

SOUP

CHICKEN OR VEGETABLE AND TOFU	\$10.00
PRAWNS	\$12.00
SEAFOOD	\$15.00

11- TOM YUM

Meat of your choice or Tofu with onion, mushroom, baby corn, lemongrass, kaffir lime leaf, galangal and lemon juice

12 – TOM KHA

Meat of your choice or Tofu with coconut milk, onion, mushroom, baby corn, lemongrass, kaffir lime leaf, galangal and lemon juice

SALAD

15 – THAI GARDEN SALAD \$15.00

Steamed vegetable with boiled egg, fried tofu, and dried shallot served with peanut sauce

16 – BEEF SALAD \$20.00

Grilled slices of rump beef with lemongrass, kaffir lime leaves, cucumber, tomato, spring onion, coriander and mint dressed in lime juice

17 – LARB GAI \$20.00

Minced chicken seasoned with ground roasted rice, lime juice, chili and fresh asian herbs

18 – LARB PORK \$20.00

Minced pork seasoned with ground roasted rice, lime juice, chilli & fresh asian herbs

19 – NAM TOK MOO \$22.00

Grilled & marinated pork neck seasoned with ground roasted rice, lime juice, chilli and fresh asian herbs

20 – LARB PED (DUCK SALAD) \$22.00

Roasted marinated duck breast cooked with ground roasted rice, lemon grass, kaffir lime leaves, spring onion, coriander, mint dressed in lime juice

21 – YUM TALAY \$22.00

Mixed seafood lemon grass, kaffir lime leaves, spring onion, coriander, dressed in lime juice

CHEF'S RECOMMENDATIONS

22 – CRYING TIGER \$22.00

Grilled marinated beef top side served with homemade sauce topped with ground roasted rice, chilli, coriander and red onion

23 – BBQ PORK NECK \$22.00

Grilled marinated pork neck served with homemade sauce, topped with ground roasted rice, chilli, coriander and red onion

24 – GAI YANG \$22.00

Grilled marinated chicken fillets served with sweet chilli sauce

25 – MOO YANG \$22.00

Grilled marinated pork fillets served with homemade sauce, topped with ground roasted rice, chilli, coriander and red onion

CURRY (ALL GLUTEN FREE)

VEGETABLE AND TOFU \$18.00

CHICKEN, BEEF OR PORK \$20.00

PRAWNS OR DUCK \$23.00

SEAFOOD \$25.00

26 – THAI GREEN CURRY

With choice of meat/tofu, zucchini, capsicum, green beans, peas, bamboo shoots, basil, coconut milk and Thai green curry paste

27 – THAI RED CURRY

With choice of meat/tofu, zucchini, capsicum, green peas, bamboo shoots, basil, coconut milk and red curry paste

28 – SPECIAL THAI PENANG CURRY

Choice of meat/tofu in coconut milk, Penang curry paste topped with kaffir lime leaves

29 – THAI RED DUCK CURRY

Roasted duck breast with pineapple, lychee, zucchini, capsicum, green beans, cherry tomato, basil cooked in coconut milk and red curry paste

CURRY (ALL GLUTEN FREE) Cont

30 – THAI YELLOW CURRY

Choice of meat/tofu with potato, carrot and onion, in coconut milk and yellow curry paste garnished with fried shallots

31 – MASSAMAN BEEF

Tender chunks of beef, potato, carrot and roasted peanuts in coconut milk and massaman curry paste

32 – MASSAMAN LAMB SHANK

Lamb shank with potato, carrot and roasted peanuts in coconut milk and massaman curry paste

FISH

33 – GINGER FISH (MILD) \$18.00

Steamed fish fillet with special sauce and vegetable

34 – PLA SAM ROD (THREE FISH FLAVOURS) \$18.00

Deep fried fish fillet with fresh vegetables combining Thai sweet and sour sauce

35 – CHUCHEE FISH \$18.00

Deep fried fish and topped with vegetables and chuchee curry sauce

RICE & ROTI

Jasmine rice \$4.00

Coconut rice \$5.00

Roti (1piece) with peanut sauce \$4.00

STIR FRY

VEGETABLE AND TOFU	\$18.00
CHICKEN, BEEF OR PORK	\$20.00
PRAWNS, CRISPY PORK OR DUCK	\$23.00
SEAFOOD	\$25.00

36 – OYSTER SAUCE STIR FRY

Choice of meat stir fried with seasonal vegetables in our special homemade stir fry sauce

37 – GINGER STIR FRY

Choice of meat stir fried with seasonal vegetables, mushroom, spring onion, ginger in our special homemade sauce

38 – CHILLI AND BASIL STIR FRY

Choice of meat stir fried with garlic, fresh chilli, basil, broccoli, green bean, capsicum, mushroom, onion, and carrot in our homemade stir-fry sauce

