

Entree

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|------------------|--|--|------------------|----------------|---------|---------|
| 1 | Satay Chicken (2 per/serve) Tender marinated chicken breast on skewers, grilled and served with peanut sauce. | \$8.50 | | | | |
| 2 | Money Bags (4 per/serve) Filled with mixed pork, crab meat, onions, corn and peanuts. | \$8.50 | | | | |
| 3 | Mini Spring Rolls (4 per/serve) Crispy rice paper rolls, filled with cabbage, carrot, vermicelli, green peas, onion and mushroom. | \$8.50 | | | | |
| 4 | Fish Cakes (4 per/serve) Minced fillet of fish, string beans, lemongrass, galangal and shallot mixed with specially selected chilli paste and deep fried. | \$9.50 | | | | |
| 5 | Salt & Pepper Squid - Marinated squid in flour, salt and pepper, fried until golden crispy served with a sweet chilli sauce. | \$9.50 | | | | |
| 6 | Steamed Dumplings (4 per/serve) Minced chicken, cabbage, onion and bamboo shoot served with Chef's special sesame garnished sauce. | \$9.50 | | | | |
| 7 | Curry Puffs (3 per/serve) Assorted vegetables cooked with Thai herbs and curry powder, then wrapped in puff pastry. | \$9.50 | | | | |
| 8 |  Stuffed Thai Style Chicken Wings (3 per/serve) Made with mixed chicken, pork, carrots, mushrooms & glass noodles. | \$11.00 | | | | |
| 9 |  Tempura Prawns (5 per/serve) Fried prawns Thai Style served with either a plum or sweet chilli sauce. | \$13.50 | | | | |
| 10 | Oysters - Natural or dressed with a lemon chilli Thai style sauce. | <table border="0" style="margin-left: auto;"> <tr> <td style="text-align: center;"><i>1/2 Dozen</i></td> <td style="text-align: center;"><i>1 Dozen</i></td> </tr> <tr> <td style="text-align: center;">\$20.00</td> <td style="text-align: center;">\$30.00</td> </tr> </table> | <i>1/2 Dozen</i> | <i>1 Dozen</i> | \$20.00 | \$30.00 |
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| \$20.00 | \$30.00 | | | | | |

Soups

- | | | <i>Entree</i> | <i>Main</i> |
|----|---|---------------|-------------|
| 11 | Tom Yum - Hot & Sour Soup (Chicken, Vegetables or Prawn)
An aromatic infusion of kaffir lime leaves, lemongrass, galangal, shrimp paste, chilli, onions, mushrooms, tomatoes, and lime juice. | \$9.50 | \$19.50 |
| 12 | Tom Kah - Coconut Infused (Chicken, Vegetables or Seafood)
A rich broth of coconut milk, kaffir lime leaves, lemongrass, galangal, chilli, onions, mushrooms, tomatoes and lemon juice. | \$9.50 | \$19.50 |
| 13 | Laksa Soup with Egg Noodles (Chicken, Vegetables or Seafood)
A famous mild chilli noodle soup of Hokkien noodles in coconut broth and with bean sprouts, Chinese broccoli, cherry tomatoes and onion. | | \$19.50 |



GF meals made to order



TA Containers/Bags 75c



Chef's Choice



House Specialty

Mains

Noodles

14



Phad Thai Noodles (Prawn or Chicken)

Your meat of choice stir-fried with rice noodles, peanuts, bean sprouts, spring onions and onions wrapped in an egg basket.

\$26.50

15

Hokkien Noodles (Prawns or Chicken)

Your meat of choice stir-fried with Hokkien noodles, light soy sauce, bean sprouts, onion and green vegetables garnished with sesame seeds.

\$26.50

Vegetarian

16



Veg Pad Thai Noodles

Stir-fried rice noodles, tossed with green vegetables, bean sprouts, fried tofu, spring onions, crushed peanut, egg and wrapped in an egg basket.

\$20.00

17



Thai Vegetable Curry

A Thai curry flavored with green chilli paste, kaffir lime leaves, fresh red chilli, basil leaves and coconut milk.

\$20.00

18



Mix Vegetables Stir-Fry

Thai stir-fry in light soy and oyster sauce based with fresh mixed vegetable and fried tofu.

\$20.00

19



Veg Fried Rice Thai Style

Thai fried rice with mixed vegetables, fried tofu, egg in light soy sauce with a side of cucumber and lemon.

\$20.00

Fried Rice (Mains)

20

Fried Rice (Chicken or Prawns)

Fried rice prepared Thai style with meat portions and veggies mixed throughout, served with a side of cucumber and lemon.

\$26.00

Rice on the side

Small

Large

21

Fried Rice (Egg & Vegetables)

\$13.50

22

Steamed Rice

\$4.00

\$6.00

23

Steamed Coconut Rice

\$4.50

\$7.00



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Chef's Choice



House Specialty

Beef

24

Red Beef Curry

Sliced tender beef that is infused in a delicious mild red curry paste with bamboo shoots, sweet basil and coconut.

\$26.50

25

Beef Stir-Fry with Oyster Sauce

A classic stir-fry with assorted green vegetables in oyster sauce and garlic.

