ENTREES

Corn fritters Traditional deep-fried sweet corn fritters. 8.9

Demongrass sausage 'Sai Oua' ground pork, lemongrass & kaffir lime sausage. Hand made by us. 8.9

Temple fish cakes Dollops of minced fish & thai herbs, served with salad & topped with

peanuts and roast coconut. 11.9 GF

) Larb chicken balls Minced chicken with basil, mint, kaffir lime leaf, shallot, chilli

and roast rice. 9.9 GF

Temple wings (8) Original - House special chicken wings marinated in thai herbs. 8.9 **GF**

) Spicy - In rich tamarind/chilli sauce, with coriander and kaffir lime. 9.9 **GF**

Chicken satays (4) Marinated tenderloin, grilled & served with peanut sauce. 9.9 **GF**

Dim sims (4) Steamed pork dim sims, with shitake mushrooms. 9.9

Curry puffs (4) Ground chicken, potato, onion and sweet corn, wrapped in puff pastry. 8.9

Vege spring rolls (4) Deep-fried vegetarian spring rolls. 8.9

Duck spring rolls (4) Deep-fried roast duck spring rolls. 10.9

Soft-shell crab Lightly battered and deep-fried, served with dipping sauce. 13.9

Calamari Deep-fried crumbed calamari served with sweet chilli sauce. 10.9

SOUPS

Tom Yum soup Lemongrass, galangal, chilli & kaffir lime hot-and-sour soup

SEAFOOD 12.9 CHICKEN 11.9 VEGETABLES 10.9

Main size +\$6

Tom Kha soup A milder Thai soup with coconut milk

SEAFOOD 12.9 CHICKEN 11.9 VEGETABLES 10.9

Main size +\$6

'Poh Tak' hotpot Hot-and-sour seafood (prawns, calamari, mussels) soup, with red onion,

onion, mushroom, basil, tomato and dry chill. 23.9

(Available main size only)



CURRIES

Mussaman Slow-cooked mussaman curry, with potato, fried red onion and shallots. Topped with coconut cream. GF BEEF 22.9 Duck A'hoy Red curry with roast duck, lychees, pineapple, beans & cherry tomatoes. Served in half pineapple 'boat'. 28.9 Classic chicken curry with small Thai-style eggplant, sliced beans, Green curry bamboo & chilli. 19.9 GF VEG Opt. Wild pepper-leaf curry A rich southern-style curry with 'bai cha plu' (wild pepper leaf), kaffir lime, beans, chilli and red onion. GF SEAFOOD 25.9 Gang gai ginger Northern-style curry with slow-cooked chicken thigh fillets, fresh ginger, red onion, peanuts and onion. 21.9 Choo-chee curry Fragrant Thai curry, best with seafood. GF WHOLE FISH (Fresh barra) 38.9 KING PRAWNS 25.9 Panang beef Sweeter beef curry, with beans, chilli, peanuts & kaffir lime. 19.9 GF, VEG Opt. Red chicken curry Red chilli based curry, with beans, small Thai eggplant, sliced bamboo,

chilli & kaffir lime. 19.9 GF VEG Opt.

STIR FRIES

Prik Khing Chilli and ginger stir-fry with fresh sliced beans & large chilli. PORK BELLY (pieces) 21.9 PORK (fillet) 19.9 Basil stir-fry 'Ka pow!' basil stir-fry with sliced beans, onion, bamboo and fresh chilli. CHICKEN (mince) 19.9 PORK (mince) 19.9 GF Opt. VEG Opt. Pad-Cha Seafood A delicious seafood stir-fry with whole peppercorns, basil, sliced beans, small Thai eggplant, chilli, kaffir lime and 'kra-chai'. 22.9 GF Opt. Ginger Fresh & fragrant ginger stir-fry with onion, black fungus, mushrooms, wombok, broccoli, shallot and chilli. SEAFOOD 22.9 CHICKEN 19.9 GF Opt. VEG Opt. Cashew Nut Aussie-favourite with cashew nuts, onion, shallot, mushroom, capsicum & broccoli. CHICKEN 19.9 BEEF 19.9 GF Opt. VEG Opt. Kailan Kailan (Chinese broccoli leaf) stir-fry tossed with chillies and roast duck or pork belly pieces. PORK BELLY 21.9 GF Opt. ROAST DUCK 25.9 (No GF Opt.) Sweet & Sour pork Pork stir-fry with pineapple, tomato, capsicum, broccoli, cucumber & shallot. 19.9 GF Opt. VEG Opt.



