

Trinitas Thai

Menu

Our Menu



TRADITIONAL MENU

The Traditional Menu is Thai Through and Through, and brings you the famous Thai dishes that has made Thai cuisine world

Trinitas Thai

Menu

FISH CAKES (4) 13

Fish fillets with chili paste, green beans with cucumber sauce.

Tom Kha Gai 11

Coconut milk spiced with galangal, lemon juice, chicken and mushroom

Tom Yum Goong 13

Hot and sour prawn soup, with Thai herbs, lemon juice and mushrooms

Ahaan Lak (Main)

Green Curry Chicken 24

Popular Thai curry with green chili paste, coconut cream and vegetables

Panaeng Curry Lamb 27

Sliced tender lamb cooked in thick coconut cream, Panaeng curry paste and shredded kaffir leaves

Red Curry Duck 27

Boneless roasted duck with pineapple, tomato, Thai basil and cherry tomato, simmered in coconut milk red curry

Larb Gai 24

Chopped chicken mixed with onions and mint leaves, sprinkled with toasted rice powder and seasoned with Thai Lime dressing

Beef Salad 24

Grilled pieces of beef fillet mixed with Thai spicy lime sauce and herbs

Chicken Cashew 26

Lightly battered chicken breast strips, stir-fried in a rich sauce with cashew nuts, (popular)

Beef Basil 24



Trinitas Thai

Menu



CONTEMPORARY MENU

Contemporary menu brings the new style of Thai cuisine that brings modern trends in Thai culinary culture to Australia such as Yum Scallops and Triple Salad.

Ahaan Wang (Entrée)

Miang Fish(3) 12

Betel leaf topped with a mixture of Thai herbs, fried fish fillet served with palm sugar sauce

Yum Scallop (3) 14

Pan fried marinated scallops with green apple salad and tamarind sauce.

Pla Goong (4) 14

Grilled prawns with a mixture of Thai herbs, served with tangy spicy sauce.

Muk Pra Jeen 15



Trinitas Thai

Menu

Red Curry Prawns 27

Prawns in a mild red curry and vegetables'

Triple Salad 28

Spicy crispy squid, prawn and fish salad with Thai dressing.

Triple-spice Chicken Curry 27

A unique taste sensation. Trinitas Thai creation, this exciting amalgamation of three aromatics produces a brilliant spicy curry, served with roti bread

Thai Imperial Fish (our chef's proudest creation)

A delightful light tempura fish with exciting Thai-provincial sauce and a lavish accompaniment of rich yoghurt cream. 30

Green Curry Seafood Coconut 28

Seasonal seafood in green curry with coconut meat served in a coconut shell.

Jungle Curry Chicken (without coconut milk) 25

Highly spiced curry chicken with chili, green peppercorn, fingerroot, kaffir lime, lemongrass and bamboo shoot.

Honey pork neck (our chef's signature) 29

Very tender pork neck meat slowly braised in tamarind, honey, star anise, served with steamed vegetables.

Trinitas fish

Fried fish fillet topped with Thai herbs, sweet tamarind and cashew nuts



[Back to the top](#)



Trinitas Thai

Menu



FUSION MENU

The Fusion Menu fuses other countries and Thai favourites together in a multicultural culinary delight. Some are very common that you would think it originates from Thai cuisine.

Ahaah Wang (Entrée)

Curry puff chicken (4) 12

Marinated mince chicken with curry powder, wrapped in pastry, with sweet vinegar sauce.

Satay chicken (4) 13

Marinated satay chicken in paneng curry sauce on a bed of seasonal vegetables.

Mee-Krob 14

Crispy rice noodles with prawns, tofu and onions toasted in a sweet and sour tamarind sauce.

Barbecue Pork & Sticky rice (3) 13

Latest addition, very famous street food, tapas marinated BBQ pork on sticky rice served with Nam Jim. (homemade dipping sauce)



Ahaan lak (Main)

Satay Paneng curry chicken 26

Marinated satay chicken in paneng curry sauce on a bed of seasonal vegetables.

Massamun Curry Beef 24

Trinitas Thai

Menu

Golden crumbed prawns served with delicious apple salad sprinkled with peanuts.

Spicy Lamb 27

Sliced tender lamb backstraps, stir fried in garlic and lemongrass sauce

Pad Khing chicken 24

Chicken stir fried in a light soy sauce, oyster sauce with ginger julienne and seasonal vegetables.

Tree Kings 28

Lightly battered fish, calamari and prawns in a rich sauce with vegetables and cashew nuts , very popular

Baby Watercress Fish 29

Succulent steamed fish fillet with ginger, galangal and a unique spicy sauce



RICE, NOODLES AND OTHERS

Trinitas Thai

Menu

containing high level of antioxidants: beta carotene etc.

