

# GONG THAI

## PLEASE ORDER AT THAI KITCHEN

### LIGHT TO SHARE

Spring rolls (4) – Vermicelli noodles & vegetables, deep fried, served with plum sauce ✓	8
Curry Puffs (4) – Potato, green peas & assorted spices, served with sweet chili sauce ✓	8
Fish Cakes (4) – Deep fried fish soufflé with curry paste & sliced beans, served with cucumber sauce	10
Satay (4) – Tenderloin of chicken marinated in Thai herbs & coconut cream served with peanut sauce	10
Tom Kah Gai – Creamy soup made of coconut cream with chicken, galangal, lemongrass, lemon juice & mushroom	12
Tom Yum Goong – Spicy lemongrass soup with green prawns, mushrooms, chili paste, lemon juice & kaffir lime leaves	12
Tom Jeud – Clear chicken soup with Asian vegetables	12

### SALAD

Seafood Salad – Spicy prawns, squid & mussels with vermicelli noodles, chili, cucumber, coriander, red onion & lemon juice	25
Larb Gai – Hot, sour & spicy minced chicken with chili, coriander, shallots & lemon juice	18

### MAIN

Massaman Beef Cheek Curry – Tender beef cheek in mild curry with potato, onion & roast peanut	24
Green Curry Chicken – A classic Thai curry cooked with bamboo shoots, fresh beans & basil	18
Red Curry BBQ Duck – A classic Thai curry cooked with cherry tomato, pineapple & basil	26
Gong Thai Beef – Sauté beef with peanut sauce & Asian vegetables	18
Pad Prik Khing – Pork belly stir fried with prik khing curry paste, green beans & basil	24
Pa-Nang Curry Beef – Sliced beef cooked in thick coconut cream curry, kaffir lime leaves & basil	18
Oyster Beef – Stir fried beef & vegetables with oyster sauce	18
Chicken with Cashew Nut – Stir fried chicken with cashew nut & chili jam	18
Tofu Basil – Deep fried bean curd stir fried with bamboo shoots, chili garlic & fresh basil	18

### SEAFOOD

Honey Prawns – Stir fried green prawns with honey, garlic, onion & shallots served with slice of lemon	25
Choo Chee Salmon – Grilled salmon with thick coconut cream curry finished with kaffir lime leaves & basil	29
Garlic Pepper Soft Shell Crab – A peppery stir fry with crispy soft shell crab, onion & shallots	25
Garlic Seafood – Sauté combination seafood with garlic, pepper, vegetables & soy sauce	25

### RICE & NOODLES

Pad Thai – Stir fried soft noodles with chicken, egg, bean sprout & peanut	18
Thai Fried Rice – Fried rice chef Wan's style with chicken & egg	18
Spicy Fried Rice – Fried rice with soft shell crab, chili & sweet basil	25
Pad See – Ew – Stir fried rice noodles with chicken vegetables & sweet soy sauce	18
Pad Khee Mao – Stir fried rice noodles with crispy pork belly, chili & basil	24

### SIDE DISH

Steamed jasmine rice	Small 2	Large 5
Steamed mixed vegetables		8
Peanut sauce		4

Gluten free & vegetarian options available

As all meals are made fresh to order, Thai meals will come out separately to meals ordered from the bistro & woodfire kitchens.

*Weekend & Public Holiday Surcharges - Customers are advised that due to the high labour costs on weekends & public holidays, a surcharge applies to food on those days. Sunday 10%, public holiday 15%.*