

CHAAN THAI MENU

TO SHARE

These dishes are great for sharing

Boo Nim Bun (2pc)

Crispy soft shell crab, chilli mayo, pickled cucumber

\$19

Hed Yang (4pc)

Charred Oyster mushroom, roasted rice herb glaze

◆ *Gluten free*

\$16

Crab and Prawn Roll (4pc)

Crispy golden roll filled with crab and prawn, served w/ sweet plum sauce.

\$17

Moo Ping (4pc)

Charcoal grilled pork skewer, sticky rice crumble

◆ *Gluten free*

\$17

Vegetables Roll (4pc)

Crispy golden roll filled w/ mixed veggies served w/ sweet chilli sauce.

\$15

Crispy Pork Belly Bao Bun (2pc)

Soft steamed bao bun with crispy pork belly house pickled-cucumber, carrot and hoisin sauce.

\$14.5

Ta Krai Chichen (4pc)

Lemongrass chicken skewer, peanut sauce, pineapple award

◆ *Gluten free* ◆ *Peanuts*

\$18

Thai Fish Cake (4pc)

Served w/ sweet chilli sauce and crushed peanuts.

\$16

Deep Fried Tofu

Golden deep-fried tofu served w/ plum sauce, sesame and crushed peanuts.

◆ *Vegan* ◆ *Gluten free*

\$13

CHARCOAL

Smoky Crying Tiger (200g.)

Char grilled grain-fed, toasted rice, chilli nam jim, herbs

◆ *Gluten free*

\$34

Spicy Level: + Mild + Medium + Hot

Kung Pao (3pc)

Charred grilled Local King Prawn U10, lime, chilli, herbs nam jim

◆ *Gluten free*

\$32

Gai Yang Koew Wan (200g.)

Smoky chicken, green curry sauce, crispy basil, kiffir lime oil

◆ *Gluten free*

\$29

Spicy Level: + Mild + Medium + Hot

SALAD

Fresh and vibrant salad with classic Thai herbs and zesty dressing.

Som Tam

Fresh green papaya, cherry tomato, green beans, chilli lime dressing and topped with cashew nuts

◆ *Gluten free*

\$22

Add on: + Grill Chicken \$7

Spicy Level: + Mild + Medium + Hot

Northern Larb Gai

Minced chicken salad w/ roasted rice, Northern spices, fresh herbs

◆ *Gluten free* ◆ *Dairy free*

\$26

Spicy Level: + Mild + Medium + Hot

W O K

Vegan and gluten options upon request

Satisfying mains with vibrant Thai spices and wok fried aromas.

Pad Thai

Rice noodle w/ caramelised tamarind sauce, egg, bean sprout, chive, spring onion, and crushed peanuts.

Tofu \$26 | Chicken \$28 | Beef \$28

Local King Prawn U10(2pc) \$32 | Crispy Pork Belly \$29

◆ Eggs ◆ Peanuts

Kao - Pad

Wok aromatic jasmine rice w/ asian greens, egg and spring onion

Tofu \$26 | Chicken \$28 | Beef \$28

Crispy Pork Belly \$29 | Local King Prawn U10(2pc) \$32

Cashew Nut Stir Fried

Coated w/ mixed vegetables, lightly spicy caramelised chilli jam sauce.

Mixed Vegetables \$22.90 | Tofu \$25.90 |

Chicken \$26.90

Beef \$27.90 | Crispy Pork Belly \$28.90 |

Prawn \$29.90

Pad Se - Ew

Wok-aroma Flat rice noodle in a sweet soy glaze w/ egg and asian greens.

Tofu \$26 | Chicken \$28 | Beef \$28

Crispy Pork Belly \$29 | Local King Prawn U10(2pc) \$32

Stir Fried Chilli Basil

Aromatic fresh chilli, garlic, mixed vegetables Thai basil, with your choice of proteins.

Mixed Vegetables \$21.90 | Tofu \$24.90 |

Chicken \$25.90

Beef \$25.90 | Crispy Pork Belly \$26.90 |

Prawn \$29.90

Spicy Level: + Mild + Medium + Hot

Pad - Cha

Green pepper corn, baby corn, green beans, holy basil, chilli

Deep fried Soft Tofu (GF) \$26 | Chicken \$28 | Beef \$28

Crispy Pork Belly \$29 | Local King Prawn U10(2pc) \$32

Kana Moo Krob

Crispy Pork Belly w/ Chinese broccoli in classic garlic and oyster sauce.

\$26.90

CURRY

Aromatic Thai curries with bold and creamy flavours.

Classic Thai Green Curry

Coconut milk, bamboo shoots, green beans, zucchini, capsicum and your choice of meat, topped w/ basil.

Mixed Vegetables \$22.9 | Tofu \$25.9 |

Chicken \$26.9

Beef \$27.90 | Prawn \$29.9

Spicy Level: + Mild + Medium + Hot

Gang - Daeng - Ped

Roasted Duck, charred pine apple, egg plant, se-mi dried tomato, holy basil, kaffir lime oil

\$32

Spicy Level: + Mild + Medium + Hot

Massaman - Nua

Slow braised beef cheek, mild, aromatic Thai spices, served on potato puree topped with crispy shallots and cashew nuts

◆ *Gluten free*

\$33

Pump Kin - Curry

Charred pumpkin, red curry, crispy basil, coconut cream

\$28

◆ *Vegan* ◆ *Vegetarian* ◆ *Gluten free*

MARKET FISH

Fresh local catch, ask our team for today's selection

**Steamed Ginger & Shallot
Barramundi Fillet**

Light soy, fragrant ginger, sliced shallot, red pepper, topped with crispy ginger grated lime and finish with sesame oil.

\$35.90

**Crispy Skin Dry Red Curry
Barramundi**

Coconut Cream, diced green beans, zucchini, capsicum topped with kaffir lime leave.

\$35.90

Southern Fried Style Barramundi

Deep fried fish served with grilled pine apple, roasted cashew nuts, red onions, lemon grass, corriandar, mint Salad and zesty lime, chilli, garlic dressing.

\$35.90

SIDES

Simple sides to complement your meal.

Jasmine Rice

\$5

Coconut Rice

\$6

Sticky Rice

\$5

Thai Egg Fried Rice

\$12.90

Butter Roti

\$5

Set Chicken Skewers w/ Rice

\$12.90

Asian Greens Wok

◆ *Gluten free* ◆ *Vegetarian*

\$16

DESSERT

Young Coconut Ice Cream

Coconut Ice cream served w/ coconut jelly topped w/ chef's seasonal garnish

\$13

Black Sesame Mochi

Warm house ginger broth, ginger candied

\$13

DRINK

House Made Drinks

Ice Thai Tea

\$5.9

Thai Milk Tea

\$6.9

Thai Lemon Tea

\$6.9

Lemon Lime & Bitter

\$6.9

Homemade Coconut Juice

\$7.9