



# BLOOM & EMBER

## Thai Night Menu

### ENTREE

**VEGGIE SPRING ROLL - 8.9**

with Nuoc cham (3)

**SATAY CHICKEN - 9.9**

with peanut sauce (2)

**FISH CAKES - 12.9**

contain peanut, sweet chilli sauce (4)

**ROTI WITH SATAY SAUCE - 6.9**

contain peanut sauce

**THAI FRIED TOFU - 9.9**

with peanut sauce

**PRAWN CRACKERS - 5****VEGGIE DUMPLING - 13.9**

Pan Fried with soy sauce (6)

**CHICKEN & PRAWN DUMPLING - 15.9**

Pan Fried with soy sauce (6)

### SALAD

**LARB GAI (GF) - 20.9**

Minced chicken, grounded chilli, grounded rice, herbs, red onion, lime juice, fish sauce & Asian herbs.

**APPLE FISH SALAD - 27.9**

Deep fried barramundi fillet with grated apple, cashew nuts, herbs, coriander, spring onion, red onion & Thai dressing.

**GRILLED BEEF SALAD (GFO) - 27.9**

Grilled 200g grass fed rump steak with Thai herbs, red onion, mint, lime juice, ground rice, roasted chili, capsicum & cucumber in chilli jam dressing.

**BANGKOK GAI YANG - 20.9**

Thai street grilled marinated chicken(2) served with salad & Nam Jim Jaew.

**CRISPY CHICKEN SALAD - 20.9**

Crispy crumbed chicken with Thai dressing, coriander, red onion, mint, spring onion, capsicum, ground rice, roasted chili, pickle carrot, kaffir lime leaf, cucumber.

### SOUP & CURRY

**GREEN CURRY CHICKEN (GF, VO) - 22.9**

Chicken breast, green beans, bamboo shoot, zucchini, eggplant, capsicum, Thai basil.

**MASSAMAN BEEF CURRY (GF) - 26.9**

6 hours braised tender chuck cooked in Thai Massaman curry & coconut milk with cinnamon star anise, onion, potato, fried shallot, peanut.

**RED DUCK CURRY - 28.9**

Roasted duck in red curry sauce with lychee, pineapple, cherry tomatoes, green beans, capsicum, Thai basil.

**CHOO CHEE CHICKEN (GF) - 22.9**

Cooked in mild curry sauce, lychee, carrot, capsicum, kaffir lime leaves.

**TOM YUM (GF,VO,VGO) - 26.9**

Seafood - prawns, squid, and scallops - cooked in spicy & sour hot soup boiled with herbs.

### NOODLES & RICE

**PAD HOKKIEN CHICKEN (GFO, VO) - 20.9**

Stir fried hokkien noodles, chicken, cabbage, carrot, bean sprouts, onion, gailan, garlic & spring onion.

**PAD SE-EW BEEF (GFO, VO) - 20.9**

Flat rice noodles stir fried with beef brisket, egg, carrot, garlic, green.

**GRANDMA PAD THAI (GF, VO) - 23.9**

Stir-fried rice noodles, chicken, prawns, egg, bean sprout, tofu tossed, tamarind & palm sugar sauce served with crushed peanut, chili flake, lemon.

**THAI STREET FRIED RICE (GFO, VO) - 18.9**

Thai style fried rice, chicken, egg, gailan, tomato, onion, coriander & spring onion.

**SEAFOOD DRUKEN NOODLE (GFO, VO) - 26.9**

Stir fried flat rice noodles with seafood, garlic, chilli, chinese broccoli, Thai herbs in spicy basil sauce.

**CHILLI BASIL BEEF FRIED RICE - 30.9**

served with 200g grilled grass fed rump steak, fried egg.  
(Perfect for sharing)

# Thai Night Menu

## FRIED

### S & P CALAMARI - 22.9

Deep fried calamari tossed with garlic, onion, capsicum, spring onion, coriander.

### S+P TOFU (VG) - 20.9

Deep fried tofu tossed with garlic, onion, capsicum, spring onion, coriander.

### TAMARIND DUCK - 28.9

Crispy battered boneless duck, green veggie, tamarind sauce, crispy shallot.

### TAMARIND FISH - 26.9

Crispy battered fish fillet, mixed salad, tamarind sauce, crispy shallot & cashew nuts.

## STIR-FRY

### PAD PAK (GFO) - 18.9

Stir fried seasonal mixed veggie with house made stir fry sauce.

### PAD KAPOA CHICKEN (GFO) - 22.9

Chicken minced stir fry with garlic, chilli, green bean, capsicum, basil.

### PAD PRIK NUA (GFO) - 25.9

Sliced beef brisket cooked in mild spicy sauce, green beans, capsicum, kaffir lime leaf.

### GINGER FISH - 26.9

Deep fried barramundi filled stir fry, garlic, fresh ginger, mushroom, black fungus, onion, spring onion.

### STIR FRY PRAWN (GFO) - 26.9

with Coconut tips, carrot, medley mushrooms, broccoli, baby corn, garlic, onion, capsicum, spring onion.

### CHICKEN CASHEW NUT (GFO,VO) - 22.9

Stir-fried crispy chicken, cashew nut, chili jam, broccoli, carrot, onion, capsicum, dried chili, spring onion.

### PAD PRIK POW CHICKEN - 22.9

Stir fry chicken breast, roasted sweet chili paste, broccoli, carrot, onion, capsicum & basil.

### STIR-FRIED GAILAN BRISKET (GFO) - 25.9

with shiitake, garlic & capsicum in stir fry sauce.

### SPICY TURMERIC FISH - 26.9

Deep fried barramundi cooked in Thai spicy turmeric sauce stir fried, eggplant, mushroom, green bean, kaffir lime leaves, peppercorn, basil.

### PERFECT WITH SIDES:

JASMINE RICE - 4, COCONUT RICE - 5, PLAIN ROTI - 4

## VEGAN

### VEGAN PAD THAI(GF) - 20.9

Bean sprout, tofu tossed with tamarind & palm sugar sauce served with crushed peanut, chili flake, lemon.

### VEGAN GREEN CURRY TOFU(GF) - 20.9

Deep fried tofu, green beans, bamboo shoot, zucchini, eggplant, capsicum, Thai basil.

### VEGAN DUCK RED CURRY - 24.9

Roasted mock duck in red curry sauce, lychee, pineapple, cherry tomatoes, green beans, bok choy, capsicum, Thai basil.

### VEGAN FRIED RICE (GFO) - 18.9

Thai style fried rice, mixed veggie, gailan, tomato, onion, coriander, spring onion.

### VEGAN CHILLI BASIL TOFU(GFO) - 19.9

Deep fried tofu with garlic, chilli, bamboo, green beans, carrot, capsicum, basil.

### VEGAN CHICKEN CASHEWNUT - 22.9

Stir-fried mock chicken with cashew nut, broccoli, carrot, onion, capsicum, dried chili, spring onion.

## DESSERT

### BLACK STICKY RICE PUDDING - 14.9

with coconut icecream, lychee & crushed peanuts.

### STEAMED BANANA STICKY RICE - 14.9

with coconut ice cream & crushed peanuts.

### THAI BANANA FRITTERS - 13.9

with coconut ice cream, condensed milk, crushed peanuts.

### DEEP FRIED COCONUT ICECREAM - 14.9

with whipped cream, wafer & cashew nuts.

(V) Vegetarian (VG) Vegan  
(GF) Gluten free (GFO) Gluten free option

Please inform our staff of any allergies or dietary requirements before ordering.  
(ask us which dish can be made VEGAN or GF)