

# Noodle

## PAD THAI

THE CLASSIC THIN RICE NOODLE  
STIR FRY WITH EGGS, TAMARIND  
JUICE, BEAN SPROUTS, SHRIMP,  
TOFU, CRUSHED PEANUTS &  
CORIANDER

## PAD SEE EW

STIR FRIED RICE NOODLES  
WITH EGG, CRUNCHY GREENS  
& SWEET SOY, SERVED  
WITH LEMON

## DRUNKEN NOODLE

STIR FRIED RICE NOODLES  
WITH EGG, FRESH HOLY BASIL  
& CHILLI.

## PAD BAMEE

STIR FRIED HOKKIEN NOODLES  
WITH SWEET SOY SAUCE,  
EGGS & GREENS

— *choice* —

VEGETABLE & TOFU 14.9

CHICKEN 14.9

BEEF 14.9

PRAWN 15.9

# Rice

## THAI FRIED RICE

WITH EGG, MILD SOY & GREENS

## HOLY BASIL FRIED RICE

A MUST LOVE DISH  
FOR CHILLI LOVERS

— *choice* —

VEGETABLE & TOFU 14.9

CHICKEN 14.9

BEEF 14.9

PRAWN 15.9

## CHICKEN MINCED

with CHILLI & BASIL  
TOPPED with FRIED  
EGG & STEAMED RICE  
15.9

## KAO SOI CHICKEN

(Thai Laksa)  
EGG NOODLE IN CURRY SOUP  
14.9

# Stir Fry

## CASHEW NUT

## GARLIC & PEPPERS

## HOLY BASIL

— *choice* —

COME with RICE

VEGETABLE & TOFU 14.9

CHICKEN 14.9

BEEF 14.9

PRAWN 15.9

# Curry

COME with RICE

MASSAMUN  
with BEEF

GREEN CURRY  
with CHICKEN

# Drinks

## SOFT DRINKS 3

COKE

COKE ZERO

LEMON SQUASH

LEMONADE

THAI GINGER BEER 4.5

APPLE CIDER 4.5

APPLE JUICE 4

ORANGE JUICE 4

SPARKING WATER 4.5

STILL WATER 3

— *iced tea* —

THAI MILK TEA 4.5

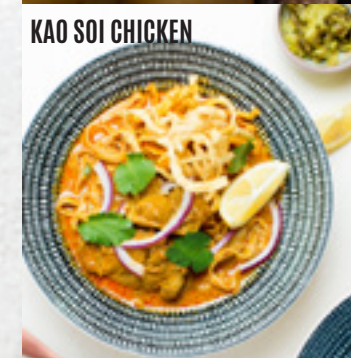
THAI LEMON TEA 4.5

CHRYSANTHEMUM -  
GREEN TEA 4.5



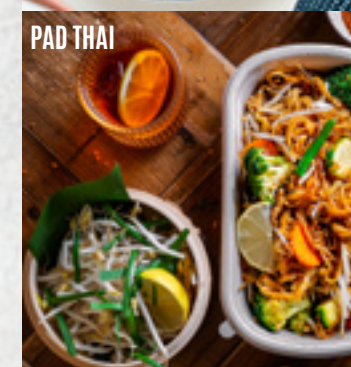
# LUNCH MY WAY

DINE-IN • TAKEAWAY • CATERING



KAO SOI CHICKEN

STIR FRY with  
CASHEW NUT  
SAUCE



PAD THAI

CHICKEN MINCED  
with CHILLI &  
BASIL



GREEN CURRY  
with CHICKEN

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**LUNCH  
ORDER ONLINE  
COMING SOON**





## First Bites

### GRILLED SCALLOPS

(4)

**GF** \$12.9

DELICATE FLAME GRILLED SCALLOPS WITH CHILLI – LIME DRESSING. POP THEM IN YOUR MOUTH AND ... MMM! DELICIOUS !!!



#### EGG NET (2) \$12.9

AN EGG LACE OMELETTE WRAPPING THE PRAWN-CHICKEN MIX SPICED, CRUSHED PEANUTS, GARLIC & CORIANDER, SERVED WITH LIGHT CHILLI-VINEGAR DRESSING.

