



Starters & Soup

Coffin Bay oysters (seasonal) •	(6)	23.9
Natural oysters with spicy chilli lemon sauce		
Thai style springs rolls (2)		9.9
With homemade dipping sauce (vegetarian available)		
Half shelled New Zealand mussels (med)	(6)	20.9
With spicy Thai holy basil sauce •		
Homemade steamed dim sim (3)		13.9
Mix of prawns & pork with soy sauce dip		
Thai curry puffs (3)		13.9
Curried pork & potato triangles (mild)		
Pandan chicken (3)		13.9
Marinated & wrapped in pandan leaf		
Peppered quail		17.9
Deep fried & served with pickle relish		
Chargrilled chicken satay (2) P		9.9
Tenderloin fillets with homemade Australian peanut sauce & cucumber relish		
Crispy prawn rolls (3)		13.9
Marinated whole prawns wrapped in pastry		
Prawn patties (3) • P		15.9
Traditional Thai style with minced prawn & herbs		
Gyoza (4)		15.9
Homemade prawn & chicken dumplings with mild curry sauce		
Miang kam - Thai authentic delight (seasonal) (4) •	20.9	
Grilled prawns on a bed of crisp shredded coconut, peanuts & fresh herbs served on a betel leaf		
Tom kha (mild) •		chicken 13.9
Tasty coconut soup		prawn 15.9
Tom yum soup (med) •		chicken 13.9
Popular Thai hot & sour soup		prawn 15.9

Healthy Salads

Larp chicken (hot) •	e 19.9
Spicy minced chicken with herbs & chilli	m 25.9

Yum seafood woon saen (med - hot) •	30.9
Spicy seafood salad with glass noodles, fresh lemon juice, chilli & herbs	

Grilled tenderloin beef salad (hot) •	27.9
With lemon, chilli & fresh salad (160g)	

Thai chicken salad with fresh mango dressing (hot) • P	e 19.9
Served warm with herbs & Australian peanuts	m 27.9

(Seasonal)

Side Dishes

Chinese greens OR Mixed vegetables (mild)	15.9
Stir fried with oyster sauce & garlic	

Mixed Salads	15.9

Fried Chips	15.9
Served with tomato sauce	

Mushrooms (mild)	15.9
Stir fried with garlic, chilli & oyster sauce	

Jasmine rice •	per person 5.0

Coconut rice •	per serve 5.9

Curries

Thai green curry (hot) •	chicken 26.9
With bamboo shoots	seafood OR king prawns 31.9
& fresh basil	vegetables 25.9

Thai red curry (med) •	tender beef 27.9
With chilli &	seafood OR king prawns 31.9
fresh basil	vegetables 25.9

Massaman lamb curry (mild) • P	28.9
Slow cooked lamb with peanuts & potatoes	

Panang roast duck curry (med) •	30.9
With vegetables & herbs	

Red kangaroo curry (med) •	28.9
Slow cooked & served with potatoes	

Something Special

Choo chee (med) •	chicken 27.9
Thai sauce with coconut milk	king prawns 31.9
Deep fried whole barramundi	39.9
With ginger sauce (mild)	
<u>QR</u> Choo chee sauce (med) •	
<u>QR</u> Fresh mango salad (hot) •	
Australian king prawns (5)	34.9
Stir fried with chilli & garlic paste (med)	
<u>QR</u> Ginger, chilli, soy & cashew nuts (med)	
Marinated grilled pork neck	30.9
With tamarind & chilli dipping sauce	
Pork belly	29.9
Slow cooked in master stock with caramalised ginger, soy & Thai herb salad	
Tofu • V	27.9
With caramalised ginger & soy	
<u>QR</u> Salt & pepper	
Soft shell crab •	30.9
Deep fried & served with:	
Fresh mango salad, herbs & peanuts (hot)	
<u>QR</u> Green peppercorn & black pepper	
Fresh red snapper fillet •	31.9
Crumbed with choo chee sauce (med)	
<u>QR</u> Fresh with red curry & vegetables (med)	
Danny's special Australian king prawns (5) •	34.9
Stir fried with fresh basil, lemongrass & a dash of chilli (med)	
Salt & pepper Australian squid (mild) •	e 22.9
Danny's all time favourite!	m 29.9
Garlic & pepper crispy yearling beef (mild) •	27.9
Lightly crumbed & deep fried	
Hot plate (med)	chicken breast <u>QR</u> yearling beef 28.9
	Australian king prawns (5) 34.9
Spicy wok-tossed with green vegetables, & Thai herbs	
Seafood village style hot plate (med) •	33.9
Mussels, prawns, squid & scallops in spicy Thai sauce	

