

Entree

Prawn Crackers Light and crunchy	3.0
Prawn Crackers Served with spicy peanut sauce	7.5
Peanut Sauce Small	4.5
Peanut Sauce Large	6.5
Por Pia Thai spring rolls, with mince pork and herb filling. Served with a sweet chilli sauce. (6 Per Serve)	8
Por Pia Pug Vegetable Thai spring rolls. Served with a sweet chilli sauce. (4 Per Serve)	8
Satay Marinated chicken served with spicy peanut sauce. (4 Per Serve)	12
Goong Marnow Lightly barbequed prawns, in a marinade of lemon juice, fresh garlic, chilli and coriander. (8 Per Serve)	19
Curry Puff Pug Herb and vegetable filling wrapped in puff pastry. Served with our spicy peanut sauce. (2 Per Serve)	8
Goong Hom Par Prawns marinated in spices, wrapped in pastry and deep fried. Served with a sweet chilli sauce. (4 Per Serve)	12
Mixed Entrée Serving for two: Prawn crackers, Satay, Por pia Por pia pug, Goong Hom Par, Curry puff pug.	22
Yum Met Cashew nuts tossed with salt, sliced spring onion and fresh red chilli.	7.5
Roti	5
Garlic Roti	5.5

Soup

Tom Yum

Prepared with lemongrass, galanga, chilli, herbs, spices and fresh coriander.

Chicken / Prawn

8.5

Tom Yum Pug

Vegetable

8.5

Tom Kar Gai

Chicken in a lightly spiced coconut milk soup with lemongrass, chilli and galanga. Topped with spring onion.

8.5

Tom Kar Pug

Vegetable

8.5

Thai Salads

Yum Banana Flower	19.0
Banana flower, sliced and tossed with coconut milk, spring onion, crushed peanuts, toasted coconut, lemon juice, coriander, mint, a touch of chilli and light peanut sauce.	
Yum Salad	
Combines a salad mix of finely sliced lemongrass, mint, red onion, chilli, spring onion and lemon juice.	
Prawn	22.5
Squid	20.0
Narm Tok	20.0
Sliced barbecued beef. Seasoned with spring onion, red onion, rice powder, chilli, lemon juice and mint. Topped with coriander.	
Larp	18.0
Sautéed minced pork seasoned with lemon juice, mint and chilli.	
Yum Banana Flower	19.0
Banana flower tossed with coconut milk, spring onion, crushed peanut, toasted coconut, lemon juice, coriander, mint, and a light peanut sauce.	

Specialties

Angel Prawns

Marinated prawns in a light tempura batter coated with shredded coconut.

Served with our lemon-lime-chilli Mayo dipping sauce. Four per serve

14.0

Sai Oua

House made Northern Thai spicy pork sausage with kaffir lime leaves, lemongrass, galangal, red curry paste, spices, garlic and soy sauce.

Served with whole peanuts sliced ginger and pickled vegetables

12.0

21.0

Gai Yang

Chicken marinated in traditional Thai herbs and spices and grilled to a golden brown. Served with green salad dressed with house made vinaigrette and a hot and sour dipping sauce.

22.0

Ginger Barramundi

Steamed Baby Barramundi fillet masked with a light stir fry of julienned ginger, shallots, wood ear mushrooms, chilli and light soy sauce.

24.0

Crispy Pork Belly

Crispy pork belly stir fried with Asian greens, fresh chilli and oyster sauce.

22

Rockling

Lightly coated chunky Rockling fillets drizzled with sweet tamarind and smokey chilli sauce.

24

Massamun

Slow cooked prime chunky beef with onion, potato and peanuts in our special Massamun curry

22

Curries

Gang Keow Warn

Traditional green curry cooked with fresh vegetables in coconut milk.

Gang Dang

Traditional red curry, cooked with fresh vegetables in coconut milk.

Panang

A tangy central Thai curry cooked in coconut milk with a touch of lime leaf.

Massamun

A rich southern style curry, cooked in coconut milk with potatoes, onions, carrots and peanuts

Pad Gallee

A stir fried yellow curry with celery, carrot, onion, capsicum and coconut milk.

