



Manly Thai Gourmet



Select your favourite ingredients for Rice – Noodle, Stir-Fries, Curries:

Tofu or Vegies	\$14.90	Prawns or Mixed Seafood	\$18.90
Chicken or Beef	\$15.90	Crispy Pork Belly	\$18.90

RICE – NOODLE

Pad Thai

Traditional Thai flat-noodle dish tossed with egg, bean sprouts, topped with peanuts and finished with a dash of fresh lemon juice.

Pad See Ew

Thick, flat rice noodles covered in soy bean sauce with egg and crisp green Chinese broccoli.

Pad Ki Mao “Drunken” Noodles

Stir fried thick flat noodles with chilli, basil and light coating of oyster and soy sauce.

Gourmet Noodle

A healthy combination of Hokkien noodles, stir-fried with capsicum, ginger, and a hint of chili.

Fried Rice

Traditional Thai fried rice with egg, onion and broccoli.

STIR-FRIES

Cashew Nut

Crunchy water chestnuts, capsicum, spring onion, crispy cashews and chili.

Basil and Chilli

Distinctive Thai holy basil flavour with crisp snow peas, beans, capsicum and chili.

Ginger and Shallot

Fragrant young ginger-root with onions, fresh mushrooms and baby corn.

Oyster Sauce

Delicate flavour of oyster mushrooms, onion, spring onion and capsicum.

Satay Sauce

Healthy green vegetables and carrots topped with Manly Thai Gourmet’s flavoursome Satay Sauce.

CURRIES

Green Curry

Spicy curry with coconut milk, beans, broccoli and sweet Thai basil.

Red Curry

Milder than green curry, with zucchini, carrot, bamboo shoots and sweet Thai basil.

Panang Curry

Full-bodied red curry with peanuts, snow peas, beans and fresh tangy Kaffir lime leaves.

Massaman Curry (Beef Only) \$16.90

Gentler curry blend of tender slow-cooked beef with potato, topped with peanuts.

CHEF’S SPECIALS

Salt and Pepper Squid

Generous triangles of tender squid flash-fried in our own crunchy coating

\$19.90

Mango Duck

Two of the best flavours! Aromatic fresh mango stir-fried with rich duck meat tossed in our own sauce

\$18.90

Heavenly Beef

Slow-cooked tender beef cubes infused with cinnamon and star anise flavours served with ginger and shallot salad

\$19.90

Seafood Medley

Mixed seafood stir fried in curry powder, Asian celery, chilli jam and egg in a distinctive Thai sauce

\$19.90

Southern Style Lamb Curry

Slow-cooked Indian-influenced rich curry flavoured with sweet potato and fresh tomato. A hearty, filling dish!

\$22.90

Herbal Barramundi

Lightly fried Barramundi tossed in a mixture of fresh ginger, cashews, peanuts, lime and fresh herbs. An exotic combination of all the flavours of Thai cuisine.

\$22.90

Chiang Mai Pork Curry

Pork cooked in Traditional Northern-Thai curry with balanced garam masala and pineapple with great depth of flavours.

\$19.90

Pad Prik King Crispy Pork Belly

Stir fried crispy pork belly in aromatic home-made chili paste with Kaffir lime leaves and snow peas, beans and red chilies. An authentic Central Thailand recipe.

\$18.90

No BYO. No split bills.

Prices subject to change without notice. All prices include GST. No MSG added. Please advise us of any food allergies.



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ENTRÉE

Duck Pancake	\$4 each
Tender strips of BBQ duck breast wrapped in a Thai crepe with hoisin sauce	
Miang Kom (Betel Leaf)	\$3 each
Complex mix of prawn, roasted coconut, lime, ginger and peanuts served on edible betel leaf	
Vegetarian Spring Roll	\$2 each
Healthy blend of fresh vegetables wrapped in crisp, golden-fried pastry	
Curry Puff Chicken	\$2 each
A filling mix of potato and vegetables spiced with fragrant curry served with sweet chili sauce	
Satay Chicken	\$3 each
Marinated chicken pieces threaded onto skewers with our home made peanut sauce	
Prawn Roll	\$3 each
Whole fresh king prawn, ginger and spices wrapped in crisp-fried pastry	
Thai Fish Cake	\$2 each
Traditional blend of fish, red curry paste, kaffir lime leaves and green beans	

BEVERAGES (see wine menu for further details)

Soft Drinks (375ml) \$3.50	Other Non-Alcoholic \$4
Coke, Coke Zero, Sprite, Solo	Fruit Juices, Kombucha (250ml), Pink Lemonade, Lemon, Lime & Bitters
Ginger Beer (200ml) \$3	
Bottled Beers \$8	Wine By the Glass \$8
Cascade Premium Light	Rosé
Asahi Super Dry	Sauvignon Blanc
Singha Lager	Pinot Grigio
Peroni Nastro Azzurro	Chardonnay
Corona	Shiraz
Little Creatures Pale Ale	Pinot Noir
Pure Blonde Ultra Low Carb Lager	Tempranillo
4 Pines Draught (Kolsch)	Prosecco Piccolo \$10
Mixed Drinks \$9	
<i>Choose your favourite spirit:</i>	
Gin, Vodka, Rum, Scotch, Tequila, or Bourbon	
<i>Choose your mixer:</i>	
Coke, Coke Zero, Tonic, Orange Juice, or Ginger Ale	

SALADS

Banana Flower Salad	\$22.90
Yes! Edible banana flower chopped finely and seasoned with an exotic blend of spices and peanuts, topped with tender chicken and drizzled with coconut cream.	
Latiang Salad (Egg Nets)	\$19.90
Our version of a Thai Royal kitchen salad of prawns, minced chicken and cashew nut, draped with an eggnet crepe accompanied by our own flavoursome sauce.	
Thai Beef Salad (Yum Nua)	\$16.90
Warm Beef salad mixed with cucumber, and tomatoes in a chilli jam and lemon sauce.	
Crispy Noodle Coconut Chicken Salad	\$14.90
Another fusion dish with the best flavours of Asia...green mango, roasted coconut, crispy noodle and our own indefinable sauce.	

SOUPS

Tom Yum Prawns	\$8.90
Thailand's national dish...prawn soup, oyster mushrooms with hot-and-sour lemony flavours of Kaffir lime leaves and lemongrass.	
Laksa Noodle Soup.	\$13.90
Thai version of the rich Malay coconut chicken soup, with egg noodles mixed with fresh bean sprouts.	

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