



Small Dishes (Menu designed for sharing)

siam 1 Platter (for 2 people) <i>crispy to fu, curry puffs chicken, daily made fish cake</i>	\$22.00
<i>light tempura tiger prawns mixed green salad and homemade three sauces</i>	
khai look khey - son in law egg , <i>crisp eggs, sweet tamarind, chilli, fried shallot, tom yum salad</i>	\$ 9.00
curry puffs - <i>puff pastry, minced chicken, onion, potato, curry, sweet chilli sauce</i>	\$ 9.00
gai thod krop - <i>crisp marinated chicken breast, soy sauce, pepper, num jim jal dipping</i>	\$ 11.00
kaow twea lue suane (3)	\$12.00
<i>wrapped rice paper with prawn & pork mince, Coriander, mint, chilli and tangy tamarind sauce</i>	
larb gai - <i>medium hot minced chicken, fresh herbs, lime, roasted ground sticky rice</i>	\$ 12.00
mar hor - <i>minced pork & tiger prawns simmered in palm sugar, fried shallot, peanuts</i>	\$ 12.00
<i>pineapple, orange, dice red onion wrapped with lettuce</i>	
som tom - <i>spicy green papaya salad, green papaya, snake bean chilli, garlic, lime, peanut.</i>	\$12.00
seua rong hai - Crying Tiger beef salad , <i>char grill rare rump Steak, roasted dry chilli,</i>	\$12.00
<i>roasted ground sticky rice , mint, coriander and spicy dressing</i>	
tom yum goong - <i>tiger prawns, hot & sour soup, lemongrass, galangal, mushroom, tomato</i>	\$12.00
pla muk num jim talay - <i>light tempura NZ squid, num jim taley , garlic , lime spicy dipping</i>	\$12.00
yum phoo nim thod	
<i>crispy soft shell crab, sweet tamarind, chilli, coriander, mint, green mango (season)salad</i>	\$14.00
pla goong krop – <i>light tempura prawns, mint, coriander, fried shallot, chilli jam, tangy dressing</i>	\$14.00

Please be aware that we are unable to guarantee any dish is completely free of residual nut oils or shellfish traces gluten free.

Fully licensed & BYO (wine only) BYO Corkage Charge 10.00 per bottle



Mains Dishes (Curries, Stir - fried)

gang kiew warn gai - green curry chicken coconut milk, eggplants, fresh basil	\$16.00 / \$ 19.00
ang pa gai - spicy jungle curry chicken (no coconut) galangal, lime leave, kra chai, hot chilli,	\$19.00
gang massaman - slow cooked dice beef, massaman curry, roasted peanut, potato, star anise,	\$ 20.00
gang phet ped yang	\$ 25.00
roasted duck breast, our own red curry paste, coconut milk, cherry tomato, pineapple and basil	
gang kiew wan taley - green curry with seafood, coconut milk, chilli, egg plant, basil	\$25.00
phad met mamaung - wok fried chicken breast fillet, roasted cashews nuts and chilli jam	\$19.00
phad khing nue - wok fried sliced rump steak , wild ginger, mushroom, vegetables	\$ 19.00
phad kee moa nue - wok – fried sliced rump steak, green peppercorn, krachai and spicy sauce	\$ 19.00
goong tom yum hang - wok fried tiger prawns with lemongrass, lime and chili tom yum sauce	\$ 25.00
phad po tak - wok fried mixed seafood, homemade tom yum sauce, chili, lemongrass	\$ 27.00
pla nung khing – steamed barramundi fillet, soy sauce, shiitake mushroom and ginger broth	\$ 27.00
pad thai hor khai - fried rice noodle, Tiger prawns, pad thai sauce, wrap with egg	\$ 20.00
khao - Steam jasmine rice, Coconut Rice, Roti bread:	\$3.00, \$5.50, \$7.50
Khao neuw - steamed sticky rice	\$ 5.00

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Vegetables dishes

Small Dishes / appetizers (if main size meal is required please ask our staff)

spring roll vegetables - golden finger vegetables spring rolls, sweet chilli dipping (4)	\$ 8.00
pak Thong Thod - deep fried pumpkin flitter in coconut batter, sweet chilli sauce dipping (4)	\$ 8.00
gang kiew warn pak - green curry, lvegetables, coconut milk, fresh chilli, eggplant, basil	\$ 14.00
phad kra pow pak - wok –fried local vegetables, to fu, chilli, garlic, spicy sauce and basil	\$ 14.00

dessert & coffee, tea

sakoo longan - warmed longan in syrup , tapioca pearl, coconut milk, palm sugar, roasted coconut and vanilla Ice cream	\$ 10.90
gluy cheum - steamed Banana, plam sugar, star anise, coconut caramel and vanilla Ice cream	\$ 9.00
kao new dum shang ka ya - black sticky rice pudding, egg custard and coconut caramel	\$ 10.90
Ice creams (each) Mango, coconut, black sesame seed, green tea and vanilla	\$ 8.00
wild organic fig organic honey & pistachio	\$ 9.00
2 flavoured Ice cream\$ 12.00, 3 flavoured Ice cream \$ 14.00, 4 flavoured Ice cream \$16.00	
cappuccino, latté, flat white, long black, espresso, macchiato, mocha, hot chocolate	\$ 3.00
tea+ herbal tea green tea, Jasmine, Peppermint, English Breakfast + Earl Grey	\$ 3.00

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