

TAKE AWAY



Order Online !

ENTREES

- chicken satays** | lemongrass glaze, peanut + satay sauce \$11 GF
- calamari** | deep-fried tumeric-dusted calamari + seafood sauce \$12
- original fried wings** | deep-fried chicken wings + crispy basil \$11 GF
- spicy fried wings** | lightly battered with dry larb, chilli & lime \$13 GF
- pork belly** | roast pork belly with house-made tamarind sauce \$12 GF
- grilled chicken** | 24-hour marinated thigh fillet with tamarind sauce \$10 GF
- salmon cakes** | smoked yarra valley salmon roe, bush honey chilli jam \$15 GF
- dim sims** | steamed minced pork + water chestnuts + sesame oil \$10
- pulled duck spring rolls** | with barambah mayo sauce \$12
- house-made isaan sausage** | sour pork, with pickled ginger mayo sauce \$10
- miang (betel leaf) wrap** | coconut, pomelo & lime \$4 (with cured salmon \$6) GF
- vegetarian spring rolls** | mixed vegie thai-style spring rolls \$9 V
- tom yum soup** | seafood, mushrooms, lemongrass, chilli, kaffir lime \$13 V Opt

CURRIES

- choo chee fish** | with charred pineapple - whole fish \$34/barra fillet \$26 GF
- duck leg confit ahoy** | two lovely legs, lychees, pineapple, cherry tomato \$27 GF
- panang beef** | tender beef with panang sauce, eggplant, chilli + peanut \$20 GF
- cauliflower + panang** | roast cauliflower, panang sauce + fried kaffir lime \$18 GF, V
- beef massaman** | slow-cooked with roast potatoes + fried shallot \$21 GF
- chicken green curry** | thigh fillets, thai eggplant, bamboo shoot \$18 GF, V Opt
- wild pepper leaf** | spicey betel leaf curry with prawns \$23 GF

STIR-FRY

- pork belly prik khing** | green beans, chilli jam, fresh ginger \$21 V Opt
- cashew nut chicken** | chilli jam, market vegies + candied cashews \$18 GF Opt, V Opt
- thai basil** | 'ka pow' chicken basil stir-fry with fresh vegies/chilli \$19 GF Opt, V Opt
- pad cha** | 'sizzling' seafood stir-fry with peppercorn + thai eggplant \$23 GF Opt, V Opt
- market vegie stir-fry** | mixed vegetables with oyster sauce + garlic \$14 V, GF Opt

NOODLE STIR-FRY

- tuk tuk pad thai** | with grilled chicken, peanuts, egg, sprouts, chives, tofu \$18 GF, V Opt
- pad see ew** | rich noodle stir-fry with egg & market vegies, grilled chicken \$17 GF Opt, V Opt

SALADS & SPECIALS

- beef waterfall** | thai-style beef salad with fish and lime dressing + thai herbs \$20
- som tum thai** | authentic green paw paw salad, tamarind dressing + crushed nuts \$16 GF, V
- tuk tuk jungle salad** | fresh thai salad with either grilled chicken or pork belly \$19 GF
- tom yum soup** | seafood, mushrooms, lemongrass, chilli, main size \$18 V Opt
- fish 'luy saun'** | with herb salad & cashew nuts - whole fish \$34/barra fillet \$26 GF

RICE

- tuk tuk fried rice** | with grilled chicken, kailan \$17 GF Opt, V Opt
- steamed rice \$3** **coconut rice \$5**

GF = Gluten Free

GF-Opt = Can be made GF, request

V = Vegetarian

V Opt = Can be made vegetarian

pork belly +\$5, prawns/seafood +\$5

change meat on pad thai/see ew, som tum, fried rice, panang/green curry, cashew nut or basil...