Sticky Saturdays

## <u>Chef's Banquet \$50pp including welcome drink</u> <u>Minimum of 2 people</u>

This is a special banquet chosen by the head chef, we can cater to any dietary requirements

Lunch Menu

Crackers Thai prawn crackers or pumpkin crackers (V) w/ 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

(V) Curry Puffs (4) puff pastry filled w/ spiced vegetables served w/ house sweet chilli 14

Betel Leaf (4) GF grilled prawns, coconut, lime, peanuts & ginger w/ coconut satay 16

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

Pad Cha Prawns GF prawns stir fried w/ chilli herb paste, snake beans, bamboo, onion & Thai herbs 28

Rice / Nordles

(V) Mixed Vegetables GF stir fried w/ garlic & soy sauce 16 + tofu 5

Jasmine Rice GF 3pp unlimited

**Coconut Rice GF 6** 

Pan Fried Roti Bread 6

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

+ chicken 6 + prawns 8

(V) = Vegan