

DRINKS TO BEGIN



42 Degrees South 'Premiere Cuvée' Sparkling NV.....	\$15
Tasmania	
SUMMER SUNSET.....	\$23
Vodka Orange Juice lemon Juice lychee red wine	
White Russian.....	\$19
Vodka Kahlua Cream	
Purple Blossom.....	\$24
Rum Lemon Juice lychee liqueur butterfly pea flower tea	

ENTREE

Crispy Fried Prawn Bao	\$10 each
Golden Prawns in a fluffy bao lemon chilli mayo.	
Seared Hokkaido Jumbo Scallops (2) (GF).....	\$18
Green apple salad coconut milk shallot kaffir lime chilli	
Vegetable Spring Rolls (3)	\$19
Assorted vegetables sweet plum sauce	
Seaflower (3)	\$28
Mixed seafoods dumplings caviar savoury red curry	
Thai Fish Cakes (3) (NUT, GF).....	\$25
Short bean lime leaves egg red onion cucumber	
Satay Chicken Skewers (3) (NUT, GF)	\$25
Satay sauce crushed peanuts	
Crispy Eggplant.....	\$22
Sichuan pepper dark chilli sauce lettuce sesame seed	
Tom Yum Soup	Chicken \$26 Tofu \$26 Prawns \$29
Tom Yum based galangal lime leaves lemongrass	

CURRY

Green Curry (GF)	
.....Grilled Chicken \$32 Beef \$36 Prawn \$38	
(Option Tofu \$28)	
Thai basil eggplants capsicums green beans	
Grilled Duck Curry (GF).....	\$42
(Option Tofu \$30)	
Lychee cherry tomatoes pineapple eggplants fruity red curry	
Chu Chee Curry (spicy)	
.....Barramundi Fillet \$44 Fried Chicken \$32	
Green beans bamboo shoot curry leaves Chu Chee curry sauce	
Slow Cooked 12 Hours Massaman Wagyu Beef (NUT).....	\$52
Potato fried basil peanut chilli	

THAI ROOM

KITCHEN & WINE EXPERIENCE

For groups of 4 or more, we highly recommend our 'Feed Me or Well' menu. It's the perfect way to enjoy a variety of our most popular dishes, ensuring everyone at the table has a satisfying and flavorful experience.

FEED ME MENU \$78/pp

Minimum 2 people

[6 Courses] Entrees + Curry + Main + Salad

FEED ME WELL MENU \$88/pp

Minimum 2 people

[7 Courses] Entrees + Curry + Main + Salad + Dessert

DESSERT, Just for you...

Deep Fried Coconut Gelato (GF)	\$26
Palm sugar shredded coconut coconut flakes	
Blue Sticky Rice (V, GF)	\$22
Mango puree coconut gelato crushed peanuts mint	
Chocolate Blood Orange Sorbet.....	\$16
Dark chocolate sauce mint	
Affogato	\$15 / \$25 w. Frangelico
Coconut gelato espresso	

DESSERT & FORTIFIED WINE

Rupes L'amaro Digestivo w. sliced orange.....	\$15
Italy	
Crabtree Muscat	\$19
Clare Valley	
Penfolds Father Grand Tawny.....	\$15
South Australia	

Catering and Private Functions

We also cater to private functions, making Thai Room the perfect venue for your next event. Whether it's a corporate gathering, a birthday celebration, or a wedding reception, our team will work with you to create a customized menu and experience tailored to your needs.

****Important Notice****

- Cakeage Fee: \$4 per person for any external cakes brought into the restaurant.
- Takeaway Containers: \$0.50 per container for dining customers.
- Private Functions: A 10% service fee applies to all private bookings.
- BYO: \$35 per bottle.

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Unlimited Sparkling Mineral Water \$7 per person

Unlimited Still Mineral Water \$7 per person

Nut: Contains nuts V: Vegetarian or vegan option available GF: Gluten Free available

SALAD

Som Tum Salad (Nut, GF, V)

.....Papaya Salad \$25.8 | w. Soft shell crab \$32.8
Green papaya | carrots | beans | cherry tomato | peanut | chilli

Larb Chicken Salad (GF).....\$27.8

Minced chicken | chilli and rice powder | lettuce | red onion | mint | coriander

STIR FRY

Wok-Fried Chilli Prawns (GF).....\$38.8

Chinese Broccoli | garlic | chilli

Traditional Basil Stir Fry (GF, V)

.....Chicken \$32.8 | Tofu \$32.8 | Beef \$36.8 | Prawn \$38.8
Vegetables | bamboo shoot | oyster mushroom | green peppercorn

Dry Stir Fry Southern Thai Soft-Shell Crab (spicy).....\$35.8

House blend curry paste | vegetables | chilli

Satay Stir Fry (NUT, GF, V)

.....Chicken \$32.8 | Tofu \$32.8 | Beef \$36.8 | Prawn \$38.8
Vegetables | satay sauce | crushed peanut | sweet chilli jam

MAIN

Crispy Mango Barramundi (seasonal) (NUT).....\$44

Fresh green mango salad | cashew nuts | mango puree | lime dressing

Lemon & Chilli Fried Chicken\$32

Fried Chicken | tomato salad | lemon chilli garlic sauce | garlic

RICE & NOODLE

Pad Thai Noodle (NUT, GF, V)

.....Fried Chicken \$32.8 | Tofu \$32.8 | Beef \$35.8 | Prawn \$36.8
Egg | chives | bean sprout | crushed peanut | tamarind chilli sauce

Pad See Ew Noodle (V)

.....Chicken \$30.8 | Tofu \$30.8 | Beef \$35.8 | Prawn \$36.8
Fresh rice roll noodle | Chinese Broccoli | garlic | egg | chilli

Royal Thai Fried Rice (GF, V)

.....Fried Chicken \$29.8 | Tofu \$29.8 | Beef \$35.8 | Prawn \$36.8
Egg | cherry tomatoes | carrots | lime leaves | shallot

Bangkok Chilli Fried Rice (GF, V)

.....Fried Chicken \$29.8 | Tofu \$29.8 | Beef \$35.8 | Prawn \$36.8
Basil | green beans | egg | garlic | chilli

SIDES

Stir Fry Chinese broccoli (GF, V).....\$20	Jasmine Rice.....\$5
Coconut Rice.....\$8.8	Grilled Roti Bread.....\$10