

ENTREE

FISH CAKES (4) 12

Thai style fish cakes with a little bit of spice

SATAY STICKS (4) 13

Grilled chicken skewers served with peanut sauce

SPRING ROLLS (4) 12 **VE**

Deep fried homemade chicken or vegetable

CURRY PUFFS (4) 12 **VE**

Deep fried homemade chicken or vegetable

MIXED ENTREE (4) 12

1 fish cake, 1 spring roll, 1 curry puff and 1 wonton

PRAWN CUTLETS (4) 14

Deep fried crumbed King Prawns

CHICKEN WINGS (4) 13

Fried marinated chicken wings

TEMPURA VEGETABLES 12 **VE**

Deep fried thinly coated vegetables

DIM SIMS (4) 14

Thai style steamed chicken & prawn dim sims

GARLIC & PEPPER QUAIL 16

Marinated quail served with salad & Thai dipping sauce

TOFU 12 **VE**

Battered & deep fried soft tofu pieces

THAI STYLE WONTONS 12

Deep fried chicken wontons

 MILD  MEDIUM  SPICY  **V** - VEGETARIAN **VE** - VEGAN* **GF** - GLUTEN FREE*

*VEGAN AND GLUTEN FREE AVAILABLE UPON REQUEST

SOUP

TOM YUM WITH CHICKEN OR VEGETABLES 12 **V GF**

Authentic Thai hot & sour soup served with your choice of chicken or vegetables

TOM YUM WITH PRAWNS 13 **GF**

Authentic Thai hot & sour soup served with prawns

PO TAK 13 **GF**

Prawns, scallop and squid in a spicy & sour soup

TOM KHA WITH CHICKEN OR MUSHROOMS 12 **V GF**

Creamy hot & sour coconut soup with your choice of chicken & mushrooms or just mushrooms

WONTON SOUP 12

Thai style chicken wontons with bok choy & carrot in a clear broth

KIDS MENU

CHICKEN SATAY STICKS WITH RICE 12

2 satay sticks served with peanut sauce & steamed vegetables

CHICKEN OR VEG SPRING ROLLS WITH RICE 12

2 pieces with sweet chilli sauce & steamed vegetables

CHICKEN OR VEG CURRY PUFFS WITH RICE 12

2 pieces with sweet chilli sauce & steamed vegetables

EGG FRIED RICE WITH CHICKEN OR VEG 13

PAD THAI CHICKEN OR VEG 14

PAD SEE EW CHICKEN OR VEG 14

PEANUT CHICKEN WITH RICE 14

MILD  MEDIUM  SPICY  **V** - VEGETARIAN **VE** - VEGAN* **GF** - GLUTEN FREE*

*VEGAN AND GLUTEN FREE AVAILABLE UPON REQUEST

STIR FRY

Please choose from the following options:

VEGETARIAN 21

CHICKEN/PORK/BEEF 24

SEAFOOD/PRAWN/COMBINATION 25

DUCK 26

CHILLI & BASIL))) **VE GF**

Chilli, basil, garlic, onion, capsicum & beans in a dark soy sauce

GINGER & SHALLOTS **VE GF**

Ginger, shallots, black Chinese mushroom & snow peas in a light soy sauce

BABY CORN **VE GF**

Baby corn, snow peas, carrot, shallots & onion

CASHEW NUTS) **V GF**

Cashew nuts, carrots, capsicum, onion & shallots in a sweet and mild chilli jam (contains traces of shrimp)

SWEET & SOUR **V**

Lychees, pineapple, tomato, cucumber, onion & shallots in Thai Herb's sweet & sour sauce

PEANUT SAUCE **VE GF**

Steamed broccoli, cauliflower & carrots with Thai Herb's peanut sauce, topped with fried onion & shallots

CHILLI & GINGER PASTE))) **V GF**

Green beans & kaffir lime leaves stir fried with a spicy chilli & ginger paste

GARLIC & PEPPER **VE GF**

Steamed broccoli, cauliflower & carrots stir fried with garlic & pepper

OYSTER SAUCE **VE GF**

Broccoli, cauliflower, carrots, baby corn, snow peas and wombok stir fried with garlic & oyster sauce

