LUNCH SPECIAL

Spring Rolls (4)	7.50
Vegetable Spring Rolls (4)	7.50
Golden Parcels (4)	7.50
Steamed Dim Sim (4)	7.50

Curry with Rice

Red Curry

Thai red curry cooked in coconut milk with green bean, carrot, bamboo shoots, broccoli, red capsicum and Thai basil

Vegetable and Tofu	10.50
Chicken, Pork or Beef	10.50
Lamb, Prawns or Seafood	13.00

Green Curry

Thai green curry cooked in coconut milk with green bean, carrot, bamboo shoots, broccoli, red capsicum and Thai basil

Vegetable and Tofu	10.50
Chicken, Pork or Beef	10.50
Lamb, Prawns or Seafood	13.00

Panang Curry

Thai panang curry cooked in coconut milk with zucchini, carrot, snow pea, broccoli, red capsicum and Thai basil

Vegetable and Tofu	10.50
Chicken, Pork or Beef	10.50
Lamb and pineapple, Prawns or Seafood	13.00

10.50 Massamun Beef Curry

Tender beef cubes cooked in coconut milk and massamun curry paste with caramelised onion and potato.

10.50 Yellow Chicken Curry

A very delicate chicken and potato curry simmered in a mild yellow curry paste and coconut milk.

Stir Fried with Rice

Sweet Basil and Chili

Stir fried with fresh chili, Thai basil, green bean, red capsicum, carrot and onion.

Vegetable and Tofu	10.50
Chicken, Pork or Beef	10.50
Lamb	13.00

Cashew nut

Stir fried with cashew nut and sweet chili jam, shallot, broccoli, carrot, red capsicum and onion

Vegetable and Tofu	10.50
Chicken, Pork or Beef	11.50
Lamb	13.50

Pad Prik Khing

Stir fried in red curry paste with coconut milk green bean, red capsicum and carrot.

Vegetable and Tofu	10.50
Chicken, Pork or Beef	10.50
Lamb	13.00

Mixed Vegetable

Vegetable and Tofu	10.50
Chicken, Pork or Beef	10.50
Lamb	13.00

11.00

13.00

Garlic and Pepper

Stir fried with garlic and pepper with broccoli and carrot

Chicken, Pork or Beef

Noodle and Rice

Pad thai

Stir fried thin rice noodle with egg, shallot, tofu, bean sprout and carrot in tamarin sauce

Vegetable and Tofu	10.50
Chicken, Pork or Beef	10.50
Lamb	13.00

Pad See-Ew

Stir fried thick rice noodle with egg, green vegetable

10.5
10.5
13.0

Pad Khee Mao

Prawns

Stir fried thick rice noodle with egg, fresh chili, Thai basil and mixed vegetable. Vegetable and Tofu 10.50 Chicken, Pork or Beef 10.50

Thai Fried Rice

Stir fried jasmine rice with egg, tomato, onion and shallot

10.50
10.50
13.00

Satay chicken peanut sauce with rice

DRINKS

Cold Drink

Coke, Diet Coke, Coke Zero	3.80
Fanta, Sprite, Lift	3.80
Lemon Lime Bitter	4.50
Ginger Beer	4.50
Lemon and Lime Ice Tea	4.50
Peach or Mango Ice Tea	4.50
San Pellegrino Sparkling	4.50

Mineral Water (500ml.) Orange Juice, 3.50 Apple Juice, or Pineapple Juice 3.50

3.50

3.50

Hot Drink

Peppermint

Coconut Juice

Flat \	White	3.5
Capp	ouccino, Latte	3.5
Shor	t Black, Long Black	3.5
Hot C	Chocolate	3.5
Engli	ish Breakfast	3.5
Earl (Grey	93.5
Gree	n Tea	3.5
Jasm	ine Tea	3.5

BYO Bottle of Wine only Corkage charge \$2.00 per person

WINE

Sparkling Wine

Jacob's Creek Chardonnay Pinot Noir 200 ml. 10 Yarra Burn Premium Cuvee - Yarra Valley, VIC 32

White Wine	Glass	Bottle
House White (Chardonnay)	6	
Brown Brother Crouchen Riesling-King Valley, VI	C 7	29
Brown Brother Moscato-King Valley, VIC	7	29
Catching Thieves Chardonnay-Margaret River, W	A 8	33
Penfolds Koonunga Hill Chardonnay-Barossa Valley, S.	A 8	33
Vavasour Sauvignon Blanc-Marlborough, NZ	8	35

Red Wine	Glass	Bottle
House Red (Shiraz)	6	
McGuigan Black Label Cabernet Merlot – NSW	7	29
Rymill Cabernet Sauvignon – Coonawa, SA	7	29
Taylors Shiraz – Auburn, SA	8	33
Matur Pinot Noir – Marlborough, NZ	8	35
Pepper Tree Cabernet Sauvignon-Coonawarra, SA		35

SPIRIT

Jack Daniels 7.00 Johnny Walker Black Label 7.00 **Barcadi Rum** 7.00 **Bundaberg Rum** 7.00 Jim Beam 7.00 Smirnoff Vodka 7.00 **Gordon Gin** 7.00

BEER

Singha Beer (Thai) 7.00 Chang Beer (Thai) 7.00 Corona 7.00 Heineken 7.00 James Boag's Premium 6.50 **Pure Blonde** 6.50 **Hahn Premium Light** 6.00 XXXX Gold 6.00