THAI SALADS & SPECIALS

Som Tum 'Thai' Green papaya, beans, tomato, peanuts and dry shrimp. 16.9 **GF Opt**.

Beef Waterfall Thai beef salad, with cherry tomatoes, cucumber, mint, Thai corainder,

shallot and red onion. 22.9 GF Opt.

Larb Aromatic salad with mint, coriander, chilli, ground roast rice, red onion, coriander and shallot. CHICKEN MINCE 21.9 PORK MINCE 21.9 GF Opt.

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Pla Goong Tiger prawns salad with red onion, mint, coriander, shallot, lemongrass, tomato, chilli and thai corainder 23.9

Goong Makham King prawns with tamarind sauce, topped with dried shallot & fresh coriander. 25.9 GF

Whole Fish Fresh Australian whole barra, \$39.9 Choose:

STEAMED - Chilli and lime sauce (allow 20-25mins cooking time) GF STEAMED - Ginger and soy sauce (allow 20-25mins cooking time)

DEEP-FRIED - 'Luy Saun', with red onion, mint, coriander, shallot, ginger, peanut, chilli,

cashew nut, tomato, lemongrass and thai corainder. **GF Opt**.

Fish fillet -- Salt n Dry Australian barra fillet, battered & topped with 'salt & pepper' capsicum, onion & dry shallot. 24.9

Fish fillet -- Basil Barra fillet, deep-fried and topped with crispy basil & special basil sauce 24.9

NOODLE STIR FRIES

Pad Thai Thailand's famous noodle dish with egg, tofu, sprout & chives

PRAWN 21.9 CHICKEN 18.9 (Wrapped in Omelette +\$4) GF Opt. VEG Opt

Pad See Ew Rich flat-noodle chicken stir-fry with kai-lan. 18.9 **GF Opt. VEG Opt**

Drunk Noodles A mixed-up stir-fry of beef, flat rice noodles, sliced beans, onion, chilli, peppercorns,

kai-chai & wombok. 19.9 GF Opt. VEG Opt

Pad Nham Prik Pao Hokkien noodle stir-fry with onion, capsicum, shallot, mushroom and basil.

CHICKEN 18.9 PRAWNS 21.9



RICE DISHES

Temple Fried Rice Flavour-packed fried rice with egg, onion and kai-lan. **GF Opt**.

PRAWN 19.9 CHICKEN 16.9 VEGETARIAN 16.9

Basil Fried Rice Fried rice with sweet Thai basil, onion, sliced beans & large chilli. GF Opt.

PRAWN 20.9 CHICKEN 17.9 VEGETARIAN 17.9

Pineapple Fried Rice House special prawn fried rice, with pineapple, tomato, onion, sultana

and shallot served in a pineapple 'boat'. 23.9

Coconut Rice Jasmine rice with coconut cream and toasted coconut/sesame seeds. LARGE 9.9 SMALL 6.9

Steamed Jasmine Rice LARGE 7.9 SMALL 4.9

Rotti bread ... great with curries. 5.9

Steamed vegies Bowl of steamed vegies. 5.0

KIDS

Chicken strips Marinated chicken pieces served with steamed rice. 7.9

Hot chips Plate of battered, deep fried chips & tomato sauce. 6.9

Sweet potato chips Hot sweet potato chips & tomato sauce. 7.9

'Nid-noy' stir-fry Kids chicken stir-fry with sweet & sour sauce, broccoli, capsicum,

mushroom, shallot & onion. Served with rice. 9.9 GF Opt.

'Nid-noy' noodle stir-fry Kids chicken & egg noodle stir-fry with tomato sauce, broccoli, capsicum,

mushroom, shallot & onion. 9.9 GF Opt.

Kids drinks Pop-tops (apple, apple & blackcurrant, orange). 1.9

Kids ice cream Small ice-cream, with freckles. 2.9

GF & OTHER OPTIONS

All meals marked "GF" are already gluten free.

All meals marked "GF-Opt" can be prepared GF, please request with staff

All meals marked "VEG-Opt", can be made vegetarian.

Want to change meat? Price to change meat options in main meal dishes.

