

40 Grains

YOUR LOCAL THAI FEAST



TAKEAWAY & DELIVERY*
CALL 8054 7888

open 7 days : lunch & dinner

SUN - THU : 11AM - 9.30PM

FRI - SAT : 11AM - 10PM

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

  40GRAINS
RESTAURANT / TAKEAWAY /
DELIVERY / CATERING

STARTERS

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, corn & 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.

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.

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.

MIBBLING / SALAD

มินิบูต สตาร์ทอัพ

SALT 'N' PEPPER SQUID \$12.9

Seasoned & battered squid then deep fried to crunch 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 deep-fried 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 - perfect!

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.

THIS IS
THAILAND'S
MOST
FAMOUS
SALAD.

กินคำๆ ทานวัน

PAPAYA
SALAD

SOFT
SHELL
CRAB

SALT'N'
PEPPER
SQUID



OCEAN
PLATTER
(Dine-in only)

SMO KIN' GRILL

ปิ้งย่างย่อยๆ ครบ

CRYING TIGER

\$14.9

Even the tiger cries!

Lightly marinated beef rump char-grilled 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's spicy, salty, sour & sweet all at once!

HAVE IT YOUR WAY

WHAT DO YOU FANCY?

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

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

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

*Gluten free not available

Wok It!

OYSTER BASIC

Simple but flavourful. **GFOR**

GARLIC 'N' PEPPER

With white pepper, great with green vegetables, onion & baby corn. **GFOR**

CHILLI JAM CASHEW NUTS

Thai traditional chilli jam paste, roasted dried chillies, cashew nuts, water chestnuts tossed in the hot wok.

CHILLI BASIL

With mixed vegetables. **GFOR**

GINGER HERB

Shredded ginger, onion, black fungi & mixed vegetables. **GFOR**

CHILLI MIX SPICES (PAD CHA)

chilli, garlic, finger root, kaffir lime leaves, green peppercorn & vegetables. (It's hot!) **GFOR**

GFOR CREAMY SPICE (PAD PED)

Red chilli paste & coconut cream based sauce stir fried with herbs - apple eggplant, basil, kaffir lime leaves & finger root.

CREAMY SATAY

Peanut sauce, Thai chilli paste & vegetables.

*curry
simmer*

GREEN CURRY **GFOR**

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!

RED CURRY **GFOR**

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

BEEF MASSAMAN

(Beef only) \$14.9
 The Sydney-sider's favourite - slow cooked beef, onions & potatoes in creamy coconut milk - rich, tender & warmth from cinnamon, anise & roasted peanuts.



BEEF
MASSAMAN

Flip the Rice

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.



GFOR
PINEAPPLE
FRIED RICE

Wok-a-noodle

GFOR PAD THAI

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

PAD SE EW

Stir-fried soya 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.

LAKSA *noodle soup*

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

NEW
GFOR

CHEF'S JOSH SPECIALS

PORK BELLY

\$20.9

BELLY GOES W/ THE GREENS **GFOR**

คน้ำหมกรอบ

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 **ผัดฉ่ำพริกขี้หนู **GFOR****

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 **GFOR**

หมกรอบน้ำจิ้มแจ่ว

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 **GFOR**

น้ำมะนาว

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 BARRAMUNDI **GFOR**

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 PEPPER **GFOR**

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

PAD CHA **GFOR**

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

It's deliciously dangerous on your tongue!

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.



PAD THAI

SIDES

อีกนิดนะ

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

DRINKS

ดื่มกันหน่อยยย

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

SOUP ZIP

จับตัก

GF TOM 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

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