

**SOFT DRINK**

- Coke, Zero, Diet, Solo, Lemonade 3.0
- Ginger Beer, Red Bull 4.0
- Dry Ginger Ale 4.0
- Perrier Sparkling Mineral Water 4.5/7.5
- Fruit Juice 4.5
- Orange, Pineapple, Apple, Mango & Banana, Apple & Blackcurrant
- Lipton Ice Tea 4.5
- Lemon, Peach, Citrus (Green Tea)
- Coconut Water 4.5
- Lemon Lime Bitter / Soda Lime Bitter 4.5
- Red Bull 4.0



**TEA & COFFEE** by Axil

- Regular 3.8 / Mug 4.2
- Extra Short, Soy, Syrup (Vanilla, Caramel) 0.5
- Hot Chocolate 3.7
- Chai Latte 4.5
- Iced Coffee/Iced Chocolate/Thai Iced Milk Tea 6.0
- Tea in a Pot \$3.8
- French Earl Grey, Mixed Mints, English Breakfast, Sencha (Japanese Green Tea), Chai, Chamomile, Jasmine



**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



**BEER**

- Singha Draught
- Pot 5 / Mug 7.2 / Pint 10 / Jug 19.5 / Tower 60.0
- Carlton Draught
- Pot 5 / Mug 7.2 / Pint 10 / Jug 19.5 / Tower 60.0
- Cascade Light / Carlton Mid 4.5
- Crown Lager 6.5
- Fat Yak / Corona / Asahi / Coopers Sparkling 7.5
- Mercury Apple Cider / Coldstream Apple Cider 7.5



**WHITE WINE**

- House White 6/22.0
- Sauvignon Blanc Semillon - Backet's Flat 7/28.0
- Non Vintage Margaret River, WA 2016
- Riesling - Lock & Key 7.5/28.0
- Dry Riesling, Hilltops, NSW 2016
- Pinot Gris - Nine Degrees 7.5/28.0
- Marlborough, NZ 2016
- Chardonnay - Yarrawood 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



**RED WINE**

- House Red 6/22.0
- Merlot - Willow Ridge 7.5/28.0
- Reserve Merlot, Strathogie 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 - John Luke 8.0/33.0
- Yarra Valley, VIC 2013
- Tempranillo - Hemera Estate 8.0/33.0
- Barossa Valley, SA 2013

**SPARKLING & SWEET WINE**

- House Sparkling (Brut) 5.5/22.0
- Lock & Key Rose 7.0/26.0
- Rose Hilltops, NSW 2015
- Moscato Criminal Minds 7.5/30.0
- Lightly Sparkling Moscato 11.5% Alc/Vol SA, 2015
- Lock & Key Sparkling 7.0 (200ml)/26.0 (750ml)
- Pinot Chardonnay, Hilltops, NSW 2014



**OPEN WEEKDAYS**  
**11:30 - 23:00**  
 CLOSE PUBLIC HOLIDAY

**OUR ANNUAL HOLIDAY**

CLOSE MON 24 DECEMBER 2018  
 OPEN MON 14 JANUARY 2019

We wish you a Merry X'Mas  
 and a Happy New Year

**HAPPY HOUR**

EVERY NIGHT 4:00 - 8:00PM

**\$4 HOUSE WINE**  
 RED/WHITE/SPARKLING

# LUNCH/DINNER

From 11:30 – 9:30 PM

## Small Bite

- Fresh Roti bread with curry sauce 5.9  
*(Extra Roti Bread 3.0)*
- Chips w Tomato Sauce 6.9
- Fried Chicken Skin 6.9
- Vegetable Spring Rolls (6pc) 7.9
- Fried Organic Silken Tofu 7.9
- Chive Dumplings (4pc) 8.9
- Golden Bag of Prawns (6pc) 9.9
- Chicken Wings (8pc 9.9 || 12pc 14.9)
- Fried Beef Jerky 10.9
- "Naem" *(Thai fermented spicy pork terrine)* 10.9
- Crab Cakes (4pc) 9.9
- Fried Soft Shell Crab 11.9
- Calamari Rings 11.9
- Thai Spicy Sausage *(Very Spicy)* 11.9

## Salad

- "Som Tum" Papaya Salad with Dried Shrimp 12.9  
*Som Tum Thai, garlic, chilli, peanut, and lime dressing. (Extra Prawns \$4/Preserved Crab \$2)*
- Organic Silken Tofu Salad 12.9  
*Mixed leaves, cucumber, tomato, red onion, spring onion, mint, coriander with creamy sesame dressing*
- Porterhouse Beef Salad 17.9  
*Mixed leaves, cucumber, onion, spring onion, tomato, mint, coriander, lemongrass, chilli-lime-garlic dressing*
- Prawn & Lemongrass Salad 17.9  
*Mixed leaves with tomato, red onion, spring onion, mint, coriander, chilli-jam & chilli-lime-garlic dressing*

