

the Piano

TO START

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| Fried Soft Tofu (GF) Topped with crushed peanuts, sesame caramelized sweet chilli, coriander | 8.5 | Soft Shell Crab (GF) With tamarind spicy sauce and black pepper | 9.5 |
| Veg. Spring Roll (VG) Carrot, Chinese cabbage, mushroom and vermicelli noodles (4pcs) | 10.5 | Thai buffalo wing (GF opt.) Marinated and fried chicken wing with Thai herbs & spicy sauce (4pcs) | 12.5 |
| Veg. Curry Puff (VG) Pea, sweet corn and sweet potato, onion (4pcs) | 10.5 | Chicken Satay (GF opt.) Peanut sauce and Thai arjad (4pcs) | 13.5 |
| Vegetable Samosas Potato, peas, served with tamarind spicy sauce | 14.5 | Squid (GF) Coated in flour, salt & pepper with Thai herbs, Thai siracha dressing | 14.5 |
| Thai Fish Cake Piano own recipe of Thai Fish cake | 10.5 | Tom yum Soup Chicken or Prawn With traditional Thai spicy, chilli and lime juice | 15.5 |
| Crumbed Prawn Cutlets With sweet chilli Sauce | 10.5 | Beef Kebab Cake with lettuce & cucumber Beef minced, flower, secret spices (4 Pcs) | 16.5 |
| Prawn Cracker With sweet chilli Sauce serve in a bowl. | 6.5 | Fish & Chips Fried fish fillet with chips, salad, sauce and black pepper | 16.5 |
| Prawn Hacao With soya Sauce (5pcs) | 10.5 | | |

SALADS & GRILLS

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| Chicken Larb Gai (GF) Mint, coriander, kaffir lime leaves, red onion, Roasted ground rice, chilli | 17.5 | Slide Rump Beef Salad Mint, coriander, red onion, cucumber, tomatoes, lime leaf, Roasted ground rice and Thai herbs | 20.5 |
| Green Papaya Salad (GF) Carrot, peanut, green bean, cherry tomatoes and lemon dressing | 15.5 | Roast Pumpkin & Thai salad (GF)(VG) Coriander, lemongrass, lime leaf, red onion, cherry tomatoes, Cashew nut, bean shoot, topped with sesame | 18.5 |
| Grilled wild Barramundi Salad (GF) Mint, Green papaya, cucumber, cherry tomatoes, Red onion, coriander, lime leave, lemongrass | 22.5 | Soft Tofu Caramelized Salad Carrot, lettuce, Thai basil, red onion, lime leave, Lemongrass, coriander, mint | 18.5 |
| Grilled Tandoori Chicken Salad Marinated chicken, cucumber, lettuce, coriander | 18.5 | Fresh Seasonal Salad Lettuce, Thai basil cucumber, cherry tomatoes, Coriander, lime leave, lemongrass, bean shoot, green bean | 18.5 |



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FRIES& STIR-FRIES

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| Pad Thai with Prawn/Chicken (GF) 22.5 Rice noodles, roasted peanuts in tamarind sauce, bean shoots | Piano Crispy Duck leg confit (signature) 24.5 Baby corn, snake bean spicy soy, topped with crispy Thai basil |
| Pad Thai Tofu Vegetarian (GF) 18.5 | Stir-fried minced Chicken with basil 16.5 Chillies, green bean, garlic and Thai basil |
| Stir-fried Sliced Rump Beef 21.5 with green bean, onion, red chilli and Thai Basil | Stir-fried Cashew Nut Tofu 20.5 Fresh vegetables, water chestnut, spring onion and cashew nuts |
| Pad See Ew Stir-fried Chicken/Beef 20.5 with flat noodles, egg and Chinese broccoli | Stir-fried Cashew Nut Beef / Chicken 21.5 Fresh vegetables, water chestnut, spring onion and cashew nuts |
| Pad See Ew Stir-fried Vegetable 18.5 with flat noodles, egg and Chinese broccoli | Fried Rice with Prawn or Chicken 20.5 |
| Son-in-Law Eggs 12.5 Twice cooked egg, dressed in caramelised tamarind and fish sauce. | Asian greens Stir-fried 18.5 Ginger, garlic, oyster sauce |
| | Crispy fried whole Snapper (500g) 32.5 Chilli jam, Thai dressing and Salad |

CURRIES & STEAMES

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| Green Curry of Chicken breast (GF) 18.5 With eggplant, green bean, red chilli and Thai Basil | Green Curry Vegan with Pumpkin (GF) 17.5 With Thai eggplant, green bean, red chilli and Thai Basil |
| Massaman Curry of Slow cooked Lamb Shank (GF) 24.5 With potato, baby onion and roasted peanut | Red curry of Crispy Duck (GF) 25.5 Lychee, cherry tomatoes, pineapple, long red chilli and Thai basil |
| Panang Curry Chicken/Beef (GF) 18.5 Green bean, red chilli and lime leaves | Steamed wild Barramundi fillets (GF opt.) 26.5 In soy, ginger broth, spring onion, mushroom, baby corn |
| Spicy Red Beef/Chicken Curry 20.5 Cooked with red chilli, coriander, onion, garlic, ginger & Thai spices. | Creamy Red Curry Grilled Salmon (GF) 25.5 Green bean, cherry tomatoes and lime leaves |

SIDES

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| Coconut Rice 4.5 | Roti (Peanut sauce +\$1) 4.0 | Jasmine Rice 3.5 |
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