

APPETIZERS

1. **My Thai Spring Roll** Deep fried spring rolls stuffed with mixed vegetables and 14
vermicelli noodles served with our homemade plum sauce.
... (VG)
2. **Mussel Frites** Mussels in a Thai red curry sauce served on top of french fries, 22
and garnished with cilantro and lime
3. **Crispy Chicken Skins** Crispy fried chicken skins with Thai chilis, roasted garlic, 18
green onions, and pepper salt.
4. **Wings** Crispy fried chicken wings with choice of salt & pepper, sweet Thai chili or ... 19
Sriracha hot sauce.
5. **Tao Hoo Tod** Lightly fried soft tofu served with our homemade plum sauce & 14
ground roasted peanuts.
... (VG)

SALADS

6. **a) Papaya Salad** Shredded green papaya, carrots and tomatoes tossed in fresh 19
lime & Thai chili dressing topped with roasted peanuts.
... ADD Prawns \$7 ... (GF)
6. **b) Som Tam Poo Pla Ra** Shredded green papaya with salted crab and fermented 23
fish
... ADD Prawns \$7
7. **Nam Tok** Choice of marinated sliced beef or pork mix in with ground toasted 23
sticky rice, shallots, green onions, mint leaves and fresh cilantro tossed in lime
juice & chili.
... (GF)
8. **Larb** Choice of minced pork with ground toasted sticky rice, shallots, green 22
onions, fresh mint leaves and fresh cilantro tossed in lime juice & Thai spices.
... Vegan - Natural mushroom protein blend by The Better Butchers ... 22 ... (GF)(VG)

SOUPS

- Choice of Chicken or Vegetarian** 15
- Prawns** 17
9. **Tom Yum** Hot & sour soup with onions, tomatoes, mushrooms, lemongrass,
galangal and kaffir lime leaves, garnished with fresh cilantro and roasted chili oil.
... (GF)(VG)
 10. **Tom Kha** Hot & sour coconut soup with mushrooms, lemongrass, galangal and
kaffir lime leaves, garnished with fresh cilantro and roasted chili oil.
... (GF)(VG)
 11. **Kaeng Jued Tao Hoo** Clear soup with soft tofu, mixed vegetables and vermicelli 15
noodles, garnished with fresh cilantro and crispy garlic oil.
... (GF)(VG)
 12. **Kaeng Jued Moo Sup** Clear soup with ground pork, mixed vegetables and 15
vermicelli noodles, garnished with fresh cilantro and crispy garlic oil.
... (GF)

Please indicate spice preferences: No Spice, *Mild, **Medium, ***Hot, ****Thai Hot!!!
(VG) - Vegan available (GF) - Gluten Free available . Please inform server

MEAT

- 13. Moo Tod Kratiem** Panko-breaded marinated garlic pork served on a bed of 23
sautéed cabbage, carrots, bean sprouts and green onions.
- 14. Gai Pad Med Ma Muang Gai** Sliced chicken sautéed with garlic, bell peppers, 24
carrots, onions, broccoli and topped with roasted cashews.
... (GF)
- 15. Pad Prik Khing** Choice of chicken, pork or beef sautéed with garlic, ginger, bell 23
peppers, carrots, onions, baby corn, bamboo shoots and Thai basil in a red curry
sauce.
... (GF)
- 16. Pad Gra Praw Moo Sup** Minced pork sautéed with garlic, bell peppers, carrots, 23
onions, baby corn, Thai basil and Thai chili.
... Vegan - Natural mushroom protein blend by The Better Butchers ... 21 (GF)(VG)
- 17. Pad Preow Waan** Choice of chicken, pork or beef sautéed with pineapples, 23
tomatoes, bell peppers, carrots and onions in our Thai style sweet & sour sauce.
... (GF)
- 18. Gai Pad Khing** Sliced chicken sautéed with garlic, carrots, onions, black 23
mushroom and green onions in black pepper & ginger sauce.
... (GF)

