

THAI & INDIAN MENU

SOUPS

Tom Yum prawns in a classic Thai broth of hot and sour flavours with kaffir lime leaf, lemongrass and galangal { GF, DF. }	13.0
Tom Kha a coconut scented broth with galangal and lemongrass	
Chicken	11.5
Seafood	13.5

SMALL PLATES

Masala Fried Fish battered with besan flour, ajwaan seed and ground tumeris { GF, DF. }	16.0
Hanuman Oysters our signature dish with vivid tastes of lemongrass, sweet basil, ginger, chilli and fresh coriander { GF, DF. }	19.0
Soft Shell Crab fried crisp and served with a tangy tamarind sauce	18.5
Pandan Chicken fragrant chicken and pandan leaf parcels with sticky sweet dipping sauce { DF. }	16.0
Vegetable Samosas indian pastry filled with potato and pea, slow cooked with roasted cumin and spices { DF. }	15.0
Trumpet Mushroom topped with a fine mince of pork, prawn [local banna] and spices warmed with coconut cream sauce { DF, CH }	17.5
South Australian Calamari grilled and served with sweet chilli, lemongrass and lime	17.5
Chicken Satay marinated with lemongrass, ground coriander and cumin and served with our own peanut dressing { GF, DF. }	15.5
Vegetable Spring roll shitake mushrooms, glass noodles, taro yam and chinese five spice { DF, VEG. }	12.0
Punjabi Lamb Cutlets flavoured with roasted cumin, fresh garlic, ginger and yoghurt	21.0
Duck Salad roasted and tossed with garlic, cashew nut, coriander, lychee, chilli and spring onion { DF. }	19.5
Salad of Tamarind Pork barbecued and tossed with cherry tomato, red onion finished with a tamarind and honey dressing { DF. }	16.0
Hanuman Tasting Plate a special selection of favourite flavours of Hanuman (serves two)	36.0

Medium chilli, hot chilli and vegetarian options available on request.

Please note some of these dishes may contain traces of nuts

SEAFOOD DISHES

MAINS

Thai Crispy Whole Fish served with a three flavoured sauce – hot, sweet and sour { DF. }	Med.	29.0
	Large	36.0
Hanuman Prawns cooked in a delicate coconut, wild ginger and curry sauce { DF. }		35.0
Hanuman Black Pepper Prawns cooked with garlic, onion and fresh curry leaf { DF. }		35.0
Wild Barramundi Fillets grilled and served with a sticky passionfruit and ginger sauce		30.0
Wok Tossed Seafood local mixed seafood with vibrantly hot basil and oyster sauce { DF. }		32.0
Thai Chilli Prawns wok tossed with ginger, fresh red chilli, spring onion and egg { DF. CH. }		37.5
Slipper Lobster Pong Gari cooked Koh Samui style with egg drop and golden yellow curry powder { DF. CH. }		37.0
Meen Moolie of wild barramundi fillets cooked with turmeric, fresh curry leaf and coconut		27.0

MEAT DISHES

Green Curry of Chicken a classic Thai curry with sweet basil, fresh coriander and ground spices		24.5
Red Curry of Duck roasted then simmered in a rich coconut and red curry sauce with thai basil, kaffir lime leaf, lychee and fresh pineapple { DF. CH. }		27.0
Beef Masaman aromatic curry with potato, ginger, nutmeg, tamarind and peanut { GF. C. }		25.0
Butter Chicken silky cashew and tomato curry, infused with cardamom and cumin and rose petals { GF. }		26.0
Lamb Korma smooth curry with ghee, ground cashew, poppy seed, coconut, onion and tomato topped with refreshing mint { GF. C. }		25.5
Pork Belly braised Teochew Chinese style redolent with cinnamon and star anise		24.0
Beef Vindaloo slowly cooked with aromatic spices of cinnamon, clove, cardamom and star anise { GF. CH. DF. }		25.0
Jungle Cuury of Beef slowly simmered with coconut, lemongrass, ginger and kaffir limeleaf { GF. CH. DF. }		25.0
Chicken Chettinad a southern Indian specialty simmered in a fennel and mustard seed masala with red onion, curry leaf and dried chilli { GF. CH. }		26.0

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MAINS [CONT.]