39 – CASHEW NUT STIR FRY

Choice of meat stir fried with seasonal vegetables, chilli am in our special homemade stir fry sauce

40 – SATAY SAUCE STIR FRY

Choice of meat stir fried with seasonal vegetables in satay peanut sauce

41 – GARLIC AND PEPPER

Choice of meat stir fried with fresh garlic and ground pepper, vegetable in homemade stir fry sauce

42 – SWEET AND SOUR

Choice of meat or tofu with pineapple, cucumber, onion, baby corn, tomato, spring onion in sweet and sour sauce

43 – PAD PONG KARI

Choice of meat stir fried with curry, egg, milk, chilli am and vegetables in our stir fry sauce

44 – KANA MOO GROP

Stir fried crispy pork belly with chilli, garlic, Chinese broccoli, carrot, in special homemade stir fry sauce.

45 – HOT PLATE BEEF

Stir fried rump beef with onion and steamed vegetables in our secret sauce topped with cashew nuts, sesame seeds and spring onion

46 – HOT PLATE PRAWNS

Stir fried prawns with onion and steamed vegetables in our secret sauce topped with cashew nuts, sesame seeds and spring onion

NOODLES & FRIED RICE DISHES

VEGETABLE AND TOFU	\$18.00
CHICKEN, BEEF OR PORK	\$20.00
PRAWNS, CRISPY PORK OR DUCK	\$23.00
SEAFOOD	\$25.00

47 – PAD THAI

Fried rice noodle with egg, tofu, radish, spring onion and meat of your choice homemade sauce served with lemon, bean shoots topped with crushed peanuts

48 – PAD SEE-EW

Fried thick flat noodle with egg and meat/tofu of your choice, Chinese broccoli, our homemade sauce dark sauce

49 – PAD KEE MAO

Thai flat rice noodle stir-fried with meat/tofu of your choice, fresh chilli, garlic, carrot, capsicum, basil, onion, baby corn and green peppercorn in soy based sauce

50 – HOKKIAN NOODLE

Hokkian noodle stir-fried with meat/tofu of your choice, egg, Chinese broccoli, carrot and our homemade dark sauce

51 – PAD SATAY HOKKIAN NOODLE

Hokkian noodle stir fried with meat/tofu of your choice with egg, carrot, broccoli, onion in homemade peanut sauce

52 – FRIED RICE

Stir-fried rice, egg, carrot, Chinese broccoli, onion, tomato and meat/tofu

53 – PINEAPPLE FRIED RICE

Stir-fried rice, curry, egg, carrot, pineapple, onion, spring onion, raisin, meat/tofu topped with cashew nut

DESSERT

1 – KHAO TOM MUD \$9.00

Steamed glutinous rice, stuffed in banana leaf and served with vanilla ice cream

2 – KHANOM TUAY \$9.00

Thai coconut milk custard served with vanilla ice cream

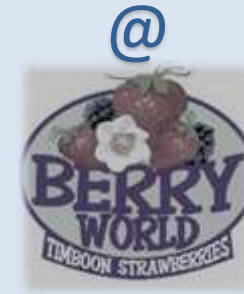
3 – BANANA FRITTER & ICE CREAM \$9.00

4 – STRAWBERRIES & CHANTILLY CREAM \$7.00

5 – CHOCOLATE DIPPED STRAWBERRY \$2.00

6 – CAKES, SLICES from our display fridge

BERRY GOOD THAI



ENTREES

1 – PRAWN CRACKERS with peanut satay sauce \$4.00

2 – ROTI BREAD (1piece) with peanut sauce \$4.00

3 – SPRING ROLLS (5 pieces) VEGETARIAN \$10.00

Homemade Thai spring rolls with vermicelli noodles, cabbage and carrot.

4 – CURRY PUFF CHICKEN (4 pieces) \$10.00

Mixture of potato, pea, corn and onion with curry powder and Thai herbs & spices wrapped in puff pastry served with sweet chilli sauce

5 – PRAWN SPRING ROLLS (4 pieces) \$11.00

Marinated whole prawns wrapped in pastry deep-fried, served with sweet chilli sauce

6 – FISH CAKE (4 pieces) \$10.00

Fried fish cakes seasoned with red curry paste and fresh beans served with sweet chilli sauce

7 – FRIED TOFU (4 pieces) \$10.00

Fried bean curd served with sweet chilli sauce topped with crushed peanuts

8 – GARLIC CHIVE DUMPLING (3 pieces) \$9.00

Deep fried garlic chive dumplings served with sweet soy vinegar

9 – SATAY CHICKEN (4 pieces) \$12.00

Chicken tenderloin marinated in curry spices, coconut milk, grilled and served with peanut sauce

10 – MIXED ENTRÉE (8 pieces) \$16.00

2 spring rolls, 2 curry puffs, 2 prawn rolls, 2 satay chicken skewers