

STARTER

- 1 STEAMED BAO (2PCE)** VGO 13.5
Roasted pork belly/ soft shell crab or vegan option with crispy basil, apple & ginger relish, mayo & steamed buns
- 2 LAMB CURRY PUFFS (4PCE)** 9.5
Rendang curry, lamb shank, potato & paprika yoghurt
- 3 VEGAN SPRING ROLLS (4PCE)** VG 8.5
Shitake mushroom, cabbage, carrot & vermicelli
- 4 CHILLI POPCORN CHICKEN** 11.5
With Thai laab spices, lime & mayo
- 5 GREEN PAPAYA SALAD** GF V VGO 11.5
With peanut, green beans, tomato & lime juice
- 6 SATAY CHICKEN (4PCE)** GF 11.5
Grilled turmeric chicken, peanut sauce & Thai pickles
- 7 DIM SIMS (4PCE)** 10.5
Steamed wonton with pork & shitake mushroom
- 8 FRIES** V 7.5
With Thai laab spices & ketchup
- 9 SWEET POTATO FRIES** GF VG 7.5
- 10 CRISPY FISH TACOS (2PCE)** 12.5
Soft shell tacos with crumbed barra, Asian slaw, sambal & mayo
- 11 DIY DUCK PANCAKE** 20.5
Roasted duck, fresh veggies, hoisin & plum sauce

MAIN

- 12 PAD SEE EW** VO 15.5/19.5
With flat rice noodles, egg & kailan in dark soy sauce & pepper
With chicken or prawn
- 13 HOKKIEN NOODLES** VO 15.5/19.5
With egg noodles, Chinese greens, broccoli & onion
With chicken or prawn
- 14 PAD THAI** GF VO VGO 15.5/19.5
With rice noodles, egg, bean sprouts & ground peanuts
With chicken or prawn
- 15 HOLY BASIL STIR FRY** GFO VO VGO 16.5
With chicken mince, garlic, chilli, onion, capsicum, green bean, mushroom & Thai basil
- 16 OYSTER SAUCE STIR FRY** GFO VO 15.5/19.5
Chicken, tofu or prawns with seasonal vegetables
- 17 CASHEW NUT STIR FRY** GFO VO VGO 16.5
Chicken or tofu, mushroom broccoli, snow pea, onion & capsicum
- 18 GARLIC & PEPPER** GFO 16.5/21.5
With chicken or soft shell crab on a bed of broccoli
- 19 ISLAND DUCK CURRY** 22.5
Roast duck, pineapple, lychees and basil with red curry sauce
- 20 THAI FRIED RICE** GFO VO VGO 15.5/19.5
Chicken or prawn fried rice with egg, tomato & kailan

- 21 RENDANG CURRY** 22.5
Lamb shank cooked in Indonesian spices with cherry tomato, naan & paprika yoghurt
- 22 ISAN CRYING TIGER** GF 22.5
With char grilled wagyu beef, asian herbs, roasted ground rice, chilli & lime
- 23 BBQ PRAWNS** GF 19.5
With lemongrass, Asian herbs, shallot, lime & chili jam
- 24 BBQ PORK VERMICELLI** VO 15.5
With vermicelli noodle, peanuts, spring roll, fresh vegetables, fresh mint & sweet fish sauce
- 25 ROTI CANAI** GFO V VGO 18.5
With roasted cumin pumpkin, sweet potato & eggplant in yellow curry, roti bread, paprika yoghurt
- 26 PHO NOODLE SOUP** GF 15.5
With vietnamese style thin sliced beef, rice noodles, bean sprout & Asian herbs
- 27 RED CURRY** GF 18.5/22.5
With roasted pumpkin, capsicum, broccoli & Thai basil
With chicken or prawn
- 28 MASSAMAN CURRY** GF 23.5
With slow cooked beef cheek, kipfler potatoes & peanut
- 29 WAGYU GREEN CURRY** GF 22.5
With green apple, kaffir lime, lychee & basil
- 30 VEGAN GREEN CURRY** GF VG 18.5
With tofu, roasted pumpkin, eggplant, snow pea & basil

SIDES

DINE IN RICE

- 31 JASMINE RICE** GF VG 2 per serve
- 32 TURMERIC COCONUT RICE** GF VG 3 per serve

TAKEAWAY RICE

- 33 JASMINE RICE** GF VG Small 2/Large 3
Small 300ml Large 650ml
- 34 TURMERIC COCONUT RICE** GF VG Small 3/Large 4
Small 300ml Large 650ml
- 35 ROTI (2PCE)** VG 4.5



Vegan



Vegetarian



Gluten Free



Option

IF YOU LOVE PAUPAW ASIAN KITCHEN, WHY NOT CHECK OUT OUR OTHER RESTAURANTS?



paupaw

898 STANLEY STREET EAST
WOOLLOONGABBA QLD 4102



BAN SABAI THAI

12 MARTHA STREET
CAMP HILL QLD 4152

**PIGGY
BACK**

86 CURRAGUNDI ROAD
JINDALEE QLD 4074

PAUPAW ASIAN KITCHEN
BALMORAL COMING SOON!