

ME

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ENTREES

- chicken satays** | lemongrass glaze, peanut + satay sauce \$12 GF
- calamari** | deep-fried tumeric-dusted calamari with lemon pepper seasoning \$15 GF
- original fried wings** | deep-fried chicken wings + tamarind sauce \$14 GF
- spicy fried wings** | lightly battered with dry herb, chilli & lime \$14 GF **POPULAR**
- pork belly** | 3 hours roasted pork belly with house-made tamarind sauce \$14 GF **POPULAR**
- grilled chicken** | 24-hour marinated thigh fillet with tamarind sauce \$13 GF
- salmon cakes** | fresh tasmanian salmon, bush-honey chilli jam \$18 GF **SIGNATURE**
- dim sims** | steamed ground pork + water chestnuts + sweet soy sauce \$12 **SIGNATURE**
- duck spring rolls** | house-made with pulled duck, smoked paprika & plum sauce \$16 **SIGNATURE**
- gabbie tofu** | deep-fried soft tofu, with crushed peanut & sweet chilli sauce \$12 V, GF, Vegan
- miang (betel leaf) wrap** | coconut, pomelo & lime \$5 (with cured salmon) \$7 V, GF, Vegan
- vegetarian spring rolls** | mixed vegie thai-style spring rolls \$10 V, Vegan
- salmon zaap** | sliced cured salmon with green chilli dressing \$18 GF
- siam corn fritters** | crispy corn fritters 2pcs. with thai herbs, sweet chilli & crushed peanuts \$11 V, GF, Vegan
- kum sa waan** | lettuce wrapped ground pork, crunchy spiced peanuts & thai herb salsa verdes \$6 **TRY ME**

CURRIES

- green curry** | home-made sauce, thai eggplant, bamboo shoot (chicken, tofu, or vegetarian) \$27 GF, V Opt
- beef panang curry** | made with our in-house panang sauce, eggplant, chilli + peanuts \$28 GF
- choo chee fish** | with charred pineapple - 'butterflied' roasted whole fish \$39/deep fried barra fillet \$29 GF **SIGNATURE**
- duck leg confit ahoy** | two lovely legs with lychees, pineapple, cherry tomato \$36 GF **SIGNATURE**
- roast cauliflower + panang** | roast cauliflower, panang sauce + deep-fried kaffir lime + peanuts \$24 V, GF **SIGNATURE**
- beef massaman** | slow-cooked with roast potatoes + fried shallot \$29 GF **POPULAR**
- pineapple mussels** | black mussels cooked with southern style curry and pineapple \$29 GF

STIR-FRY / NOODLE STIR-FRY

- pad thai** | thin noodles with crushed peanuts, egg, sprouts, chives, tofu \$20 GF Vegan Opt
 - pad see ew** | rich soy-sauce flat-noodle stir-fry with egg and market vegies \$20 GF Opt Vegan Opt
 - thai basil** | 'ka pow' basil stir-fry with fresh vegies/chilli \$20 GF Opt Vegan Opt
 - market vege stir-fry** | mixed vegetables with oyster sauce + garlic \$20 GF Opt Vegan Opt
 - fried rice** | with egg, onion and kailan \$20 GF Opt Vegan Opt
- VEG +\$4**
TOFU +\$6
CHICKEN +\$6
PORK BELLY +\$9
PRAWN +\$9
SEAFOOD +\$9
DUCK LEG +\$10

WEEKEND & PUBLIC HOLIDAY SURCHARGE

A 10% surcharge applies on

Saturdays, Sundays & Public Holidays to cover extra staff costs. Menu prices do not include surcharge.

- daddy drunk noodles** | flat-noodle stir-fry beef, green pepper, krachai & basil \$28 GF Opt, V Opt
- pork belly prik khing** | green beans, chilli jam, fresh ginger \$29 V Opt
- pad cha** | 'sizzling' seafood stir-fry with peppercorn + thai eggplant \$29 GF Opt, V Opt
- cashew nut** | stir-fry with chilli jam, capsicum, onion + candied cashews (chicken, tofu, vegetarian) \$26 GF Opt, V Opt
- pad ped beef** | stir-fry sliced beef with southern thai style curry paste \$29 GF **SIGNATURE**
- nang yuan mussels** | stir-fry 'sizzling' black mussels with chilli jam, onion, basil & coconut cream \$29

V = Vegetarian
 GF = Gluten Free

GF-Opt = Can be GF, please request

V Opt = Can be made vegetarian

Takeaway container 50c

Fresh chilli on side \$1

SALADS, SOUPS & SPECIALS

- som tum thai** | green paw paw salad, tamarind, crushed peanuts \$20 GF
 - tuk tuk jungle salad** | house-special thai salad with cashew nuts, \$21 GF
 - pra rad prik whole fish** | deep fried market whole fish with sweet chili sauce, onion & capsicum \$39 GF Opt
 - beef waterfall** | thai-style beef salad with fish sauce and lime dressing + thai herbs \$29 GF Opt
 - tom yum soup** | mushrooms, lemongrass, kaffir lime & chilli **VEG** \$21, **CHICKEN** \$25, **SEAFOOD** \$28 GF, V Opt
 - tom kha soup** | coconut cream fragrant soup **VEG** \$21, **CHICKEN** \$25, **SEAFOOD** \$28 GF, V Opt
 - chilli lime whole fish** | steamed market fish with fresh lime & green chilli dressing \$39 GF
- TOFU +\$6**
CHICKEN +\$6
SEAFOOD +\$9
PRAWNS +\$9
PORK BELLY +\$9
FISH FILLET +\$9
DUCK LEG +\$10
WHOLE FISH +\$19

