

ENTREES

Sweet Corn fritters	Traditional deep-fried sweet corn fritters. 8.9
Lemongrass sausage (new)	'Sai Oua' ground pork, lemongrass & kaffir lime sausage. Hand made by us. 8.9
Temple fish cakes	Dollops of minced fish & thai herbs, served with salad & topped with peanuts and roast coconut. 11.9 GF
 Larb chicken balls	Minced chicken with basil, mint, kaffir lime leaf, shallot, chilli and roast rice. 9.9 GF
Temple wings (8)	Original - House special chicken wings marinated in thai herbs. 8.9 GF  Spicy - In rich tamarind/chilli sauce, with coriander and kaffir lime. 9.9 GF
Chicken satays (4)	Marinated tenderloin, grilled & served with peanut sauce. 9.9
Pork skewers (2)	Marinated pork skewers, street style! 6.9
Dim Sims (4)	Steamed pork dim sims, with shitake mushrooms. 9.9
Curry puffs (4)	Ground chicken, potato, onion and sweet corn, wrapped in puff pastry. 8.9
BBQ chicken	Tender, marinated thigh fillet, sliced with a rich side sauce. 9.9
Spring Rolls (4)	Deep-fried vegetarian spring rolls. 8.9
Soft-shell crab	Lightly battered and deep-fried, served with dipping sauce. 13.9
Calamari	Deep-fried crumbed calamari served with sweet chilli sauce. 10.9

SOUPS

 Tom Yum soup	Lemongrass, galangal, chilli & kaffir lime hot-and-sour soup SEAFOOD 12.9 CHICKEN 11.9 VEGETABLES 10.9 Main size +\$6
Tom Kha soup	A milder Thai soup with coconut milk SEAFOOD 12.9 CHICKEN 11.9 VEGETABLES 10.9 Main size +\$6
 'Poh Tak' hotpot	Hot-and-sour seafood (prawns, calamari, mussels) soup, with red onion, onion, mushroom, basil, tomato and dry chilli. 23.9 (Available main size only)



CURRIES

Mussaman	Slow-cooked mussaman curry, with potato, fried red onion and shallots. Topped with coconut cream. GF BEEF 22.9
 Duck A'hoy	Red curry with roast duck, lychees, pineapple, beans & cherry tomatoes. Served in half pineapple 'boat'. 28.9
 Green curry	Classic chicken curry with small Thai-style eggplant, sliced beans, bamboo & chilli. 19.9 GF VEG Opt.
 Wild pepper-leaf curry	A rich southern-style curry with 'bai cha plu' (wild pepper leaf), kaffir lime, beans, chilli and red onion. GF SEAFOOD 25.9
 Gang gai ginger	Northern-style curry with slow-cooked chicken thigh fillets, fresh ginger, red onion, peanuts and onion. 21.9
 Choo-chee curry	Fragrant Thai curry, best with seafood. GF WHOLE FISH (Fresh barra/snapper) 38.9 KING PRAWNS 25.9
Panang beef	Sweeter beef curry, with beans, chilli, peanuts & kaffir lime. 19.9 GF, VEG Opt.
 Red chicken curry	Red chilli based curry, with beans, small Thai eggplant, sliced bamboo, chilli & kaffir lime. 19.9 GF VEG Opt.

STIR FRIES

 Prik Khing	Chilli and ginger stir-fry with fresh sliced beans & large chilli. PORK BELLY (pieces) 21.9 PORK (fillet) 19.9
 Sweet Basil	'Ka pow!' basil stir-fry with sliced beans, onion, bamboo and fresh chilli. CHICKEN (mince) 19.9 PORK (mince) 19.9 GF Opt. VEG Opt.
 Pad-Cha Seafood	A delicious seafood stir-fry with whole peppercorns, basil, sliced beans, small Thai eggplant, chilli, kaffir lime and 'kra-chai'. 22.9 GF Opt.
Ginger	Fresh & fragrant ginger stir-fry with onion, black fungus, mushrooms, wombok, broccoli, shallot and chilli. SEAFOOD 22.9 CHICKEN 19.9 GF Opt. VEG Opt.
Cashew Nut	Aussie-favourite with cashew nuts, onion, shallot, mushroom, capsicum & broccoli. CHICKEN 19.9 BEEF 19.9 GF Opt. VEG Opt.
 Kailan	Kailan (Chinese broccoli leaf) stir-fry tossed with chillies and roast duck or pork belly pieces. PORK BELLY 21.9 GF Opt. ROAST DUCK 25.9 (No GF Opt.)
Sweet & Sour pork	Pork stir-fry with pineapple, tomato, capsicum, broccoli, cucumber & shallot. 19.9 GF Opt. VEG Opt.