\$26.50

26

Beef in Ginger & Shallots

Slices of tender beef stir-fried with ginger, shallot, onion, green vegetables and white wine.

\$26.50

27

Chilli Beef

Stir fried sliced tender beef that has been infused with a chili & basil sauce. Complimented with fresh crisp vegetables.

\$26.50

28



Massaman Beef Curry

Tendered chunks of beef simmered in a traditional Massaman curry, peanuts, baby potatoes and coconut milk for sweetness.

\$26.50

29



Sizzling Mongolian Beef

Served on a sizzling hot plate straight from the wok on a bed of stir-fried vegetables with cashew nuts and sesame seeds in a zesty sauce.

\$26.50

30



Thai Beef Salad

Tender beef tossed with a mixed salad of red onion, tomato, shallots and chilli lemon dressing.

\$26.50

Pork

31

Pork with Ginger

Stir fried sliced tender pork that has been marinated and infused with ginger. Complimented with fresh crisp vegetables.

\$26.50

32

Pork with Garlic and Pepper

Stir fried sliced tender pork that has been marinated and infused with garlic and pepper. Complimented with fresh crisp vegetables.

\$26.50

33

Sweet and Sour Pork

Sliced tender pork that has been marinated in a sweet & sour sauce and stir-fried with fresh crisp vegetables, garnished with sesame seeds.

\$26.50

34

Pork Belly

Served with a vegetable stir fry and a delightful sauce. Complimented with fresh crisp vegetables.

\$28.00



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Chef's Choice



House Specialty

Chicken

35

Green Chicken Curry

Tender chicken slices infused in a Thai curry flavored with green chilli paste, kaffir lime leaves, fresh red chilli, basil leaves and coconut milk.

\$26.50

36

Red Chicken Curry

Sliced tender chicken in a delicious medium mild red curry paste with bamboo shoots, sweet basil and coconut milk.

\$26.50

37

Panang Chicken Curry

A thick mild red curry flavoured with fresh red chilli paste, kaffir lime leaves, capsicum, green beans, peanuts, carrot and coconut milk.

\$26.50

38

Chicken and Cashew Nuts

Stir-fried chicken with crunchy cashew nuts, assorted vegetables and chilli jam.

\$26.50

39

Garlic Pepper Chicken

A chicken stir-fry of a soy-oyster sauce based with highlights of fragrant garlic and white pepper.

\$26.50

40

Chicken with Ginger

Tender chicken slices cooked as a stir fry infused with fresh ginger and complimented with fresh crisp vegetables.

\$26.50

41

Chicken and Chili

Tender chicken slices cooked as a stir fry infused with chilli sauce. and complimented with fresh crisp vegetables.

\$26.50

Duck

42

Red Curry Duck

Sliced tender duck marinated in a mild red curry paste with bamboo shoots, sweet basil, cherry tomato, lychee, pineapple and coconut milk.

\$27.00

43

Duck with Ginger

Stir fried sliced tender duck that has been marinated and infused with ginger, complimented with fresh crisp vegetables.

\$27.00

44

Duck with Garlic and Pepper

Stir fried sliced tender duck that has been marinated and infused with garlic and pepper, complimented with fresh crisp vegetables.

\$27.00

45

Chili Duck

Sliced tender duck that has been marinated and infused with chilli, stir fried with fresh crisp vegetables.

\$27.00



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Chef's Choice



House Specialty

Lamb

46



Lamb Massaman Curry

Slow cooked lamb infused in a sweet massaman curry with coconut milk, potatoes, onions, peanuts, herbs and spices.

\$27.50

47



Sizzling Mongolian Lamb

Served on a sizzling hot plate straight from the wok on a bed of stir-fried vegetables with cashew nuts and sesame seeds in a zesty sauce.

\$27.50

Seafood

48



Mixed Seafood with Chili

Stir fried mixed seafood that is infused with our chilli sauce. Complimented with fresh crisp vegetables.

\$27.00

49



Soft Shell Crab Salad

Deep fried in a delightful batter, soft shell crab portions on a bed of mixed green salad, cashews & herbs, topped with a Thai style dressing.

\$27.00

50

Garlic Prawns

Stir-fried prawns in a garlic and pepper sauce with fresh vegetables.

\$27.00

51

Chilli Prawns

Chilli infused stir fried prawns with fresh crisp vegetables.

\$27.00

52

Green Curry Prawns

Prawns infused in a Thai curry flavored with green chilli paste, kaffir lime leaves, fresh red chilli, basil leaves and coconut milk.

\$27.00

53

Chilli Squid

Chilli infused stir fried squid with fresh crisp vegetables.

\$27.00

54

Chilli Mussels

Stir fried mussels, infused with chilli sauce, with fresh crisp vegetables.

\$27.00

55

Curry Fish

Tender fish battered and infused in a Thai curry flavored with green chilli paste, kaffir lime leaves, fresh red chilli, basil leaves and coconut milk.

\$27.00

56

Sweet and Sour Fish

Fish marinated in a sweet & sour sauce and stir fried with fresh crisp vegetables, garnished with sesame seeds.

