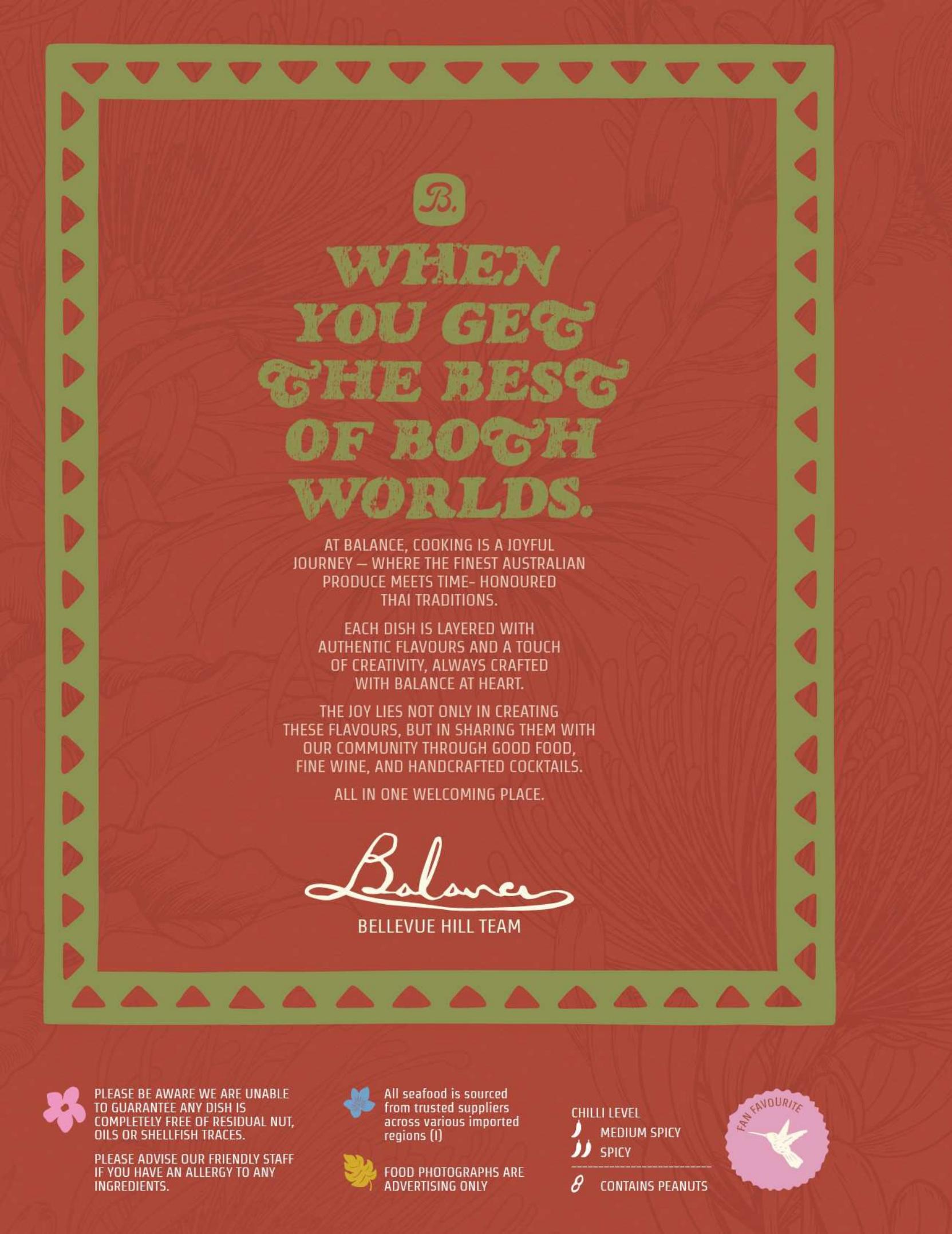




Balance
THAI RESTAURANT

balancethairstaurant.com.au



B. WHEN YOU GET THE BEST OF BOTH WORLDS.

AT BALANCE, COOKING IS A JOYFUL JOURNEY – WHERE THE FINEST AUSTRALIAN PRODUCE MEETS TIME- HONOURED THAI TRADITIONS.

