

### SOFT DRINK



Coke, Zero, Diet, Solo, Lemonade 3.0  
 Singha Soda Water, Ginger Beer 4.0  
 Capi (Dry Ginger Ale, Tonic Water) 4.0  
 Perrier Sparkling Mineral Water 4.5  
 Fruit Juice 4.5  
 Orange, Pineapple, Apple, Mango & Banana, Apple & Blackcurrant  
 Lipton Ice Tea 4.5  
 Lemon, Peach, Citrus (Green Tea)  
 Coconut Water 5.0  
 Lemon Lime Bitter / Soda Lime Bitter 4.5  
 Red Bull 5.0

### BEER + Cider



Singha Draught  
 Pot 5.5 / Mug 7.8 / Pint 11 / Jug 20 / Tower 65.0  
 Carlton Draught  
 Pot 5.5 / Mug 7.8 / Pint 11 / Jug 20 / Tower 65.0  
 Cascade Light / Carlton Mid 5  
 Crown Lager 7  
 Fat Yak / Corona / Asahi / Coopers Sparkling 8  
 Mercury Apple Cider / Coldstream Apple Cider 8  
 Lychee Cider 8 (1.15 % alc./vol.) **NEW**

### TEA & COFFEE by Axil



Regular 4.0 / Mug 4.5  
 Extra Short, Soy, Syrup (Vanilla, Caramel) 0.70  
 Hot Chocolate 4.0  
 Chai Latte 4.9  
 Iced Coffee/Iced Chocolate/Thai Iced Milk Tea 6.0  
 Tea in a Pot \$4.0  
 French Earl Grey, Mixed Mints, English Breakfast, Sencha (Japanese Green Tea), Chai, Chamomile, Jasmine

### WHITE WINE



House White 6/22.0  
 Semillon Sauvignon Blanc - Thievin Devlin 7.5/28.0  
 River Murray, SA 2017  
 Riesling - Lock & Key 7.5/28.0  
 Dry Riesling, Hilltops, NSW 2016  
 Pinot Grigio - Nine Degrees 8/32.0  
 Marlborough, NZ 2016  
 Chardonnay - Yarrowood 7.5/30.0  
 Lightly wooded, Yarra Valley, VIC 2014  
 Verdelho - Secret Hill 7.5/30.0  
 Margaret River, WA 2013  
 Sauvignon Blanc - Nine Degrees 8.0/36.0  
 Marlborough, NZ 2014  
 Lock & Key Rose 7.5/28.0  
 Rose Hilltops, NSW 2015

### COCKTAIL



Classic Mojito 14.0  
 Bacardi, Lime, Lemonade, Soda, and Mint  
 Raspberry Kamikaze 14.0  
 Vodka, Raspberry, and Lemon Juice  
 Tequila Sunrise 14.0  
 Tequila, Orange Juice, and Grenadine  
 Asian Mist 14.0  
 Midori, and Malibu.  
 Thai Tonic 14.0  
 Gin, Tonic, and Grenadine  
 Tom Yum Siam 14.0  
 Vodka, and Malibu infused with Thai Herbs, and Chilli  
 Cosmopolitan 14.0  
 Vodka, and White Cranberry  
 B52 14.0  
 Kahlua, Bailey, and Cointreau  
 Angel Kiss 20.0  
 Vodka, Tequila, and Grenadine  
 Angel Tear 20.0  
 vodka, Cointreau, and Blue Curacao  
 Angel's Girlfriend Favourite 20.0  
 Rum, Vodka, Orange Juice, and Raspberry

### RED WINE

House Red 6/22.0  
 Merlot - Willow Ridge 8/30.0  
 Reserve Merlot, Strathbogie Ranges, VIC 2012  
 Cabernet Sauvignon - Alessia Grace 7.5/30.0  
 Coonawarra, SA 2014  
 Shiraz - Hemera Estate 8.0/33.0  
 Barossa Valley, SA 2014  
 Pinot Noir - Four Season 8.0/33.0  
 Yarra Valley, VIC 2009  
 Tempranillo - Hemera Estate 8.0/33.0  
 Barossa Valley, SA 2013

