicum, Wild Ginger, Sweet Basil, Green Bean, and Onion in Oyster Sauce | |
| VEGETABLE FRIED RICE 🌿 | 16.9 |
| Stir-Fried Thai Jasmine Rice with Tofu, Egg, Tomato, and Onion | |

*** All food is prepared in a kitchen where nuts, gluten and other known allergens may be present, our team and our suppliers take caution to prevent cross-contamination. However, any product may contain traces, if you have a food allergy, please make this known at the time of ordering ***

DESSERT

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| TARO COCONUT CUSTARD Served Warm with Coconut Ice-cream | 9.9 |
| BANANA DUMPLING Steamed in Sweet Coconut Sticky Rice Wrapped in Banana Leaf, Served with Coconut Ice-Cream | 9.9 |
| CHEF'S SPECIAL : BANANA FRITTER Deep-Fried Banana Fritter Coated with Rice Flake Served with Coconut Ice-Cream | 11.9 |
| ICE-CREAM Choice of Coconut / Chocolate / Vanilla EXTRA Lychee 2 / Rambutan 2 / Longan 2 Cashew Nut 3 / Roasted Peanut 1.5 | 6.9 |



SET MENU

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| SET A | 40/person (min 2 person) |
| ENTREE | |
| PORK SPRING ROLL (2 pc / person) CURRY PUFF CHICKEN (2 pc / person) | |
| MAIN | |
| RED BEEF CURRY CHICKEN & VEGETABLE STIR-FRIED STEAMED THAI JASMINE RICE | |
| DESSERT | |
| ICE-CREAM (Vanilla, Chocolate, or Coconut) | |
| SET B | 45/person (min 3 person) |
| ENTREE | |
| FISH CAKE (2 pc / person) CHICKEN SATAY (2 pc / person) MINCED CHICKEN SALAD "LARB GAI" | |
| MAIN | |
| GREEN CHICKEN CURRY CHARCOAL GRILLED PORK PRAWN & VEGETABLE STIR-FRIED STEAMED THAI JASMINE RICE | |
| DESSERT | |
| ICE-CREAM (Vanilla, Chocolate, or Coconut) | |
| SET C | 50/person (min 4 person) |
| SOUP | |
| TOM YUM or TOM KHA (CHICKEN & PRAWN) | |
| ENTREE | |
| CHICKEN CURRY PUFF (2 pc / person) CHICKEN SATAY (2 pc / person) CALAMARI SALAD | |
| MAIN | |
| CHICKEN PANANG CURRY CHARCOAL GRILLED PORK PRAWN BASIL STIR-FRIED BEEF & VEGETABLE STIR-FRIED STEAMED THAI JASMINE RICE | |
| DESSERT | |
| ICE-CREAM (Vanilla, Chocolate, or Coconut) | |

BEVERAGE

TEA & COFFEE

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| COFFEE | 4 |
| TEA by T2 English Breakfast / Earl Grey Peppermint / Sencha | 4.5 |
| CHINESE TEA Jasmin / Green (per Person) | 2 |

SOFT DRINKS

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| COKE / DIET COKE / COKE ZERO / LEMONADE / SOLO | 3.5 |
| JUICE: ORANGE, PINEAPPLE, APPLE | 3.5 |
| GINGER ALE, TONIC WATER, SODA WATER, SPARKLING MINERAL WATER | 4.5 |
| LEMON LIME BITTER, SODA LIME BITTER | 5 |

SPIRITS & LIQUEURS

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|---|----|
| VODKA / BUNDABERG / JIM BEAM / GIN | 9 |
| JW RED / BACARDI / JACK DANIELS / JAMESON | 9 |
| KAHLUA / MALIBU / MIDORI / BAILEYS / CAMPARI / COINTREAU | 9 |
| CHIVAS REGAL / JW BLACK | 11 |

BEER & CIDER

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| CASCADE LIGHT / VB | 7 |
| CROWN LARGER / SINGHA / ASAHI | 8 |
| CORONA / FAT YAK / COOPER PALE ALE | 8 |
| COLD STREAM APPLE CIDER | 8 |
| LYCHEE CIDER (1.15%ALC/VOL) | 8 |

RED WINE

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|---|--------|
| HOUSE RED WINE | 7 / 28 |
| SHIRAZ Franca's Vineyard, SA 2020 | 8 / 34 |
| MERLOT Southern Fleurieu, VIC 2020 | 8 / 34 |
| PINOT NOIR Yarra Valley, VIC 2021 | 8 / 34 |

WHITE WINE

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|--|--------|
| HOUSE WHITE WINE | 7 / 28 |
| SAUV. BLANC Marlborough, NZ 2020 | 8 / 34 |
| PINOT GRIS Currency Creek, VIC 2018 | 8 / 34 |
| CHARDONNAY Yarra Valley, VIC 2021 | 8 / 34 |

SWEET & SPARKLING WINE

| | |
|---|--------|
| PROSECCO Tumbarumba, NSW NV | 8 / 34 |
| MOSCATO Moppity Vineyard, NSW 2020 | 8 / 34 |

BYO WINE ONLY CORKAGE 2 / PERSON