



M E N U



APPETISERS

SPRING ROLLS (4) CHICKEN / VEGETARIAN

Thai style spring rolls with vermicelli vegetables and herb filling served with sweet chilli sauce.

\$8.9

CURRY PUFFS (4) PORK / VEGETARIAN

Home made cushions of puff pastry cocooning potato and Thai herbs all mixed in a fragrant curry powder served with cucumber sauce.

\$8.9

FISH CAKES (4)

Our famous spicy patties of fish fillets combined with thai herbs and served with a cucumber sauce.

\$9.9

MONEY BAGS (4)

Golden pastry bags filled with minced chicken and selected chopped vegetables served with sweet chilli sauce.

\$8.9

SATAY CHICKEN (4)

Marinated then grilled pieces of succulent chicken served on skewers and accompanied with peanut sauce.

\$9.9

STUFFED CHICKEN WINGS (2)

Boneless chicken wings stuffed with a tasty filling mixed with thai herbs & served with sweet chilli sauce

\$8.9

MIXED ENTREE (4)

Combination of Chicken Satay, Spring roll, Curry Puff and Fish Cake.

\$9.9

COCONUT KING PRAWNS (4)

Deep fried King Prawns coated with shredded coconut, served with cucumber relish.

\$10.9

RICE PAPER ROLLS (4) VEGETARIAN PRAWN

Vietnamese style rice paper rolls enclosing lettuce, mint, carrot, shallots and beansprouts served with Vietnamese hoy-sin sauce and peanuts.

\$8.9

\$9.9

POTATO PRAWNS (6)

Strings of potato wrapped around the prawn, deep fried then served with sweet chilli sauce.

\$10.9

SHRIMP and CRAB RICE NET SPRING ROLL (6)

Crab meat, minced shrimp, fish taro, yam bean tuber, garlic, onions and water chestnut wrapped in rice net paper, deep fried and served with sweet chilli sauce.

\$9.9



SOUPS

CHOICE OF:	
VEGETABLE and TOFU	\$8.9
CHICKEN	\$9.9
PRAWNS	\$10.9

TOM YUM

A spicy-zesty soup flavoured with roasted chilli paste, mushrooms, lemongrass, kaffir lime leaves & lemon juice.

TOM KHA

A creamy coconut milk soup, flavoured with tomatoes, mushrooms, galangal & a touch of roasted chilli jam.

NOODLES

CHOICE OF:		
VEGETABLES and TOFU	\$15.9	DUCK \$17.9
CHICKEN / BEEF / PORK	\$16.9	LAMB \$17.9
PRAWNS	\$17.9	

PAD THAI

Favourite Thai style thin flat rice noodle with egg, bean sprouts, onion, shallots and ground roasted peanuts.

PAD SEE EEW

Stir-fried flat wide rice noodle with egg, fresh vegetables and sweet soy sauce.

CASHEW NUT NOODLES

Flat wide rice noodle with mixed vegetables, roasted cashew nuts and egg in a mild chilli jam sauce.

CHILLI BASIL NOODLES (MEDIUM)

Flat wide rice noodles with mixed vegetables, egg and crushed garlic in chilli basil sauce.

HOKKIEN NOODLES

Egg noodles with mixed vegetables and egg in oyster sauce.

PEANUT NOODLES

Flat rice noodles with mixed vegetables and egg in a creamy peanut sauce.



STIR FRY

CHOICE OF:

VEGETABLES and TOFU	\$16.9	FISH	\$19.9
CHICKEN / BEEF / PORK	\$18.9	LAMB	\$19.9
DUCK	\$19.9	PRAWNS	\$20.9

OYSTER SAUCE (MILD)

Classic stir-fry with assorted vegetables in a tasty oyster sauce.

PEANUT SAUCE (MILD)

Aromatic herbs stir-fried with assorted mixed vegetables in this creamy peanut satay sauce.

CASHEW NUT SAUCE (MILD)

Famous Thai cuisine, stirfried mixed vegetables, roasted cashew nuts and a mild chilli jam.

FRESH CHILLI SAUCE (HOT)

Stir-fried mixed vegetables with minced garlic and freshly chopped chilli.

