

# ME NU

## ENTREES

- chicken satays** | lemongrass glaze, peanut + satay sauce 16 GF
- calamari M** | 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 larb, chilli & lime 16 GF **POPULAR**
- pork belly** | 3 hours roasted pork belly with house-made tamarind sauce 18 GF **POPULAR**
- grilled chicken** | 24-hour marinated thigh fillet with tamarind sauce 16 GF
- dim sims** | steamed ground pork + water chestnuts + sweet soy sauce 17
- duck spring rolls** | house-made with roast duck, smoked paprika & plum sauce 18
- gabbie tofu** | deep-fried soft tofu, with crushed peanut & sweet chilli sauce 15 GF, Vegan
- miang (betel leaf) wrap** | coconut, pomelo, lime & shrimp paste sauce \$6 (with cured salmon A) 10
- veggie spring rolls** | mixed vegie thai-style spring rolls 13 Vegan
- NEW salmon zaap A** | sliced cured salmon with green chilli dressing 19 GF
- NEW corn ribs** | crispy fried sweet corn, topped with seasoning and black sea salt 13 GF, Vegan
- NEW kum sa waan** | lettuce wrapped ground pork, crunchy spiced peanuts & thai herb salsa verdes 10
- NEW curry puffs** | pastries filled with curried potatoes and minced chicken or vegetables 17

## CURRIES

- green curry** | home-made curry paste, thai eggplant, bamboo shoot (chicken, tofu, veg) 31 GF
- beef panang curry** | made with our in-house panang sauce, eggplant, chilli + peanuts 32 GF **SIGNATURE**
- choo chee fish M** | with charred pineapple - 'butterflied' roasted whole fish \$54/deep fried barra fillet 41 GF **SIGNATURE**
- duck leg confit ahoy** | two lovely legs with lychees, pineapple, cherry tomato & home made red curry paste 40 GF **SIGNATURE**
- roast cauliflower + panang** | roast cauliflower, panang sauce + deep-fried kaffir lime + peanuts 29 GF **POPULAR**
- beef massaman** | slow-cooked with roast potatoes + fried shallot 34 GF
- NEW pineapple mussels A** | black mussels cooked with southern style curry and pineapple 34 GF

## STIR-FRY / NOODLE STIR-FRY

- pad thai** | thin noodles with crushed peanuts, egg, sprouts, chives, diced onion & tofu 24 GF Vegan Opt
- pad see ew** | rich soy-sauce flat-noodle stir-fry with egg & green vegies 24 GF Opt Vegan Opt
- thai basil** | 'ka pow' basil stir-fry with onion, bamboo, beans, chilli, carrot, capsicum 25 GF Opt Vegan Opt
- market vege stir-fry** | mixed vegetables with oyster sauce + garlic 24 GF Opt Vegan Opt
- fried rice** | with egg, onion and kailan 24 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.

- daddy drunk noodles** | flat-noodle stir-fry beef, green pepper, krachai & basil 32 GF Opt
- pork belly prik khing** | green beans, chilli jam, fresh ginger 33
- pad cha** | 'sizzling' seafood A stir-fry with peppercorn + thai eggplant 35 GF Opt
- cashew nut** | stir-fry with chilli jam, capsicum, onion + candied cashews (chicken, tofu, veg) 31 GF Opt
- pad ped beef** | stir-fry sliced beef with southern thai style curry paste 33 GF **SIGNATURE**
- NEW tuk tuk moo grop** | stir-fry pork belly or tofu with onion, garlic, chilli, coriander, salt & pepper 32
- NEW nang yuan mussels A** | stir-fry 'sizzling' black mussels with chilli jam, onion, basil & coconut cream 34
- NEW pineapple fried rice** | prawn I, egg, onion, pineapple, currents, tomato, raisins & cashews 32

GF = Gluten Free

GF-Opt = Can be GF, may contain traces of gluten, not suitable for coeliacs.

Takeaway container 50c

Fresh chilli on side \$1

- som tum thai** | green paw paw salad, tamarind, crushed peanuts & chilli slices 24 GF
- tuk tuk jungle salad** | house-special thai salad with cashew nuts & chilli slices 24 GF

**TOFU +6**  
**CHICKEN +7**  
**SEAFOOD / +9**  
**PRAWNS / +9**  
**PORK BELLY +9**  
**FISH FILLET +9**  
**DUCK LEG +10**  
**WHOLE FISHM +28**

- pra rad prik whole fish M** | deep fried market whole fish with sweet chili sauce, onion & capsicum 54 GF
- beef waterfall** | thai-style beef salad with fish sauce and lime dressing + thai herbs 32 GF
- tom yum soup** | mushrooms, lemongrass, kaffir lime & chilli **VEG 22, CHICKEN 26, SEAFOOD / 29** GF
- tom kha soup** | mushrooms, coconut cream fragrant soup **VEG 22, CHICKEN 26, SEAFOOD / 29** GF
- chilli lime whole fish M** | steamed market fish with fresh lime & green chilli dressing 54 GF
- NEW ginger soy barramundi M** | steamed barramundi fillet with green vegetables & ginger soy dressing 35 GF

Seafood Guide

I Internationally sourced

A Australian sourced

M Mixed sources.

