

Sticky Rice

Our menu is designed to be shared in the traditional Thai style with plenty of rice.
Plates are served as they are ready while you dine with friends and family.

We make all dishes in house and pride ourselves on using the best ingredients in our traditional recipes
to create a truly authentic Thai experience.

Small Plates

Crackers	Thai prawn crackers or pumpkin crackers (V) w/ satay or chilli jam 8
Thai Fish Cakes (6) GF	house-made w/ cucumber relish & house sweet chilli 14
(V) Spring Rolls (4)	marinated vermicelli & shredded vegetables w/ sweet plum sauce 14
Thai Fried Chicken (2) GF	deep fried, marinated Maryland fillet w/ sweet chilli 18 + sticky rice 4
Satay Chicken (4) GF	grilled, marinated tenderloin w/ Thai peanut sauce & sweet pickle 15
(V) Curry Puffs (4)	puff pastry filled w/ spiced vegetables served w/ house sweet chilli 14
(V) Fried Tofu & Eggplant GF	coconut crusted w/ house chilli jam & toasted sesame 18
Betel Leaf (4) GF	grilled prawns, coconut, lime, peanuts & ginger w/ coconut satay 16
Salt & Pepper GF	tempura calamari w/ chilli jam, fried garlic & fresh lime 18
Tom Yum Goong	hot & sour soup of prawns, mushroom, galangal, kaffir lime, lemongrass 15

Sides

Jasmine Rice GF 3pp unlimited
Coconut Rice GF 6
Pan Fried Roti Bread 6
(V) Satay Sauce GF 5

(V) = Vegan

GF = Gluten Free: Although we cater for gluten free our kitchen is not a gluten free environment

*Not all ingredients are listed please inform staff of any allergies

Prices subject to change at any time

Big Plates

Crying Tiger GF	250g+ beef sirloin marinated & grilled w/ nam jim jaew, shallots and red chilli 30 + sticky rice 4
Street BBQ Chicken GF	charred, marinated chicken thigh w/ papaya slaw, lime & house sweet chilli 24 + sticky rice 4
Som Tum GF	salad of green papaya, cherry tomatoes, snake beans, chilli, garlic, peanuts & lime dressing 16 + sticky rice 4
Duck Larb GF	salad of roasted duck, red onion, fresh herbs, toasted rice powder, dried chilli & fresh lime dressing w/ cos lettuce cups 26 + sticky rice 4
Pork Belly	stir fried w/ Chinese broccoli, garlic & oyster sauce (limited serves available) 24
Pad Cha Prawns GF	prawns stir fried w/ chilli herb paste, snake beans, bamboo, onion & Thai herbs 28
Cashew Nut Chicken	battered chicken stir fried w/ vegetables, cashews, dried chillies & chilli jam 24
(V) Mixed Vegetables GF	stir fried w/ garlic & soy sauce 16 + tofu 5
Green Curry Chicken GF	chicken thigh, Thai eggplant, bamboo, krachai, kaffir lime, Thai basil & chilli 23
Pan Fried Salmon Fillet GF	steamed vegetables & rich Panang curry w/ kaffir lime leaves 30
(V) Yellow Curry Vege	roasted eggplant, sweet potato & onion w/ fried shallots 20 + tofu 5
Massaman Beef Cheek	12 hour slow cooked beef cheek, potato & onion curry w/ roasted peanuts 28
Red Curry Duck GF	roast duck, lychee, pineapple, cherry tomatoes & bamboo w/ Thai basil 28

Rice / Noodles

Thai Fried Rice GF	seasoned rice, egg, onion, tomato, Chinese broccoli w/ fresh lime 14 + chicken 6 + prawns 8
Pad Thai GF	thin rice noodles, egg, bean sprouts, garlic chives w/ peanuts & fresh lime 16 + chicken 6 + prawns 8
Pad See Ew	charred rice noodles w/ egg, Chinese broccoli, garlic & sweet soy 16 + pork belly 9

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