\$27.00

57

Deep Fried Chilli Basil Fish

Stir-fried deep fried fish with mixed vegetables and basil leaves with garlic and chilli.

\$27.00



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Chef's Choice




House Specialty

Beers & Cider

Singha (Thai beer)	Hahn Super Dry	
Corona	Victoria Bitter	
Heineken	Hahn 3.5	
James Squire "150 Lashes"	Somersby Apple Cider	\$8.50
Heineken		

White Wines

	Botle	Glass
House White Dry - Dried honeysuckle, toasted peach and pristine citrus. A light and flavoursome wine.		\$7.50
Houghton Classic White - Easy drinking exhibiting vibrant aromas and an abundance of zesty tropical fruit on the palate.	\$27.00	\$8.50
 Oyster Bay SB - A concentration of tropical and gooseberry flavours - crisp, elegant and refreshing.	\$35.00	\$9.50
 Ta-Ku SB - Tropical fruit and grassy herbaceous notes, lively, crisp palate. Refreshing with light or spicy dishes.	\$29.00	\$9.00
 Up Side Down SB - light green in colour with a nose full of gooseberry and tropical scents.	\$29.00	\$9.00
Lazy Day SB - Vibrant flavours of passionfruit and gooseberry.	\$27.00	\$8.50
 Hippie SB - Flavours of passionfruit and gooseberry persist from a voluminous bouquet to a crisp finish.	\$29.00	\$8.50
 Hippie SBS - A typical, punchy fruitiness.	\$27.00	\$8.50
 Hippie Chardonnay - Natural peach, butter and melon characters balanced with silky, mouth filling flavours.	\$27.00	\$8.50
 Flinders Bay SB - Lingers with attractive notes of lime, lemongrass, passion fruit and citrus with a clear finish.	\$27.00	\$8.50
Brown Brothers Crouchen Riesling - With enticing hints of ripe melon and a delicate finish to which riesling adds length of flavour and a distinctive stamp of elegance.	\$29.00	\$9.00
Brown Brothers Moscato Rosa - Sweet fruit palate with flavours of rosewater and fresh grapes, and a light spritz.	\$29.00	\$9.00
Brown Brothers Moscato - This aromatic sweet white has abundant flavours of sherbert and crunchy tropical fruits.	\$29.00	\$9.00
 Hippie Moscato - A lightly spritzed wine with floral aromas and hints of musk.	27.00	\$8.50

 **BYO Wine Only - Corkage of \$3.00 per person applies**



Sparkling Wines

Bottle 200ml



Oyster Bay Sparkling Cuvée Brut - Lime, citrus and white peach flavours followed by a crisp finish.

\$37.00

Brown Brothers Prosecco - A delicate wine displaying strawberry, watermelon and apple flavours.

\$32.00

Jacobs Creek Chardonnay Pinot Noir - has attractive melon and fresh fruit flavours. A fresh crisp wine.

\$32.00 \$10.50

McGuigan Black Label Sparkling Shiraz - A refreshing and vibrant sparkling red from McGuigan's famous Black Label range

\$29.00

Red Wines

Bottle Glass

House Dry Red - A classic dry red, manufactured from fruit that was late on the vine. Full colour and aroma from a solid red.

\$7.50

Oyster Bay Merlot - Soft spicy varietal flavours juicy plums and ripe dark fruits.

\$35.00 \$9.50

Brown Bros Merlot - Aromas of red berries, dried herbs and spices with undercurrents of liquorice.

\$31.00 \$9.00

Brown Bros Dolcetto - A vibrant red with attractive flavours of ripe summer berries. A distinctive fruit-driven wine.

\$29.00 \$9.00



Hippie Cabernet Merlot - Cab Sauv & Merlot fruit, amplified by discreet use of French oak. Rich, generous middle palate with a smooth lasting after taste. crisp finish.

\$29.00 \$8.50



Hippie Shiraz - Unmistakably WA, this shiraz has abundant fruit with hints of white pepper and spice flavours.

\$27.00 \$8.50

Spirits

Glass

Johnny Walker (red)

Vodka

Jack Daniels & Coke

Rum & Coke

Jim Beam & Coke

Gin & Tonic

Barcardi & Coke

\$8.50



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Drinks

	Can		
Coke, Diet & No Sugar	\$3.50	Spring Water	\$3.50
Lemonade, Solo & Sunkist	\$3.50	Sparkling Water	\$4.50
Lemon-Lime & Bitters	\$4.50		
Ginger Beer, Soda & Tonic Water	\$4.50		<i>Glass</i>
Peach Iced Tea	\$4.50	Coconut Water	\$6.50
Juice (Apple or Orange)	\$4.00	Mango Shake	\$6.50

Kids Menu



**Kids Nuggets
and Chips**



**Kids Fish
and Chips**



**Kids Fried Rice
(not hot or spicy)**

Desserts

Fried Ice-Cream

Ice-cream wrapped in coconut and breadcrumbs fried and served with chocolate or caramel topping and whipped cream. (your choice) \$9.50

Apple Pie and Ice-Cream

Apple pie made with a Thai tyle pastry, served with either ice-cream or whipped cream topping. \$9.50



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