Start with these —	
ROTI Start With these	\$5
With side of peanut sauce	
VEGETABLE SPRING ROLL (4 PCS)	\$9.9
(FRESHLY PREPARED IN HOUSE) Glass noodle, cabbage,	
carrot, coriander, spring onion, oyster sauce	
PRAWN SPRING ROLL (4 PCS)	\$10.9
(FRESHLY PREPARED IN HOUSE) Prawns, carrots, coriander,	
soy sauce	6100
SOOK SPICY FRIED CALAMARI	\$10.9
Mild spice, with a side of sweet chilli	
SON IN LAW GF (2 PCS)	\$10.9
Silky egg yolk with crispy skin, chilli, caramelised onion & herb relish	
	\$11.9
CRISPY CHICKEN WINGS (5 PCS)	STT'A
Deep fried chicken wings marinated with Thai herbs	4400
SOOK THAI STYLE DUMPLING (4 PCS)	\$12.9
(FRESHLY PREPARED IN HOUSE) Prawns, coriander, garlic,	
pepper, sesame oil	4400
CHICKEN SATAY GF (4 PCS)	\$12.9
Marinated chicken, coconut cream, lemongrass, turmeric with Thai peanut sauce	
SWEET CORN PATTIES (2 PCS)	\$12.9
Fried sweet corn, coriander, egg, garlic, pepper served with	712.9
sweet chilli sauce	
TOM YUM SOUP I GF	\$13.9
Hot & Spicy prawn with Asian mushrooms, lemongrass,	910.7
kaffir lime leaf	
PLA GOONG GF	\$13.9
Poached prawns, ginger, garlic, mint, Thai chilli paste	

Poached prawns, ginger, garlic, mint, Thai chilli paste	
Rice / Noodles ———	
JASBERRY JASMIN RICE	\$3
COCONUT RICE or BLACK STICKY RICE	\$4
GREEN CURRY FRIED RICE V, GF Jasmine rice, chicken, egg, green curry paste, Thai eggplant, basil, kaffir lime leaf	\$17.9
PINEAPPLE FRIED RICE V, GF Sliced chicken breast, Thai style fried rice with pineapple, egg, vegetables	\$17.9
THAI FRIED RICE V, GF Prawn, jasmine rice, Chinese broccoli, cherry tomato, egg, Thai fish sauce	S18.9
PAD KEE MAO V, GF Rice noodles, sliced chicken breast, egg, snake beans, fresh chilli, green peppercorns, Thai hot basil sauce	\$18.9
PAD SEE EW V, GF Flat rice noodles, prime sliced beef, egg, Chinese broccoli, pepper sweet soya sauce	\$18.9
PAD THAI CHICKEN V, GF Jantaburee rice noodles, egg, dried shrimp, tamarind, bean curd, chive, bean sprouts, peanuts	\$18.9
PAD THAI PRAWN V, GF Jantaburee rice noodles, egg, dried shrimp, tamarind, bean curd, chive, bean sprouts, peanuts	\$20.9

NO MSG $\,$ GF $\,$ I Gluten free $\,$ V $\,$ I vegetarian options

For all dietary requirements please advise your waiter prior to ordering



———— Fool like coled ———	
SOM TAM GF Green papaya, snake beans, roasted peanuts, lime, palm sugar,	\$14.9
tamarind sauce SOM TAM SOFT SHELL CRAB Green papaya, snake beans, roasted peanuts, lime, palm sugar,	\$17.9
tamarind sauce, softshell crab BEEF SALAD GF Prime sliced beef, Asian herbs, ground roasted rice,	\$16.9
mint leaves with Thai inspired dressing DUCK SALAD GF	\$16.9
Roasted in house duck, Asian herbs, ground roasted rice, mint leaves, with Thai inspired dressing	