Fried Rice Chicken	21
Pad Thai Noodles with prawns	22
Combination vegetables and tofu	20
Roti : Plain/ with peanut sauce	5/6

Dessert

Trinitas Delight	8.5
A wonderful mixture of Pandan sticky rice, lychee and mango ice cream.	
Khao Neow Sankhaya	9.5
Warm black sticky rice topped with baked taro custard	
Berry Rapture	13.5
A succulent mixture of berries, dressed with rapture sauce (melted white chocolate, thickened cream and Malibu liqueur), sprinkled with exotic nuts and caramelised toffee, served with ice cream.	
Ricketts Point Ice Cream	13
3 mixed flavoured	

Drinks

Singha beer, Leo beer, Chang beer	8
Victoria Bitter, Cascade Light	6
Crown lager, James Boags	7
Corona, Stella Artois	8



Trinitas Thai

Menu

Coke, Diet Coke, Lemonade, Lemon Squash, Orange Juice, Apple Juice

Lemon lime bitters, Raspberry lemonade 4.5

Coffee (Vittoria) 4

Espresso, Cappuccino, Latte, Flat white, Hot Chocolate

Tea (T2) 4

Green Tea, Earl Grey, English Breakfast, Peppermint, Trinitas Tea

*Corkage 7 per bottle



WHITE WINE

Wild River Sparkling Brut 8.5/36

YarraValley, VIC

Stefano Lubiana Sparkling Brut 52

Graton, TAS

Huia Brut Blanc de Blancs 45

Trinitas Thai

Menu

Mitchell "Waterval" Riesling	50	
Clare Valley, SA		
Poison Hill Riesling	46	
Frankland River, WA		
Red Claw Pinot Gris	50	
Mornington Peninsula, VIC		
Innocent Bystanders Pinot Gris	42	
King Vally, VIC		
S.C.Pannell Adelaide Hills Pinot Grigio	44	
McLaren Vale, SA		
Wairau River Pinot Gris	12/48	
Marlborough, NZ		
Villa Wolf Pinot Gris	36	
Pfalz, Germany		
Stefano Luiana Sauvignon Blanc	50	
Granton, TAS		
Rocky Gully Sauvignon Blanc	10/38	
Frankland River, WA		
Momo Sauvignon Blanc	11/4	
Marlborough, NZ		
TeMata Estate Sauvignon Blanc	42	
Marlborough, NZ		
Hunky Dory Sauvignon Blanc	36	
Marlborough, NZ		
Dog point Sauvignon Blanc	59	

Trinitas Thai

Menu

Chestnut Hill Chardonnay	50
Cardinia Ranges, VIC	
Giant Steps Chardonnay	60
Yarra Valley, VIC	
Scorpo Chardonnay	65
Mornington Peninsula, VIC	
Leeuwin Estate "Prelude" Chardonnay	55
Margaret river, WA	

[Back to top](#)



RED WINE

Woodstock Grenache Rose	39
-------------------------	----

Trinitas Thai

Menu

Innocent Bystanders Pinot Noir	46	
Clare Valley, VIC		
Manawa Pinot Noir	9/38	
Marlborough, NZ		
Stefano Lubiana Primavera Pinot Noir	55	
Granton, TAS		
Punt Road Merlot	45	
Yarra Valley, VIC		
Penley Estate 'Gryphon' Merlot	40	
Coonawarra, SA		
Frankland Estate Cabernet Sauvignon	42	
Frankland River, WA		
Jim Berry "The Cover Drive" Cab Sauv	46	
Clare Valley, SA		
Mitchell "Sevenhill" Cabernet Sauvignon	52	
Clare Valley, VIC		
Heartland Cabernet Sauvignon	10/	
Limestone Coast, SA		
Balnaves Cabernet Merlot	42	
Coonawarra, SA		
Leeuwin Estate 'Prelude' Cabernet Merlot	48	
Margaret River, WA		
Mount Langi Ghiran 'Billi Billi' Shiraz	10/40	
Grampians, VIC		

Trinitas Thai

Menu

Glaetzer Wallace Shiraz Grenache 39

McLaren Vale, SA

Innocent Bystander Sparkling Muscato (375mls)28

Yarra Valley, VIC

Punt Road Botrytis Semillon (500 mls) 40

Yarra Valley, VIC

Our
Take-away menu

Click here



Trinitas Thai

Menu

Our current special

Slowly cooked lamb shanks in our signature massaman curry sauce with Japanese sweet potatoes.



Trinitas Thai

Menu

Past special : Thai-style prawn ravioli

Exclusive to Trinitat Thai, these delicious al dente pasta parcels are filled with prawns and topped with a traditional lemongrass and galangal-infused coconut sauce.



Trinitas Thai

Menu

© 2021 | [Privacy Policy](#)

Template by [TemplateMonster](#)