LEMONGRASS) **V GF**

Lemongrass, snow peas & wombok in a mild chilli jam, topped with shallots (contains traces of shrimp)

MILD) MEDIUM))) SPICY)))) **V** - VEGETARIAN **VE** - VEGAN* **GF** - GLUTEN FREE*

*VEGAN AND GLUTEN FREE AVAILABLE UPON REQUEST

CURRY

MUSSAMUN BEEF CURRY 28 GF

Rich & full of flavour, tender beef chunks are slow cooked together with potatoes, onion, peanuts and spices

YELLOW CHICKEN CURRY 22 GF

A subtle & creamy blend of spices, yellow curry is boiled with potatoes, pineapple & onion

LAMB PANANG 26 GF

Tender slow cooked pieces of lamb in a thick panang curry, topped with kaffir lime leaves & coconut cream

For the curries below, please choose from the following options:

VEGETARIAN 21

CHICKEN/PORK/BEEF 24

SEAFOOD/PRAWN/COMBINATION 25

DUCK 26

Note: all curries contain coconut cream and fish sauce.

GREEN CURRY GF

Sweet green curry cooked with zucchini, baby eggplant, green beans, bamboo shoots & basil

PANANG CURRY GF

Fragrant & thick, Panang curry is stir fried with kaffir lime leaves, served on a bed of bok choy

RED CURRY GF

Spicy red curry cooked with zucchini, baby eggplant, green beans, bamboo shoots & basil

JUNGLE CURRY VE GF

Spicy broth curry, cooked with zucchini, baby eggplant, green beans, bamboo shoots, young peppercorn, krachai, mixed vegetables & basil. This curry has no coconut milk (one of our spiciest dishes!)

MILD  MEDIUM  SPICY  V - VEGETARIAN VE - VEGAN* GF - GLUTEN FREE*

*VEGAN AND GLUTEN FREE AVAILABLE UPON REQUEST

NOODLES

Please choose from the following options:

VEGETARIAN 21

CHICKEN/PORK/BEEF 24

SEAFOOD/PRAWN/COMBINATION 25

DUCK 26

PAD THAI VE GF

Sweet, sour & smokey, thin Pad Thai noodles are stir fried in Thai Herb's special Pad Thai sauce with peanuts, beansprouts, chives, egg & tofu

PAD SEE EW VE GF

Thick flat rice noodles stir fried with sweet soy sauce, egg & Chinese broccoli

PAD KEE MAO))) VE GF

Thick flat rice noodles stir fried with garlic, chilli, tomato, onion, egg & basil

LAKSA))) V GF

Thin rice noodles, tofu puffs, red onion, shredded carrot, fried onion & shallots in a coconut based soup

TOM YUM NOODLE SOUP))) V GF

Hot & sour soup with thick flat rice noodles, red onion, shredded carrot, beansprouts, fried onion, shallots & coriander

MILD  MEDIUM  SPICY  V - VEGETARIAN  - VEGAN*  - GLUTEN FREE*

*VEGAN AND GLUTEN FREE AVAILABLE UPON REQUEST

SALAD

GAI YANG 25

Marinated grilled chicken thigh, served on top of a fresh garden salad with a spicy chilli sauce on the side (approx. 15 minute wait)

LARB 22 **VE GF**

Your choice of tofu, chicken, pork or beef mince, tossed in a spicy lemon & fish sauce dressing with roasted rice powder, coriander, mint, shredded carrot & red onion

LARB DUCK 26

Diced roasted duck tossed in a spicy lemon & fish sauce dressing with roasted rice powder, coriander, mint, shredded carrot & red onion

NAM TOK BEEF 26 **GF**

Medium grilled scotch fillet, thinly sliced, tossed in a spicy lemon & fish sauce dressing with roasted rice powder, coriander, mint, shredded carrot & red onion

