



**Tasty
Thai**
Restaurant

THE TASTY THAI

RESTURANT

MENU

Thai meal offers a combination of many diverse flavours, such as sweet, hot and sour, salty or bitter or a combination. Traditionally all dishes are served at the same time. This encourages diners to combine flavours and individual tastes and enjoy the shared company of dining as group or family. Thai meals are as much about enjoying good food as the company of good friends and family.

With such a delicious and wide range of dishes to choose from, the rice is served as an individual serving. This means that you can choose a tasty dish and add a portion to the rice and enjoy. Noodles are not generally eaten with rice.

"In the water there are fish, in the fields, there is rice.
The faces of people shine bright"
King Ramkhanhaeng 1292

So please enjoy your meal and the company of your friends or family tonight.

FOR YOUR INFORMATION:

- ✓ Vegetables are used on a seasonal and availability basis.
- ✓ Meals are served as Medium but are available as Mild, Medium, Hot or Thai Hot depending on your liking.
- ✓ All Curries, Mains and Thai Salads are served with complimentary Jasmine Rice.
- ✓ For all other selections, Jasmine Rice is served as an extra with a charge of \$4.00 per person.
- ✓ Due to the variances in individual taste, and tolerance to Chilli, it is difficult to match the strength to your exact liking. Everyone has a different idea of hot - "How hot is hot?".
- ✓ All prices include GST.
- ✓ We stock a comprehensive range of wines, beers and non-alcoholic beverages.
- ✓ BYO Wine only - corkage is charged at \$7.00 per bottle.
- ✓ A separate takeaway menu is available on request.
- ✓ Prices and menu subject to change without notice.

ENTREE

E1 - Satay [Served 4 pieces] \$12.00

Tender Chicken marinated with herbs and coconut milk, grilled and served with peanut sauce

E2 - Poh Pia [Served 4 pieces] \$11.00

Crispy spring rolls stuffed with vermicelli and vegetables, served with sweet chilli sauce

E3 - Karee Puff [Served 4 pieces] \$11.00

A light curry with minced Chicken and potatoes, wrapped in puff pastry, served with sweet chilli sauce

E4 - Won - Ton [Served 4 pieces] \$11.50

Deep fried marinated minced Chicken wrapped in wonton pastry served with sweet chilli sauce

E5 - Fish Cake [Served 4 pieces] \$11.50

Prawn and Fish cake

E6 - Mixed Thai Entree [Served 5 pieces] \$13.00

Mixture of E1, E2, E3, E4 and E5 [1 piece each] served with sweet chilli sauce

E7 - Mixed Thai Entree \$10.00

Roti bread served with homemade Peanut sauce.

SOUPS

T1 - Tom Yum Goong

[Large | Small] \$26.50 | \$14.50

Hot and sour spicy soup with Prawns, kaffir lime, mushrooms and lemon grass

T2 - Tom Yum Gai

[Large | Small] \$23.50 | \$13.50

Hot and sour spicy soup with Chicken, kaffir lime, mushrooms and lemon grass

T3 - Tom Kha Gai

[Large | Small] \$23.50 | \$13.50

A very popular Chicken soup in coconut milk with kaffir lime, mushrooms, coriander and lemon juice

T4 - Tom Kha Goong

[Large | Small] \$26.50 | \$14.50

Prawns in coconut milk with kaffir lime, mushrooms coriander and lemon juice

T5 - Tom Kha Tofu

[Large | Small] \$21.50 | \$12.50

Tofu in coconut milk with kaffir lime, mushrooms, coriander and lemon juice

T6 - Tom Yum Talay

[Large | Small] \$28.50 | \$15.50

Hot and sour spicy soup with combination of seafood and mushrooms

MAINS

M1 - Pad Ka Pow

[Chicken, Pork or Beef | Lamb] \$27.50 | \$29.50

Stir-fried vegetables with fresh chilli, garlic and basil leaf
(Cooked medium)

M2 - Pad Prik Gaeng

[Chicken, Pork or Beef | Lamb] \$27.50 | \$29.50

Stir-fried vegetables in a red curry paste and coconut milk

M3 - Tod Gratiem Prik Thai

[Chicken, Pork or Beef | Lamb] \$27.50 | \$29.50

Stir-fried with a thick sauce of garlic and pepper served with seasonal
vegetables