EACH DISH IS LAYERED WITH AUTHENTIC FLAVOURS AND A TOUCH OF CREATIVITY, ALWAYS CRAFTED WITH BALANCE AT HEART.

THE JOY LIES NOT ONLY IN CREATING THESE FLAVOURS, BUT IN SHARING THEM WITH OUR COMMUNITY THROUGH GOOD FOOD, FINE WINE, AND HANDCRAFTED COCKTAILS.

ALL IN ONE WELCOMING PLACE.

Balance
BELLEVUE HILL TEAM



PLEASE BE AWARE WE ARE UNABLE TO GUARANTEE ANY DISH IS COMPLETELY FREE OF RESIDUAL NUT, OILS OR SHELLFISH TRACES.

PLEASE ADVISE OUR FRIENDLY STAFF IF YOU HAVE AN ALLERGY TO ANY INGREDIENTS.



All seafood is sourced from trusted suppliers across various imported regions (1)



FOOD PHOTOGRAPHS ARE ADVERTISING ONLY

CHILLI LEVEL



MEDIUM SPICY



SPICY



CONTAINS PEANUTS



Starters



PRAWN BETEL LEAF

(2) / 14.9

PRAWN, SHREDDED SLOW COOKED CHICKEN BREAST, THAI HERBS, CHILLI AND HOMEMADE SAUCE ON FRESH BETEL LEAF.

Please allow approx. 15 mins.

SPRING ROLLS

(4) / 12.9

FRIED SPRING ROLL PASTRY FILLED WITH CABBAGE, CARROT, CELERY, BLACK FUNGUS AND VERMICELLI, SERVED WITH PLUM SAUCE

CHIVE CAKE

(4) / 13.9

FRIED CRISP AND CHEWY GARLIC CHIVE CAKE, SERVED WITH CHILLI DARK SOY SAUCE

PULLED ROAST DUCK BAO (2) / 16.9

STEAMED PILLOW BAO BUNS FILLED WITH TENDER ROAST DUCK, FRESH CUCUMBER, LETTUCE, LACED WITH BALANCE'S SIGNATURE SAUCE.

Please allow approx. 15 mins.

Recommended with
PATTAYA SUNSET
(mocktail)
MOJITO
(cocktail)



more starters >>>

Starters cont.

CURRY PUFFS (4 VEG)

/12.9

CRISP PUFF PASTRY FILLED WITH MIXED VEGETABLES SERVED WITH MINT YOGURT AND SWEET CHILLI SAUCE.

SEARED SCALLOPS (2)

BBQ /12.9

SERVED WITH CREAMY CHILLI-LIME SAUCE.

PRAWN & CRAB SPRING ROLLS (4) /12.9

FRIED AND TOPPED WITH PLUM-HONEY DRESSING.

DUCK ROLLS (2) /14.9

CRISP ROAST DUCK WRAPPED WITH SPRING ROLL PASTRY SERVED WITH HOISIN SAUCE.

PETITE SATAY CHICKEN (8 SKEWERS)

BBQ /14.9

CHAR-GRILLED MARINATED CHICKEN SERVED WITH CUCUMBER, CARROT AND PEANUT SAUCE.

TAMARIND PRAWNS

(4) /16.9

LIGHTLY FRIED BATTERED TIGER PRAWNS, TOPPED WITH SWEET AND SOUR TAMARIND SAUCE, SERVED ON A BED SWEET POTATO CRISP.



CRISPY FRIED SOFT SHELL CRAB

(2) /14.9

SERVED WITH CARAMELIZED BALSAMIC MAYONNAISE.