#### CURRY PUFF (4 - vegetarian) \$8.9

CRISPY GOLDEN PILLOWS STUFFED WITH SPICY MIXED VEGETABLES AND SERVED WITH SWEET CHILLI SAUCE.

#### BETEL LEAF *with* SMOKED SALMON (4) \$13.9 **GF**

AUTHENTICALLY ASIAN. HEART-SHAPED BETEL LEAF HAS AN AMAZING PEPPERY-TASTE THAT WORKS WITH THE SWEET AND SOUR DRESSING. TOPPED WITH SMOKED SALMON.



#### MONEY BAG (4) \$9.9

AN ADORABLE AND DELICIOUS CRUNCHY GOLDEN SACKS, FILLED WITH PEANUTS, CHICKEN MINCE AND VEGETABLES.

#### SATAY CHICKEN (4 skewers) \$9.9 **GF**

FIGHT HUNGER WITH GRILLED SKEWERS, CHICKEN MARINATED IN THAI SPICES, SERVED WITH CRUNCHY PEANUT SAUCE.

#### NAM PRIK ONG DIPPING *and* PRAWNS CRACKERS \$12.9

NORTHERN STYLE CHILLI PASTE DIPPING, MADE WITH GROUND CHICKEN AND TOMATOES, ENJOY IT WITH CUCUMBER OR PRAWN CRACKERS FOR FULL TEXTURE.



#### TANGY PRAWN (4) \$12.9

A DELICIOUS LIGHTLY BATTERED PRAWNS COAT WITH A GORGEOUS "PEPPER SEEDS" TAMARIND BLEND SAUCE...PERFECT SWEET & SOUR FLAVOUR.

#### THAI *fish cake* SALAD \$10.9

FISH CAKE WITH CUCUMBER, ONION, BEAN SPOUT SALAD AND SWEET VINEGAR DRESSING AND PEANUTS.



#### PEKING DUCK *pancake* (4) \$12.9

ONE OF OUR FAVOURITE DISH. SLICES OF BBQ DUCK WRAPPED IN THIN PANCAKES WITH CUCUMBER, SHALLOTS AND HOISIN SAUCE. LOVE IT!

## Grill Bar

#### GRILLED MARINATED *Beef* \$16.9

SPICE UP YOUR DAY WITH SUCCULENT BEEF MARINATED WITH AROMATIC HERBS. A KICK OF CHILLI, LIME AND FISH SAUCE DIPPING.

#### GRILLED *Chicken* \$16.9

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.

## Soup

#### TOM KHA *Chicken or Vegetable* **GF** \$12.9

TENDER CHICKEN POACHED IN COCONUT BROTH INFUSED WITH FRAGRANT LEMONGRASS, LIME JUICE, KAFFIR LIME LEAF AND GALANGAL.

#### TOM YUM *Prawn* **GF** \$13.9 *Chicken or Vegetable* **GF** \$12.9

THAI SOUP MASTERPIECE TEEMS WITH PRAWNS, MUSHROOMS, TOMATOES, LEMONGRASS, GALANGAL AND KAFFIR LIME LEAVES.

## Garden Salad

#### *Chicken* LARB **GF** \$16.9

LOOKING FOR AN EXCITING DISH WITH CHICKEN MINCE, CHILLI POWDER, LIME JUICE, FRESH HERBS AND RICE POWDER? LOOK NO FURTHER THAN AROMATIC CHICKEN LARB!

#### GRILLED *Beef* SALAD \$17.9

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 \$17.9

TAKE A TRIP TO THAILAND WITH THIS TANGY CHICKEN DISH. RUSTLE UP THIS HEALTHY SALAD WITH CHILLI-LIME DRESSING AND A MIXED OF CUCUMBER, ONION, MINTS, TOMATOES AND GREENS.

