MENU

LUNCH SPECIALS

MON-FRI only

CHICKEN CASHEW NUT* **$13** V Opt
Aussie-favourite chicken stir-fry with 'candied' cashew nuts and vegetables. Served wtih rice.

CHICKEN GREEN CURRY* **$13** GF VOpt
Thai green curry with thigh fillet, small eggplant, beans, bamboo & chilli. Served with rice.

PAD SEE EW* **$15** GF Opt, V Opt
Rich noodle stir-fry with egg & market vegies, grilled chicken. Vege option available.

TUK TUK FRIED RICE* **$15** GF Opt, V Opt
Thai-style fried rice with egg, onion and kai-lan. Choose grilled chicken or vegetarian.

TUK TUK PAD THAI* **$16** GF, V Opt
Pad thai with egg, tofu, crushed peanuts, bean sprouts & chives. Grilled chicken or vegetarian

BASIL STIR-FRY* **$16** GF Opt, V Opt
'Ka pow!' basil stir-fry with sliced chicken, beans and fresh chilli. Served with rice.

PORK BELLY PRIK KHING **$17** V Opt
Pork belly pieces stir-fried with green beans, chilli jam, fresh ginger. Served with rice.

MUSSAMAN BEEF **$16** GF
Slow-cooked mussaman beef curry, with roast potatoes, fried red onion, shallots & rice.

CHOO CHEE BARRA **$17** GF Opt
Deep-fried barramundi fillet with choo chee curry sauce, plus market vegies & steam rice.

DUCK LEG CONFIT AHOY **$18** GF
Duck leg curry with lychees, char-grilled pineapple, cherry tomatoes & steam rice.

**Change meat (marked meals only)*
Pork belly +$3 Prawns +$5

GF = Gluten Free, GF Opt Can be GF, request
V = Vegetarian V Opt = Can be vegetarian, request

Takeaway container 50 cents.

NEW! Miang wrap

NEW! Salmon cakes

IN SEASON! Mango & sticky rice

CHAING MAI BANQUET, $38 PP

chicken satays | lemongrass glaze, peanut + satay sauce GF
dim sims | steamed minced pork + water chestnuts + sesame oil
calamari | deep-fried tumeric-dusted calamari + seafood sauce

beef massaman | slow-cooked with roast potatoes + fried shallot GF
cashew nut chicken | chilli jam, market vegies + candied cashews V Opt
tuk tuk pad thai | with grilled chicken, peanuts, egg, sprouts, chives, tofu GF, V Opt
tuk tuk jungle salad | thai salad with cashew nuts, grilled chicken or pork belly + steamed rice GF

ice cream | scoop of the day with home-made crumble

PHUKET BANQUET, $44 PP

calamari | deep-fried tumeric-dusted calamari + seafood sauce
salmon cakes | smoked yarra valley salmon roe, bush honey chilli jam GF
pork belly | roast pork belly with house-made tamarind sauce GF

wild pepper leaf | spicey betel leaf curry with prawns GF
pork belly prik khing | green beans, chilli jam, fresh ginger V Opt
tuk tuk pad thai | with grilled chicken, peanuts, egg, sprouts, chives, tofu GF, V Opt
market fish 'luy saun' | deep-fried barra fillet, with herb salad & cashew nuts + steamed rice GF

ice cream | scoop of the day with home-made crumble

All banquets priced per person, minimum 4pp