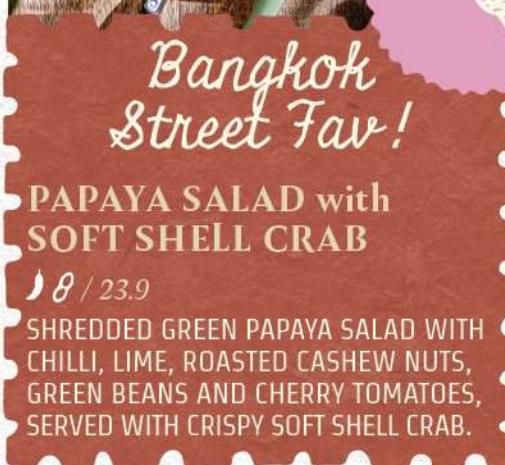
CRISPY SQUID /16.9

SPRINKLED WITH SEA SALT PEPPER AND MIXED HERBS, SERVED WITH MILD CHILLI LIME SOY SAUCE.

MIXED BITES (FOR 2 PEOPLE) /25.9

BATTER PRAWNS, PETITE SATAY CHICKEN SKEWER, VEGETARIAN CURRY PUFF, AND DUCK ROLLS SERVED WITH CHEF'S SELECTION SAUCES.

Soup



TOM YUM PRAWN

(3 PRAWNS) BBQ /16.9

SPICY AND SOUR SOUP SERVED WITH TIGER PRAWN, BUTTON MUSHROOM AND FRESH THAI HERBS.

TOM KAH KAI BBQ /16.9

SPICY AND SOUR SOUP SERVED WITH CHICKEN BREAST, BUTTON MUSHROOMS, FRESH THAI HERBS IN COCONUT MILK BROTH.

BBQ CHICKEN / 25.9

CHICKEN THIGH FILLET WITH STIR FRIED VEGETABLES AND SWEET CHILLI SAUCE.

BBQ WAGYU BEEF / 28.9

WAGYU BEEF SERVED WITH STIR FRIED VEGETABLES AND NAM-JIM-JEAW.



MOO PING (BBQ PORK) (4) / 25.9

GRILLED PORK SKEWERS, WITH NAM-JIM-JEAW AND STICKY RICE.

CHICKEN SALAD / 24.9

CHICKEN THIGH FILLET WITH MIXED SALAD AND CHILLI LIME DRESSING.

LARB GAI / 23.9

MINCED CHICKEN WITH GROUND ROASTED RICE, SPANISH ONIONS, MINT, CORIANDER AND MILD CHILLI LIME DRESSING.

WAGYU BEEF SALAD / 28.9

WAGYU BEEF WITH MIXED SALAD AND CHILLI LIME DRESSING.

Grilled lamb cutlets salad



Barbeque & Salad

CRYING TIGER / 26.9

MEDIUM RARE COOKED MARINATED RUMP BEEF TOPPED WITH GROUND CHILLI, THAI HERBS, GROUND ROASTED RICE AND SPICY CHILLI-LIME DRESSING.

CRISPY DUCK SALAD / 27.9

CRISPY BREAST DUCK WITH FRESH CUCUMBER, CORIANDER, BETEL LEAF, MINT, FRIED ONION, CRISPY GINGER AND MILD CHILLI LIME DRESSING.

GRILLED LAMB

CUTLETS SALAD (4) / 35.9

CHAR-GRILLED MARINATED LAMB CUTLETS SERVED WITH MIXED SALAD AND BALSAMIC DRESSING.

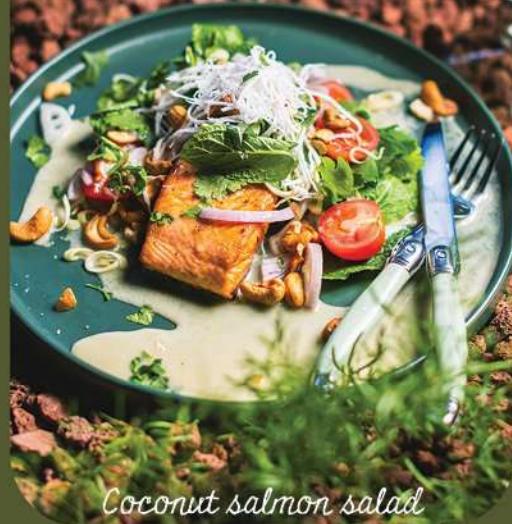
COCONUT SALMON SALAD / 30.9

SLOW COOKED SALMON FILLET SERVED WITH MIXED HERBS COCONUT MILK, CHILLI LIME DRESSING AND ROASTED CASHEW NUTS.

