

menu

thai by 3 monkeys



mild ①
medium ②
hot ③

ENTRÉE

1. THAI FISH CAKE (4) \$10
Minced fish mixed with chilli paste and Thai herbs served with sweet chilli sauce topped with peanuts
2. VEGETARIAN SPRINGROLL (4) \$8
Golden crispy pastries filled with mixed vegetables and vermicelli served with sweet chilli sauce
3. VEGETARIAN CURRY PUFF (4) \$8
Golden puff pastries filled with potatoes, carrots, peas, onion, corn with served sweet chilli sauce
4. CHICKEN SATAY (4) \$10
Grilled marinated chicken skewers topped with peanut sauce sprinkled with sesame
5. PRAWN SATAY (3) \$10
Grilled prawn skewers topped with peanut sauce sprinkled with sesame
6. PLA GOONG (4) ① \$12
Prawns served on a bed of cabbage with garlic, mint and Thai dressing
7. SCALLOP (3) ① \$11
Steamed scallops with ginger and Thai dressing
8. MIANG GOONG (4) \$13
Steamed prawns, coconut, fried onion, lime, red onion, chili jam topped with cashew nut served on betel leaves

SOUP

9. TOM YUM GOONG ①
E \$10 M \$20
Prawn and mushrooms served in hot-sour soup, flavoured with lemongrass, kaffir lime leaves, galangal, and lemon juice
10. TOM KHA GAI
E \$8.5 M \$17
Chicken breast and mushrooms served in a mild coconut soup, flavoured with lemongrass, kaffir lime leaves, galangal, and lemon juice

PLEASE
INFORM
MANAGEMENT
OF FOOD
INTOLERANCE
OR
ALLERGIES

Entrée

CURRIES

11. MASSAMAN BEEF (Beef only) \$20.5
Slow cooked beef with coconut milk served with potato in massaman curry, sprinkled with peanuts and fried red onion
12. RED DUCK CURRY ② \$20
Boneless roasted duck fillet with red curry paste, coconut milk, lychee, pineapple, cherry tomato and Thai basil leaves

Chicken or Beef \$17.9

Prawn or Seafood \$20.9

13. RED CURRY ②
Red curry paste, coconut milk, bamboo shoot, eggplant green beans, carrot, capsicum and Thai basil leaves
14. GREEN CURRY ②
Green curry paste, coconut milk, bamboo shoot, eggplant, green beans, carrot, capsicum and Thai basil leaves

Curries

STIR -FRIED

- Chicken or Beef \$17.9
Prawn or Seafood \$20.9
15. CHILLI BASIL ③
Chilli, garlic, capsicum, carrot, bamboo shoot, onion, green beans, and Thai basil leaves
 16. CASHEW NUT
Spring onion, broccoli, carrot, capsicum, onion, garlic with cashew nuts and chilli jam
 17. GINGER
Ginger, garlic, broccoli, mushroom, onion, spring onion, and capsicum
 18. PEANUT SAUCE
Mixed vegetables stir-fried with peanut sauce
 19. PAD PRIK KHING ①
Stir fried curry paste with green beans, capsicum and kaffir lime leaves
 20. PAD PRIK GANG ③
Stir fried chilli paste with krachai, carrot, eggplant, green beans and capsicum
 21. PAD NAM PRIK PAO ①
Stir fried sweet chilli jam with broccoli, green beans, onion, basil and capsicum

Stir-fried

SALAD *Salad*

- 22. BEEF SALAD ① \$19.9**
Grilled sliced marinated beef , mixed with Thai dressing served on a bed of coriander, spring onion, mint, cucumber, tomatoes, and red onion
- 23. ROASTED DUCK SALAD ① \$20.9**
Sliced roasted duck mixed with Thai dressing, coriander, mint, red onion, spring onion and roasted coconut
- 24. LARB GAI ② \$17.9**
Minced chicken mixed with lime juice, red onion, pounded roasted rice, roasted chilli flakes, mint, spring onion, and coriander
- 25. BARRAMUNDI FILLET GREEN APPLE SALAD \$24**
Deep fried with green apple, red onion, mint, coriander, cashew nuts, and Thai style dressing
- 26. SQUID SALAD ② \$19**
Squid, tomatoes, onion, mint, coriander, spring onion and Thai dressing
- 27. COCONUT CHICKEN SALAD \$19**
Sliced chicken mixed with Thai dressing, sweet chilli jam coriander, mint, red onion, spring onion, fried onion and roasted coconut