### SPARKLING & SWEET WINE

House Sparkling (Brut) 5.5/22.0  
 Moscato Criminal Minds 7.5/30.0  
 lightly sparkling Moscato 11.5% Alc/Vol SA, 2015  
 Lock & Key Sparkling 7.5 (200ml)/28.0 (750ml)  
 Pinot Chardonnay, Hilltops, NSW 2014



## OPEN WEEKDAYS

## 11:30 - 23:00

CLOSE PUBLIC HOLIDAY

### Try our new items

Spring Roll Prawns / Fish Cake  
 Confit Duck Leg w Sweet Basil Sauce + Rice  
 Dry Red Curry Stir Fried w Crispy Pork + Rice  
 Lychee Cider (1.15% alc./vol)

### JUN/JUL Promotion

like our Facebook Page  
 Received 5% OFF



Scan me

# HAPPY HOUR

EVERY NIGHT 4:00 - 8:00PM

# HOUSE WINE

# LUNCH/DINNER

From 12:00 - 9:30 PM

## Small Bite

Fresh Roti bread with curry sauce 6.5

(Extra Roti Bread 3.0)

Chips w Tomato Sauce 6.9

Fried Chicken Skin 7.5

Vegetable Spring Rolls (6pc) 7.9

Prawns Spring Rolls (4pc) 10.9



Fried Organic Silken Tofu 7.9

Chive Dumplings (4pc) 9.9

Golden Bag of Prawns (6pc) 9.9

Chicken Wings (8pc 9.9 || 12pc 13.9)

Fried Beef Jerky 10.9

Fried Soft Shell Crab 11.9

Thai Fish Cakes (4pc) 9.9



Calamari Rings 11.9

Thai Spicy Sausage (Very Spicy) 12.9

## Salad

"Som Tum" Papaya Salad with Dried Shrimp 13.9

Som Tum Thai, garlic, chilli, peanut, and lime dressing.  
(Extra Prawns \$4.5)

Organic Silken Tofu Salad 13.9

Mixed leaves, cucumber, tomato, red onion, spring onion, mint, coriander with creamy sesame dressing

Porterhouse Beef Salad 18.5

Mixed leaves, cucumber, onion, spring onion, tomato, mint, coriander, lemongrass, chilli-lime-garlic dressing

Prawn & Lemongrass Salad 18.5

Mixed leaves with tomato, red onion, spring onion, mint, coriander, chilli-Jam & chilli-lime-garlic dressing

## Extra

(Adding to your meal)

Vegetable / Tofu / Cashew 2.5

Flat Rice Noodle 3.0

Chicken / Beef / Fried Egg 3.5

Pork Belly / Prawns / Rockling Fish 4.5

Soft Shell Crab 5.5

## Great to Share (Main Size)

Chilli Garlic & Basil Beef 17.9

with green bean, onion, red capsicum

Dry Thai Red Curry & Crispy Pork Belly 19.9

Chilli, kaffir lime leave, onion, green beans, and Thai basil

Chinese Broccoli & Crispy Pork Belly 19.9

Stir fried with garlic, chilli and oyster sauce

Crispy Chicken & Cashew Nut 19.9

with baby corn, dry red chilli, capsicum, and chilli jam

Rockling Fish Fillet & Wild Ginger 18.9

Deep fried rockling fish with wild ginger, green peppercorn, onion, red capsicum, garlic, chilli, and Thai basil

Soft Shell Crab with Garlic and Black Pepper 20.9

Stir fried with onion, red capsicum, black pepper and spring onion

Confit Duck leg with Green Apple Salad 26.9

Green apple salad in Thai caramelised tamarind & chilli dressing

Ginger and Garlic Stir Fried with Choice of:

