

Chef's SPECIALITIES

S-1. LARB PLA TOD

\$25.50

Crispy Barramundi fillets with chilli powder, red onion, mint, coriander, roasted rice powder and spicy lime dressing.

S-2. CRISPY KOONG CASHEW NUT

\$25.50

Deep fried prawn with onion, capsicum, water chestnut, cashew nut and fried dry chillies of crunchy egg noodles.

S-3. KOONG MAKHAM

\$25.50

Deep fried prawn with tamarind sauce, sweet and sour recipe serve on bed of crunchy rice noodles.

S-4. DUCK PLUM SAUCE

\$25.50

Roasted duck breast with plum sauce and vegetable with chef special sauce.

S-5. YUM PLA GROB

\$25.50

Crispy Barramundi fillets, sour green mango and roast cashew nut mild salad. (Seasonal)

S-6. PRAWN WITH AVOCADO

\$25.50

Prawn cooked in red curry with avocado.

S-7. PLA MEUK PAD

\$22.50

Stir fried squid with coconut, lime and chilli.

S-8. MUSSAMAN LAMB CHANG (GF)

\$22.50

A large fresh Victorian lamb shank, slow cooked until almost falling off the bone, with slabs of lovely soft desiree potato and lashings of creamy Massaman curry sauce.

APPETIZER

1. SPRING ROLLS (*CHICKEN OR VEGETARIAN*) (4) \$7.50

Thai-style spring rolls served with sweet chilli sauce.

2. CURRY PUFFS (4)

\$7.50

Thai-style curry puffs served with homemade sweet chilli sauce.

3. TAO-HU-TOD (TOFU)

\$8.50

Fried soft tofu served with sweet chilli, peanuts and cucumber.

4. SATAY CHICKEN SKEWERS (4)

\$10

Chap-grilled marinated chicken on skewers served with peanuts sauce.

5. MONEY BAG (4)

\$8.50

Thai-style money bag, mince chicken, crunchy peanut and preserved cabbage.

6. CHICKEN BREAD

\$8.50

Thai-style chicken floss served on top of the bread, on side with chilli sauce mixed with fine cut cucumber.

7. CORN CAKE

\$8.50

Corn fritter with sweet chilli sauce.

8. FISH CAKE (4)

\$8.50

Thai-style fish cake served with homemade sauce.

9. MIXED ENTRÉE

\$10

A combination of a spring roll, a curry puff, a fish cake and a satay skewer and a money bag.

10. COCONUT PRAWNS (4)

\$12

Special crispy Thai coconut prawns served with sweet chilli sauce.

SOUP

11. TOM YUM KOONG

\$12

Spicy prawn soup.

12. TOM KHA KAI

\$9

Spicy chicken soup with coconut milk.

CHARCOAL GRILL

13. KAI YANG (*CHARCOAL CHICKEN*)

\$17.50

Char-grilled chicken marinated and served with sweet chilli sauce.

14. MHOO YANG (*CHARCOAL PORK SLICES*)

\$17.50

Char-grilled pork with Chef's special sauce and served with sweet chilli sauce.

THAI SALAD

15. LARB GAI (*CHICKEN SALAD*) (*GF*)

\$17.50

Traditional steamed chicken breast mince salad delicately blended with onion, chilli, coriander, mint, fresh lime juice and mixed with ground rice powder.

16. NARM-TOK (*BEEF OR PORK SALAD*)

\$17.50

Sliced char-grilled beef or pork with Thai herbs, chilli, red onion, fresh mint leaves, shallot, coriander, fresh lime juice and mixed well with ground rice powder.

17. YUM PED YANG (*ROASTED DUCK*

BREAST SALAD) \$21.50

Roasted duck breast mixed with sweet chilli paste, red onion, shallot, coriander, roasted cashew nut, mint and fresh lime juice.

NOODLES AND RICE

A. VEGETARIAN (extra tofu \$2)

\$13.50

B. CHICKEN, PORK OR BEEF

\$15.50

C. COMBO (CHICKEN AND PRAWNS)

\$18.50

D. PRAWN

\$19.50

18. PAD THAI

Famous Thai noodles dish consisting of egg, ground peanuts, bean curd, been sprout and chive.

19. PAD SE-EW

Thick rice noodles stir fried with egg, kalia, and sweet black sauce.

20. PAD KHEE MAO

Stir-fried thick rice noodles with fresh chilli, egg, bamboo shoot and Thai basil leaves.

21. PAD KUA GAI

Stir-fried thick rice noodles with egg, shallot and light soy sauce.

22. THAI FRIED RICE

Jasmine rice stir fried with egg, onion, kalia, tomato and shallot.

23. SPICY THAI FRIED RICE

Jasmine rice stir-fried with egg, fresh chilli and Thai basil leaves.