Recommended with

MARGARITA

(cocktail)



Coconut salmon salad

Wanted



Balance's signatures



Balance's spicy
crispy pork



Caramelised
crispy
pork hock

BALANCE'S SPICY CRISPY PORK !!

/ 28.9

TWICE COOKED PORK BELLY WOK TOSSED WITH GREEN BEAN, CHILLI, KAFFIR LIME LEAVES IN BALANCE SPICY HOMEMADE SAUCE.
Recommended with
A GLASS OF RED
(see drinks menu)

CARAMELISED CRISPY PORK HOCK / 34.9

SOFT TENDER MEAT ON THIN CRISPY PORK SKIN TOPPED WITH FRAGRANT CARAMELISED SAUCE AND SPRINKLE OF FRIED ONION.



Pra ram grob

KANA MOO GROB

/ 28.9

A FLAVOURFUL DISH OF STIR FRIED CHINESE BROCCOLI AND CRISPY PORK BELLY, SEASONED WITH OYSTER SAUCE.



PRA RAM GROB

8 / 28.9

GRAIN FED RUMP BEEF SLICED, STIR-FRIED WITH CHILLI JAM AND PEANUT SAUCE, SERVED ON TEMPURA BUK CHOY.

All time favourite
**GANG PHED
PED YANG**

/ 38.9

HALF ROASTED DUCK
SIMMERED IN RED
CURRY, LYCHEE,
FRESH PINEAPPLE
AND VEGETABLES.



**RED LAMB
CUTLET CURRY**

(4 CUTLETS) / 35.9

CHAR-GRILLED LAMB
CUTLETS DRESSED WITH
RED CURRY, SERVED ON
A BED OF STEAMED
GREEN BEANS.

**MASSAMAN
LAMB SHANK**

1x SHANK / 28.9

2x SHANKS / 41.9

SLOWLY COOKED LAMB
SHANK IN FRAGRANT
SPICED, COCONUT MILK
AND MASSAMAN CURRY,
SERVED ON MASHED
POTATO, WITH AND
STEAMED VEGETABLES.



**TAMARIND
ROAST DUCK**

/ 38.9

FAN FAVOURITE



AN EPIC OF TASTE
EXPLOSION!
ROAST DUCK (HALF),
GRILLED FRESH
PINEAPPLE, DRESSED
WITH TANGY TAMARIND-
PLUM SAUCE.

Wanted



Tamarind Roast Duck

Balance's signatures

Ocean Treats



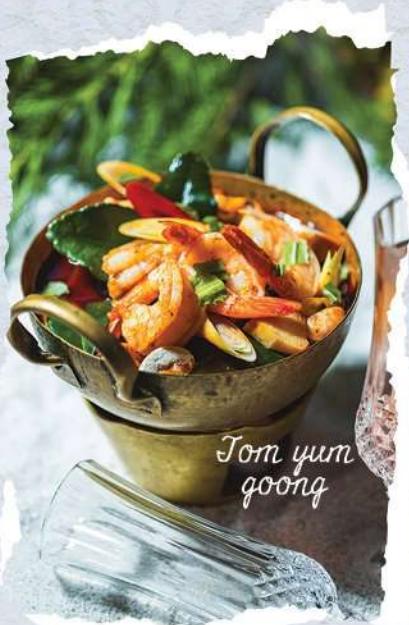
Balance Barramundi

✓ / 31.9

PAN FRIED WILD BARRAMUNDI FILLET, SERVED
WITH DRY GREEN CURRY RICE, STIR-FRIED VEGETABLES
AND DRESSED WITH GREEN CURRY SAUCE.

TOM YUM GOONG / 29.9

SPICY AND SOUR SOUP WITH MUSHROOMS AND FRESH THAI HERBS.



Tom yum goong

PAD SNOW PEA PRAWNS / 26.9

CRISP SNOW PEAS STIR-FRIED WITH PRAWNS, MUSHROOMS, CARROT AND TASTY SAVOURY MILD SAUCE.