ROAST DUCK +\$6 (Please note, our roast duck is not gluten free)

SEAFOOD/PRAWNS +\$3 PORK BELLY (pieces) +\$2 ("Extra" meat, i.e. upsized, and/or extra vegies +\$3)

Qld Public holidays 15% surcharge applies



BANQUETS*

Chaing Mai Banquet, 29.9pp

Entrees Chicken satays, curry puffs & corn fritters

Mains Mussman beef curry,

Pad Thai chicken Prik Khing pork belly

Steamed rice

Dessert^ Ice-cream/fruit or coffee or tea

Phuket Banquet, 34.9pp

Entrees Fish cakes, calamari & chicken satays

Mains Barra/Snapper fillet, Salt and Dry

Drik-khing (chilli & ginger) seafood stir-fry

Wild pepper leaf seafood curry

Steamed rice

Dessert^ Ice-cream/fruit or coffee or tea

Bangkok BYO (build-your-own) Banquet 31.9pp

Entrees (Choose 3) Corn fritters, fish cakes, larb chicken balls, chicken wings, chicken satays,

dim Sims, curry puffs, spring rolls, calamari

Mains (Choose 3) Noodle -- Pad Thai, Pad See Ew or Pad Nham Prik Pao (hokkein),

Curries -- Green curry, panang curry or gang-gai (ginger) curry Stir-Fries -- Basil, Cashew nut, Prik Khing, ginger or sweet & sour

Steamed Rice

Dessert^ Ice-cream/fruit or coffee or tea

* Minimum 4 people ^ +\$3pp for any main menu dessert item

DESSERTS

Lychee Love Black sticky rice with lychees and coconut cream. 10.9

Temple bananas Bananas, wrap in puff pastry, deep-fried & served with ice-cream. 9.9

Deep-fried ice-cream with your choice of topping. 8.9



LUNCH SPECIALS

Mon-Fri, 11-2.30pm only. Lunch special curries/stir-fries served with rice

\$11.9

Chicken cashew nut Aussie-favourite chicken cashew nuts stir-fry with onion, shallot, mushroom,

capsicum & broccoli. GF Opt.

 \mathcal{J} Chicken green curry Classic Thai chicken curry with small eggplant, sliced beans, bamboo & chilli. **GF**

Above meals... Chicken or vege \$11.9.

Change to be pork, beef or tofu (+\$2), Seafood (+\$5), Duck (+\$9)

\$13.9

Prik khing Chilli and ginger stir-fry with fresh sliced beans & large chilli.

Pad Thai Thailand's famous noodle stir-fry with egg, tofu, bean sprouts & chives.

(Pad thai wrapped in egg +\$4) GF

Pad See Ew Flat noodle stir-fry with kai-lan. GF Opt.

Panang curry Sweeter curry with sliced beans, chilli, peanuts & kaffir lime. GF

Yellow curry Milder yellow curry, with potatoes. GF

Temple Fried Rice Thai-style fried rice with egg, onion and kai-lan. GF Opt.

 \mathcal{D} Fried Rice Basil Our extra-special fried rice with Thai basil and a bit of spice. **GF Opt**.

D Laksa Spicey noodle soup, with fried tofu, egg noodles and bean sprouts.

 \mathcal{J} Tom Yum Classic tom yum soup with mushroom & rice noodles. Seafood, chicken or vegetables only.

Tom Kha Milder soup with mushroom, coconut cream & rice noodles. Seafood, chicken or vegetables only.

∭ Basil stir-fry 'Ka pow!' basil stir-fry with sliced beans and fresh chilli. (With omelette or fried egg +\$2)

CHICKEN (mince) or PORK (mince). GF Opt.

Above meals... Choose chicken, pork, beef, tofu or vegetarian (\$13.90)

Seafood (+\$3) Duck (\$+7)

\$15.9

Pork belly pieces stir-fried, choose 1) kai-lan, 2) basil or 3) prik-khing style (Kai-lan/basil GF Opt.)

Mussaman beef Slow-cooked mussaman beef curry, with potato, fried red onion & shallots. **GF**

Larb Spicey salad with mint, coriander, chilli, roast rice, red onion, coriander

and shallot. Served with rice. CHICKEN (mince) or PORK (mince). GF

Pad Cha seafood A delicious seafood stir-fry with whole peppercorns, sliced beans, small

Thai eggplant, chilli and 'kra-chai'. GF Opt.

'Extra' meat (i.e. 'upsized') and/or extra vegies +\$3, any meal

