

## Start with these

<b>MOO SATAY / CHICKEN SATAY (GF)</b>	<b>10.9</b>
marinated collar pork/chicken, coconut cream, lemongrass, turmeric with thai peanut sauce (4pcs)	
<b>PRAWN SPRING ROLL</b>	<b>8.9</b>
prawns, carrot, coriander, soy sauce (4pcs)	
<b>VEGETABLE SPRING ROLL</b>	<b>7.9</b>
glass noodle, cabbage, carrot, coriander, spring onion, oyster sauce (4pcs)	
<b>PLA GOONG (GF)</b>	<b>12.9</b>
poached prawns, ginger, garlic, mint, thai chilli paste	
<b>SWEET CORN PATTIES (V)</b>	<b>11.9</b>
fried sweet corn, coriander, egg, garlic, pepper served with sweet chilli sauce (2pcs)	

## Soup anyone

<b>TOM YUM SOUP (GF)(V)</b> 🌶️	<b>9.9 / VEG 8.9</b>
hot & spicy prawn with asian mushroom, lemongrass, kaffir lime leaf	
<b>TOM SOM PLA (GF)(V)</b>	<b>9.9</b>
sweet & sour soup, flaked fish, ginger, tamarind, shallots, ground pepper	

## Feel like salad

<b>SOM TAM (GF)</b> 🌶️	<b>11.9</b>
green papaya, snake bean, roasted peanuts, lime, palm sugar, tamarind sauce, dried shrimp	
<b>SOM TAM FRESH PRAWN (GF)</b> 🌶️	<b>13.5</b>
green papaya, snake bean, roasted peanuts, lime, palm sugar, tamarind sauce, dried shrimp, prawn	
<b>SOM TAM SOFT SHELL CRAB</b> 🌶️	<b>14.5</b>
green papaya, snake bean, roasted peanuts, lime, palm sugar, tamarind sauce, dried shrimp, soft shell crab	

## What about some rice/noodles

<b>PAD THAI (GF)</b>	<b>18.5</b>
jantaburee rice noodle, prawn, egg, dried shrimp, tamarind, bean curd, chive, bean sprouts, peanuts	
<b>PAD KE MAO (V)</b> 🌶️	<b>17.5</b>
rice noodle, sliced chicken breast, egg, snake bean, fresh chilli, green peppercorn, thai hot basil sauce	
<b>GREEN CURRY FRIED RICE (GF)</b> 🌶️🌶️	<b>16.5 / VEG 15.5</b>
jasmine rice, chicken, egg, green curry paste, thai eggplant, basil, kaffir lime leaf	

<b>SON IN LAW (GF)</b>	<b>8.9</b>
silky egg yolk with crispy skin, chilli caramelised onion & herb relish (2pcs)	
<b>SALMON ON FIRE (GF)</b> 🌶️	<b>12.9</b>
tasmanian smoked salmon wrap in rice paper, lettuce, celery, with spicy chilli sauce on side (3pcs)	
<b>SOYA BEAN DIPPING (V)</b>	<b>10.9</b>
tofu in creamy soya bean dressing with roti bread & fresh seasonal vegetables	
<b>THAI ISAAN SAUSAGE</b>	<b>12.5</b>
pork, rice, garlic sausage served with som tam side (2 skewers)	
<b>CRISPY CHICKEN WINGS</b>	<b>9.9</b>
deep fried chicken wings marinated with thai herbs served with sweet chilli sauce (5pcs)	

<b>TOM KHAR GAI (GF)(V)</b>	<b>9.9 / VEG 8.9</b>
creamy sour soup, chicken, galangal, lemongrass, kaffir lime leaf	
<b>RAD NAA</b>	<b>14.9</b>
sliced beef, chinese broccoli, pepper, flat rice noodle, thick soup style sauce	

<b>DUCK SALAD (GF)</b> 🌶️	<b>12.9</b>
in house roast duck, asian herbs, ground roasted rice, mint leaves with thai inspired dressing	
<b>BEEF SALAD (GF)</b> 🌶️	<b>11.9</b>
prime slice beef, asian herbs, ground roasted rice, mint leaves with thai inspired dressing	
<b>GLASS NOODLE SALAD (GF)</b> 🌶️	<b>14.5</b>
glass noodle, seafood, coriander, shallots with chilli and lime dressing	

