

# ME NU



## ENTREES

- chicken satays** | lemongrass glaze, peanut + satay sauce \$13 GF
- calamari** | deep-fried tumeric-dusted calamari with lemon pepper seasoning \$16 GF
- original fried wings** | deep-fried chicken wings + tamarind sauce \$15 GF
- spicy fried wings** | lightly battered with dry herb, chilli & lime \$15 GF **POPULAR**
- pork belly** | 3 hours roasted pork belly with house-made tamarind sauce \$16 GF **POPULAR**
- grilled chicken** | 24-hour marinated thigh fillet with tamarind sauce \$14 GF
- salmon cakes** | fresh tasmanian salmon, bush-honey chilli jam \$19 GF **SIGNATURE**
- dim sims** | steamed ground pork + water chestnuts + sweet soy sauce \$15
- duck spring rolls** | house-made with roast duck, smoked paprika & plum sauce \$16 **SIGNATURE**
- gabbie tofu** | deep-fried soft tofu, with crushed peanut & sweet chilli sauce \$13 V, GF, Vegan
- miang (betel leaf) wrap** | coconut, pomelo, lime & shrimp paste sauce \$5 (with cured salmon) \$8 V,
- vegetarian spring rolls** | mixed vegie thai-style spring rolls \$11 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 \$7 **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 \$48/deep fried barra fillet \$32 GF **SIGNATURE**
- duck leg confit ahoy** | two lovely legs with lychees, pineapple, cherry tomato \$39 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 \$32 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 +\$7**  
**PORK BELLY +\$9**  
**PRAWN +\$9**  
**SEAFOOD +\$9**  
**DUCK LEG +10**

**\*WEEKEND & PUBLIC HOLIDAY SURCHARGE\***

A 10% surcharge applies on Saturdays, Sundays & 15% on Public Holidays to cover extra staff costs. Menu prices do not include surcharge.

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

- 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) \$28 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
- NEW nang yuan mussels** | stir-fry 'sizzling' black mussels with chilli jam, onion, basil & coconut cream \$32

## SALADS, SOUPS & SPECIALS

- 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 +\$7**  
**SEAFOOD +\$9**  
**PRAWNS +\$9**
- PORK BELLY +\$9**  
**FISH FILLET +\$9**  
**DUCK LEG +10**  
**WHOLE FISH +\$27**
- NEW pra rad prik whole fish** | deep fried market whole fish with sweet chili sauce, onion & capsicum \$48 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
- NEW chilli lime whole fish** | steamed market fish with fresh lime & green chilli dressing \$48 GF

**for the tiny tukkies...**

- chicken wings with chips | \$10
- kids noodles with chicken | \$10
- kids fried rice with chicken | \$10
- kids ice-cream | \$5

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

## DESSERT

- mango sticky-rice tower** | mango, black sticky rice, gelato, coconut & cream \$16
- nutty banoffeee parfait** | banana, chocolate crumble, caramel & cream \$16
- tuk tuk puff pastry** | coconut, banana, sesame + ice-cream & crumble \$16
- ice cream** | scoop of the day with home-made crumble \$8

# ME NU



## LUNCH SPECIALS

MON-FRI only

**PAD SEE EW\*** \$16.9 GF Opt, V Opt, Vegan Opt  
Flat-noodle stir-fry with egg & market vegies. Vegetarian option available.

**FRIED RICE\*** \$16.9 GF Opt, V Opt, Vegan Opt  
Thai-style fried rice with egg, onion and kai-lan.

**PAD THAI\*** \$16.9 GF, V Opt, Vegan Opt  
Thin noodle stir-fry with tuk tuk's tamarind sauce, egg, tofu, peanuts & sprouts.

**BASIL STIR-FRY\*** \$15.9 GF Opt, V Opt, Vegan Opt  
'Ka pow!' basil stir-fry with beans and fresh chilli. Served with rice.

\* ON ABOVE ITEMS, CHOOSE

VEG +\$0	PORK BELLY +\$5
TOFU +\$3	PRAWNS +\$5
CHICKEN +\$3	SEAFOOD +\$5

**GREEN CURRY** \$18.90 GF, V Opt  
Thai green curry with Thai eggplant, beans, bamboo & chilli. (choose chicken, tofu or veg)  
Served with rice.

**CASHEW NUT** \$18.90 V Opt, GF Opt  
Aussie-favourite stir-fry with capsicum, onion and 'candied' cashew nuts. (choose chicken, tofu, or veg)  
Served with rice.

**PANANG BEEF CURRY** \$19.9 GF  
Tender beef with in-house panang sauce, eggplant, chilli + peanut. Served with rice

**PORK BELLY PRIK KHING** \$19.9 V Opt  
Pork belly pieces stir-fried with green beans, chilli jam, fresh ginger. Served with rice.

**MUSSAMAN BEEF CURRY** \$19.9 GF  
Slow-cooked mussaman beef curry, with roast potatoes, fried red onion, shallots & rice.

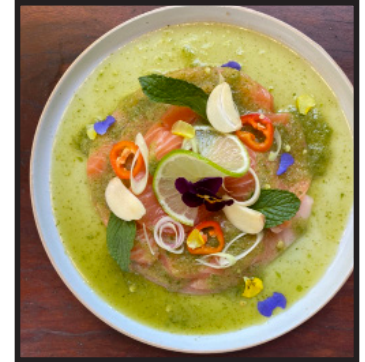
**CHOO CHEE BARRA** \$19.9 GF  
Deep-fried barramundi fillet with choo chee curry sauce, plus market vegies & steam rice.

**DUCK LEG CONFIT AHOY** \$21.9 GF  
Duck leg curry with lychees, char-grilled pineapple, cherry tomatoes & steam rice.

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



**NEW!** Gabbie tofu



**NEW!** Whole fish, chilli & lime

**NEW!** Salmon zaap

## CHAING MAI BANQUET, \$45 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 GF

**beef penang curry** | made with in-house penang sauce, eggplant chilli & peanuts GF  
**chicken cashew nut** | chilli jam, capsicum, onions & candied cashews GF Opt, V Opt  
**pad thai** | with grilled chicken, peanuts, egg, sprouts, chives, tofu GF, V Opt  
**jungle salad** | thai salad with cashew nuts with grilled chicken GF

+ steamed rice

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

## PHUKET BANQUET, \$49 PP

**calamari** | deep-fried tumeric-dusted calamari & seafood sauce GF  
**salmon cakes** | fresh tasmanian salmon, bush honey chilli jam GF  
**pork belly** | roast pork belly with house-made tamarind sauce GF

**beef mussaman curry** | slow cooked with roast potatoes & fried shallots GF  
**pork belly prik khing** | green beans, chilli jam, fresh ginger V Opt  
**pad thai** | with grilled chicken, peanuts, egg, sprouts, chives, tofu GF, V Opt  
**jungle salad & fish** | deep-fried barra fillet, with house special salad & cashew nuts GF  
+ steamed rice

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

All banquets priced per person, minimum 4pp  
Banquet prices do not include weekend & public holiday surcharge, if applicable  
Takeaway containers \$0.50