CURRY

- 19. Gaeng Dang** Chicken simmered in coconut milk & red curry with bell peppers, 23
carrots, bamboo shoots and Thai basil.
... (GF)
- 20. Gaeng Keow Wan** Chicken simmered in coconut milk & green curry with bell 23
peppers, carrots, bamboo shoots and Thai basil.
... (GF)
- 21. Gaeng Pa Naeng** Chicken simmered in a specialty thick coconut milk & red 24
curry with bell peppers, carrots, broccoli, Thai basil, kaffir lime leaves and topped
with ground peanuts.
... (GF)
- 22. Gaeng Massaman** Chicken simmered in coconut milk & massaman curry with 24
bell peppers, carrots, onions, pineapples, potatoes and peanuts.
... Popular curry from the south of Thailand. (GF)(VG)
- 23. Gaeng Ped Supparod** Roasted duck breast simmered in coconut milk & red 35
curry with pineapples, tomatoes, bell peppers, carrots, bamboo shoots and Thai
basil.

PLEASE NOTE

All curries except Massaman contain shrimp paste, and cannot be removed
Some dishes contain gluten
Please inform server of any food allergies

NOODLES

Choice of protein: Chicken, Beef, Pork or Vegetarian

- 24. Pad Thai** Rice noodles stir-fried in our homemade tamarind sauce with your 23
choice of protein, eggs, tofu, green onions, bean sprouts and topped with ground
roasted peanuts and a fresh lime wedge.
... ADD \$3 for Prawn as protein ... (GF)(VG)
- 25. Spicy Noodles** Rice noodles stir-fried with your choice of protein, eggs, bell 24
peppers, carrots, onions, broccoli, Thai basil and Thai chili.
... ADD \$3 for Prawn as protein ... (GF)(VG)

FRIED RICE

Choice of protein: Chicken, Beef, Pork or Vegetarian

- 26. Kaow Pad** Fried rice with your choice of protein, garlic, eggs, bell peppers, 24
carrots, onions, green onions, garnished with fresh cilantro and a fresh lime
wedge.
... ADD \$3 for Prawns as Protein ... (GF)(VG)
- 27. Kaow Pad Gra Prawn** Fried rice with your choice of protein, pineapple, garlic, 25
eggs, bell peppers, carrots, onions, Thai basil, Thai chili and roasted cashews.
... ADD \$3 for Prawns as protein ... (GF)(VG)

SEAFOOD

- 28. Pad Gra Prawn Goong** Prawns sautéed with garlic, bell peppers, carrots, onions, 27
mushrooms, Thai basil and Thai chili.
... (GF)
- 29. Pad Prik Pow Goong** Prawns sautéed with garlic, bell peppers, carrots, onions, ... 27
and Thai basil in sweet roasted chili paste.
... (GF)
- 30. Pla Sam Rod** Deep fried cod with garlic, pineapples, bell peppers, carrots, 31
onions and Thai basil sautéed in our special three flavour sauce.
- 31. Gaeng Pa Naeng Pla Tod** Deep fried cod with bell peppers, carrots, broccoli, 32
Thai basil, kaffir lime leaves tossed in a specialty thick coconut milk & red curry
sauce and topped with ground roasted peanuts.

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VEGETARIAN

- 32. Pad Puk Ruam** Sautéed cabbage, carrots, broccoli, bell peppers, onions, 23
mushrooms, beansprouts and green onions in a seasoning sauce topped with our
homemade peanut sauce.
... ADD Tofu \$5 ... (GF)(VG)
- 33. Pad Med Ma Muang Jae** Sautéed tofu, garlic, bell peppers, carrots, onions, 23
broccoli in a seasoning sauce and topped with roasted cashews.
... (GF)(VG)
- 34. Pad Prik Khing Jae** Sautéed tofu with ginger, garlic, bell peppers, carrots, 23
onions, baby corn, bamboo shoots and Thai basil in red curry sauce.
... (GF)
- 35. Pad Preow Waan Jae** Sautéed tofu with pineapples, tomatoes, cucumber, bell 23
peppers, carrots, and onions in a Thai style sweet & sour sauce.
... (GF)(VG)
- 36. Pad Khing Jae** Sautéed tofu with carrots, onions, black mushrooms and green 23
onions in black pepper & ginger sauce.
... (GF)(VG)