#### PAPAYA SALAD *with* YOUR CHOICE OF

#### *Grilled Chicken* \$20.9 *Soft Shell Crab* \$24.9

THAILAND'S MOST FAMOUS SALAD. POUNDS GARLIC AND CHILLI IN A MORTAR, TOSS IN PEANUTS, DRIED SHRIMP, TOMATOES, LIME JUICE, GREEN BEANS AND A HANDFUL OF GRATED GREEN PAPAYA. DELISH! GRAB A SIDE OF YOUR FAVOURITE BBQ CHICKEN OR GOLDEN CRISP SOFT SHELL CRAB. FEAST!

## Sides

JASMINE RICE..... \$3  
BROWN RICE..... \$4  
ROTI..... \$3

STEAMED NOODLES..... \$3  
PEANUT SAUCE

SMALL \$3  
LARGE \$5

EGG FRIED RICE .....\$8.5

Steamed Mixed Vegetables .....\$8.5

#### JANE SANGPOOWONG

HEAD CHEF  
PEPPER SEEDS : BOUTIQUE THAI BITES

JANE'S DIARY IS COLLECTION OF MY YEARS OF COOKING. HERITAGE & PASSION – SHARING THEM WITH YOU IS A GREAT JOY. WAIT & SEE WHAT IS ON MY NEXT PAGE. THANK YOU.



# Pepper Seed's darling

## MANDARIN Duck \$27.9

PEPPER SEEDS MOUTH-WATERING DISH. BONELESS ROAST DUCK. SERVED WITH A ORIENTAL SPICED PLUM AND MANDARIN SAUCE.

## GANG GAREE \$20.9

TURMERIC ADDS FLAVOUR AND DISPLAYS THE DISHES ORIGINS IN THE FAR EAST. SLOW COOKED AND MILD, TENDER THE YELLOW CURRY WITH CHICKEN AND POTATOES IS COMFORT AT ITS BEST. CRISPY EGG NOODLES PROVIDE CONTRAST AND THE ROTI BREAD IS PERFECT FOR SOAKING UP THE GOODNESS.

## SALT 'N' PEPPER Soft shell crab \$21.9

LIGHTLY BATTERED SOFT SHELL CRAB TOSSED WITH SALT AND PEPPER SEASONING WITH FRIED GARLIC, SHALLOT AND CHILLI.

## MOON LIGHT Soft shell crab \$25.9

ENJOY SOFT SHELL CRAB WITH LIGHTLY BATTERED AND STIR FRIED WITH EGG, COCONUT MILK , CURRY POWDER AND VEGETABLES.

## GRILLED Salmon \$23.9

THE GRILL BRINGS OUT THE BEST IN SALMON! COMBINED WITH SESAME DRESSING. WITH THE PERFECT ACCOMPANIMENT OF GRILLED GREENS. WE LOVE SALMON!

## PRAWN & Betel leaf SALAD \$19.9

THIS PRAWNS SALAD IS FULL OF VIBRANT THAI FLAVOURS. BEAN SPOUTS SALAD AND FRESH BETEL LEAVES THEN DRIZZLED IN A COCONUT MILK AND CHILLI JAM DRESSING.

## CHOO CHEE Prawn \$23.9

RICH AND THICK COCONUT BASED CURRY DISH. COOKED WITH PRAWNS. AND KAFFIR LIME LEAVES FOR AN INVITING AROMA.

## CHU CHEE whole BARRAMUNDI \$32.9

WHOLE DE-BONED BARRAMUNDI SMOTHERED IN SPICY, RICH AND CREAMY CHOO CHEE CURRY SAUCE THAT WILL LEAVE YOU ASKING FOR MORE RICE TO SOAK UP ALL THAT DELICIOUS SAUCE!



## HUNG LAY CURRY \$20.9

THE MOST ICONIC DISHES OF NORTHERN THAILAND. SLOWLY STEWED BEEF IN A WHOLE BUNCH OF HERBS AND SPICES. YOU WILL LOVE THIS MILD CHILLI. SALTY. SWEET & SOUR CURRY , WITH PEANUTS AND GINGER.



## MASSAMAN CURRY with BEEF \$19.9

GENTLE TASTY CURRY WITH TENDER BEEF, DRIED SPICES. COCONUT MILK, ONIONS, POTATOES AND PEANUTS. ENJOY!