SOM TUM 21 **VE GF** **W/ KING PRAWNS GF** **OR SOFT SHELL CRAB 26**

Papaya, shredded carrot, peanuts, tomato, green beans, garlic & chilli in a lemon & fish sauce dressing

YUM TALAY 26 **GF**

Squid, scallops, fish & prawns in a fresh garden salad with coriander, mint, shredded carrot & red onion

THAI HERB'S SPECIAL SOFT SHELL CRAB SALAD 35

Deep fried soft shell crab, shredded carrot, green apple, cashews, garlic, chilli, coriander, mint, red onion & pomegranate (seasonal) tossed in a lemon & fish sauce dressing

MILD  MEDIUM  SPICY  V - VEGETARIAN **VE** - VEGAN* **GF** - GLUTEN FREE*

*VEGAN AND GLUTEN FREE AVAILABLE UPON REQUEST

SPECIALS

CRACKLING PORK W/ CHINESE BROCCOLI 28 GF

Roasted crackling pork belly, sliced on top of stir fried Chinese broccoli & oyster sauce

CRACKLING PORK PRIK KING 28)) GF

Roasted crackling pork belly, stir fried with chilli & ginger paste, kaffir lime leaves & green beans

CRISPY CHICKEN 25)

Thai Herb's original recipe fried chicken, stir fried in a thick sweet sauce, cashew nuts & shallots

*contains traces of shrimp

ROASTED DUCK W/ OYSTER SAUCE 32

Succulent roasted duck, on a bed of green vegetables, topped with a thick garlic & oyster sauce

RED DUCK CURRY 34))

Roasted duck in a silky & sweet red curry, cooked with lychees, pineapple, cherry tomatoes & basil

HOR MOK 35)) GF

Thai Herb's signature dish - ling fish fillets in a thick egg-based curry, with cabbage & kaffir lime leaves, served inside a young coconut

PAD CHA 32))) GF

Served sizzling on a hot plate, Pad Cha is your choice of prawns or seafood stir fried with chilli, garlic, kaffir lime leaves, young peppercorn, basil & krachai (one of our spiciest dishes!)

SQUID ROCKSALT 26)))

Battered deep fried squid, wok tossed with garlic, chilli & shallots

MILD) MEDIUM)) SPICY))) V - VEGETARIAN VE - VEGAN* GF - GLUTEN FREE*

*VEGAN AND GLUTEN FREE AVAILABLE UPON REQUEST

RICE

STEAMED JASMINE RICE 4

STICKY RICE/COCONUT RICE/SAFFRON RICE/GARLIC RICE 5

FRIED RICE

Plain 12

Vegetable 15

Chicken 16

Crab 26

PINEAPPLE FRIED RICE

Vegetarian 21

Chicken/Pork/Beef 23

Prawns/Seafood 26

*all fried rices include egg

ROTI BREAD (2) 8

DESSERT

VANILLA ICE CREAM WITH TOPPING 6

Served with your choice of chocolate/strawberry or caramel
topping

HOMEMADE GREEN TEA ICE CREAM 9

HOMEMADE THAI COCONUT ICE CREAM 10

Add lychees 12

BLACK STICKY RICE & THAI CUSTARD 14

Served with vanilla ice cream

THAI BANANA FRITTERS 14

Served with caramel topping, condensed milk, cinnamon & vanilla
ice cream

DEEP FRIED ICE CREAM 14

Served with your choice of chocolate/strawberry or caramel
topping (contains almond meal)

BANQUETS

MINIMUM 4 PEOPLE REQUIRED FOR ALL BANQUETS.