———— Just for Vegans ———	
VEGAN ROTI	\$5
With side of peanut sauce VEGAN SPRING ROLL (4PCS)	\$9.9
(FRESHLY PREPARED IN HOUSE) Glass noodle, cabbage, carrot, coriander, spring onion, mushroom and soy sauce	
VEGAN SOM TAM GF Green papaya, snake beans, roasted peanuts, lime, palm sugar, tamarind sauce	\$14.9
VEGAN PINEAPPLE FRIED RICE GF Thai style fried rice with pineapple, tofu, vegetables	\$16.9
VEGAN THAI FRIED RICE Jasmine rice, Chinese broccoli, cherry tomato, tofu	\$16.9
VEGAN EVER GREEN GF Seasonal Asian greens, soy sauce	\$16.9
VEGAN PAD KEE MAO GF Rice noodles, tofu, snake beans, fresh chilli, green peppercorns, Thai hot basil sauce	\$17.9
VEGAN PAD THAI GF Jantaburee rice noodles, tofu, tamarind, bean curd, chive, bean sprouts, peanuts	\$17.9
VEGAN PAD SEE EW GF Flat rice noodles, tofu, Chinese broccoli, pepper, mushroom and soy sauce	\$17.9
VEGAN TOFU CASHEW NUT GF Tofu, cashew nuts, bell pepper, onion, garlic, dried chilli, soy sauce	\$17.9
VEGAN YELLOW CURRY GF Tofu, pumpkin, mini king oyster mushrooms, fresh vegetables	\$18.9

Fresh fish	
BARRAMUNDI (WHOLE FISH) GF	620.0
Fresh barramundi steamed with lemon, garlic,	\$29.9
chilli on wombok SNAPPER (WHOLE FISH)	\$29.9
Fresh snapper fried with three flavour tamarind sauce, Thai herbs, served with mixed salad, grated apple and cashew	, = ,

SUBJECT TO AVAILABILITY

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FEED MEIf you can't decide, we'll decide for you.

SOOK FEED ME For 2 + people \$50 P/P Ask to see our menu

YELLOW CURRY GF Tofu, pumpkin, mini king oyster mushrooms, fresh vegetables	\$18.9
GREEN CURRY V, GF	\$19.9
MASSAMUN BEEF CURRY GF Braised beef pieces, carrot, daikon, sweet & sour curry, peanuts	\$19.9
PANANG LAMB GF Lamb shank pieces in a thick curry, pumpkin, lime leaf	\$19.9
JUNGLE CURRY V, GF	\$20.9
RED CURRY ROAST DUCK V, GF In house five spice roast duck, grapes, pineapple, Thai spicy red curry	\$21.9

——— Something stirfried ——	
EVER GREEN GF Seasonal Asian greens, oyster sauce	\$16.9
TOFU CASHEW NUT GF Joint Control of the control o	\$17.9
PAD KRAPAO GF Sliced chicken breast, snake beans, bell peppers, sweet basil, spicy fish sauce	\$18.9
CRISPY PORK BELLY GF Crispy pork belly, Chinese broccoli, garlic, chilli, oyster sauce	\$19.9
CHICKEN CASHEW NUT GF Sliced chicken breast, broccoli, onion, bell pepper, cashew nuts, chilli jam	\$20.9
LEMONGRASS BEEF GF Sliced fillet, lemongrass, sweet basil, Thai spicy sauce	\$20.9
OCEAN ENVY Prawns, calamari, scallops, butter chilli paste, chilli jam, cashew nuts, broccoli, dried chilli, spring onion	\$23.9
CHU CHEE PRAWNS Creamy Thai spicy sauce, lightly battered prawns, Thai basil, coriander, served with steamed vegetables	\$24.9
THE PACIFIC Soft shell crab, krachai, green peppercorns, Thai basil with special secret sauce	\$25.9

Finish on a sweet note -	
ICE CREAM GF Choice of green tea / mango / coconut / vanilla	\$5
BLACK STICKY RICE GF WITH ICE CREAM Choice of vanilla / coconut	\$9.9
BANANA ROTI WITH VANILLA ICE CREAM	\$11.9