PAD CHA SEAFOOD / 30.9

SPICY STIR-FRIED SQUID, PRAWNS AND SCALLOPS WITH GREEN PEPPERCORN, THAI GINGER, KAFFIR LIME LEAVES, CHILLI AND TURMERIC.

PAD GINGER BARRAMUNDI / 29.9

STIR-FRIED BARRAMUNDI FILLETS WITH ASIAN CELERY, SHREDDED GINGER, CARROT, BLACK MUSHROOMS, ONION AND SHALLOTS.

CRISPY SNAPPER & CHILLI TAMARIND SAUCE

(WHOLE FISH) / 45.9



Coco Prawns

/ 35.9

PRAWNS IN AROMATIC GREEN CURRY, THAI EGGPLANTS, GREEN BEANS AND BASIL SERVED IN THE FRESH YOUNG COCONUT.



Chilli Jam Soft Shell Crab

/ 28.9

A CROWD-PLEASING DISH, BATTERED FRIED SOFT SHELL CRAB, DRESSED WITH SPECIAL THAI STYLE CHILLI JAM SAUCE, SHALLOTS, ONIONS AND SLICED OF RED CHILLI.

Choose
VEGETABLES / 20.9
FRIED SOFT TOFU / 20.9
CHICKEN (BREAST FILLET) / 21.9

RUMP BEEF / 22.9
TIGER PRAWN / 25.9
ROAST DUCK / 26.9
SEAFOOD / 26.9



Stir Fried Noodle

OYSTER SAUCE

MIXED VEGETABLES.

CASHEW NUT SAUCE

WITH MIXED VEGETABLES,
ROASTED CASHEW NUTS
AND MILD CHILLI JAM.

CHILLI BASIL SAUCE

WITH CRUSHED GARLIC,
CHILLI, BASIL AND MIXED
VEGETABLES.

SATAY SAUCE

A STIR-FRIED WITH
AROMATIC HERBS,
VEGETABLES AND PEANUT
SAUCE.

GINGER & SHALLOT SAUCE

A STIR-FRIED WITH
BLACK FUNGUS, SHREDDED
GINGER, SHALLOTS, GARLIC
AND MIXED VEGETABLES.

CREAMY CHILLI BASIL SAUCE

HOMEMADE CURRY WITH
ASSORTED VEGETABLES.
SALTED SOYBEAN,
TURMERIC POWDER
AND GROUND CHILLI.

PAD THAI

A CLASSIC THAI STIR-FRIED
THIN RICE NOODLES WITH
EGG, CRUSHED PEANUTS,
TOFU AND BEAN SPROUTS.

PAD SE EW

A STREET FAVOURITE
DISH, STIR-FRIED THICK
RICE NOODLES WITH EGG,
VEGETABLES AND SWEET
SOY SAUCE.

PAD KEE MAO

SPICY STIR-FRIED THICK
RICE NOODLES WITH EGG,
CRUSHED GARLIC, CHILLI
AND BASIL.

PAD SATAY NOODLES

A PERFECT BLEND OF
SPICES COMBINED WITH
GROUND PEANUT AND
SEASONAL VEGETABLE.

LAKSA NOODLES SOUP

THIN RICE NOODLE WITH
BROCCOLI, CARROT AND
BEAN SPROUTS IN SPICY
COCONUT BROTH.

Curry

PANANG CURRY

MEDIUM SPICY THAI RED CURRY WITH VEGETABLES.

GREEN CURRY

NEVER GO WRONG WITH THIS TASTY DISH,
THAI GREEN CURRY WITH MIXED VEGETABLES.

MASSAMAN BEEF CURRY

TENDER BEEF BRAISED IN MASSAMAN CURRY,
SERVED WITH MASH POTATO.



TURMERIC PRAWN CURRY with ROTI (2)

TURMERIC CURRY WITH PRAWNS AND STEAMED
GREEN KALE, SERVED WITH GRILLED ROTI.



Fried Rice

FRIED RICE

THAI STYLE FRIED RICE WITH EGG, VEGETABLES AND,
SEASONING, ADD YOUR CHOICE OF MEAT.