<b>PAD SE EW</b>	<b>17.5</b>
flat rice noodle, prime slice beef, egg, chinese broccoli, pepper, sweet soya sauce	
<b>THAI FRIED RICE (GF)</b>	<b>17.5 / VEG 15.5</b>
prawn, jasmine rice, chinese broccoli, cherry tomato, egg, thai fish sauce	
<b>KAO PAD SUPPAROD (GF)</b>	<b>16.5</b>
chicken, thai style fried rice with pineapple, egg, vegetables	

## Something stirfried

<b>EVER GREEN (GF)(V)</b>	<b>15.9</b>
seasonal asian greens, oyster sauce	
<b>TAO HOO LUEANG PAD (GF)(V)</b> 🌶️🌶️	<b>16.9</b>
tofu, cashew nut, bell pepper, onion, garlic, dried chilli, soy sauce	
<b>KANA MOO KROB (GF)</b> 🌶️	<b>16.9</b>
crispy pork belly, chinese broccoli, garlic, chilli, oyster sauce	

## Curry for you

<b>RED CURRY ROAST DUCK (GF)</b> 🌶️	<b>18.9</b>
in house five spice roast duck, grape, pineapple, thai spicy red curry	
<b>YELLOW CURRY (GF) (V)</b>	<b>15.9</b>
tofu, pumpkin, mini king oyster mushroom, fresh vegetables	
<b>GREEN CURRY (GF) (V)</b> 🌶️🌶️	<b>17.9</b>
BBQ Chicken breast fillet, lemongrass relish, bamboo, thai eggplant, basil	

## From the sea

<b>PLA MANOW (GF)</b> 🌶️	<b>25.9</b>
fresh whole barramundi steamed with lemon, garlic, chilli on wombok	
<b>PLA SAMROD</b>	<b>25.9</b>
fresh whole snapper fried with three flavour tamarind sauce, thai herbs	
<b>OCEAN ENVY</b>	<b>22.9</b>
prawns, calamari, scallop, butter chill paste, chilli jam, cashew nuts, broccoli, dried chilli, spring onion	

## Fancy a side

<b>JASBERRY JASMINE RICE</b>	<b>3</b>
<b>BLACK STICKY RICE</b>	<b>4</b>

## Finish on a sweet note

<b>BLACK STICKY RICE (GF) WITH ICE-CREAM</b>	<b>7.9</b>
choice of: vanilla / coconut	
<b>BANANA ROTI WITH VANILA ICE-CREAM</b>	<b>7.9</b>

<b>PAD KRPAO (GF)</b> 🌶️🌶️	<b>16.9</b>
sliced chicken breast, snake bean, bell peppers, sweet basil, spicy fish sauce	
<b>LEMONGRASS BEEF (GF)</b>	<b>17.9</b>
scotch fillet, lemongrass, sweet basil, thai spicy sauce	
<b>CHICKEN CASHEW NUT (GF)</b>	<b>17.9</b>
sliced chicken breast, broccoli, onion, bell pepper, cashew nut, chilli jam	

<b>MASSAMUN BEEF CURRY (GF)</b>	<b>17.9</b>
braised beef, carrot, daikon, sweet & sour curry	
<b>PANANG LAMB (GF)</b>	<b>17.9</b>
lamb shank thick curry, pumpkin, lime leaf	
<b>JUNGLE CURRY (GF) (V)</b> 🌶️🌶️	<b>18.9</b>
king prawns, snake beans, krachai, green peppercorn, broth style curry	

<b>THE PACIFIC</b> 🌶️🌶️	<b>23.9</b>
soft shell crab, krachai, green peppercorn, thai basil with special secret sauce	
<b>CHU CHEE PRAWNS</b> 🌶️	<b>22.9</b>
creamy thai spicy curry, prawns, thai basil, coriander served with steamed vegetables	
<b>GOONG MAKHAM (GF)</b>	<b>23.9</b>
king prawns, snow peas, tamarind sauce	

<b>COCONUT RICE</b>	<b>4</b>
<b>ROTI</b>	<b>4.5</b>
with side of peanut sauce	

<b>ICE CREAM (GF)</b>	<b>3.9</b>
choice of: green tea / mango / coconut	
<b>NO MSG (GF) GLUTEN FREE OPTIONS (V) VEGETARIAN OPTIONS VEGAN OPTIONS AVAILABLE</b>	

if you have any special dietary requirements or requests please inform our friendly staff

**STONK**

**EAT DRINK BE HAPPY**