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Side	
Prawn cracker	\$4
Satay sauce	\$3
All Curry sauce	\$3
Steam veggi	\$6
Fresh Chilli	\$1
Cashew nut	\$1

SEAFOOD *Seafood*

- 28. SEAFOOD FLAMBE' (HOR MOK TALAY) \$26**
Seafood steamed with red curry paste, coconut milk, krachai, egg, vegetables and thai basil served in Flambé
- 29. CHOO CHEE PRAWN ① \$20**
Choo chee curry paste, coconut milk, Thai basil, kaffir lime leaves, capsicum and broccoli
- 30. BARRAMUNDI FILLET ② THREE FLAVOURS SAUCE \$24**
Deep fried with sweet and sour spicy sauce
- 31. BARRAMUNDI FILLET GARLIC & PEPPER SAUCE \$24**
Deep fried with garlic and black pepper sauce
- 32. BARRAMUNDI FILLET ① CHOO CHEE SAUCE \$24**
Deep fried with choo chee curry, coconut milk, Thai basil, kaffir lime leaves, capsicum and broccoli
- 33. HERBAL BARRAMUNDI FILLET ① \$24**
Deep fried fish fillet topped with ginger, lemongrass, kaffier lime leaves, red onion, chilli, spring onion, coriander and salad dressing

RICE & NOODLES

Chicken or Beef \$16.9/Prawn or Seafood \$19.9

34. PAD THAI

Stir fried rice noodle with bean sprouts, garlic chive, red onion, fried tofu, egg, and crushed peanuts

35. PAD SE EW

Stir fried flat rice noodles with egg, carrot, and Chinese broccoli

36. PAD KE MAO ②

Stir fried flat rice noodles with garlic, chilli, carrot, onion, bamboo, mushroom, capsicum, and basil leaves

37. FRIED RICE

Stir fried rice with garlic, egg, Chinese broccoli, onion, and carrot

38. BASIL FRIED RICE ②

Stir fried rice with garlic, chilli, egg, capsicum, and basil leaves

39. PINEAPPLE FRIED RICE \$22

Stir fried rice with egg, curry powder, prawn, squid, raisin, peas, carrot, onion and cashew nut.

40. TOM YUM PRAWN FRIED RICE ① \$20

Stir fried rice with prawn, mushroom, lemongrass, kaffir lime leaves, galangal, chilli jam, garlic, egg, red onion, and lemon juice

41. STEAMED JASMINE RICE \$3

42. COCONUT RICE \$4

43. BROWN RICE \$5

VEGETARIAN

44. TOFU WITH CHOO CHEE SAUCE ① \$17.9

Deep fried tofu with choo chee curry, coconut milk, Thai basil, capsicum, kaffir lime leaves, and mixed vegetables

45. TOFU CHILLI ② \$17.9

Deep fried tofu and stir fried with carrot, krachai, eggplant, green beans, capsicum, and red curry paste

46. GREEN CURRY WITH VEGETABLES \$17.9

Mixed vegetables and tofu with green chilli paste, coconut milk, bamboo shoot, green beans, capsicum and Thai basil leaves

47. RED CURRY WITH VEGETABLES \$17.9

Mixed vegetables and tofu with red chilli paste, coconut milk, bamboo shoot, green beans, capsicum and Thai basil leaves

48. PAD PAK \$16

Stir fried mixed vegetables tofu and garlic in oyster sauce

Rice & Noodle

mild ①
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hot ③

Vegetarian

Sorry no split accounts
minimum EFTPOS \$25

Minimum Order \$15 per person

Credit Card payment incur a merchant service fee of 1.5%

Prices includes GST & subject to change without notice

Public Holiday surcharge may apply



ALLERGIES/DIETARY REQUIREMENTS - Please let us know of any specific allergies or dietary requirements when you order your food. We will always try to adapt dishes to suit guests with specific requirements as much as we can, however, we cannot guarantee that there aren't traces of certain ingredients in dishes or that food items have not come into contact with other food products in our kitchen.