## SALT 'N' PEPPER Squids & Prawns \$19.9

CRUNCHY SALT AND PEPPER SQUID AND PRAWNS ON A BED OF CRISP LETTUCE. DELICIOUS WITH A SQUEEZE OF LIME AND DIP OF SWEET CHILLI SAUCE (SERVED ON THE SIDE).



## EGGPLANT WONDER \$19.9

LUSCIOUSLY TENDER GRILLED EGGPLANT. TOPPED WITH CHICKEN MINCE WITH BITS OF CHILLI, GARLIC, BASIL AND SOYA BEAN. CREATE FLAVOURFUL EGGPLANT DISH EVERY TIME.



## Steamed BARRAMUNDI GINGER & SHALLOTS \$23.9

BARRAMUNDI FILLET STEAMED AND FINISHED WITH FRAGRANT GINGER AND SHALLOT OIL. THIS SIMPLE BUT DELICIOUS DISH WILL BLOW YOU AWAY WITH ITS DELICATE BALANCE OF FLAVOURS.



## MASSAMAN Lamb shank \$23.9

MUST TRY! SLOW COOKED, WHERE MEAT JUST FALLS OFF. COCONUT MILK, CINNAMON AND STAR ANISE MAKE IT A SUMPTUOUS DISH.

## Create your own dish

CHOOSE YOUR FAVOURITE MEAT *with* CURRY, STIR-FRY, NOODLES or FRIED RICE.

Your choice of  
VEGETABLES / TOFU.....\$15.9  
CHICKEN / BEEF .....\$16.9  
ROAST DUCK.....\$19.9  
SQUID .....\$17.9  
PRAWN .....\$18.9

## stir fry

CASHEW NUT  
GINGER AND SHALLOTS  
GARLIC *and* PEPPERS  
PEANUT SAUCE  
HOLY BASIL

CRISP VEGGIES, FRAGRANT FRESH SWEET BASIL, BAMBOO SHOOT, CHILLI, GARLIC AND SOY.

## curry

### GREEN CURRY

A SWEET & SLIGHTLY SPICY BLEND OF GREEN CURRY CHILLI PASTE & COCONUT MILK.

### PANANG CURRY

THAI CURRY W/ A THICK & RICH COCONUT MILK SAUCE. SPRINKLE W/ KAFFIR LIME LEAVES.

## noodles

**PAD THAI** THE CLASSIC THIN RICE NOODLE STIR FRY WITH EGGS, TAMARIND JUICE, BEAN SPROUTS, SHRIMP AND TOFU. GARNISHED WITH CRUSHED PEANUTS AND CORIANDER.

### PAD SEE EW **GF** *on request*

STIR FRIED RICE NOODLES WITH EGG, CRUNCHY GREEN AND SWEET SOY, SERVED WITH LEMON.

### PAD BA MEE

CHINESE-INSPIRED STIR-FRIED NOODLE DISH. MADE WITH SWEET SOY SAUCE, EGGS AND GREENS. THIS DISH CAN BE MADE VEGETARIAN OR GET CREATIVE AND ADD YOUR OWN CHOICE OF PROTEIN – BOTH OPTIONS ARE DELICIOUS!

### CHILLI JAM NOODLE **GF** *on request*

A STIR FRIED NOODLES IN SOY, SOYA OIL AND WARM CHILLI JAM. THIS HEARTY SPICY NOODLE DISH IS READY IN A JIFFY!!

### DRUNKEN NOODLE **GF** *on request*

AN ABUNDANCE OF FLAVOURS AND TEXTURES! ONE OF A KEY INGREDIENT IS FRESH HOLY BASIL AND CHILLI.

## fried rice

*all* **GF** *on request*

**THAI FRIED RICE**  
WITH EGG, MILD SOY AND GREENS

**HOLY BASIL FRIED RICE**  
A MUST LOVE DISH FOR CHILLI LOVERS.

**LANNA FRIED RICE \$17.9**  
*(chicken only)*  
FULL OF FLAVOUR AND TEXTURE. WITH THE ADDITION OF CHILLI PASTE, FRESH VEGETABLES AND CHICKEN.