Noodles & Rice

<i>A vegetable option available for all noodle & rice dishes</i>	
Basil Thai fried rice (med) V	23.9
Chicken & prawns with mushrooms, eggs, snake beans, basil & chilli	
Special Thai fried rice • V	23.9
Chicken & prawns with eggs & fresh tomato	
Pad Thai • PV	25.9
Our popular Thai rice noodle dish with chicken, prawns, Australian ground peanuts & egg	
Pad mee V	25.9
Egg noodles tossed with chicken, prawns, egg & Chinese greens	
Krapral noodles (med) V	25.9
Fresh rice noodles with chicken, prawns, egg, fresh basil & chilli	
Phad-see-ew V	25.9
Fresh rice noodles with chicken, prawns, Chinese greens & egg	
Drunken noodles (mild) V	25.9
Thai noodles with chicken, prawns, vegetables, egg & a dash of wine	
Laksa (med)	26.9
Traditional spicy noodle soup with king prawns, squid, chicken & tofu (*gluten free rice noodles available) •	

Stir Fries

<i>Choice of:</i>	
Chicken breast fillet	26.9
Yearling beef fillet	27.9
Roasted duck breast fillet	30.9
King prawns OR Seafood	30.9
Local squid	28.9
Bean curd & Vegetables	26.9
Mixed vegetables	25.9

With your choice of sauce:

Fresh chilli (hot) V	
Chinese greens, mushroom & seasonal vegetables	
Phad krapral - basil sauce (mild - med) •	
Seasonal vegetables cooked with homemade Thai basil sauce	
Add coconut milk	+ 1.0
Spicy sauce (hot) V	
Seasonal vegetables with red curry paste & coconut milk	
Lemongrass (med) • V	
With mushroom, Kaffir lime leaf & chilli	
Fresh ginger (mild) V	
With black funghi, onion, broccoli & soy mushroom sauce	
Cashew nut (mild) •	
With dried chilli, mushroom & onion in our very own recipe	
homemade Thai sweet & sour sauce	
Oyster sauce (non spicy)	
With mixed seasonal vegetables	

• = Gluten free dish

P = Contains peanut

V = Vegan option

Welcome

Life should be fun and experiences shared!
Our mouthwatering dishes are prepared
fresh upon order and delivered to you
straight from the wok, grill or pot.

As the dishes may arrive at
your table at different times, it is the
perfect opportunity to explore together
and have fun sharing the delicious flavours
of our exotic menu.

There is no added MSG in our dishes.
Using EFTPOS or Credit card 1.2%
surcharge applies. 10% surcharge on
public holidays. No split bill.

Feast for a Crowd

Minimum 3 people	56.0 per person
Entrees	
Prawn salad, spring roll & gyoza	
Mains	
Pad Thai, Massaman lamb curry, phad krapral (beef) & marinated grilled pork neck fillet	
Dessert	+ 6.0 per person
Sticky rice with homemade coconut icecream	

Feast for a Hungrier Crowd

Minimum 4 people	69.0 per person
Entrees	
Prawn salad, spring roll & gyoza	
Mains	
Pad Thai, Massaman lamb curry, phad krapral (beef), pork belly, hot plate (Australian king prawn)	
Dessert	+ 6.0 per person
Sticky rice with homemade coconut icecream	