

WINE LIST

SPARKLING

		Glass	Bottle
NV Zilzie Selection 23 Sparkling	Murray Darling, VIC	6.50	30.00
Chandon Sparkling NV	Yarra Valley, VIC		40.00

WHITE WINE

Zilzie Selection 23 Sauvignon Blanc	Murray Darling, VIC	6.50	30.00
Republic Sauvignon Blanc Semillon	Mt. Lofty Ranges, SA	7.00	31.00
Fox Creek Verdelho	McLaren Vale, SA	7.00	31.00
Skipjack Sauvignon Blanc	Marlborough, NZ	7.50	33.00
Omrah Unoaked Chardonnay	Great Southern, WA	7.50	33.00
Schild Estate Alma Chardonnay	Barossa Valey, SA		34.00
Hollick Bond Road Chardonnay	Coonawarra, SA	8.00	37.00
Plantagenet Riesling	Great Southern, WA	8.00	37.00
Catalina Sauvignon Blanc	Marlborough, NZ	8.50	38.00
Ninth Island Pinot Grigio	Tamar Valley, TAS	8.50	38.00
Margan Semillon	Hunter Valley, NSW		38.00

ROSE

Zilzie Selection 23 Rose	Murray Darling, VIC		30.00
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RED WINE

Zilzie Selection 23 Carbernet Merlot	Murray Darling, VIC	6.50	30.00
Republic Shiraz	Fleurieu Peninsula, SA	7.00	31.00
Richard Hamilton Lot 148 Merlot	McLaren Vale, SA		34.00
Ninth Island Pinot Noir	Tamar Valley, TAS	8.50	38.00
Fox Creek Duet Cabernet Merlot	McLaren Vale, SA		38.00
Lethbridge Menage Pinot Noir	Geelong, VIC		39.00
Angus The Bull Cabernet Sauvignon	VIC & SA	9.00	40.00
Turner's Crossing Shiraz Viognier	Bendigo, VIC		42.00
Leeuwin Estate Siblings Shiraz	Margaret River, WA		44.00

BEVERAGES

BEERS

Hahn Premium Light	5.50
Carlton Cold	6.00
James Boags	6.50
Coopers Pale Ale	6.50
Singha	7.00
Crown Lager	7.00
Corona	7.00

LIQUOR

Sambuca, Galliano, Cointreau, Drambuie, Baileys, Midori Kahlua & Frangelico	6.50
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PORT

Galway Pipe	6.50
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SPIRITS

Jim Beam Bourbon	6.50
Johnny Walker Scotch	
Gordons Gin	
Bacardi Rum	
Smirnoff Vodka	
Bundaberg Rum	
Johnny Walker Black Label	7.50

COLD DRINKS

SOFT DRINK	3.50
[Coke, Diet Coke, Coke Zero, Sprite, Fanta]	
Sparkling or Still Mineral Water	3.50
JUICE	3.50
Orange, Apple, & Pineapple Juice	
ICE TEA	3.50
Lemon or Peach Ice Tea	

HOT DRINKS

COFFEE	3.50
[Cappuccino, Flat white, Latte, Espresso, Long Black]	
T2 TEA	3.50
English Breakfast	
Earl Grey	
Peppermint	
Sencha [Green Tea]	
Lemongrass & Ginger	

CONNAC

Hennessy V.S.O.P	9.50
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:: PLEASE BE AWARE WE ARE UNABLE TO GUARANTEE ANY DISH IS COMPLETELY FREE OF NUT OILS OR SHELLFISH TRACES ::
:: \$3.00 P.P ON PUBLIC HOLIDAYS :: NO SPLIT BILLS ::