THAI SALADS & SPECIALS

-  Som Tum 'Thai' Green papaya, beans, tomato, peanuts and dry shrimp. 16.9 **GF Opt.**
-  Beef Waterfall Thai beef salad, with cherry tomatoes, cucumber, mint, Thai coriander, shallot and red onion. 22.9 **GF Opt.**
-  Yum Gai Yang Grilled chicken with tomato, coriander, shallot, red onion, cucumber. 22.9
-  Larb Aromatic salad with mint, coriander, chilli, ground roast rice, red onion, coriander and shallot. CHICKEN MINCE 21.9 PORK MINCE 21.9 **GF Opt.**
-  Pla Goong Tiger prawns salad with red onion, mint, coriander, shallot, lemongrass, tomato, chilli and thai coriander 23.9
- Goong Makham King prawns with tamarind sauce, topped with dried shallot & fresh coriander. 25.9 **GF**
- BBQ Chicken Marinated chicken thighs, barbecued with spicy sauce. 21.9
- Whole Fish Fresh Australian whole barra, \$39.9 Choose:
-  STEAMED - Chilli and lime sauce (allow 20-25mins cooking time) **GF**
 -  STEAMED - Ginger and soy sauce (allow 20-25mins cooking time)
 -  DEEP-FRIED - 'Luy Saun', with red onion, mint, coriander, shallot, ginger, peanut, chilli, cashew nut, tomato, lemongrass and thai coriander. **GF Opt.**
- Fish fillet -- Salt n Dry Australian barra fillet, battered & topped with 'salt & pepper' capsicum, onion & dry shallot. DEEP-FRIED BARRA 24.9

NOODLE STIR FRIES

- Pad Thai Thailand's famous noodle dish with egg, tofu, sprout & chives
PRAWN 21.9 CHICKEN 18.9 (Wrapped in Omelette +\$4) **GF Opt. VEG Opt**
- Pad See Ew Rich flat-noodle chicken stir-fry with kai-lan. 18.9 **GF Opt. VEG Opt**
-  Drunk Noodles A mixed-up stir-fry of beef, flat rice noodles, sliced beans, onion, chilli, peppercorns, kai-chai & wombok. 19.9 **GF Opt. VEG Opt**
-  Pad Nham Prik Pao Hokkien noodle stir-fry with onion, capsicum, shallot, mushroom and basil.
CHICKEN \$18.9 PRAWNS \$21.9
- Mee Grob Crispy egg-noodle stir-fry with pork, wombox and kai-lan. 19.9



RICE DISHES

Temple Fried Rice	Flavour-packed fried rice with egg, onion and kai-lan. GF Opt. PRAWN 19.9 CHICKEN 16.9 VEGETARIAN 16.9
 Basil Fried Rice	Fried rice with sweet Thai basil, onion, sliced beans & large chilli. GF Opt. PRAWN 20.9 CHICKEN 17.9 VEGETARIAN 17.9
Pineapple Fried Rice	House special prawn fried rice, with pineapple, tomato, onion, sultana and shallot served in a pineapple 'boat'. 23.9
Coconut Rice	Steamed jasmine rice with coconut cream and toasted coconut/sesame seeds. LARGE 9.9 SMALL 6.9
Steamed Jasmine Rice	LARGE 7.9 SMALL 4.9
Rotti bread	Crispy fried roti bread ... great with curries. 5.9

KIDS

Chicken strips	Marinated chicken pieces served with steamed rice. \$7.9
Hot chips	Plate of battered, deep fried chips & tomato sauce. \$6.9
Sweet potato chips	Hot sweet potato chips & tomato sauce. \$7.9
'Nid-noy' stir-fry	Kids chicken stir-fry with sweet & sour sauce, broccoli, capsicum, mushroom, shallot & onion. Served with rice. \$9.9 GF Opt.
'Nid-noy' noodle stir-fry	Kids chicken & noodle stir-fry with tomato sauce, broccoli, capsicum, mushroom, shallot & onion \$9.9 GF Opt.
Kids drinks	Pop-tops (apple, apple & blackcurrant, orange). \$1.9
Kids ice cream	Small ice-cream, with freckles. \$2.9

GF & OTHER OPTIONS

All meals marked "GF" are already gluten free.
All meals marked "GF-Opt" can be prepared GF, please request with staff
All meals marked "VEG-Opt", can be made vegetarian.