## Dessert

- Coconut Ice Cream with Roasted Peanut 6.9
- Banana Dumpling with Coconut Ice-cream 7.9  
*Steamed banana wrap with sweet coconut sticky rice*
- Roti Banana with Coconut Ice-cream 9.9  
*Pan fried roti bread filled with banana and egg*

## Great to Share (Main Size)

- Chilli Garlic & Basil Beef 16.9  
*with green bean, onion, red capsicum*
- Dry Thai Red Curry & Crispy Pork Belly 17.9  
*Chilli, kaffir lime leave, onion, green beans, and Thai basil*
- Chinese Broccoli & Crispy Pork Belly 18.9  
*Stir fried with garlic, chilli and oyster sauce*
- Crispy Chicken & Cashew Nut 17.9  
*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 19.9  
*Stir fried with onion, red capsicum, black pepper and spring onion*
- Confit Duck 24.9  
*Green apple salad in Thai caramelised tamarind & chilli dressing*
- Ginger and Garlic Stir Fried with Choice of:  
*Vegetable 14.9 || Chicken or Beef 15.9*  
*Crispy Pork Belly 17.9 || Prawns or Rockling Fish Fillet 18.9*
- CURRY ---
- Slow Cooked Lamb in Massaman Curry 21.9  
*Coconut curry with leg of lamb meat, potato, and roasted peanut*
- Slow Cooked Chicken in Thai Green Curry 17.9  
*Coconut curry with green bean, roasted pumpkin, and Thai basil*
- Slow Cooked Beef in Thai Red Curry 17.9  
*Coconut curry with green bean, roasted pumpkin, and Thai basil*
- Slow Cooked Oyster Blade Beef in Panang Curry 19.9  
*Tenderised beef in coconut curry with kaffir lime leaves*
- Vegetable Curry with Tofu 16.9  
*Yellow coconut curry*
- Crumbed Chicken Breast Fillet Curry 17.9  
*Yellow coconut curry with vegetable*
- SOUP ---
- King Prawns Tom Yum Soup 16.9  
*Spicy and sour soup with Thai herbs*

## Side Serve

- Steamed Thai Jasmine Rice 3.0
- Steamed Sticky Rice 3.0
- Fresh Roti Bread 3.0

## Good for One (Individual Size)

- NOODLE ---
- Pad Thai Noodle with Egg & Peanut – Choice of:  
*Vegetable 14.9 || Chicken or Beef 15.9*  
*Crispy Pork Belly 17.9 || Prawns or Rockling Fish Fillet 18.9*
- "Kua Gai" – Chicken in Flat Rice Noodle 13.9  
*Simply stir fried with chicken, egg and spring onion*
- "Pad Se Ewe" – Chicken in Flat Rice Noodle with Dark Soy Sauce 13.9  
*Stir fried with chicken, dark soy sauce, egg and Chinese broccoli*
- Egg Noodle with Vegetable in Dark Soy Sauce 12.9  
*Egg noodle with dark soy sauce and egg*
- "Kao Soi" Spicy Chicken Curry Noodle 13.9  
*Thai Northern chicken curry with egg noodle (Very Spicy)*
- STIR FRIED ---
- Chilli Garlic & Basil Beef w Rice 13.9  
*with green bean, onion, red capsicum*
- Asian Vegetable & Tofu Stir Fried w Rice 12.9
- Crispy Chicken & Cashew Nut w Rice 14.9  
*with baby corn, dry red chilli, capsicum, and chilli jam*
- Chinese Broccoli & Crispy Pork Belly w Rice 14.9  
*Stir fried with garlic, chilli and oyster sauce*
- Rockling Fish Fillet & Wild Ginger w Rice 14.9  
*Deep fried rockling fish stir fried with wild ginger, green peppercorn, onion, red capsicum, garlic, chilli, and Thai basil*
- Fried Rice with Egg – Choice of:  
*Vegetable or Chicken or Beef 13.9 || Naem 16.9*  
*Crispy Pork Belly 17.9 || Prawns & Pineapple or Fish Fillet 18.9*
- CURRY ---
- Slow Cooked Green Chicken Curry w Rice 13.9  
*Coconut curry with green bean, roasted pumpkin, and Thai basil*
- Slow Cooked Red Beef Curry w Rice 13.9  
*Coconut curry with green bean, roasted pumpkin, and Thai basil*
- Slow Cooked Oyster Blade Beef in Panang Curry 14.9  
*(Served with Roti, Add Rice \$2)*  
*Tenderised beef in coconut curry with kaffir lime leaves*
- Crumbed Chicken Breast Fillet Curry w Rice 13.9  
*Yellow coconut curry with vegetable*
- Vegetable Curry with Tofu w Rice 13.9

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