Beef Tenderloin wok tossed with chinese wine, young ginger & red onions	26.5
Lamb Rogan josh slow cooked with fresh tomato, cinnamon, cloves & garam masala	26.0
Cashew Chicken stir fried with chili jam, ginger, garlic & cashew nuts	25.5

VEGETARIAN OPTIONS

Kofta Curry cooked in a rich cashew nut and tomato sauce with fresh fenugreek leaf	17.5
Kadai Bindi Masala okra with onion, tomato ginger garlic yoghurt, coriandar	19.0
Eggplant Pachadi cooked in a sauce of onion, tomato, spices & finished with tamarind	16.0
Potato Pepper Masala tossed with onion mustard seed, curry leaf and whole black pepper	17.0
Chickpea Masala cooked with ghee, tomato and fresh ginger	18.0
Baby Bok Choi steamed and tossed with ginger, garlic and chilli	15.0
Seasonal Mixed Vegetables steamed and served with oyster sauce, garlic & soy	15.0
Tadka Dahl North Indian style lentil cooked with onion, cumin seed, fresh tomato & curry leaf	13.0
Raita refreshing mix of yoghurt and diced tomato, cucumber and red onions	7.0
Pappadoms plain or pepper	5.0

RICE AND NOODLES & BREAD

Pad Thai flat rice noodles tossed with prawns (local banana) eggs, peanuts & sharpened with tamarind	18.5
Thai Fried Rice with prawns (local banana) shallots & tomato	18.5
Chicken Biryani basmati rice cooked with saffron, cashew nut, raisin, mint & coriander	19.5
Thick Rice Noodles stir fried with beef tenderloin and green vegetables	18.0
Steamed Jasmine Rice the traditional accompaniment to meals (per person)	3.0
Coconut Jasmine Rice infused with ginger and pandan leaf (per person)	5.0
Malaysian Roti a crisp grilled flat bread	5.5

SWEET TEMPTATIONS

Passionfruit semi freddo creamy passionfruit parfait served between cocnut sesame wafers	13.0
Banana Spring Rolls deep fried and served with butterscotch sauce and vanilla ice cream	13.0
Black Rice Brulee black rice cooked with coconut and topped with caramelized custard and topped with caramelized custard	13.0
Chocolate Cake with ganache icing served with raspberry jelly florets and caramelised lotus seeds, vanilla ice cream and crushed pistachios	13.0
White Chocolate and Passion fruit Mousse topped with coconut sago pearls, shaved white chocolate and passionfruit sauce	13.0
Sri Lankan Love Cake black a rich semolina cake baked with cashews, crystallised ginger honey, rosewater, cardamon, and nutmeg and served with vanilla custard and ginger crumble	13.0
Roasted Banana and Flaked Coconut ice cream oven toasted banana slices in caramel served with toasted flaked coconut ice cream and sesame wafer	13.0
Coconut Panna Cotta creamy milk with thickened coconut cream, served with caramel sauce and toasted banana slices	6.5

DESSERT WINE

	glass	bottle
Vasse Felix 'Cane Cut' Semillon Barossa Valley, South Australia	60ml 10.5	375ml 42.0

COGNAC

Courvoisier VSOP	9.0
Courvisier XO	20.0
Hennessy VSOP	8.0
Hennessy XO	20.0
Remy Martin VSOP	20.0

PORTS

Mc Williams Hanwood	5.0
Mr Pickwicks	8.0
Galway Port	8.5
Penfolds Grandfather	12.0
Penfolds Club	5.0

FORTIFIED MUSCAT

Baileys Founders	7.5
Morris Liquer	7.5

LIQUEURS/DIGESTIVES

Chartreuse Green	7.5
Chartreuse Yellow	7.5
Galway Port	8.5
Penfolds Grandfather	12.0
Penfolds Club	5.0

LIQUEURS/DIGESTIVES

Drambuie	7.5	Irish Mist	7.5
Frangelico	7.5	Kahlua	7.5
Galliano Amaretto	7.5	Lochan Ora	7.5
Galliano Liquer	7.5	Mailbu	7.5
Galliano Sambucca White	7.5	Midori Melon	7.5
Glavya Sambucca Black	7.5	Opal Nera Black Sambucca	7.5
Grand Marnier	7.5	Tia Maria	7.5

LIQUEURS COFFEE

Calypso -Tia Maria	9.5	Italian - Galliano	9.5
Caribbean - Rum	9.5	Hanuman Special - White Sambucca	9.5
French - Brandy	9.5	Mexican - Kahlua	9.5
Irish - Irish Whiskey	9.5	Samui Island - Butterscotch Schnapps	9.5

COFFEE

Espresso	4.5
Long Black	4.5
Machiatto (short or long)	4.5
Flat White	4.5
Latte	4.5
Cappuccino	4.5
Affogato (espresso+vanilla ice cream)	5.0
Liqueur (as above + liquer)	11.0
Iced Coffee	5.5

TEA

English Breakfast	4.5
Earl Grey	4.5
Camomile	4.5
Peppermint	4.5
Green Tea	4.5
Jasmine	4.5
Iced Tea	4.5