DRUNKEN FRIED RICE

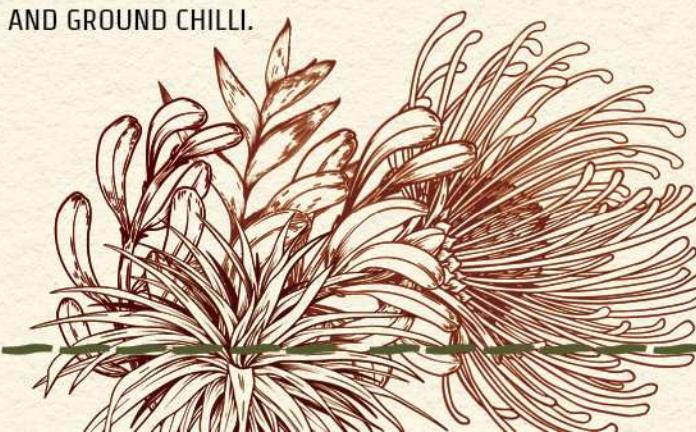
THE SAVOURY FLAVOURS OF THAI BASIL, WARMING
RED AND CHOPPED GARLIC RELEASING THEIR FLAVOUR.

KAO PAD SUB-PRA-ROD

(PINEAPPLE FRIED RICE) / 27.90

WITH TIGER PRAWNS, CASHEW NUTS, EGGS,
RAISINS, MIXED VEGETABLES.

EGG FRIED RICE / 15.9





Vegetarian dishes

or
you may feel like
veggies and tofu.

ASIAN GREEN / 22.9

FRESH ASIAN GREEN VEGETABLE STIR-FRIED
WITH FRIED SILKY TOFU AND GARLIC.

GINGER TOFU / 22.9

STIR-FRIED FRIED SILKY TOFU WITH
VEGETABLES IN GINGER SAUCE.

CHILLI GREEN PEPPERCORN EGGPLANT / 25.9

GRILLED EGGPLANT TOPPED WITH STIR-FRIED
MUSHROOMS AND VEGETABLES WITH SPICY-
CHILLI-BASIL-GREEN PEPPERCORN SAUCE.

Kids meal
(comes with steamed veggies)

\$16.9

**SATAY CHICKEN
SKEWERS** *8*

OR

CHICKEN NUGGETS

: Choose :

STEAMED RICE

EGG FRIED RICE

PAD THAI

Sides

STEAMED RICE 4.0

STICKY RICE 6.0

STEAMED MIXED

RED & BROWN RICE 7.0

COCONUT RICE 7.0

**STEAMED RICE with
PEANUT SAUCE** *8* 7.0

**PEANUT
SAUCE** *8* *SML 4.0 / LRG 6.0*

ROTI 5.0

THAI GARDEN SALAD 13.9

GREEN PAPAYA SALAD *18* 17.9

STEAMED MIXED VEGGIES 14.9

Set Menu

\$43
per person
MIN OF 4 PEOPLE

The Breeze

Entrée

- PRAWN BETEL LEAF
- VEGETARIAN CURRY PUFF
- PETITE SATAY CHICKEN
SKEWERS 8

Mains

- MASSAMAN BEEF CURRY
- BALANCE'S SPICY CRISPY PORK
- CHICKEN SALAD
- ASIAN GREEN

STEAMED RICE

\$50
per person
MIN OF 4 PEOPLE

The Balance's fav!

Entrée

- DUCK ROLL
- TAMARIND PRAWNS
- PAPAYA SALAD with SOFT SHELL CRAB

Mains

- TAMARIND ROAST DUCK
- CARAMELISED CRISPY PORK HOCK
- MASSAMAN LAMB SHANK
- STIR FRIED GINGER TOFU

STEAMED RICE





Balance Thai

27 BELLEVUE ROAD
BELLEVUE HILL NSW 2023

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0466 884 001

balancethairestaurant.com.au

 [@balancethai_belleviewhill](https://www.instagram.com/balancethai_belleviewhill)

 [Balance Thai Bellevue Hill](https://www.facebook.com/Balance-Thai-Belleview-Hill-102101111111111)

Open 7 days
Lunch
THU - SAT : 11.30 AM - 3.30 PM

Dinner
MON - SUN : 5PM - 9.30PM



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