NEW roti bread \$8 steamed rice \$5 coconut rice \$6

DESSERT

- mango sticky-rice tower** | mango, black sticky rice, gelato, coconut & cream \$15
- nutty banoffeee parfait** | banana, chocolate crumble, caramel & cream \$15
- tuk tuk puff pastry** | coconut, banana, sesame + ice-cream & crumble \$15
- ice cream** | scoop of the day with home-made crumble \$8



ME NU



LUNCH SPECIALS

MON-FRI only

PAD SEE EW* \$15.9 GF Opt, V Opt, Vegan Opt
Flat-noodle stir-fry with egg & market vegies. Vegetarian option available.

FRIED RICE* \$15.9 GF Opt, V Opt, Vegan Opt
Thai-style fried rice with egg, onion and kai-lan.

PAD THAI* \$15.9 GF, V Opt, Vegan Opt
Thin noodle stir-fry with tuk tuk's tamarind sauce, egg, tofu, peanuts & sprouts.

BASIL STIR-FRY* \$13.9 GF Opt, V Opt, Vegan Opt
'Ka pow!' basil stir-fry with beans and fresh chilli. Served with rice.

*** ON ABOVE ITEMS, CHOOSE**

VEG +\$0	PORK BELLY +\$5
TOFU +\$3	PRAWNS +\$5
CHICKEN +\$3	SEAFOOD +\$5

GREEN CURRY \$17.90 GF, V Opt
Thai green curry with Thai eggplant, beans, bamboo & chilli. (choose chicken, tofu or veg)
Served with rice.

CASHEW NUT \$17.90 V Opt, GF Opt
Aussie-favourite stir-fry with capsicum, onion and 'candied' cashew nuts. (choose chicken, tofu, or veg)
Served with rice.

PANANG BEEF CURRY \$18.9 GF
Tender beef with in-house panang sauce, eggplant, chilli + peanut. Served with rice

PORK BELLY PRIK KHING \$19.9 V Opt
Pork belly pieces stir-fried with green beans, chilli jam, fresh ginger. Served with rice.

MUSSAMAN BEEF CURRY \$19.9 GF
Slow-cooked mussaman beef curry, with roast potatoes, fried red onion, shallots & rice.

CHOO CHEE BARRA \$19.9 GF
Deep-fried barramundi fillet with choo chee curry sauce, plus market vegies & steam rice.

DUCK LEG CONFIT AHOY \$19.9 GF
Duck leg curry with lychees, char-grilled pineapple, cherry tomatoes & steam rice.

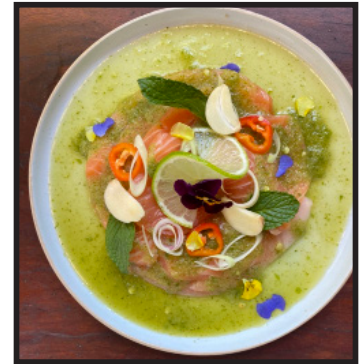
GF = Gluten Free, GF Opt Can be GF, request
V = Vegetarian V Opt = Can be vegetarian, request



NEW! Gabbie tofu



NEW! Whole fish, chilli & lime



NEW! Salmon zaap

CHAING MAI BANQUET, \$43 PP

chicken satays | lemongrass glaze, peanut & satay sauce GF
dim sims | steamed minced pork + water chestnuts & sesame oil
calamari | deep-fried tumeric-dusted calamari & seafood sauce GF

beef penang curry | made with in-house penang sauce, eggplant chilli & peanuts GF
chicken cashew nut | chilli jam, capsicum, onions & candied cashews GF Opt, V Opt
pad thai | with grilled chicken, peanuts, egg, sprouts, chives, tofu GF, V Opt
jungle salad | thai salad with cashew nuts with grilled chicken GF

+ steamed rice

ice cream | scoop of the day with home-made crumble

PHUKET BANQUET, \$49 PP

calamari | deep-fried tumeric-dusted calamari & seafood sauce GF
salmon cakes | fresh tasmanian salmon, bush honey chilli jam GF
pork belly | roast pork belly with house-made tamarind sauce GF

beef mussaman curry | slow cooked with roast potatoes & fried shallots GF
pork belly prik khing | green beans, chilli jam, fresh ginger V Opt
pad thai | with grilled chicken, peanuts, egg, sprouts, chives, tofu GF, V Opt
jungle salad & fish | deep-fried barra fillet, with house special salad & cashew nuts GF
+ steamed rice

ice cream | scoop of the day with home-made crumble

All banquets priced per person, minimum 4pp
Banquet prices do not include weekend & public holiday surcharge, if applicable
Takeaway containers \$0.50