



Pepper Seeds

Shop 2, 10/418 Darling Street Balmain

02-9555-5248

Dine In | Take away | Home Delivery
(Free home delivery within designated areas and minimum order \$25)

Casual Thai Dining Venue

First Bites

Curry puff (4 pcs) ~ Veg \$6.90
Crispy golden pillows stuffed with beautifully spicy mix vegetables filling oozing inside served with sweet chili sauce.

Rice paper rolls (4 pcs) Veg \$6.9 Prawn \$7.90
These soft, uncooked rolls & nutritious filled with noodles, fresh vegetables and aromatic herbs are wrapped in delicate rice paper sheets and served cold with a traditional dipping sauce.

Crunchy Prawn (4 pcs) \$8.90
Crunchy on the outside and tasty from the inside, Prawns marinated and warp around with egg noodle served with sweet chili sauce.

Satay chicken (4 Skewers) \$7.90
Fight hunger with grilled chicken skewers, marinated in aromatic Thai spices, served with crunchy peanut sauce.

Peking duck pancake (4pcs) \$8.90
Everyone's favorite dish, thin pancake wrap around BBQ duck with cucumber and hoisin sauce, loved it!

Money Bag (4 pcs) \$7.90
Those are adorable and sound delicious, love itty-bitty bites dripping in sauce. These are crunchy golden sack with peanuts and chicken mince, diced vegetables & spices that will knock your socks off. Literally.

Betel leaf with smoked salmon (4pcs) \$11.90
The sweet and sour flavours dressing are very light and herbaceous, these little heart-shaped leaves bites. Amazing...these peppery-tasting wild betel leaves do wonders authentic Asian flavour with this tasty smoke salmon served on traditional betel leaves.

Favourite Flavours

Pandan Leave Chicken (4 pcs) \$9.90
Chicken wrapped in Pandan Leave is a popular dish in Bangkok. The leaf keeps the juices of the chicken inside, so inside get very soft & juicy fried chicken. This is an excellent dish for anytime, served with sweet chili sauce.

Salt & Pepper Squids and Prawns \$18.90
Pile crunchy salt and pepper squids and prawns onto a bed of crisp Lettuce, then just add lime to squeeze and sweet chili sauce.

White Bait with Green Mango Salad \$18.90
This tangy salad of crunchy whitebaits, garlic and mints with just a hint of heat is always a hit at picnics and bring-a-plates since.

Snow Pea Prawn Salad \$18.90
Blanched snow peas and prawns, tossed with coconut milk, roasted chili jam, toasted coconut, tamarind, palm sugar and peanuts. This salad is a perfect balance of Thai flavours: hot, salty, sour and sweet.

Choo Chee Seafood \$19.90
"Rich & thick coconut based curry is specially cooked with prawns, fish, mussels and another distinctive flavor in this curry is kaffir lime leaves for greater aroma"

Roast Duck Curry \$21.90
Roast duck curry is aromatic dish comes with distinctive flavors from roasted duck cooked in coconut-based curry with pineapple, lychee and cherry tomato help temper the heat of this fiery red duck curry. It is quite rich if you are used to eating Thai curries I think you will definitely enjoy this, as it is a good variation

Herbal Grilled Lamb Cutlet \$21.90
A full-flavoured marinade of herbs and spices brings out the best in delicate lamb cutlet and combined with delicious mix green vegetable stirfry.

Pad Prik Khing Crispy Pork Belly \$18.90
Pad prik khing has an aroma from fresh kaffir lime leaves and ginger which indulges the appetite even more. The crunchiness and freshness from the long beans not only help boost the color of the dish but also enhance the sense of texture accompany with slow-roasted pork belly that gives you beautiful succulent moist tender pork with light crisp crackling.

Massaman Lamb Shank \$21.90
You got to try this homemade rich and flavourful slow cook lamb shank in massaman curry. It has a fantastic flavour and lamb shank just falls off the bone. Coconut milk is always used in this curry, as well as kaffir lime leaves. Makes a sumptuous dish to serve on a chilly fall or winter night, and leftovers are just perfect for hot weekdays lunches.