24. PINEAPPLE THAI FRIED RICE

Jasmine rice stir-fried with egg, fresh pineapple, raisin, curry powder

and cashew nut.

25. PAD THAI WITH BECON

\$15.50

Famous Thai noodles dish consisting of egg, ground peanuts, bean curd, been sprout and chive with crispy becon.

THAI CURRIES

A. VEGETARIAN (extra tofu \$2)

\$14.50

B. CHICKEN, PORK OR BEEF

\$16.50

C. LAMB

\$18.50

D. PRAWN

\$21.50

E. BARRAMUDI FILLET

\$21.50

F. ROAST DUCK

\$21.50

26. GANG DAENG (*RED CURRY*) (GF)

Aromatic Thai mild curry cooked in coconut milk, green beans, eggplant, bamboo shoot and Thai basil.

27. GANG KHEAW WHAN (*GREEN CURRY*)
(GF)

A traditional spicier Thai curry cooked in coconut milk, green beans, eggplant, bamboo shoot and Thai basil.

28. GANG PANANG

Creamy spicier Thai curry cooked in coconut milk and panang curry paste with red capsicum and Thai basil.

29. GANG KAREE KAI (*CHICKEN YELLOW CURRY*) (GF) \$16.50

Potatoes and herbs simmered in a mild yellow curry and coconut milk.

30. MASSAMUN BEEF (GF)
\$17.50

Slow cooked beef in coconut milk and massamun curry with potato.

31. GANG PED YANG (*DUCK WITH LYCHEES*) (GF) \$21.50

Roasted boneless duck breast with mild red curry paste, coconut milk, cherry tomatoes, pineapple, kaffir-lime leaves and lychees.

STIR-FRIED

A. VEGETARIAN (extra tofu \$2)

\$14.50

B. CHICKEN, PORK OR BEEF

\$16.50

C. LAMB

\$17.50

D. PRAWN

\$21.50

E. BARRAMUDI FILLET

\$21.50

F. ROAST DUCK

\$21.50

32. PAD MED MA-MAUNG (*CASHEW NUT*)

Stir-fried with sweet chilli jam, onion, capsicum, shallots and cashew nut.

33. PAD GA-PRAO (*CHILLI & BASIL*)

Stir-fried with fresh chilli, Thai basil leaves, green beans and red capsicum

34. TOD KRATIAM PRIK THAI (*GARLIC & PEPPER*)

Stir-fried with fresh garlic and white pepper and served with steamed

Chinese broccoli and fresh coriander.

35. PAD KHING (*GINGER*)

Stir-fried with soy bean paste, fresh ginger, black mushroom and

vegetable in our special ginger sauce.

36. PAD BLACK BEAN SAUCE

Stir-fried with black beans, seasonal vegetables and shallots.

37. PAD PREAW WHAN

Stir-fried in sweet & sour with cucumber, tomato, onion, red capsicum, pineapple and shallot.

38. PAD SATAY SAUCE (*PEANUT SAUCE*)

Stir-fried in Thai peanut satay sauce with vegetables.

39. PAD NAM MUN HOY (*OYSTER SAUCE*)

Stir-fried with oyster sauce, seasonal vegetable and shallots.

40. PAD PRIK KHING

A spicy stir-fry in dry red curry and galangal paste with green beans, red capsicum and kaffir lime leaves.

FROM THE FISHING NET

*(ONLY AVAILABLE AT
PADTHAI@MARGARET)*

41. PLA TOD KRATIAM (Barramundi with garlic)
\$31.50

A whole Barramundi deep fried and covered in smashed cloves of fresh crunchy garlic.

42. PRA RAD PRIK (Barramundi with spicy chilli sauce) \$31.50

Whole Barramundi deep fried and topped with a spicy Thai sauce.

43. PLA JEAN (Barramundi with ginger)
\$31.50

A whole steamed Barramundi with sliced fresh ginger and shallots in light soy sauce.

44. PLA NEUNG MANAO
\$31.50

Steamed Barramundi with fresh chilli, lime juice and garlic.

45. PLA PREAW WAN (Barramundi sweet and sour) \$31.50

A whole deep fried Barramundi in sweet and sour sauce and topped with pineapple and tomato.

RICE

46. THAI JASMINE RICE

\$3 (S) \$4 (L)

47. THAI COCONUT RICE

\$4

(S) \$5 (L)

48. ROTI

\$3

DESSERT

D-1. ICE CREAM WITH TOPPING

\$5.50

D-2. DEEP FRIED ICE CREAM

\$7.50

D-3. ICE CREAM SERVED WITH COCONUT

STICKY RICE \$8.50

D-4. STICKY RICE AND MANGO (SEASONAL

ONLY) \$9.50