

# ME

# NU

## ENTREES

- chicken satays** | lemongrass glaze, peanut + satay sauce \$14 GF
- calamari** | deep-fried tumeric-dusted calamari with lemon pepper seasoning \$17 GF
- original fried wings** | deep-fried chicken wings + tamarind sauce \$16 GF
- spicy fried wings** | lightly battered with dry herb, chilli & lime \$16 GF **POPULAR**
- pork belly** | 3 hours roasted pork belly with house-made tamarind sauce \$16 GF **POPULAR**
- grilled chicken** | 24-hour marinated thigh fillet with tamarind sauce \$15 GF
- salmon cakes** | fresh tasmanian salmon, bush-honey chilli jam \$20 GF **SIGNATURE**
- dim sims** | steamed ground pork + water chestnuts + sweet soy sauce \$16
- duck spring rolls** | house-made with roast duck, smoked paprika & plum sauce \$17 **SIGNATURE**
- gabbie tofu** | deep-fried soft tofu, with crushed peanut & sweet chilli sauce \$14 V, GF, Vegan
- miang (betel leaf) wrap** | coconut, pomelo, lime & shrimp paste sauce \$5 (with cured salmon) \$9 V,
- vegetarian spring rolls** | mixed veggie thai-style spring rolls \$12 V, Vegan
- salmon zaap** | sliced cured salmon with green chilli dressing \$19 GF
- corn ribs** | crispy fried sweet corn, topped with seasoning and black sea salt \$12 V, GF, Vegan
- kum sa waan** | lettuce wrapped ground pork, crunchy spiced peanuts & thai herb salsa verdes \$8 **TRY ME**
- curry puffs** | pastries filled with curried potatoes and minced chicken or vegetables \$14 V Opt

## CURRIES

- green curry** | home-made sauce, thai eggplant, bamboo shoot (chicken, tofu, or vegetarian) \$29 GF, V Opt
- beef panang curry** | made with our in-house panang sauce, eggplant, chilli + peanuts \$30 GF **SIGNATURE**
- choo chee fish** | with charred pineapple - 'butterflied' roasted whole fish \$50/deep fried barra fillet \$38 GF **SIGNATURE**
- duck leg confit ahoy** | two lovely legs with lychees, pineapple, cherry tomato \$40 GF **SIGNATURE**
- roast cauliflower + panang** | roast cauliflower, panang sauce + deep-fried kaffir lime + peanuts \$26 V, GF **POPULAR**
- beef massaman** | slow-cooked with roast potatoes + fried shallot \$32 GF
- pineapple mussels** | black mussels cooked with southern style curry and pineapple \$32 GF

## STIR-FRY / NOODLE STIR-FRY

- pad thai** | thin noodles with crushed peanuts, egg, sprouts, chives, tofu \$22 GF Vegan Opt
  - pad see ew** | rich soy-sauce flat-noodle stir-fry with egg and market vegies \$22 GF Opt Vegan Opt
  - thai basil** | 'ka pow' basil stir-fry with fresh vegies/chilli \$22 GF Opt Vegan Opt
  - market vegie stir-fry** | mixed vegetables with oyster sauce + garlic \$22 GF Opt Vegan Opt
  - fried rice** | with egg, onion and kailan \$22 GF Opt Vegan Opt
- VEG +\$4**  
**TOFU +\$6**  
**CHICKEN +\$7**  
**PORK BELLY +\$9**  
**PRAWN +\$9**  
**SEAFOOD +\$9**  
**DUCK LEG +10**

**\*WEEKEND & PUBLIC HOLIDAY SURCHARGE\***

A 10% surcharge applies on Saturdays, Sundays & 15% on Public Holidays to cover extra staff costs. Menu prices do not include surcharge.

**V = Vegetarian** **NEW** **NEW** **daddy drunk noodles** | flat-noodle stir-fry beef, green pepper, krachai & basil \$29 GF Opt, V Opt

**GF = Gluten Free**

**GF-Opt = Can be GF, please request**

**V Opt = Can be made vegetarian**

**Takeaway container 50c**

**Fresh chilli on side \$1**

- cashew nut** | stir-fry with chili jam, capsicum, onion + candied cashews (chicken, tofu, vegetarian) \$29 GF Opt, V Opt
- pad cha** | 'sizzling' seafood stir-fry with peppercorn + thai eggplant \$31 V Opt
- pad ped beef** | stir-fry sliced beef with southern thai style curry paste \$30 GF Opt, V Opt
- tuk tuk moo grop** | stir-fry pork belly or tofu with onion, garlic, chilli, coriander, salt & pepper \$31 GF **SIGNATURE**
- nang yuan mussels** | stir-fry 'sizzling' black mussels with chilli jam, onion, basil & coconut cream \$32 V Opt

## SALADS, SOUPS & SPECIALS

- som tum thai** | green paw paw salad, tamarind, crushed peanuts & chilli slices \$22 GF
- tuk tuk jungle salad** | house-special thai salad with cashew nuts & chilli slices \$22 GF
- TOFU +\$6** **CHICKEN +\$7** **SEAFOOD +\$9** **PRAWNS +\$9** **PORK BELLY +\$9** **FISH FILLET +\$9** **DUCK LEG +10** **WHOLE FISH +\$27**
- pra rad prik whole fish** | deep fried market whole fish with sweet chili sauce, onion & capsicum \$50 GF Opt
- beef waterfall** | thai-style beef salad with fish sauce and lime dressing + thai herbs \$30 GF Opt
- tom yum soup** | mushrooms, lemongrass, kaffir lime & chilli **VEG** \$22, **CHICKEN** \$26, **SEAFOOD** \$29 GF, V Opt
- tom kha soup** | coconut cream fragrant soup **VEG** \$22, **CHICKEN** \$26, **SEAFOOD** \$29 GF, V Opt
- chilli lime whole fish** | steamed market fish with fresh lime & green chilli dressing \$50 GF

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

## DESSERT

- mango sticky-rice tower** | mango, black sticky rice, gelato, coconut & cream \$17
- thai tapioca pudding** | tapioca, corn and pandan, with coconut cream & cream \$17
- tuk tuk puff pastry** | coconut, banana, sesame + ice-cream & crumble \$17
- ice cream** | scoop of the day with home-made crumble \$8