CHILLI BASIL SAUCE (MEDIUM)

Stir-fried vegetables with crushed garlic, red chilli and infused with basil.

GARLIC PEPPER SAUCE (MILD)

A fragrant dish with stir fried mixed vegetables, soy and oyster sauce based with a highlight of garlic and pepper.

SWEET AND SOUR SAUCE (MILD)

Stir fried mixed vegetables with the contrasting flavours of tomatoes and pineapple.

GINGER AND SHALLOTS SAUCE (MILD)

Stir fried mixed vegetables with shredded fresh ginger, shallots, onion and mushroom.



CURRY

CHOICE OF:

VEGETABLES and TOFU	\$16.9	FISH	\$19.9
CHICKEN / BEEF / PORK	\$18.9	DUCK	\$19.9
LAMB	\$19.9	PRAWNS	\$20.9

GREEN CURRY (HOT)

Thai curry with assorted vegetables flavoured with a green curry paste, kaffir lime leaves, fresh red chilli and basil leaves.

RED CURRY (MILD)

Traditional classic Thai curry using a red curry paste, cooked with coconut cream, basil and assorted vegetables.

YELLOW CURRY (MILD)

Mild and aromatic yellow curry paste infused with coconut milk, served with Sweet Potato and dried onions.

JUNGLE CURRY (HOT)

Aromatic hot country curry (without coconut milk) served with selected vegetables and mixed herbs.

GREEN CURRY SALMON (HOT)

Succulent salmon fillet cooked in a spicy creamy green curry, served on a bed of fresh seasonal vegetables.

PANANG CURRY (MEDIUM)

This warming curry with its full body is perfectly served with seasonal vegetables and chopped kaffir lime leaves.

MUSSAMUN CURRY (MILD) **\$18.9** (BEEF ONLY)

Tendered meat slowly simmered in coconut milk, flavoured with additional Thai spices, served with potato and chopped cashew nuts.



RICE

JASMINE RICE

(Steamed)

\$2.5
per person

JASMINE RICE

(With Peanut Sauce)

\$3.0
per person

COCONUT RICE

\$3.0
per person

BROWN RICE

\$3.0
per person

FRIED RICE

CHOICE OF:

VEGETABLES and TOFU

\$11.9

CHICKEN / BEEF / PORK

\$12.9

PRAWNS

\$15.9

THAI FRIED RICE

Thai style wok fried rice with egg, onion, shallots, tomato, mixed vegetables and green leaves.

PINEAPPLE FRIED RICE

Fried rice with freshly diced pineapple, egg, onion, shallots, tomato, diced vegetables and green leaves.

SPICY FRIED RICE

Hot country style fried rice with chilli and sweet basil, egg, onion and diced vegetables.

EGG FRIED RICE

\$9.9

FROM THE GRILL

CRYING TIGER

A prime cut of rump steak marinated with Thai herbs, chargrilled then sliced and served with stir-fried mixed vegetables and a special homed made tamarind chilli sauce.

\$18.9

TERIYAKI CHICKEN (GAI YANG)

TKK style marinated chicken fillets gently chargrilled, then served with stir fried mixed vegetables and sweet chilli sauce.

\$18.9

BBQ BABY OCTOPUS

Grilled marinated baby octopus served with stir fried vegetables, lemon and sweet chilli sauce.

\$18.9



SALADS

CHOICE OF:

CHICKEN / BEEF / PORK

\$18.9

PRAWNS

\$20.9

Your choice of ingredients with a delicious spicy sweet and sour salad, cucumber, tomatoes, fresh chilli, mint leaves, chilli jam, coriander, onion, shallots, lemon and lime dressing.

LARB (CHICKEN ONLY)

Traditional Thai salad with minced chicken, mixed with roasted rice, chilli and home made medium spicy dressing.

\$17.9

DUCK SALAD

Boneless roast duck with cherry tomatoes, onion, shallots, chilli, mint, lychee, pineapple and cashew nuts.

\$19.9

LAMB CUTLETS and SALAD (3 CUTLETS)

Marinated and grilled tender lamb cutlets with green salad, Thai style tamarind and sesame dressing and home made chilli dip.