Want to change meat ?	Price to change meat options in main meal dishes. ROAST DUCK +\$6 (Please note, our roast duck is not gluten free) SEAFOOD/PRAWNS +\$3 PORK BELLY (pieces) +\$2
Qld Public holidays	15% surcharge applies



TEMPLE
THAI MILTON

BANQUETS*

Chaing Mai Banquet. \$29.9pp

Entrees	Chicken satays, curry puffs & corn fritters
Mains	Mussman beef curry, Pad Thai chicken Prik Khing pork belly Steamed rice
Dessert^	Ice-cream/fruit or coffee or tea

Phuket Banquet. 34.9pp

Entrees	Fish cakes, calamari & chicken satays
Mains	Barra/Snapper fillet, Salt and Dry Prik-khing (chilli & ginger) seafood stir-fry Wild pepper leaf seafood curry Steamed rice
Dessert^	Ice-cream/fruit or coffee or tea

Bangkok BYO (build-your-own) Banquet 31.9pp

Entrees (Choose 3)	Corn fritters, fish cakes, larb chicken balls, chicken wings, chicken satays, pork skewers, dim Sims, curry puffs, spring rolls, calamari
Mains (Choose 3)	Noodle -- Pad Thai, Pad See Ew, Suki or Rad Na, Curries -- Green curry, panang curry or gang-gai (ginger) curry Stir-Fries -- Basil, Cashew nut, Prik Khing, ginger or sweet & sour Steamed Rice
Dessert^	Ice-cream/fruit or coffee or tea

* *Minimum 4 people*

^ *+\$3pp for any main menu dessert item*

DESSERTS

Lychee Love	Black sticky rice with lychees and coconut cream. \$10.9
Temple bananas	Bananas, wrap in puff pastry, deep-fried & served with ice-cream. \$9.9
Deep-fried ice-cream	Deep-fried ice-cream with your choice of topping. \$8.9



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LUNCH SPECIALS

Mon-Fri, 11-3pm only. Lunch special curries/stir-fries served with rice

\$11.9

- Cashew nut Aussie-favourite with cashew nuts, onion, shallot, mushroom, capsicum & broccoli. **GF Opt.**
 - Pad See Ew Flat noodle stir-fry with kai-lan. **GF Opt.**
 -  Green curry Classic Thai curry with small eggplant, sliced beans, bamboo & chilli. **GF**
- Above meals... Choose chicken, pork, beef, tofu or vegetarian (11.90)
Seafood (+\$3) Duck (\$+7)**

\$13.9

- Prik khing Chilli and ginger stir-fry with fresh sliced beans & large chilli.
 - Pad Thai Thailand's famous noodle stir-fry with egg, tofu, bean sprouts & chives. (Pad thai wrapped in egg +\$4) **GF Opt.**
 - Panang curry Sweeter curry with sliced beans, chilli, peanuts & kaffir lime.
 -  Yellow curry Milder yellow curry, with potatoes.
 - Fried Rice Thai-style fried rice with basil, egg, onion and kai-lan. **GF Opt.**
 -  Basil fried Rice Our extra-special fried rice with Thai basil and a bit of spice. **GF Opt.**
 -  Laksa Spicy noodle soup, with fried tofu, egg noodles and bean sprouts.
 -  Tom Yum Classic Thai tom yum soup. Choose Seafood, chicken or vegetables only.
- Above meals... Choose chicken, pork, beef, tofu or vegetarian (13.90)
Seafood (+\$3) Duck (\$+7)**

-  Basil stir-fry & omelette 'Ka pow!' basil stir-fry with sliced beans and fresh chilli. (With omelette) CHICKEN (mince) or PORK (mince). **GF Opt.**

\$15.9

-  Pork belly Pork belly pieces stir-fried, choose kai-lan, basil or prik-khing style
- Mussaman beef Slow-cooked mussaman beef curry, with potato, fried red onion & shallots. **GF**
-  Larb Spicy salad with mint, coriander, chilli, roast rice, red onion, coriander and shallot. Served with rice. CHICKEN (mince) or PORK (mince). **GF Opt.**
-  Pad Cha seafood A delicious seafood stir-fry with whole peppercorns, sliced beans, small Thai eggplant, chilli and 'kra-chai'. **GF Opt.**



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