M4 - Pad Prieu Wan

[Chicken, Pork or Beef | Lamb] \$27.50 | \$29.50

Sweet and sour with cucumber and vegetables

M5 - Pad Num Prik Pow

[Chicken, Pork or Beef | Lamb] \$27.50 | \$29.50

Stir-fried vegetables with mild soya and chilli paste made with either

M6 - Nua Num Mun Hoi

[Chicken, Pork or Beef | Lamb] \$27.50 | \$29.50

Stir-fried vegetables cooked in Oyster Sauce

M7 - Pad King

[Chicken, Pork or Beef | Lamb] \$27.50 | \$29.50

Stir-fried vegetables with garlic and ginger

MAINS [CONT...]

M8 - Pad Pak Ruam

[Chicken, Pork or Beef | Lamb] \$27.50 | \$29.50

Stir-fried vegetables, with garlic and soya sauce

M9 - Gai Pad Med Mamuang \$28.50

Stir-fried vegetables with Chicken and cashew nuts

M10 - Tasty Thai Gai Yang \$28.50

Grilled marinated tender chicken, steamed vegetables with tamarind sauce

M11 - Gai Par Ram \$28.50

Grilled tender Chicken satay served on steam vegetables with peanut sauce

M12 - Nua Krata \$32.50

Sirloin steak served on a sizzling hot plate, served with vegetables in red wine sauce

M13 - Tasty Thai Nua Yang \$32.50

Grilled beef sirloin, steamed vegetables with tamarind sauce

M14 - Seafood Hot Plate \$34.50

Combination of mixed seafood, seasonal vegetables cooked with red wine sauce.



THAI SALADS



Y1 - Yum Nua \$28.50

Beef steak sliced and tossed in a fresh herb salad of mint, onion, coriander and lemon juice

Y2 - Moo Num Tok \$28.50

Pork steak sliced and tossed in a fresh herb salad of mint, onion, coriander and lemon juice

Y3 - Laab Gai \$28.50

Minced Chicken in a fresh herb salad of mint, onion, coriander and lemon juice



CURRIES

C1 - Gaeng Kiew Wan \$27.50

Chicken, Pork or Beef cooked in a green curry paste and coconut milk with seasonal vegetables

C2 - Gaeng Dang \$27.50

Chicken, Pork or Beef cooked in a red curry paste and coconut milk with seasonal vegetables

C3 - Gaeng Panang \$27.50

Chicken, Pork or Beef cooked in a panang paste with peanuts and coconut milk with seasonal vegetables

C4 - Gaeng Musaman

Cooked in a musaman paste with potatoes, peanuts and coconut milk

Meat options available

[Chicken, Beef or Pork] \$26.50

[Lamb] \$29.50

[Prawns] \$32.50

[Scallops] \$33.50

Thai Roti Bread \$5.50

RICE AND NOODLES

N1 - Pad Thai

[Chicken, Beef or Pork] \$24.50

[Prawns | Scallops] \$28.50 | \$28.50

Stir-fried rice noodles with **Chicken, Beef, Pork, Prawns or Scallops** and bean sprouts with a garnish of crushed peanuts

N2 - Pad See Eiw

[Chicken, Beef or Pork] \$24.50

[Prawns | Scallops] \$28.50 | \$28.50

Stir-fried rice noodles with **Chicken, Beef, Pork, Prawns or Scallops** with egg, soy sauce and vegetables

N3 - Kow Pad (Served mild)

[Chicken, Beef or Pork] \$24.50

[Prawns | Scallops] \$28.50 | \$28.50

Fried rice with egg and vegetables made with **Chicken, Beef, Pork, Prawns or Scallops**

N4 - Kow Pad Prik Gaeng (Served spicy)

[Chicken, Beef or Pork] \$24.50

[Prawns | Scallops] \$28.50 | \$28.50

Spicy fried rice with vegetables made with **Chicken, Beef, Pork, Prawns or Scallops**

N5 - Spicy Noodles (Served spicy)

