

ME NU

ENTREES

- chicken satays** | lemongrass glaze, peanut + satay sauce \$12 GF
- calamari** | deep-fried tumeric-dusted calamari with lemon pepper seasoning \$16 GF
- original fried wings** | deep-fried chicken wings + tamarind sauce \$14 GF
- spicy fried wings** | lightly battered with dry herb, chilli & lime \$14 GF **POPULAR**
- pork belly** | 3 hours roasted pork belly with house-made tamarind sauce \$15 GF **POPULAR**
- grilled chicken** | 24-hour marinated thigh fillet with tamarind sauce \$13 GF
- salmon cakes** | fresh tasmanian salmon, bush-honey chilli jam \$19 GF **SIGNATURE**
- dim sims** | steamed ground pork + water chestnuts + sweet soy sauce \$14 **SIGNATURE**
- duck spring rolls** | house-made with roast duck, smoked paprika & plum sauce \$16
- gabbie tofu** | deep-fried soft tofu, with crushed peanut & sweet chilli sauce \$12 V, GF, Vegan
- miang (betel leaf) wrap** | coconut, pomelo, lime & shrimp paste sauce \$5 (with cured salmon) \$7 V,
- vegetarian spring rolls** | mixed vegie thai-style spring rolls \$10 V, Vegan
- salmon zaap** | sliced cured salmon with green chilli dressing \$18 GF
- siam corn fritters** | crispy corn fritters 2pcs. with thai herbs, sweet chilli & crushed peanuts \$12 V, GF, Vegan
- kum sa waan** | lettuce wrapped ground pork, crunchy spiced peanuts & thai herb salsa verdes \$6 **TRY ME**

CURRIES

- green curry** | home-made sauce, thai eggplant, bamboo shoot (**chicken, tofu, or vegetarian**) \$28 GF, V Opt
- beef panang curry** | made with our in-house panang sauce, eggplant, chilli + peanuts \$29 GF
- choo chee fish** | with charred pineapple - 'butterflied' roasted whole fish \$45/deep fried barra fillet \$32 GF **SIGNATURE**
- duck leg confit ahoy** | two lovely legs with lychees, pineapple, cherry tomato \$38 GF **SIGNATURE**
- roast cauliflower + panang** | roast cauliflower, panang sauce + deep-fried kaffir lime + peanuts \$25 V, GF **SIGNATURE**
- beef massaman** | slow-cooked with roast potatoes + fried shallot \$29 GF **POPULAR**
- pineapple mussels** | black mussels cooked with southern style curry and pineapple \$31 GF

STIR-FRY / NOODLE STIR-FRY

- pad thai** | thin noodles with crushed peanuts, egg, sprouts, chives, tofu \$21 GF Vegan Opt
 - pad see ew** | rich soy-sauce flat-noodle stir-fry with egg and market vegies \$21 GF Opt Vegan Opt
 - thai basil** | 'ka pow' basil stir-fry with fresh vegies/chilli \$21 GF Opt Vegan Opt
 - market vege stir-fry** | mixed vegetables with oyster sauce + garlic \$21 GF Opt Vegan Opt
 - fried rice** | with egg, onion and kailan \$21 GF Opt Vegan Opt
- VEG +\$4**
TOFU +\$6
CHICKEN +\$6
PORK BELLY +\$9
PRAWN +\$9
SEAFOOD +\$9
DUCK LEG +10

WEEKEND & PUBLIC HOLIDAY SURCHARGE

A 10% surcharge applies on Saturdays, Sundays & Public Holidays to cover extra staff costs. Menu prices do not include surcharge.

- daddy drunk noodles** | flat-noodle stir-fry beef, green pepper, krachai & basil \$28 GF Opt, V Opt
- pork belly prik khing** | green beans, chilli jam, fresh ginger \$30 V Opt
- pad cha** | 'sizzling' seafood stir-fry with peppercorn + thai eggplant \$30 GF Opt, V Opt
- cashew nut** | stir-fry with chilli jam, capsicum, onion + candied cashews (chicken, tofu, vegetarian) \$27 GF Opt, V Opt
- pad ped beef** | stir-fry sliced beef with southern thai style curry paste \$29 GF **SIGNATURE**
- tuk tuk moo grop** | stir-fry pork belly with onion, garlic, chilli, coriander, salt & pepper \$30
- nang yuan mussels** | stir-fry 'sizzling' black mussels with chilli jam, onion, basil & coconut cream \$31

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

Takeaway container 50c

Fresh chilli on side \$1

- som tum thai** | green paw paw salad, tamarind, crushed peanuts & chilli slices \$21 GF
 - tuk tuk jungle salad** | house-special thai salad with cashew nuts & chilli slices \$21 GF
- TOFU +\$6**
CHICKEN +\$6
SEAFOOD +\$9
PRAWNS +\$9
PORK BELLY +\$9
FISH FILLET +\$9
DUCK LEG +10
WHOLE FISH +\$21

SALADS, SOUPS & SPECIALS

- pra rad prik whole fish** | deep fried market whole fish with sweet chili sauce, onion & capsicum \$45 GF Opt
- beef waterfall** | thai-style beef salad with fish sauce and lime dressing + thai herbs \$29 GF Opt
- tom yum soup** | mushrooms, lemongrass, kaffir lime & chilli **VEG** \$21, **CHICKEN** \$25, **SEAFOOD** \$28 GF, V Opt
- tom kha soup** | coconut cream fragrant soup **VEG** \$21, **CHICKEN** \$25, **SEAFOOD** \$28 GF, V Opt
- chilli lime whole fish** | steamed market fish with fresh lime & green chilli dressing \$45 GF

NEW roti bread \$8 steamed rice \$5 coconut rice \$6

DESSERT

- mango sticky-rice tower** | mango, black sticky rice, gelato, coconut & cream \$15
- nutty banoffeee parfait** | banana, chocolate crumble, caramel & cream \$15
- tuk tuk puff pastry** | coconut, banana, sesame + ice-cream & crumble \$15
- ice cream** | scoop of the day with home-made crumble \$8

