

ME NU

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 GF
- 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 - 'butterflied' whole fish \$36/barra fillet \$28 GF
- duck leg confit ahoy** | two lovely legs with lychees, pineapple, cherry tomato \$32 GF
- panang beef** | tender beef with in-house panang sauce, eggplant, chilli + peanuts \$22 GF
- roast cauliflower + panang** | roast cauliflower, panang sauce + deep-fried kaffir lime \$18 GF, V
- beef massaman** | slow-cooked with roast potatoes + fried shallot \$24 GF
- chicken green curry** | home-made curry sauce, thigh fillets, thai eggplant, bamboo shoots \$20 GF, V Opt
- wild pepper leaf** | spicy betel leaf curry, with prawns \$28 GF

STIR-FRY

- pork belly prik khing** | green beans, chilli jam, fresh ginger \$25 V Opt
- cashew nut chicken** | chilli jam, market vegies + candied cashews \$20 GF Opt, V Opt
- thai basil** | 'ka pow' chicken basil stir-fry with fresh vegies/chilli \$22 GF Opt, V Opt
- pad cha** | 'sizzling' seafood stir-fry with peppercorn + thai eggplant \$26 GF Opt, V Opt
- market vege stir-fry** | mixed vegetables with oyster sauce + garlic \$16 V, GF Opt

NOODLE STIR-FRY

- tuk tuk pad thai** | with grilled chicken, crushed peanuts, egg, sprouts, chives, tofu \$20 GF, V Opt
- pad see ew** | rich soy-sauce noodle stir-fry with egg and market vegies, grilled chicken \$19 GF Opt, V Opt

SALADS & SPECIALS

- beef waterfall** | thai-style beef salad with fish and lime dressing + thai herbs \$24
- som tum thai** | authentic green paw paw salad, tamarind dressing + crushed peanuts \$18 GF, V
- tuk tuk jungle salad** | fresh thai salad with cashew nuts, grilled chicken or pork belly \$22 GF
- tom yum soup** | seafood, mushrooms, lemongrass, chilli, main size \$19 V Opt
- fish 'luy saun'** | with herb salad & cashew nuts - whole market fish \$36/barra fillet \$28 GF

RICE

- tuk tuk fried rice** | with grilled chicken, egg, kailan \$18 GF Opt, V Opt
- steamed rice \$4 coconut rice \$6**

change meat on pad thai/see ew, som tum, fried rice, panang/green curry, cashew nut or basil, pork belly \$5, seafood/prawns \$5

DESSERT

- mango & sticky rice** | mango, black sticky rice, sorbet & foam (seasonal) \$14
- tuk tuk puff pastry** | coconut, banana, sesame + ice-cream & crumble \$12
- ice cream** | scoop of the day with home-made crumble \$8

KIDS

- junior noodles OR junior fried rice** | stir-fried with chicken \$10



GF = Gluten Free

GF-Opt = Can be GF, please request

V = Vegetarian

V Opt = Can be made vegetarian

Takeaway container 50 cents.

QLD PUBLIC HOLIDAYS we stay home.

SEE OVER

BANQUETS +
LUNCH
SPECIALS

ME NU



LUNCH SPECIALS

MON-FRI only

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

CHICKEN GREEN CURRY* \$13 GF V Opt
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 GF
+ steamed rice

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 | spicy 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 GF
+ steamed rice

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

All banquets priced per person, minimum 4pp