



Vegetarian Dishes

**** VEGAN OPTION AVAILABLE ON REQUEST**

Vegetarian Spring Roll (3) Contains nuts Served with sweet chilli sauce	14.0
Cold Roll (3) ** Rice paper rolls with carrot, vermicelli and fresh herbs. Served with peanut sauce	14.0
Chrouk Lahong Salad ** A light and refreshing Cambodian style salad with shredded green papaya, carrot and cucumber A deliciously fresh accompaniment to any dish	14.0
Salt & Pepper Bean Curd ** A delicious vegetarian dish.	25.0
Peanut Vegetables Wok fried vegetables. Tossed in homemade Malay peanut sauce	25.0
BBC ** A delicious blend of broadbeans, beancurd and spring onions with fresh cayenne peppers (mild)	19.0
Long Beans ** Served in a garlic and chilli sauce	18.0
Seasonal Green Vegetables **	17.0
Green Curry Vegetables Green vegetables served in our tasty green curry sauce (med)	25.0
Garlic Vegetables Stir fried with creamy garlic and onion sauce	25.0
Tamarind Vegetables Stir fried with chilli, basil, garlic, onion, and capsicum and tamarind sauce	25.0
Cashew Nut Vegetables ** Wok tossed with roasted cashews, onion, carrot, celery and chilli (mild)	25.0
Laksa Spicy coconut soup with vegetables and beancurd (med) Contains nuts	25.0
Choo Chee Vegetables Choo Chee curry, coconut milk, thai basil, kaffir lime leaves, capsicum and snowpeas	25.0
Pad Thai Wok tossed thin rice noodle served with egg, beansprout, tofu and crushed peanuts	25.0
Char Kway Teow Stir fried flat rice noodle served with vegetables and egg	25.0
Hokkien Noodle Yellow egg noodle stir fried with a few vegetables and onion	25.0
Vegetarian Basil Fried Rice (serves 2-3 people) ** Light and slightly spiced.	15.0



Desserts

Icecream Treats

12.0

- Baileys and Almond - chocolate coated almonds in baileys flavoured icecream
- Salted Caramel - a gourmet caramel fix
- White Chocolate, Caramel and Choc Chip Fusion
- Mixed Berry Sorbet df vegan
- Nut Sundae - choice of chocolate, caramel or strawberry topping

Dessert Delights

Sticky Rice gf when requested 14.0
Topped with delicious mango and coconut sauce. Served with vanilla icecream

Sticky Date Pudding with Butterscotch Sauce 14.0
Served with vanilla icecream

Chocolate Pudding with Dark Chocolate Sauce 14.0
Served with vanilla icecream gf when requested

Fried Icecream 14.0
Delicately light vanilla icecream coated in golden crumbs and coconut. Served with
Chocolate, Strawberry or Caramel topping

Affogato 10.0
Vanilla icecream served with a shot of espresso
with a liqueur gf when requested 15.0

*gf: Gluten free. df: dairy free

Coffee & Liqueurs

Coffee & Tea
Black Tea, English Breakfast, Earl Grey, Chai Tea, Peppermint Tea, Green Tea 5.0
Flat White, Cappuccino, Café Latte, Long Black, Short Black, Macchiato, Chai Latte 5.5
Vienna Coffee, Hot Chocolate, Vienna Chocolate 6.5

Liqueur Coffee 13.5
Irish Coffee (Jameson's Irish Whiskey)
Jamaican Coffee (Tia Maria)
Mangosteens Coffee (Frangelico)

Port and Aperitifs from 10.0



GLUTEN FREE MENU

Entrees

Chicken and Sweetcorn Soup A traditional favourite	10.0
Bahn Kahn Vietnamese rice noodle broth style soup with seafood	12.5
Cahn Chua (Hot and Sour) Chicken	10.5
Prawn	12.5
Cooked with pineapple, tomato and celery . Finished with fresh basil (mild)	
Chicken Larb Salad	17.0
Spicy Thai chicken salad served with lettuce, mint and coriander (med)	
Beef Salad	17.0
Beef served with red onion, green tomato, fresh herbs and roasted garlic (med)	
Seafood Glass Noodle Salad (prawn, squid and mussels in the shell)	19.0
A popular South East Asian noodle salad with onion, coriander, mint and chilli	
Papaya Salad	15.0
Shredded green papaya combined with chilli, lime, garlic, tomato, ground roasted peanuts and fresh herbs	
Chargrilled Squid	17.0
Prawn	18.0
Squid or Prawn marinated in exotic fresh herbs. Served in a mild chilli sauce.	
Cold Roll (3)	14.0
Rice paper rolls with prawn, roast chicken, vermicelli noodle and fresh herbs. Served with Kos Kong sauce. Contains nuts	

Main Courses

Char Kreoung Chicken	28.0
Beef	28.0
Stir fried with aromatic herbs, capsicum, kaffir lime, lemongrass and chilli Cambodian basil (med)	
Beef Rendang with Coconut Rice (mild) Highly recommended. Contains nuts	29.0
Salt & Pepper Squid	29.0
Prawn	30.0
Chicken	28.0
Bean Curd	25.0
Served in a crispy coating with salt, pepper and spices. Delicious	
Amok Chicken	28.0
Fish (Barramundi)	30.0
Seafood (squid, prawn and mussels in the shell)	30.0
A Royal Khmer dish. Kreoung, kaffir lime, galangal, lemongrass and coconut milk (mild)	



Chargrilled Squid	29.0
Prawn	30.0
Squid or Prawn marinated in exotic fresh herb.. Served in a mild chilli sauce	
Red Curry Duck	30.0
Chicken	28.0
Prawn	30.0
Duck fillet, Chicken or Prawn cooked in a homemade red curry sauce with bamboo shoot, long beans and Thai basil (med)	
Green Curry Chicken	28.0
Prawn	30.0
Vegetables	25.0
Moorish traditional Thai green curry served with long beans, zucchini, fresh vegetables and fresh basil (med)	
Grilled Fish	30.0
Barramundi Fillet topped with a beautifully light amount of vegetables in a very mild chilli to compliment	
Kos Kong Prawn	30.0
A light and refreshing sweet chilli dish Tasty	
Massaman Beef Curry	28.0
Southern Thai dish bursting with flavour. Slow cooked beef, pineapple, potato, carrot, tamarind and peanut delight (mild) Contains nuts	
Laksa	25.0
Spicy coconut soup with prawn, chicken, beancurd and vermicelli noodle (med) Contains nuts	
Butter Chicken	28.0
A popular Indian dish. Creamy infusion of almonds, tomato and onion (mild) Contains nuts	
Steamed Fish	30.0
Fillets of barramundi served with ginger, spring onion, glass noodle and soy sauce	
Pad Thai	25.0
Wok tossed thin rice noodle served with chicken, prawn, egg, beansprout, tofu and crushed peanuts	
Beef Rendang served with Coconut Rice	29.0
Slow cooked in coconut milk and spices (mild) Contains nuts	
<i>Side Dishes</i>	
Chrouk Lahong Salad	14.0
A light and refreshing Cambodian style salad with shredded green papaya, carrot and cucumber. A deliciously fresh accompaniment to any dish	
BBC	19.0
A delicious blend of broadbeans, beancurd and spring onions with fresh cayenne peppers (mild)	