STARTERS

Vegetarian Spring Rolls	8.00
Vermicelli, Mushrooms, Vegetables wrapped in Pastry with Plum Dipping Sauce [4pcs]	
Fish Cakes	8.50
Minced Fish mixed with Chilli Paste, Beans & Kaffir Lime Leaf [4pcs]	
Chicken Satay	9.50
Chicken Tenderloin Skewers with Homemade Satay Sauce & Cucumber Relish [3pcs]	
Miang Goong	9.90
Prawns & Roast Coconut on a Bed of Betal Leaves with Homemade Sauce [3pcs]	
Peking Duck Rolls	9.90
With Cucumber, Shallots, Carrot & Hoisin Sauce wrapped in Fresh Pastry [2pcs]	
Steamed Scallops	11.50
With Vermicelli, Shallots & Chilli Sauce [3pcs]	
Salt & Pepper Squid	11.50
With Green Apple Som Tum & Plum Sauce	
Entree Platter for Two	22.50
Spring Rolls, Fish Cakes, Chicken Satay & Peking Duck Rolls	

SOUPS

Tom Kar Gai	11.50
Chicken Breast with Galangal, Lemongrass & Coconut Milk	
Tom Yum Goong	12.50
Spicy Sour Soup with King Prawn, Mushroom & Traditional Thai Herbs	

SALADS & BBQ

Thai Beef Salad	17.50
Grilled Wagyu Beef with Chilli & Lime Dressing	
Crying Tiger	19.50
BBQ Wagyu Striploin with Nam Jim Jaew & Cucumber Salad	
BBQ Lamb Cutlets	22.50
Grilled Lamb Cutlets served with Chilli & Tamarind Sauce	

Fish Mango Salad 22.50

Pan Fried Fish Fillet with Green Mango Som Tum

Pork Ribs Som Tum 24.50

Sticky BBQ Pork Ribs with Prawn Papaya Salad

Crispy Salt & Pepper Duck 26.50

Twice Cooked Half Duck served with Mixed Asian Greens & Palm Sugar Caramel

SEAFOOD

Soft Shell Crab & Black Pepper 21.50

Crispy Salt & Pepper with Traditional Thai Herbs

Garlic King Prawns 22.50

Jumbo King Prawns with Butter Sauce

Stir Fry Crispy Fish 22.50

Fish Fillet with Chilli, Green Pepper, Thai Herbs & Basil

Snapper Tamarind 29.90

Crispy Whole Fish with Tropical Fruit Salad & Tamarind Sauce

Three Flavour Fish M P

Free Standing Crispy Whole Fish of the Day [please ask our staff for today's special] with Four Season Sauce

STIR FRIES

Crispy Vegetables & Silk Tofu 15.00

Mixed Seasonal Vegetables with Light Soy Sauce

Chicken & Cashew Nut 17.50

Crispy Chicken Breast with Mixed Vegetables & Chilli Jam Sauce

Wagyu Beef & Basil 18.50

Spicy with Basil & Mixed Vegetables

Crispy Pork Belly 18.50

Mild Spicy with Dried Chilli Paste, Green Beans & Basil

King Prawn & Cashew Nut 19.50

With Mixed Vegetables & Chilli Jam Sauce

Prawns & Five Mushrooms 19.50

King Prawns & Mixed Wild Mushrooms with Oyster Sauce

CURRIES

Vegetarian Yellow Curry	15.50
With Mixed Vegetables, Silk Tofu & Coconut Milk	
Chicken or Beef Green Curry	17.50
With Siam House Curry & Asian Vegetables	
Chicken or Beef Panang Curry	17.50
Coconut Milk, Beans, Pineapple & Kaffir Lime Leaf	
Lamb Massaman Curry	18.50
With Kipfler Potato & Cherry Tomato	
Wagyu Beef Red Curry	18.50
With Coconut Milk & Vegetables	
Duck Red Curry	18.50
Roast Duck with Pineapple, Lychee & Cherry Tomato	
King Prawn Green Curry	19.50
With Asian Vegetables	
Seafood Curry	21.50
Mixed Seafood with Homemade Curry Sauce, Betal Leaves & English Spinach	

NOODLES & RICE

Your Choice of:	Chicken, Beef or Vegetables	14.50
	King Prawns	17.50
Pad Thai		
Thin Rice Noodle with Soft Tofu, Egg, Bean Sprouts & Garlic Chive		
Pad See Eew		
Flat Rice Noodle with Soy Sauce, Egg & Vegetables		
Pad Kee Maw		
Flat Rice Noodle with Chilli, Basil & Vegetables		
Thai Fried Rice		
With Egg & Mixed Vegetables		
Crab Meat Fried Rice		16.50
With Egg & Shallots		
Jasmine Rice		3.00