Soft Shell Crab w Black Pepper Sauce \$19.90
Delicious as they are, fried soft shell crab to a light crisp, and you can eat the whole crab they are so succulent and juicy they seem to be a tiny piece of the ocean itself with house special black pepper sauce, what a good combination!

Grilled Salmon \$21.90
Salmon has a great taste when grilled slowly to perfection. A working grill and good seasoning bring out a unique flavour combine with sesame dressing is the perfect complement with grilled greens. We all love salmon!

Steamed Barramundi w Ginger & Shallot \$21.90
This is truly an unbeatable way to eat fish and this dish will give you that classic steamed fish fillet with fine cut ginger, shallot & soy sauce, blistering the skin and scalding the aromas - the aroma released is unforgettable.

Barramundi w Three-Flavoured Sauce \$29.00
Chilli, spices and the legendary 3 flavoured sauce, create an elixir that reveals a new flavor dimension with crispy deep fried deboned whole Barramundi with steamed vegetables.

Create your favourites

Choose your favourite meat

Vegetables and fried tofu	\$12.90
Chicken / Beef / Pork	\$14.90
Fish fillet / Squid	\$16.90
Prawn/ Mix Seafood	\$17.90
Roasted duck	\$18.90

Curries

Green curry

Nicely sweet and slightly spicy and tastes very delightful with a proper blend of the spiciness from green curry chili paste and coconut milk, a dash of sugar and fish sauce. This spicy Thai-style green curry will warm you up inside and out on cold winter nights.

Panang curry

Panang tastes like Thai red curry but the coconut milk sauce is thicker and richer and sprinkle of kaffir lime leave.

Jungle curry

Jungle curry is unlike most other Thai curries, as it does not contain coconut milk. The reason meant to have a watery, rather than creamy, consistency. This type of curry is not for the faint-hearted - it's traditionally an extremely hot curry, with the paste often including a considerable dose of young peppercorns.

Massaman curry with beef **\$18.90**
This curry is considered to be rather mild as the heat of the chilies is mellowed beef with the addition of the dried spices, coconut milk, onions, potatoes and peanuts. This fragrant hearty curry would certainly be welcome winter fare. Enjoy!

Noodle and Rice

Pad Thai

The classic Pad Thai is a stir-fried noodle with eggs, fish sauce, tamarind juice plus bean sprouts, shrimp and tofu and garnished with crushed peanuts and coriander

Pad See Ew

Cooked with bright crunchy greens, these noodles are a classic street food in Thailand with egg and sweet soy create a tasty sauce for wok-tossed served with lemon

Pad Ba Mee

Enjoy Chinese-inspired Thai stir-fried noodle dishes made with a flavorful sauce composed of sweet soy sauce, eggs and greens. This dish can be made vegetarian/vegan if you prefer, or get creative and add your own choice of protein source, all delicious options

Chili Jam Noodle

Twist a regular noodle with your favorite meat in soy and warm chilli jam gives this dish loads of flavor. Spicy and Delicious -This hearty noodle dish is ready in a jiffy!!

Stir-fry

Cashew nut

The tastiest favourite combining roasted cashew nut, dried chilli with sweet chilli jam with seasonal vegetables. Sweet and spicy chilli jam gives this stir-fry the wow factor!

Ginger and shallots

Healthy and Flavorsome, Fine cut ginger for adding aroma and warmth with shallot, soy sauce and seasonal vegetables.

Garlic and peppers

Delightful of garlic and pepper Thai inspired flavours spring to life in this super-healthy Stir- fry will transport your tastebuds on a culinary journey.

Peanut Sauce

Big fan of peanut sauce, A stir-fry like this one meets all your veggie needs, This yummy dish will make your heart healthy and tastebuds happy.

Holy Basil

Enjoy crisp vegies and fragrant Of fresh sweet basil, bamboo shoot, chilli, garlic & soy stir-fry. This traditional dish packs a punch of flavour

Chilli Jam

Mount watering Asian flavor spring to life in this super healthy stir-fry crunchy vegetable with warm chilli jam; this stir-fry makes a Fab Thursday night meal.

