E1) SPRING ROLLS (4PC) | \$11.00 (DF.V)

Homemade crispy spring rolls filled with sautéed vegetables, served with sweet chilli sauce.

E2) CHICKEN SATAY (3PC) | \$12.00 [GF. DF. N]

Grilled chicken marinated in coconut cream and traditional Thai spices. Served with homemade satay sauce and Thai cucumber relish.

E3) CHILLI CALAMARI | \$12.00 [DF]

Crispy fried squid ring tossed with paprika and served with Sriracha

E4) HONEY PORK RIBS | \$14.00 [DF]

Pork ribs glazed with house special honey soy sauce.

E6) ROTI PEANUT SAUCE (4PC) | \$8.00 [N. V]

Pan fried roti bread served with homemade satay peanut sauce.

E7) CHICKEN NIBBLES (5PC) | \$11.00 [DF]

Deep fried chicken nibbles, served with Thai sweet chili sauce.

E8) SUMMER ROLLS [4PC] | \$14.00 [GF. DF. N]

Refreshing, lettuce, thin strips of carrots and cucumber, mint, rice noodles and prawns, hand-rolled in rice paper, served with sweet ginger sauce, topped with ground peanuts.

E9) GURI PUFF (4PC) | \$11.00

Crispy pastry stuffed with potatoes, onions and carrots, deep fried to golden brown. Served with sweet chilli sauce.

E10) WONTON (5PC) | \$12.00 [DF]

Ground pork marinaded in Thai spices spread on the wonton pastry then deep fried to golden brown. Served with sweet chilli sauce.



ISERVED WITH RICE

T1) TOM YUM SOUP [GF*. DF]

Refreshing spicy and sour soup, chilli, fresh lime juice, lemongrass, kaffir lime leaf, galangal, mushrooms, tomato and garnished with coriander

Chicken/	Tofu	\$22.00
Prawn		\$26.00



T2) TOM KHA [GF*. DF]

T3) TOM JUED [DF]

Citrus coconut cream soup, galangal, lemongrass, kaffir lime leaf, mushroom and tomato. Garnished with coriander

Chicken/ Tofu..... ...\$23.00

Thai light vegetables soup with

seasonal vegetables, tofu, spring onion and crispy garlic with your choice of

Chicken Mince/ Pork Mince/ Tofu....\$22

mince chicken, pork or vegetarian.

Salad

Y 1) THAI BEEF SALAD [GF*. DF]

Sliced marinated grilled beef,

cucumber, shallot, carrot, celery

and spring onion in our special

Beef.....\$ 26.50

tossed with tomato, mint,



C2) RED CURRY [GF*. DF. V]

vegetables

Savoury and aromatic Thai Red curry with coconut cream, kaffir lime leaf, fresh basil and medley of seasonal vegetables

The most popular Thai green curry

with coconut cream, kaffir lime

leaf, fresh basil and seasonal

Curry \$25.00

C3) MASSAMUN CURRY [GF*, DF, N, V]

C1) GREEN CURRY [GF*. DF. V]

Rich massaman curry originated from Southern Thailand braised in coconut cream, potato, onion and peanuts

C4) YELLOW CURRY [GF*, DF, V]

Choice of: Chicken | Beef | Pork | Tofu | Vegetables | Combination (+\$0.50) | Prawn (+\$4)

Flavourful Thai yellow curry with coconut cream. The fragrant turmeric paste, potato, onion and carrot

C5) PANENG CURRY [GF*, DF, V]

Rich, creamy and spicy Paneng curry, kaffir lime leaf, seasonal vegetables and coconut cream





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Chef Special ISERVED WITH RICE

CS1) RED DUCK CURRY STIR FRIED | \$27.50 (GF*, DF)

Duck breast stir fried in red curry sauce, green bean, grape, lychee, pineapple, cherry tomato, capsicum, kaffir lime leaf

CS3) PLA RAD PRICK | \$25.50 (DF)

Deep fry white fish glazed with sweet chilli tamarind sauce, top with the aromatic kaffir lime leaf, red capsicum and coriander

CS4) CHIANG MAI STYLE SLOW COOKED PORK (HUNG LEY) | \$28.00 (Df. N)

Pork belly slow-simmered in a rich and aromatic sauce made from an assortment of herbs and spices, ginger, and peanuts, served with boiled vegetables on the side

CS5) KANG HO | \$28.50 (DF. N)

Chiang Mai style slow cook pork stir fried with seasonal vegetables and vermicelli noodle











CS5



Y2) LARB [GF*. DF]

spicy dressing

Thai style salad consist of minced chicken or pork, ground roasted rice powder, shallot, spring onion, coriander, dried ground chilli, mints and fresh lime juice

Chicken | Pork\$ 24.00



100 served with rices

Choice of: Chicken | Beef | Pork | Tofu | Vegetables | Combination (+\$0.50) Crispy Chicken (+\$2) | Crispy Pork (+\$2) | Prawn (+\$4) | Fish (+\$5) [Fish option only available in ginger stir fried and sweet and sour stir fried*

S1) CASHEW NUTS STIR FRIED [GF*, DF, V]

Roasted cashew nuts and seasonal vegetables stir fried in house special chilli jam sauce.

