

VEGE SPRING ROLL (4) \$6.9

Super crispy spring rolls filled with carrot, cabbage, black fungi & crystal noodles with flavourful tri-mix seasoning.

PRAWN PATTIES (4) \$7.9

Delicacy nibbles of minced prawn coated with bread crumbs & deep-fried to golden perfection. Dip-in plum sauce to shoot up the flavour.

SATAY CHICK STICK (4) \$6.9

Tender chicken tenderloins marinated in flavourful turmeric spice & coconut cream, grilled & served with creamy peanut sauce.

VEGE CURRY PUFF (4)\$6.9

Oozing creamy puff pastry filled with mixed veggies, potato, corn, peas & carrots. A very satisfying flavour.

MONEY BAGS (4) \$6.9

The delicious seasoned minced chicken, crushed peanuts, com & peas. deep fry, served with sweet plum sauce.

CORNY ISLAND (2 PCS EACH) \$6.9

Deep-fried corn fritters & tofu. served with tangy chilli peanut relish. Great choice for our vegan friends.

VEGE CAKE (3) \$6.9 Julienne of zucchini. carrot & potato, battered then fried to golden brown.

Served with condiments of red onion, cucumber & chilli relish.

FRESH SUMMER ROLL PRAWN (2) \$6.9

Vietnamese rolls get upgraded! Rice paper wraps the mixed leaf salad, carrot, cucumber, basil, coriander, tofu & prawn. Dip them in chilli-lime relish for a flavour explosion.

เกาสนาวปุดุก

SALT 'N' PEPPER SQUID \$12.9

Seasoned & battered squid then deep fried to crunchy perfection on the outside, tender on the inside. Add a touch of salt & pepper. spice it up with chilli paste sauce.

SOFT SHELL **CRAB** \$14.9

You can eat the whole crab! Battered baby crab deepfried till crispy, topped with Japanese seaweed salad.

PEARL OF THE SOUTH SEA

(6) \$15.9 A mouthwatering dish of marinated seared scallops - delicately seasoned with tri-mix seasoning. Don't forget to dip it in our Thai style seafood spicy dipping sauce - pearlfect!

PAPAYA SALAD \$12.9 GF

Thailand's legendary street food salad!

Shredded green paw paw, dried shrimps, long beans, cherry tomatoes & peanuts - all pounded together & dressed with chilli-garlic-tamarind sauce. Zoom-zoom!

BEEF SALAD \$14.9 Looking for a healthy protein dish without compromising on flavour?

Look no further!

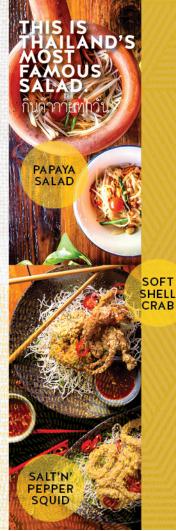
Grilled rump steak massaged with a combination of mint, kaffir lime leaves, lemongrass, shallots, coriander & cherry tomato. then tossed in chilli-lime dressing.

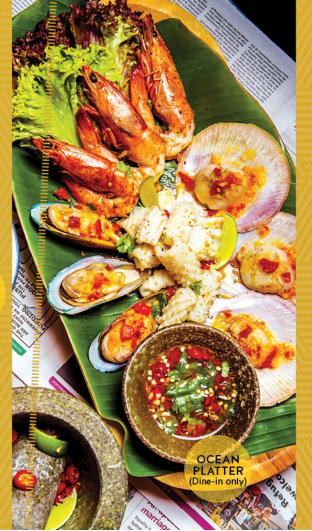
LAAARB MINCED CHICKEN \$14.9 GF

Nothing packs more flavour than laarb -minced chicken mixed with fragrant herbs & spices - kaffir lime leaves, mint, coriander, lemongrass, shallots with dry chilli & toasted rice. Chase it with some crisp iceberg lettuce leaves to cool off the heat!

DUCK SALAD \$14.9

Chinese-influenced roast duck mixed with a range of Thai herbs: mint. shallot, coriander & cherry tomatoes spiced up with creamy coconut-chilli jam dressing.





SMO KIN' GRILL

ขึ้งย่างยั่วๆ ครับ

CRYING TIGER

\$14.9

Even the tiger cries!

Lightly marinated beef rump chargrilled to your desired doneness before cutting into stripes. The key is to dip the smoky meat into the spicy tamarind sauce mixed with crushed aromatic toasted rice, served with sticky rice to complete the task.

TURMERIC CHICKEN

\$14.9

Juicy succulent bites of chicken thigh bathed in turmeric marinade before hitting the red-hot grill. Served with sticky rice & Thai sweet chilli sauce.

OCEAN PLATER (dine-in only) GF \$25.9

Nothing beats the pure clean flavour of grilled king prawns, scallops, mussels & squid, served with Thai seafood sauce – it' spicy, salty, sour & sweet all at once!

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WHAT DO YOU FANCY?