**for the tiny tukkies...**

- chicken wings with chips** | 13
- kids noodles with chicken** | 13
- kids fried rice with chicken** | 13
- kids ice-cream** | 6
- Dine-in only < 14yo

**NEW roti bread \$8 (2 pieces) steamed rice \$5 coconut rice \$6**

## DESSERT

- mango sticky-rice tower** | mango, black sticky rice, gelato, coconut & cream 19 GF
- thai tapioca pudding** | tapioca, corn and pandan, with cocunut cream & cream 19 GF
- tuk tuk puff pastry** | coconut, banana, sesame + ice-cream & crumble 19
- ice cream** | scoop of the day with home-made crumble 9

# MENU



## LUNCH SPECIALS

MON-FRI only

**PAD SEE EW\*** 16.9 GF Opt, Vegan Opt  
Flat-noodle stir-fry with egg & market vegies. Vegetarian option available.

**FRIED RICE\*** 16.9 GF Opt, Vegan Opt  
Thai-style fried rice with egg, onion and kai-lan.

**PAD THAI\*** 16.9 GF, Vegan Opt  
Thin noodle stir-fry with tuk tuk's tamarind sauce, egg, tofu, peanuts & sprouts.

**BASIL STIR-FRY\*** 17.9 GF Opt, Vegan Opt  
'Ka pow!' basil stir-fry with beans, capsicum, carrot and fresh chilli. Served with rice.

**\* ON ABOVE ITEMS, CHOOSE**

|              |                 |
|--------------|-----------------|
| VEG +\$2     | PORK BELLY +\$5 |
| TOFU +\$3    | PRAWNS / +\$5   |
| CHICKEN +\$3 | SEAFOOD / +\$5  |

**GREEN CURRY** 18.90 GF  
Thai green curry with Thai eggplant, beans, bamboo & chilli. **(choose chicken, tofu or veg)**  
Served with rice.

**CASHEW NUT** 18.90 GF Opt  
Aussie-favourite stir-fry with capsicum, onion, candied cashew nuts. **(choose chicken, tofu, or veg)**  
Served with rice.

**PANANG BEEF CURRY** 19.9 GF  
Tender beef with in-house panang sauce, eggplant, chilli + peanut. Served with rice

**PORK BELLY PRIK KHING** 19.9  
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.

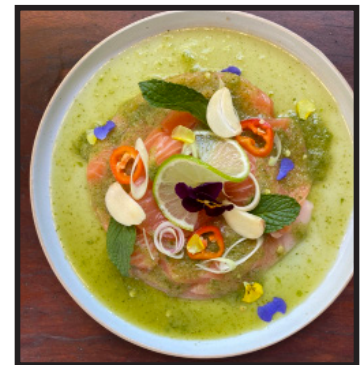
**CHOO CHEE BARRA M** 19.9 GF  
Deep-fried barramundi fillet with choo chee curry sauce, plus market vegies & steam rice.

**DUCK LEG CONFIT AHoy** 21.9 GF  
Duck leg curry with lychees, char-grilled pineapple, cherry tomatoes & steam rice.

GF = Gluten Free, GF Opt Can be GF, request, not suitable for coeliacs



**NEW!** Gabbie tofu



**NEW!**  
Whole fish, chilli & lime

**NEW!**  
Salmon zaap

## CHAING MAI BANQUET, 52 PP

**chicken satays** | lemongrass glaze, peanut & satay sauce GF

**dim sims** | steamed minced pork + water chestnuts & sesame oil

**calamari M** | 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

**pad thai** | with grilled chicken, peanuts, egg, sprouts, chives, tofu GF

**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, 57 PP

**calamari M** | deep-fried tumeric-dusted calamari & seafood sauce GF

**pork belly** | roast pork belly with house-made tamarind sauce GF

choose one option - chicken satays, curry puffs, veg spring rolls or chicken wings

**beef mussaman curry** | slow cooked with roast potatoes & fried shallots GF

**pork belly prik khing** | green beans, chilli jam, fresh ginger

**pad thai** | with grilled chicken, peanuts, egg, sprouts, chives, tofu GF

**jungle salad & fish M** | 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