BANQUET MENU 1

\$35 / PP Minimum 4

ENTREE

- Vegetarian Spring Rolls** Vermicelli, Mushrooms, Vegetables wrapped in Pastry with Plum Dipping Sauce
- Fish Cakes** Minced Fish mixed with Chilli Paste, Bean & Kaffir Lime Leaf
- Chicken Satay** Chicken Tenderloin Skewer with Homemade Satay Sauce & Cucumber Relish

MAIN

- Crispy Vegetables & Silk Tofu** Mixed Seasonal Vegetables with Light Soy Sauce
- Chicken & Cashew Nut** Mixed Vegetables & Chilli Jam Sauce
- Seafood Pad Thai** Mixed Seafood with Thin Rice Noodle, Soft Tofu, Egg, Bean Sprout & Garlic Chive
- Beef Panang Curry** Coconut Milk, Beans, Pineapple & Kaffir Lime Leaf
- Jasmine Rice**
- Tea or Coffee**

BANQUET MENU 2

\$40 / PP Minimum 4

ENTREE

- Vegetarian Spring Rolls** Vermicelli, Mushrooms, Vegetables wrapped in Pastry with Plum Dipping Sauce
- Fish Cakes** Minced Fish mixed with Chilli Paste, Bean & Kaffir Lime Leaf
- Peking Duck Rolls** Cucumber, Shallot, Carrot & Hoisin Sauce wrapped in Fresh Pastry
- Salt & Pepper Squid** Green Apple Som Tum & Plum Sauce

MAIN

- Chicken & Cashew Nut** Mixed Vegetables & Chilli Jam Sauce
- Crispy Pork Belly** Mild Spicy with Dried Chilli Paste, Green Beans & Basil
- Prawns & Five Mushrooms** King Prawns & Mixed Wild Mushrooms with Oyster Sauce
- Wagyu Beef Red Curry** With Coconut Milk & Vegetables
- Jasmine Rice**
- Tea or Coffee**

BANQUET MENU 3

\$45 / PP Minimum 4

ENTREE

Vegetarian Spring Rolls	Vermicelli, Mushrooms, Vegetables wrapped in Pastry with Plum Dipping Sauce
Miang Goong	Prawns & Roast Coconut on a Bed of Betal Leaves with Homemade Sauce
Salt & Pepper Squid	Green Apple Som Tum & Plum Sauce
Peking Duck Rolls	Cucumber, Shallot, Carrot & Hoisin Sauce wrapped in Fresh Pastry

MAIN

BBQ Lamb Cutlets	Grilled Lamb Cutlet served with Chilli & Tamarind Sauce
Fish Mango Salad	Pan Fried Snapper Fillet with Green Mango Som Tum
Wagyu Beef & Basil	Spicy with Basil & Mixed Vegetables
Chicken Green Curry	With Siam House Curry & Asian Vegetables

Jasmine Rice

Tea or Coffee

BANQUET MENU 4

\$50 / PP Minimum 4

ENTREE

Miang Goong	Prawns & Roast Coconut on a Bed of Betal Leaves with Homemade Sauce
Steamed Scallops	With Vermicelli, Shallot & Chilli Sauce
Chicken Satay	Chicken Tenderloin Skewer with Homemade Satay Sauce & Cucumber Relish
Peking Duck Rolls	With Cucumber, Shallot, Carrot & Hoisin Sauce wrapped in Fresh Pastry

MAIN

Crispy Salt & Pepper Duck	Twice Cooked Duck served with Mixed Asian Greens & Palm Sugar Caramel
Snapper Tamarind	Crispy Whole Fish with Tropical Fruit Salad & Tamarind Sauce
Wagyu Beef & Basil	Spicy with Basil & Mixed Vegetables
Seafood Curry	Mixed Seafood with Homemade Curry Sauce, Betal Leaves & English Spinach

Jasmine Rice

Tea or Coffee

Dessert Platter Mixed Dessert & Summer Fruits