VEG &TOFU \$14.9 BEEF \$14.9 PRAWN \$16.9 SEAFOOD \$15.9

Simple but flavourful.GFOR

With white pepper, great

onion & baby corn. GFOR

Thai traditional chilli iam

tossed in the hot wok.

Shredded ginger, onion,

chilli, garlic, finger root,

kaffir lime leaves, green

peppercorn & vegetables.

GF CREAMY SPICE (PAD PED)

basil, kaffir lime leaves &

Peanut sauce, Thai chilli

Red chilli paste & coconut

cream based sauce stir fried

with herbs - apple eggplant,

black fungi & mixed

vegetables. GFOR

(It's hot!) GFOR

finger root.

CREAMY SATAY

paste & vegetables.

CHILLI BASIL

GINGER HERB

CHILLI JAM CASHEW NUTS

paste, roasted dried chillies.

cashew nuts, water chestnuts

With mixed vegetables. GFOR

CHILLI MIX SPICES (PAD CHA)

GARLIC 'N' PEPPER

with green vegetables,

OYSTER BASIC

CHICKEN \$14.9 \$16.9* DUCK FISH \$15.9

VEGETARIAN **OPTIONS AVAILABLE** JUST LET US KNOW!

curry simmer

GREEN CURRY GF

Traditionally pounded herbs with green chilli & coconut milk, simmered with Thai basil, apple eggplant, finger root, kaffir lime leaves, bamboo shoots & red chilli. Another must-order!

Creamy coconut flavoured with fiery red chilli paste. & vegetables. Add meat or go vegetarian - it's warm & comforting either way.

BEEF MASSAMAN (Beef only) \$14.9

& potatoes in creamy coconut milk - rich, tender & warmth from cinnamon.

RED CURRY GF

Thai basil, kaffir lime leaves

The Sydney-sider's favourite - slow cooked beef, onions anise & roasted peanuts.

MASSAMAN

STREET FRIED RICE

This humble dish showcases the chef's master of the wok. Fried rice with eggs, tomato, onion & Chinese broccoli quickly stir-fried over high heat, finished with a perfect fried egg. GFOR

DRUNKEN FRIED RICE

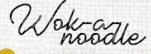
The ultimate spicy chilli basil fried rice - fragrant Thai basil, garlic & chilli vigorously stir fried with onions, bamboo shoot & green beans. GFOR

PINEAPPLE FRIED RICE W/PRAWNS \$16.9

Tastes just like a tropical beach holiday. Refreshing pineapple pieces, stir-fried with prawns, rice, onion, tomato, mixed vegetables & turmeric seasoning.

PINEAPPLE

FRIED RICE



GF PAD THAI

Thin rice noodles, bean sprouts, egg, dried shrimps, chives, crushed peanuts & tofu stir fried to perfection.

PAD SE EW

Stir fried sova sauce noodles, egg, flat rice noodles. Chinese broccoli with sweet soy sauce & white pepper.

DRUNKEN NOODLE

Packed of fragrance & spice, this rice noodles. egg stir-fried with garlic, chilli, peppercorn, Thai basil & veggies, GFOR

SATAY NOODLE

Peanut sauce base, flat rice noodles & vegetables. tossed in the wok.

CHILLI JAM CASHEW NUT NOODLE

Sweet & spicy - chilli jam & dried toasted chilli, stir-fried with egg, flat rice noodles. cashew nuts & vegetables.

STREET NOODLE

A taste of real Thai street food - flat rice noodles, egg. bean sprouts & vegetables.

Spicy creamy coconut broth with lavers of aromatic herbs, served with thin rice noodles. & coriander. Goes well with any meat, seafood or simply vegetables.

LAKSA noodle soup NEW



CHEF'S JOSH SPECIALS

PORK BELLY

\$20.9

BELLY GOES W/ THE GREENS GFOR

คน้าหมกรอบ

Three dimensional textures in your mouth from Chinese broccoli & crispy crackling. Wok-fried Chinese broccoli with garlic, crispy pork belly, & a bit of heat from chilli – an (almost) guilt-free indulgence!

BELLY CHILLI

PASTE ผัดพริกขึ้ง GF

Spicy belly, here we come! Quickly stir-fried with our traditional Thai chilli paste & green beans, carrot, zucchini, corn over high heat to seal in the natural sweetness.

100% BELLY W/ CHILLI DIP @

หมกรอบน้ำจิ้มแจ๋ว

Super crispy crackling pork belly, served with Thai spicy tamarind sauce with a side of iceberg lettuce & cucumber. 100% satisfaction when eaten as a snack or appetizer.

BARRAMUNDI

(fillet) \$23.9

BARRA 3 ROD

Crispy pan-fried barramundi fillets glazed with sweet, salty, tangy & spicy sauce. Dressed with chopped pineapple, tomato, onions, chilli, capsicum & kaffir lime leaves for an explosion of fresh flavours!

