

# GLUTEN FREE MENU

## ENTRÉE

**TOFU SATAY** \$7

Deep fried tofu with peanut sauce sprinkled with sesame

**PRAWN SATAY (3)** \$10

Grilled prawn skewers topped with peanut sauce sprinkled with sesame

**PLA GOONG (4) ①** \$10

Prawns served on a bed of cabbage with garlic, mint, and Thai dressing

**SCALLOP (3) ①** \$10

Steamed scallop with ginger

**MIANG GOONG (4)** \$13

Steamed prawns, coconut, fried onion, lime, red onion, chili jam topped with cashew nut served on betel leaves

## SOUP

**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

**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

## STIR -FRIED

**Chicken or Beef** \$17.9

**Prawn or Seafood** \$20.9

**CHILLI BASIL ③**

Chilli, garlic, capsicum, carrot, bamboo shoot, onion, green beans, and Thai basil leaves

## CASHEW NUT

Spring onion, broccoli, carrot, capsicum, onion, garlic with cashew nuts, and chilli jam

## GINGER

Ginger, garlic, broccoli, mushroom, onion, spring onion, and capsicum

## PEANUT SAUCE

Mixed vegetables stir-fried with peanut sauce

**PAD NAM PRIK PAO**

Stir fried sweet chilli jam with broccoli, green beans, onion, basil and capsicum

## SEAFOOD

**CHOO CHEE PRAWN ①** \$21

Choo chee curry paste, coconut milk, Thai basil, kaffir lime leaves, capsicum and broccoli

**BARRAMUNDI FILLET**

**THREE FLAVOURS SAUCE** \$25

Deep fried with sweet and sour spicy sauce

**BARRAMUNDI FILLET**

**CHOO CHEE SAUCE ①** \$25

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

## CURRIES

**RED DUCK CURRY ②** \$21

Boneless roasted duck fillet with red curry paste, coconut milk, lychee, pineapple, cherry tomato, capsicum and Thai basil leaves

**Chicken or Beef** \$17.9

**Prawn or Seafood** \$20.9

**RED CURRY ②**

Red curry paste, coconut milk, bamboo shoot, eggplant, green beans, carrot, capsicum and Thai basil leaves

**GREEN CURRY ②**

Green curry paste, coconut milk, bamboo shoot, eggplant, green beans, carrot, capsicum and Thai basil leaves

## SALAD

**ROASTED DUCK SALAD ①** \$20.9

Sliced roasted duck mixed with Thai dressing, coriander, mint, red onion, spring onion and roasted coconut

**LARB GAI ②** \$17.9

Minced chicken mixed with lime juice, red onion, pounded roasted rice, roasted chilli flakes, mint, spring onion, and coriander

**BARRAMUNDI FILLET**

**GREEN APPLE SALAD ①** \$25

Deep fried with green apple, red onion, mint, coriander, cashew nuts, and Thai style dressing

**SQUID SALAD ②** \$19

Squid, tomatoes, onion, mint, coriander, spring onion and Thai dressing

## RICE & NOODLE

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

**PAD THAI**

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

**PAD SE EW**

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

**PAD KE MAO ②**

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

**FRIED RICE**

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

**BASIL FRIED RICE ②**

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

**PINEAPPLE FRIED RICE** \$23

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

**STEAMED JASMINE RICE** \$3

**COCONUT RICE** \$4

**BROWN RICE** \$5

-Please allow extra preparation time for gluten free option-



Gluten - the protein in wheat, rye, barley, spelt and a few other closely related grains. It's not in corn, rice, or oats, although oats are mostly contaminated during processing, so you would need to buy ones that are certified gluten free (meaning they were processed in a gluten free environment)

