

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		12
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

SALAD

Seafood Salad – Spicy prawns, squid & mussels with vermicelli noodles, chili, cucumber, coriander, red onion & lemon juice		26
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		26
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		28
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		26
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		26
Garlic Seafood – Sauté combination seafood with garlic, pepper, vegetables & soy sauce		26

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		26
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		26

SIDE DISH

Steamed jasmine rice	Small 3	Large 5
Steamed mixed vegetables		9
Peanut sauce		5

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%.