\$39 per person

Satay Sticks
Baby Corn Stir Fry with Chicken
Green Curry with Prawns
Chilli & Basil Stir Fry with Beef
Pad Thai with Chicken
Jasmine Rice
Tea or Coffee
Vanilla Ice Cream with Topping

\$49 per person

Spring Rolls, Curry Puffs & Fish Cakes
Larb with Chicken
Chilli & Basil Stir Fry with Seafood
Mussamun Beef Curry
Mixed Vegetable Stir Fry in Oyster Sauce
Jasmine Rice
Tea or Coffee
Green Tea Ice Cream

\$59 per person

Tempura Prawns, Fish cakes & Dim Sims
Red Curry with Seafood
Cashew Nut Stir Fry with Chicken
Crackling Pork with Chinese broccoli
Larb with Duck
Fried Rice
Coconut Rice
Tea or Coffee
Coconut Ice Cream with Lychees

DRINKS

SOFT DRINKS

Coke, Coke No Sugar, Sprite,
Fanta, Lift, Ginger Beer

5.5

Jug 9

Soda Water, Mineral Water 4.5

Lemon, lime & bitters 5.5

Jug 12

JUICES

Orange, Cloudy Apple

Pineapple & Apple

6.5

Coconut Juice

Lychee & Soda

6.5

ICED DRINKS

Thai Iced Tea

Thai Iced Coffee

Iced Coffee

Iced Mocha

Iced Chocolate

8

COFFEE

Flat White
Cappuccino
Latte

Short Black

Long Black

Chai Latte

S 4.5 L 5.5

Mocha

Hot Chocolate

S 5.5 L 6.5

Skim/Soy/Almond Milk +50c

Babycino 2.5

MILKSHAKES

Chocolate, Strawberry,
Caramel

Vanilla, Coffee, Mocha

6.5

TEA

English Breakfast 4

Peppermint 4

Earl Grey 4

Jasmine 2.5

Green 2.5

Chrysanthemum 2.5

CORKAGE 3

CAKEAGE 1.5

เบียร์

BEER

BOAGS LIGHT	7.5
CARLTON	7.5
DRAUGHT STONE & WOOD	8.5
PACIFIC ALE	8.5
PURE BLONDE	8.5
BOAGS PREMIUM	9
MATSO'S MANGO	

เบียร์นำเข้า

IMPORTED

ASAHI DRY	9
CORONA	9
TIGER	9
TSINGTAO	9
SINGHA	9
CHANG	9

ไซเดอร์

CIDER

REKORDERLIG	
STRAWBERRY & LIME	8.5
REKORDERLIG	
WILD BERRIES	8.5

COCKTAILS

TOM KHA GIN	15.0
gin. lime. lemongrass coconut juice. coconut milk	15.0
THAI-TANIC	
gin. vodka. cointreau. alize lime juice	16.0
RON MANGO	
gin. cointreau. mango. chilli	16.0
THAI-JITO	
rum. soda. lime. mint	17.0
MARGARI-THAI	
tequila. cointreau. lime. salt	



THAI-TANIC

ONE NIGHT IN	17.5
BANG-CHOC	
frangelico. kahlua. bailey's. milk. whipped cream	
MUAY TAI	18.5
tequila. cointreau. grenadine. lime. pineapple & orange juice	

WHITE

MANDOLETO Pinot Grigio	12	32
<i>Veneto, Italy</i>		
LANA Moscato	12	32
<i>King Valley Region, VIC</i>		
BOURKE ST Chardonnay	14	42
<i>Canberra District</i>		
OYSTER BAY Sauvignon Blanc	12	36
<i>Marlborough, N.Z</i>		
NICK O'LEARY Riesling	14	44
<i>Canberra District</i>		

RED

MR MICK Cabernet Merlot	12	34
<i>Clare Valley, S.A</i>		
PENFOLDS Cabernet Sauvignon	13.5	39
<i>Koonunga Hill, S.A</i>		
TORBRECK Shiraz	14	42
<i>Barossa Valley, S.A</i>		
SIDEWOOD Pinot Noir	-	40
<i>Adelaide Hill, S.A</i>		

SPARKLING

JACOBS CREEK Moscato Rose piccolo	12
ANGOVES Chardonnay piccolo	12
AZAHARA Chardonnay pinot noir piccolo	14
VARICHON ET CLERC Blanc de Blanc piccolo	16
<i>TREAD SOFTLY Prosecco</i>	32