Pumpkins and Snowpeas

With soft pumpkin, squeaky snow peas, eggs and coriander, this is delicious down to the last bite.

Mix Green ~ Veg

Stir fired Seasonal vegetables with light soy, simple is the best!

Drunken noodle

This spicy noodle dish will "wow" your taste buds with its abundance of flavors and textures! This Thai fusion noodle recipe is extremely tasty plus healthy and wonderfully delicious! Rice noodles and fresh basil are the key ingredients.

Thai Fried Rice

This tasty variation on fried rice is guaranteed to keep the hungry hordes happy. Fried rice with egg, mild soy and greens

Holy Basil Fried Rice

Spicy fried rice, everyone loves fried rice. This seasoning chilli & basil mix will add some heat to an already amazing dish. Add your favorite choice for a delicious meal.

Garden Salad

Chicken Larb **\$15.90**

Looking for exciting dish with chicken mince, chilli powder, lime juice, fresh herbs and rice powder? Look no further than this aromatic chicken larb!

Grilled Beef Salad **\$16.90**

This aromatic Thai salad combines lemony-flavoured coriander leaves with cool cucumber, refreshing mint and juicy marinated beef. Your waistline will also enjoy this Low-fat and low-carb Thai salad.

Grilled Chicken Salad **\$16.90**

Take a trip to Thailand with this tangy and fresh Thai chicken salad. Rustle up this healthy salad with chilli lime dressing and refresh with a mixed salad of cucumber, onion, mints, tomatoes and greens.

Papaya salad with Grilled chicken **\$16.90**

Papaya salad with Soft Shell Crab **\$18.90**

Enjoy Thailand's most famous salad, pound garlic and chillies with a mortar and pestle. Toss in tamarind juice, fish sauce, peanuts, dried shrimp, tomatoes, limejuice, green beans and a handful of grated green papaya. Grab a side of your favourite BBQ chicken or golden soft shell crab.

Prawn&Chicken mince glass noodle **\$17.90**

Got to try this, Warm glass noodle salad with prawns and chicken mince with garlic chilli lime dressing, onion, tomatoes and mints, this is so delicious it just might become your new classic hit!

Duck salad **\$17.90**

The duck has landed. Taste is king with this Asian-style high-protein salad; meaty duck stands up well to the full-flavored dressing with limejuice, fish sauce, chilli & herbs.

Side Dish

Jasmine rice ~ \$3
Brown rice ~ \$3
Steam Noodle ~ \$3
Peanut sauce ~ \$3
Egg Fried rice ~ \$7.5
Steam mix veggies ~ \$7.5

Drink

Sparkling water ~ \$3.5
Coke | Diet Coke ~ \$3
Coke Zero | Lemonade ~ \$3
Lemon Squash ~ \$3
Coconut Juice ~ \$3.5
Orange Juice ~ \$3.5
Apple Juice ~ \$3.5

Soup

Tom kha chicken **\$7.90**

Enjoy tender chicken poached in coconut broth infused with fragrant lemongrass, limejuice, kaffir lime leaf, galangal and a drop of warming chili jam.

Tom yum prawn **\$8.90**

Thai masterpiece teems with prawns, mushrooms, tomatoes, lemongrass, galangal and kaffir lime leaves.

Grill Bar

Grilled Marinated Beef **\$15.90**

Spice up your day with this dish that spotlights succulent beef marinated with aromatic herbs, with a kick of chilli, lime & fish sauce dipping.

Grilled Chicken **\$15.90**

We all love chicken, so here's one fabulous way with your poultry fare. Get Into it, a delicious feast of grilled tender chicken with a lick of sweet chilli sauce.

Grilled Squid **\$16.90**

Grilled whole and then sliced, bite into rings of tender marinated squid, served with refreshing mixed green salad, with sweet chilli dressing.

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OPENING HOURS

monday-sunday

Lunch 12:00-16.00

Dinner 16:00-22:00

www.pepperseeds.com.au



Prices included GST

BYO Wine only | Corkage Charge \$2.5 PP

Please inform our staff if you have an allergy

Food ingredients & prices are subject to change without prior notice