

open 7 days: lunch & dinner

SUN - THU: 11AM - 9.30PM

FRI - SAT : 11AM - 10PM

(1) (0) 40GRAINS

RESTAURANT / TAKEAWAY /

**DELIVERY / CATERING** 

#### VEGE SPRING ROLL (4) \$8.9

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

#### PRAWN PATTIES (4)\$8.9

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) \$8.9

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

#### VEGE CURRY PUFF (4)\$8.9

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

#### MONEY BAGS (4) \$8.9

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

CORNY ISLAND ( 2 PCS EACH ) \$7.9 Deep-fried corn fritters & tofu, served with tangy chilli peanut relish. Great choice for our vegan friends.

HEW

fried to golden brown. Served with crushed chilli. garlic, peanut relish.

VEGE CAKE (3) \$9.9

& potato, battered then

Julienne of zucchini, carrot

WING WINGS (5) \$12.9 Marinated chicken wings and dusted with flour mixed, then deep fried till golden, served with sweet chilli sauce.

## FRESH SUMMER ROLL PRAWN (2) \$8.9

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

# เบาๆสาวๆชอบ

SALT 'N' PEPPER SOUID \$15.9

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 mayo paste sauce.

### SOFT SHELL CRAB \$15.9

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 \$15.9 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 \$17.9

Looking for a healthy protein dish without compromising on flavour? Look no further!

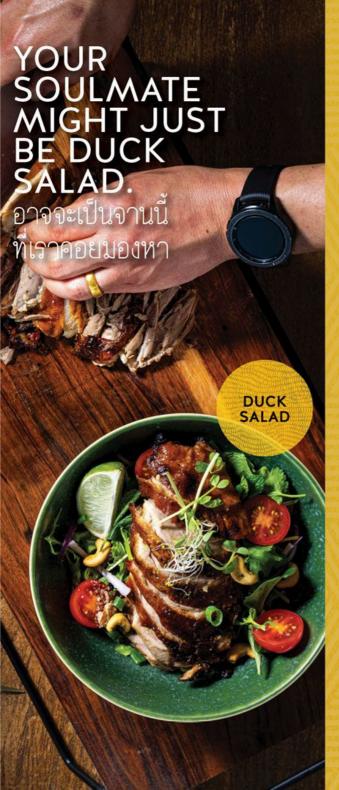
Grilled rump steak massaged with a combination of mint, kaffir lime leaves. lemongrass, shallots, coriander & cherry tomato. then tossed in chilli-lime dressing.

## LAAARB MINCED CHICKEN \$16.9 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 \$18.9 GF

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** \$17.9

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.

#### SMOKY 40 GRILLED CHICKEN \$17.9

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
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!

#### WHAT DO YOU FANCY?

VEG &TOFU \$16.9 BEEF \$16.9 PRAWN \$18.9 SEAFOOD \$17.9 CHICKEN \$16.9 DUCK \$18.9 FISH \$17.9

VEGETARIAN
OPTIONS AVAILABLE
JUST LET US KNOW!

Wak 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

GF 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.

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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 GF
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) \$18.9
The Sydney-sider's
favourite - slow cooked
beef, onions & potatoes
in creamy coconut milk
- rich, tender & warmth
from cinnamon, anise &
roasted peanuts.

Flip

Fried rice with eggs, tomato, onion & Chinese broccoli quickly stir-fried over high

heat, finished with a perfect fried egg.

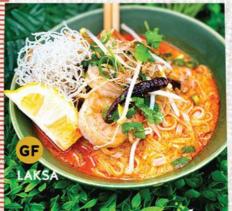
DRUNKEN FRIED RICE GFOR

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

TOM YUM FRIED RICE GFOR It's all here - fragrant Elemongrass, galangal, kaffir Elime leaves and mushroom - with your choice of protein.

PINEAPPLE FRIED RICE GF W/PRAWNS \$18.9

Refreshing pineapple pieces, stir-fried with prawns, rice, onion, tomato, mixed vegetables & turmeric seasoning.



GF 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.

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

# CHEF'S JOSH SPECIALS

## **PORK BELLY**

\$23.9

## BELLY GOES W/ THE GREENSGFOR

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 ผัดพริกซิง GP

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 GF

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) \$26.9

#### **BARRA 3 ROD**

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

# GINGER BARRAMUNDI GFOR

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

## CHILLI-LIME BARRAMUNDIGE

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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

ทอดสมนไพร

Fragrant Thai herbs - lemongrass, kaffir lime leaves, garlic, cashew nut & 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**

\$25.9

## 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

\$25.9

#### 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!

# LAMB CUTLETS

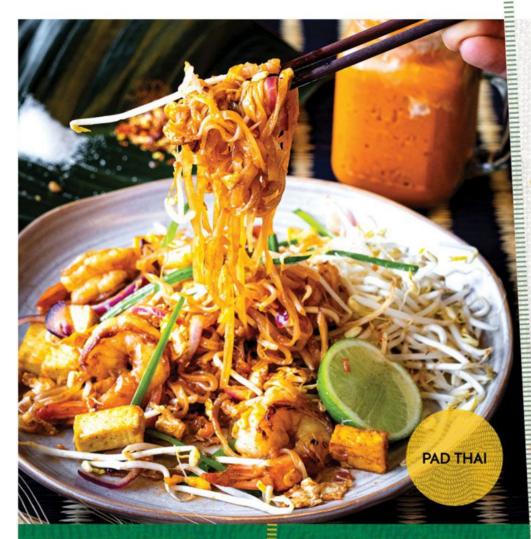
\$25.9

#### 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 / Sparkling mineral water

# SOUP ZIP

จิบตัก

**GF TOM YUM PRAWN \$13.9** 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 \$12.9 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

**GFORGLUTEN 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 / 0468 649 888