

## BREADS

ROTI	A crisp grilled leavened flat bread	6.0
NAAN	Classic Indian tandoori bread	
	Plain naan	6.0
	Butter naan	6.5
	Garlic naan	6.5
	Onion and cheese kulcha	7.0

## SOUPS

Tom Yum	Fresh South Australian prawns in a classic Thai broth of hot and sour flavours with kaffir lime leaf, lemongrass and galangal { GF. DF. C }	13.5
Seafood Tom Kha	mixed seafood [local] with lemongrass, cocunut milk, lie with classic Thai broth	13.5

## SMALL PLATES

Trumpet Mushroom	topped with a fine mince of pork, prawn and spices warmed with coconut cream sauce { DF. C }	17.0
Bombay Pakoras	vegetables crisp fried in spicy chickpea batter with yoghurt { GF. DF. VEG. }	13.0
Vegetable Samosa	indian style pastry filled with potato and peas, slow cooked with roasted cumin and spices (two pieces) { DF. VEG. }	11.5
Nonya Chicken Satay	marinated with lemongrass, cracked coriander and cumin and served with a roasted peanut and tamarind sauce	14.5
Prawn Pakoras	prawns [local] bound with spiced chickpea flour crisp fried and mint yogurt	14.5
Pandan Chicken	fragrant chicken and pandan leaf parcels with sticky sweet dipping sauce { DF. }	15.0
Nonya Pork Rolls	flavoured with Chinese five spice and wrapped in bean curd sheets	14.0
Salad of Tamarind Pork	barbecued and tossed with cherry tomato, red onion finished with a tamarind and honey dressing { DF. }	15.5
Money Bags	of finely minced chicken and finely chopped prawns [local] with fresh coriander root and black pepper	14.5
Duck Salad	roasted and tossed with garlic, cashew nuts, coriander lychee, orange and spring onion	18.0
<b>TANDOORI STARTERS</b>		
Kashmiri Chicken Tikka	marinated with yoghurt, ginger, kashmiri chilli and fragrant rose petal garam masala { GF. }	15.0
Fish Tikka	fillet of baramundi marinated in yoghurt, ginger, garlic chilli, rose petal, garam masala and black mustard paste { GF. }	18.5
Masala Lamb Cutlets	marinated with tumeric, chilli and tandoori garam masala	20.5

## SEAFOOD DISHES

Thai Crispy Whole Fish	served with a three flavoured sauce – hot, sweet and sour { DF. C }	medium 26.0 large 32.0
Thai Chilli Prawns	wok tossed with ginger, fresh red chilli, spring onion and egg { C. }	34.0
Goan Prawn Curry	prawns [local] cooked in a rich coconut milk and fragrant goan spice finished with fried curry leaf	33.0
Black pepper Prawns	with garlic, onion and fresh cury leaf { C. }	33.0
Wok Tossed Seafood	local mixed seafood with vibrantly hot basil and oyster sauce { DF. C }	30.0
Hanuman Prawns	cooked in a delicate coconut, wild ginger and curry sauce { DF. }	33.0
Meen Moolie	of wild barramundi fillets cooked with turmeric, fresh curry leaf and coconut { GF. DF. }	26.0
<b>MAINS</b>		
Green Curry of Chicken	a classic Thai curry with sweet basil, kaffir lime leaf and chilli { DF. C. }	23.5
Cashew Nut Chicken	stir fried with chilli jam, ginger, garlic and cashew nuts { DF. C. }	25.0
Jungle Curry of Beef	slowly simmered with coconut, lemongrass ginger and kaffir lime leaf	23.5
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. }	25.0
Beef Masaman	aromatic curry with potato, ginger, nutmeg, tamarind and peanut { GF. C. }	24.0
Pork Belly braised	Teochew Chinese style redolent with cinnamon and star anise { DF. }	23.0
Lamb Korma	smooth curry with ghee, ground cashew, poppy seed, coconut, onion and tomato topped with refreshing mint { GF. C. }	24.0
Goat Rogan Josh	simmered in fresh tomato puree and blended garam masala	25.0
Beef Vindaloo	slowly cooked with fragrant spices of cinnamon, clove, and fennel { GF. CH. DF. }	25.0
Butter Chicken	silky cashew and tomato curry, infused with cardamom and cumin { GF. }	26.5
Chicken Chettinad	simmered in a fennel and mustard seed masala with red onion, curry leaf and dried chilli { GF. C. }	24.0

## VEGETARIAN OPTIONS

Kang Kong Greens	water spinach stir fried with yellow soya bean, garlic and chilli { DF. VEG. C. }	15.0
Stir fry Vegetables	served with oyster sauce, garlic and soy	15.0
Methi Aloo	potato tossed with onion, mustard seed, curry leaf and fresh fenugreek	15.5
Dhal Makhani	black Urad dahl and red kidney beans simmered in creamy gravy sauteed with tomato, onion and mild spices	17.0
Eggplant Pachadi	cooked in a spicy tomato onion sauce with tangy tamarind { GF. DF. VEG. C. }	15.0
Baby Bok Choy	steamed and tossed with ginger, garlic and chilli { DF. VEG. C. }	14.0
Bindi Masala	okra toasted with fresh tomato and onion, finished with garam masala and yoghurt	16.0
Kofta Curry	fried vegetable dumpling cooked in a rice cashew nut and tomato sauce with fresh fenugreek leaf { GF. VEG. }	17.5
Dhingri Muttter	button mushrooms and green peas cooked in a tomato curry with cashew, ground cumin and coriander	17.0
Tadka Dahl	yellow toor dahl cooked with onion, cumin, mustard seed, fresh tomato, curry leaf and ghee { GF. VEG. C. }	10.5
Raita	refreshing mix of yoghurt, diced tomato and cucumber { GF. VEG. C. }	7.0
Pappadoms	plain or pepper lentil wafer { VEG. }	5.0

## RICE AND NOODLES

Thai noodles	tossed with prawns, egg, peanut and sharp tasting tamarind { DF. }	20.5
Nonya Fried Rice	tossed with prawns, shallot and egg { DF. }	18.5
Chicken Biryani	basmati rice cooked with ghee, saffron, cashew nut, raisin, mint and coriander { GF. }	19.0
Steamed Jasmine Rice	the traditional accompaniment to meals (per person) { GF. DF. VEG. }	3.5
Coconut Jasmine Rice	infused with ginger and pandan leaf (per person) { GF. DF. VEG. }	4.5

Please note some of these dishes may contain traces of nuts

(GF) GLUTEN FREE
 (DF) DAIRY FREE
 (VEG) VEGETARIAN
 (WF) WHEAT FREE
 (C) CHILLI MILD
 (CH) CHILLI HOT