S2) PEANUT SAUCE STIR FRIED [GF*, DF, N, V] Stir fried seasonal vegetables in

Stir fried seasonal vegetables in homemade Thai peanut sauce

S3) SWEET AND SOUR STIR FRIED [DF. V]

House sweet and sour sauce, with capsicum, pineapple, cucumber, tomato, onion and spring onion

S4) CHILI BASIL STIR FRIED [GF*, DF, V]

Stir fried fresh basil, chilli, capsicum, garlic, green bean, onion, mushroom, topped with crispy garlic

S9) HONEY CHICKEN \$25.50

Crispy fried chicken glazed with our popular garlic and honey sauce. Served with a side of white rice and salad.

S5) BLACK PEPPER STIR FRIED [GF*, DF, V]

Stir fried seasonal vegetables in house black peppercorn sauce.

S6) GARLIC PEPPER STIR FRIED [GF*, DF, V]

house special garlic and white peppercorn sauce. Top with crispy garlic

S7) GINGER STIR FRIED [GF*, DF, V]

Aromatic fresh ginger stir fried with seasonal vegetables

S8) PAD PED STIR FRIED [GF*. DF. V]

A perfect balance between curry and stir-fried with red curry paste stir fried with capsicum, kaffir lime leaf, sweet basil and vegetables









N1







N2,3

Moodles Soup

Stewed beef broth with rice noodle, bok choy, bean sprout, spring onion, coriander and fried garlic

Chicken	Pork Beef Tofu	\$ 26.00
Duck		\$31.00

N6) TRADITIONAL TOM YUM NOODLE SOUP [GF*, DF, V]

Spicy and sour Tom Yum broth, rice noodle, bok choy, bean sprout, ground roasted dried chilli, fresh lemon juice. Top with spring onion, coriander, crispy wonton pastry and peanuts

Chicken Pork Tofu	\$26.00
Prawn	\$30.00

N7) LAKSA [GF*.DF. N]

Rich and spicy laksa coconut broth, bok choy, bean sprout, deep fried tofu, top with fresh coriander and peanuts. Choice of egg noodles or rice noodles

Chicken Pork Beef	Tofu\$26.00
Prawn	\$30.00



N6

Fried Rice \$23.00

Choice of: Chicken | Beef | Pork | Tofu | Vegetables | Combination (+\$0.50) Crispy Chicken (+\$2) | Crispy Pork (+\$2) | Prawn (+\$4)

F1) THAI FRIED RICE [GF*, DF, V] | \$22.00

Traditional Thai style fried rice, egg, onion, carrot and spring onion

F2) CHILI JAM FRIED RICE [GF*. DF]

Fried rice with Thai sweet chilli jam and seasonal vegetables

F3) TOM YUM FRIED RICE [GF*, DF, V]

Spicy and sour fried rice with Tom Yum paste, fresh lemon juice, kaffir lime leaf

F4) PINEAPPLE FRIED RICE [GF*, DF, V]

Fried rice with pineapple, curry powder cashew nuts and seasonal vegetables

F1,2,3 F4

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N2) PAD SEE U [GF*. DF. V]

ground peanut

N1) PAD THAI [GF*, DF, N, V]

No.1 Thai noodle dish consist of

house tamarind sauce, rice noodle,

egg, bean sprout, spring onion, and

Flat rice noodle stir fried with seasonal vegetables and egg. Finish with a sprinkle of ground white pepper

N4) HOKKIEN MEE [DF] | \$25.00

100d/les from \$23.00

Crispy Chicken (+\$2) | Crispy Pork (+\$2) | Prawn (+\$4)

Choice of: Chicken | Beef | Pork | Tofu | Vegetables | Combination (+\$0.50)

vegetables

Stir fried egg noodle with seasonal vegetables and egg. Finish with a sprinkle of crispy garlic.

N3) Drunken noodles [GF*, DF, V]

fresh basil, egg, and seasonal

Flat rice noodle stir fried with chilli,

EXTRA

Extra Meat/ Tofu/ Veges | \$3 Extra Cashew Nuts | \$3 Extra Prawns | \$4 Extra Fish | \$5 Extra Duck | \$8

SIDES

Thai Jasmine Rice | \$3.00 Roti Bread | \$4.00 Satay Peanut Sauce | \$4.00