\$22.9

GRILLED SALMON SALAD

Freshly grilled succulent salmon fillet served with cherry tomatoes, onion, shallots, coriander, mint, lychee, pineapple, cashew nuts and garnished in a spicy sweet and sour dressing.

\$22.9

PAPAYA SALAD WITH KING PRAWN OR SOFT SHELL CRAB

Lightly battered then deep fried soft shell crab or char-grilled King Prawns with freshly shredded green papaya, garlic, lemon juice, fresh chilli, cashew nuts and cherry tomatoes.

\$23.9



CHEF'S SUGGESTIONS

LAMB CUTLETS WITH BLACK BEAN SAUCE (3 CUTLETS)]

Marinated and grilled lamb cutlets presented with fresh seasonal vegetables, stir fried in black bean sauce.

\$22.9

ROAST DUCK WITH PLUM SAUCE

Boneless roast duck (half), infused with Thai herbs and cinnamon. Smothered in a rich plum sauce and served on a bed of stir fried green leaves.

\$24.9

MACADAMIA KING PRAWNS

King prawns coated in a home made chilli paste then stir fried with vegetables and macadamia nuts.

\$22.9

SIZZLING PRAWNS with Green peppercorn sauce

King prawns or Seafood combination (king prawn, squid, mussel, fish fillet, octopus, scallop) stir fried with seasonal vegetables in a home made chilli paste and green peppercorn sauce, served on a sizzling hotplate.

\$23.9

SIZZLING LAMB with White Wine Sauce

Stir fried Lamb with selected vegetables infused in white wine and served on a hot sizzling plate.

\$23.9

THAI KHAEN KHOON CURRY

King Prawns and fish fillets cooked in a mild coconut curry with selected steamed vegetables, fresh basil leaves all served in a fresh, young coconut shell.

\$24.9

SALMON FILLET with Teriyaki and Ginger sauce

Fresh Salmon fillet lightly grilled then topped with teriyaki, ginger sauce and stir fried mixed vegetables.

\$22.9

SOFT SHELL CRAB In Garlic sauce

Lightly battered and deep fried soft shell crab served on a bed of seasonal stir fried mixed vegetables in a tasty blend of garlic, soy and oyster sauce.

\$23.9

BEEF / CHICKEN IN HOI-SIN SAUCE

Hoi Sin infused beef / chicken stir fried with asparagus, green bean, broccoli and garnished with crispy Enoki mushroom and fried onion.

\$20.9

HEALTHY SHIITAKE MUSHROOM STIRFRY

A vegetarian delight, shiitake mushrooms, asparagus, lightly steamed soft tofu cube, roast cashew nut, mixed vegetables and a light soy sauce.

\$18.9

SALT and PEPPER SQUID

Fresh squid dipped in a light salt and pepper tempura batter, deep fried and served with shallots, chilli, lemon wedge and sweet chilli sauce.

\$20.9

HORMOCK PRAWNS AND FISH HOUSE SPECIAL

King Prawns, fish fillets and seasonal vegetables cooked in our special home made mild curry sauce served on a flaming plate.

\$22.9



DESSERT

GREEN TEA ICE CREAM	\$9.9
COCONUT ICE CREAM	\$9.9
VANILLA ICE CREAM WITH TOPPING (caramel/chocolate/strawberry)	\$8.9
BLACK/WHITE STICKY RICE with Thai Custard	\$8.9
BLACK/WHITE STICKY RICE with Mango (seasonal)	\$10.9
BANANA COOKED IN COCONUT MILK	\$8.9

DRINKS

COKE	\$4.0
DIET COKE	\$4.0
COKE ZERO	\$4.0
FANTA	\$4.0
LEMONADE	\$4.0
LEMON SQUASH	\$4.0
LEMON, LIME and BITTERS	\$4.0
SPARKLING MINERAL WATER	\$4.0
APPLE / ORANGE JUICE	\$4.0

TEAS

JASMINE / THAI / GREEN	\$3.0
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BYO CORKAGE / \$3.0 PER PERSON