Vegetable 15.9 || Chicken or Beef 16.9

Crispy Pork Belly 18.9 || Prawns or Rockling Fish Fillet 19.9

## CURRY

Slow Cooked Lamb in Massaman Curry 22.9

Coconut curry with Leg of lamb meat, potato, and roasted peanut

Slow Cooked Chicken in Thai Green Curry 19.9

Coconut curry with green bean, roasted pumpkin, and Thai basil

Slow Cooked Beef in Thai Red Curry 19.9

Coconut curry with green bean, roasted pumpkin, and Thai basil

Slow Cooked Oyster Blade Beef in Panang Curry 20.9

Tenderised beef in coconut curry with kaffir lime leaves

Vegetable Curry with Tofu 17.9

Yellow coconut curry

Crumbed Chicken Breast Fillet Curry 18.9

Yellow coconut curry with vegetable

## SOUP

King Prawns Tom Yum Soup 18.9

Spicy and sour soup with Thai herbs

## Dessert

Coconut Ice Cream with Roasted Peanut 7

Banana Dumpling with Coconut Ice-cream 8

Steamed banana wrap with sweet coconut sticky rice

## Side Serve

Steamed Thai Jasmine Rice 3.0

Fresh Roti Bread 3.0

## Good for One (Individual Size)

----- NOODLE -----

Pad Thai Noodle with Egg & Peanut - Choice of:

Vegetable 15.9 || Chicken or Beef 16.9

Crispy Pork Belly 18.9 || Prawns or Rockling Fish Fillet 19.9

"Kua Gai" - Chicken in Flat Rice Noodle 14.9

Simply stir fried with chicken, egg and spring onion

"Pad Se Ewe" - Chicken in Flat Rice Noodle with Dark Soy Sauce 14.9

Stir fried with chicken, dark soy sauce, egg and Chinese broccoli

Egg Noodle with Vegetable in Dark Soy Sauce 14.9

Egg noodle with dark soy sauce and egg

"Kao Soi" Spicy Chicken Curry Noodle 14.9

Thai Northern chicken curry with egg noodle (Very Spicy)

## STIR FRIED

Chilli Garlic & Basil Beef w Rice 14.9

with green bean, onion, red capsicum (Add Fried Egg 3.5)

Asian Vegetable & Tofu Stir Fried w Rice 13.9

Crispy Chicken & Cashew Nut w Rice 15.9

with baby corn, dry red chilli, capsicum, and chilli jam

Chinese Broccoli & Crispy Pork Belly w Rice 15.9

Stir fried with garlic, chilli and oyster sauce

Dry Thai Red Curry & Crispy Pork Belly w Rice 15.9

Chilli, kaffir lime leave, onion, green beans, and Thai basil



Rockling Fish Fillet & Wild Ginger w Rice 15.9

Deep fried rockling fish stir fried with wild ginger, green peppercorn, onion, red capsicum, garlic, chilli, and Thai basil

Confit Duck Leg in Sweet Basil Sauce w Rice 19.9

with green bean, broccoli, Chinese cabbage, red capsicum, mushroom, with sweet basil chilli garlic sauce



Fried Rice with Egg - Choice of:

Vegetable or Chicken or Beef 14.9

Crispy Pork Belly 18.9 || Prawns & Pineapple or Fish Fillet 18.9

## CURRY

Slow Cooked Green Chicken Curry w Rice 14.9

Coconut curry with green bean, roasted pumpkin, and Thai basil

Slow Cooked Red Beef Curry w Rice 14.9

Coconut curry with green bean, roasted pumpkin, and Thai basil

Slow Cooked Oyster Blade Beef in Panang Curry

Served with Roti 14.9 (Add Rice \$2)

Tenderised beef in coconut curry with kaffir lime leaves

Crumbed Chicken Breast Fillet Curry w Rice 14.9

Yellow coconut curry with vegetable

Vegetable Curry with Tofu w Rice 14.9

Please consult our wait staff of any dietary requirement  
We appreciate minimum alteration to the menu item  
Thank You