[Chicken, Beef or Pork] \$24.50

[Prawns | Scallops] \$28.50 | \$28.50

Spicy fried rice noodles, egg, chilli paste and vegetables

SEAFOOD - CURRIES

S1 - Gaeng Kiew Wan Goong

[Prawns | Scallops | Fish] \$32.50 | \$33.50 | \$30.50

Prawns, Scallops or Fish cooked in a green curry paste with seasonal vegetables and coconut milk

S2 - Gaeng Dang Goong

[Prawns | Scallops | Fish] \$32.50 | \$33.50 | \$30.50

Prawns, Scallops or Fish cooked in a thick red curry paste with seasonal vegetables and coconut milk

S3 - Choo Chee Goong

[Prawns | Scallops | Fish] \$32.50 | \$33.50 | \$30.50

Prawns, Scallops or Fish cooked in coconut cream with a thick red curry paste and seasonal vegetable with crushed peanuts

S4 - Choo Chee Pla

[Prawns | Scallops | Fish] \$32.50 | \$33.50 | \$30.50

Prawns, Scallops or Fish cooked in coconut cream with a thick red curry paste and seasonal vegetables with crushed peanuts

Thai Roti Bread \$5.50

SEAFOOD

S5 - Goong / Scallop Kratiem

[Prawns | Scallops] \$32.50 | \$33.50
Prawns Or Scallops cooked in garlic and pepper sauce served with vegetables

S6 - Goong / Scallop Pad Mad

[Prawns | Scallops] \$32.50 | \$33.50
Stir-fried seasonal vegetables cooked with Prawns Or Scallops with cashew nuts

S7 - Goong or Scallop Pad Num Prik Pow (Served spicy)

[Prawns | Fish | Scallops] \$32.50 | \$30.50 | \$33.50
Sauteed Prawns or Scallops with garlic, chilli and hot chilli paste with seasonal vegetables

S8 - Pad King

Sauteed Fish fillets cooked with freshly sliced ginger and garlic with stir-fried seasonal vegetables \$30.50

S9 - Pried Wan

Deep fried Fish fillets in a sweet and sour sauce with seasonal vegetables pineapple \$30.50
Prawn in a sweet and sour sauce with seasonal vegetables pineapple \$32.50

S10 - Seafood Hot Plate \$34.50

Combination of mixed seafood (Prawns, Scallops, Fish, Mussels and Squid), seasonal vegetables cooked with red wine sauce.

VEGETARIAN - ENTREE

E2 - Poh Pia \$11.00

Crispy spring rolls stuffed with vermicelli and vegetables, served with sweet chilli sauce

T5 - Tom Kha Tofu

[Large | Small] \$21.50 | \$12.50

Tofu in coconut milk with kaffir lime, mushrooms, coriander and lemon juice

T7 - Tom Yum Tofu

[Large | Small] \$21.50 | \$12.50

Hot and sour spicy soup with tofu, kaffir lime, mushrooms and lemon grass

VEGETARIAN - MAINS

- V1 - Tofu Tord** \$24.50
Deep-fried tofu with steamed seasonal vegetables covered in peanut sauce
- V2 - Pad Tofu**..... \$24.50
Stir-fried tofu with steamed seasonal vegetables and cashew nuts
- V3 - Gaeng Dang Tofu** \$24.50
Red curry with tofu and vegetables in coconut milk
- V4 - Gaeng Keiw Wan Tofu** \$24.50
Green curry with tofu and vegetables in coconut milk
- V5 - Kow Pad Sapporot** \$24.50
Fried rice with egg and pineapple and cashew nuts
- V6 - Pad Thai** \$24.50
Stir-fried rice noodles with tofu, egg and bean sprouts, served with crushed peanuts
- V7 - Pad See Eiw** \$24.50
Stir-fried rice noodles with tofu, egg, soy sauce and vegetables



DUCK



D1 - Ped Pad Ka Pow \$30.50

Roasted Duck with stir-fried vegetables with garlic, chillies and sweet basil paste

D2 - Ped Pad King \$30.50

Roasted Duck Sauteed vegetables with garlic and ginger

D3 - Geang Dang Ped \$32.50

Roasted Duck cooked in a red curry paste and coconut milk with seasonal vegetables

D4 - Ped Ob Loa Dang \$32.50

Roasted Duck cooked in a red wine sauce with seasonal vegetables



THANK YOU