CHEF'S SPECIALS

- 37. Salmon Pa Naeng** Salmon simmered in a specialty thick coconut milk & red 34
curry with bell peppers, carrots, broccoli, Thai basil, kaffir lime leaves and topped
with ground roasted peanuts. Served on jasmine rice.
... (GF)
- 38. Kaow Pad Gra Praw Ped Supparod** Fried rice with roasted duck breast, eggs, 35
pineapples, bell peppers, carrots, onions, Thai basil, Thai chili and topped with
roasted cashews.
- 39. Pad Ped Kee Moa** Roasted duck sautéed with bell peppers, carrots, onions, 35
mushrooms, baby corn, bamboo shoots and Thai basil in our Thai Singha beer
sauce.
- 40. Larb Duck** Minced duck mixed in with ground toasted sticky rice, crispy onions, 38
shallots, green onions, fresh mint leaves and fresh cilantro tossed in lime juice &
Thai spices. Comes with side of deep fried chicken skins
- 41. Red Curry Duck Poutine** Roasted duck breast in a Thai Red Curry w/pineapple ... 37
puree served on top of french fries and cheese curds.
- Choice of protein: Chicken, Beef, Pork or Vegetarian**
- 42. Pad See-Ew** Stir-Fried Broad Rice Noodle with your choice of protein, egg, 25
broccoli and carrots
... ADD \$3 for Prawns as Protein ... (GF)(VG)

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SIDE ORDERS

Jasmine rice	4
Sticky rice	5
Noodles	4
Naan	4
Add Chicken	8
Add Pork	7
Add Beef	8
Add Prawns	9
Add Tofu	5
Add Vegetable	3
Add Mixed Vegetables	6
Peanut Sauce Small/Large	3/5
Cashews	5
Fried egg	3
Spring roll	3.5
Curry Sauce 16oz Gaeng Dang (red) or Gaeng Gaeng Keow Wan (Green)	16
Curry Sauce 16oz Gaeng Pa Naeng or Gaeng Massaman	18

Side protein or vegetables must be added to an entrée

DRINKS

Soft Drinks Coke, Diet Coke, Sprite, Gingerale	3
Juice Guava, Mango	4
Sparkling Water	4
Thai Iced Tea	5
Thai Ice Tea with Lime	6
Bottled Water	2
Tea Green Tea, Jasmine Tea, Herbal Tea	4

BEER

Singha, Asahi Lager (330ml) Import Beer	7
Singha Lager (630ml)	12
Category12 Hazy IPA (473ml)	8
Daagaard Blonde Ale (473ml)	8
Driftwood Fat Tug IPA (473ml)	8
Hoyne Pilsner Lager (355ml)	6.5
Hoyne Dark Matter Ale (355ml)	6.5
Philips Blue Buck Ale	6.5
Strongbow Cider	8
Non-Alcoholic Beer	6.5

WINE

House White 5oz glass Peller Estates Pinot Grigio	8
House Red 5oz glass Peller Estates Cabernet Merlot	8
Lamarca Prosecco (187ml)	12
Peller Estates Bottle (Pinto Grigio)	30
Peller Estates Bottle (Cabernet Merlot)	30
Cono Sur Bottle (Pinot Grigio)	35
Cono Sur Bottle (Pinot Noir)	35
See Ya Later Ranch Bottle (Rose)	38
Gray Monk Bottle (Riesling)	45
Gray Monk Bottle (Merlot)	45