GINGER BARRAMUNDI GFOR

Steamed barramundi fillet delicately cooked in a dressing of soy, ginger & spring onions. Delicious & healthy served on the bed of steamed bok choy.

CHILLI-LIME BARRAMUNDI GE

นึงมะนาว

Wake up your senses with this lime-chilli-garlic broth! Barramundi fillet is simmered to perfection in this flavourful broth & finished with fresh chopped coriander & Chinese celery. It's super healthy.

CRISPY HERB BARRAMUNDIG

ทอดสมุนไพร

Fragrant Thai herbs - lemongrass, kaffir lime leaves, garlic & dried chilli are fried until crispy before dusting on crispy pan-fried barramundi fillets. Served with our spicy & sour Thai seafood sauce on the side.

ROAST DUCK

\$21.9

5 SPICES DUCK + PICKLED GINGER + PLUNGED GAI-LAN

This brings me right back to my childhood memory with my family eating roast duck, blanched Chinese broccoli, roasted peanuts topped with an aromatic 5-spice sauce. Served with a side of pickled wild ginger to round out the flavour.

CRISPY DUCK BASIL

We found the perfect match of roast duck & crisp basil leaves! Battered duck fillets fried with fragrant chilli & garlic, finished with aromatic basil leaves fried to crispy perfection. You have to try it to believe it!

CHILLI JAM BATTERED DUCK

Showcasing the true Thai flavour & aroma - Thai style chilli jam. Stir-fried with battered duck fillets, onion, red capsicum, shallots, cashew nuts & roasted dried chilli.

Sweet & spicy - it will bring your taste buds to heaven.

KING PRAWN

\$23.9

BLACK PEPPERGFOR

Stir-fried gigantic king prawns, capsicum, onion & spring onion with crushed black pepper sauce - you will love the smoky prawns!

PAD CHAGFOR

Stir-fried fresh prawns & fragrant herbs; finger root, peppercorns, kaffir lime leaves, garlic & basil. Beware!

It's deliciously dangerous on your tongue!

THE REPORT OF THE PARTY OF THE

LAMB CUTLETS

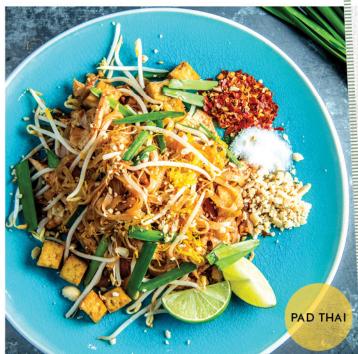
\$21.9

CREAMY CHILLI LAMB (PAD PED)

If you love red meat with a bit of heat - this is the perfect dish for you. Grilled lamb cutlets, served with our red curry sauce for that creamy, spicy goodness.

GARLIC LAMB

Lamb cutlets grilled to perfect medium rare doneness (the way it should be), served with stir-fried mixed vegetables & garlic sauce on the side.



SIDES

อีกนิดนะ

JASMINE RICE \$3 / SERVING COCONUT RICE \$4 / SERVING RICEBERRY \$4 / SERVING ROTI \$3 / SERVING PRAWN CRACKER \$4 STEAMED VEGETABLES \$8

DRINKS

ดื่มกันโหน่ยยยย

Coke / Diet / Zero / Lemonade / Lemon squash / Soda water / Sparkling mineral water \$2.5

SOUP

จิบตัก

FTOM YUM PRAWN \$10.9
FROM HIGH END
RESTAURANTS
TO SIDE STREET
EATERIES, YOU CAN'T
MISS THE SMELL OF
AROMATIC GALANGAL,
LEMONGRASS, KAFFIR
LIME LEAVES & CHILLI
IN SIMMERING IN A
BROTH OF PRAWNS,
MUSHROOMS & GREEN
CORIANDER.
HAVE A GOOD ZIP!

GF TOM KAR CHICKEN

\$9.9
THIS SPICY COCONUT
SOUP IS INFUSED
WITH GALANGAL,
LEMONGRASS, KAFFIR
LIME LEAVES &
MUSHROOMS. A LITTLE
HEAT FROM TOASTED
DRIED CHILLI BUT THIS
CREAMY CREATION
IS PERFECT WITH
CHICKEN.
VERY TASTY!
VEGAN OPTIONS
AVAILABLE

FOOD INTOLERANCE NOTES:

Most of our dishes contain gluten. Please ask our staff for gluten-free options.

Peanuts, cashew nuts & mushrooms are used in some of our dishes. Please let us know of any nuts & mushroom allergies before ordering.

We do not use any dairy products in our kitchen but it is recommended to inform of any lactose allergies before ordering.

Prices & ingredients are subject to change without notice.

GF GLUTEN FREE

GFOR GLUTEN FREE ON REQUEST



SHOP 2 /11-13 LACKEY STREET SUMMER HILL 40GRAINS.COM.AU

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*DELIVERY SERVICE FROM 5PM - 9PM

CALL 8054 7888