Chicken / Beef / Vegetables 19.0

Prawns 22.5

Pork 20.0

Lamb 20.0

Gang Pedjar

Barbequed roast duck in red curry with lychees, grapes, basil, tomato and capsicum.

20.0

Stir Fry

Pad King

With ginger and wood-ear mushrooms, carrot, onions, celery and chilli.

Pad Grapow

With Thai basil, capsicum onion and chilli

Pad Nammun Hoy

With garlic, oyster sauce and selected seasonal vegetables.

Preow Warn

Thai style sweet and sour with selected seasonal vegetables.

Pad Met

With cashew nuts, sweet chilli paste, oyster sauce, and selected seasonal vegetables.
(Add 50cent.)

Chicken / Beef / Vegetable	18.0
Pork	19.0
Prawns	21.5
Squid	18.0
Fish Chunky Fillet	20.0

Pad Satay

Sauteed with spicy peanut satay sauce and selected vegetables.

Chicken / Beef / Vegetable	19.0
Prawns	22.5
Pork	20.0

Pad Tom Yum

Tangy and aromatic with the taste of galanga, lemongrass, mushrooms, tomato, selected vegetables and the wild herbs of Asia.

Chicken / Beef / Vegetable	20.0
Pork	21.0
Prawns	23.5
Fish Chunky Rockling Fillet	22.0
Squid	19.5

Fish

Pla Lard Prig

Fried whole fish covered with a Thai style sweet and sour sauce of fresh chilli, onion, garlic, coriander root and spices.

Pla Noong King

Steamed whole fish with ginger, wood-ear mushrooms, onion and chilli. Topped with spring onion.

Trout / Market Prices

24 - 36

Barramundi / Market Prices

24 - 38

Noodle

Pad Thai	16.0
Rice noodles stir fried with dried shrimp, garlic, spring onions, bean shoots and crushed peanuts.	
Pad Thai with chicken, vegetable or Prawns is prepared without dried shrimp	
Chicken or Vegetable	17.0
Prawns	19.0
Pad See Yew	
Soft rice noodles stir fried with fresh vegetables.	
Beef / Chicken / Vegetable	17.0
Prawn	19.0

Rice & Roti

Kao Pad

Thai fried rice with tomato, peas, onion and egg, topped with coriander.

Chicken / Beef / Vegetable	16.0
Prawns	19.0
Jasmine Rice	3.0
Coconut Rice	3.5
Roti	5.0
Garlic Roti	5.5
Roti with Peanut Sauce	9.5

Golden Buddah Banquet

Minimum order of 2

50.0 pp

Appetisers

Goong Hom Par

Prawns in pastry.

Por Pia

Thai spring rolls.

Satay Chicken

Soup

Tom Kar Gai

Chicken in a lightly spiced coconut milk soup.

Main Courses

Served with Rice

Panang

Coconut based central Thai prawn curry.

Pad Met

Stir fried chicken, with oyster sauce cashew nuts and sweet chilli paste.

Pad Hedt

Stir fried beef with fresh mushrooms, onions, spring onion and oyster sauce.

Tea or Coffee

Appetisers

Prawn Crackers

Por Pia

Thai spring rolls.

Satay Chicken.

Soup

Tom Yum

Traditional spicy lemongrass soup with prawns.

Main Courses

Served with Rice

Gang Keow Warn

Chicken green curry with coconut milk and vegetables.

Pad Tom Yum

Stir fried beef with galangal, coconut milk, lemongrass and oyster sauce.

Pad Grapow

Stir fried minced pork with onion, capsicum beans, chilli and basil.

Tea or Coffee

Temple Banquet

(Vegetable)

Minimum order of 2

40.0 pp

Appetisers

Prawn Crackers

Por Pia Pug

Vegetable spring rolls.

Curry Puff Pug

Soup

Tom Yum

Traditional spicy lemongrass soup with prawns.

Main Courses

Served with Rice

Gang Keow Warn

Green curry with coconut milk and vegetables.

Pad Met Pug

Vegetables stir fried with oyster sauce cashew nuts and sweet chilli paste.

Salad Pug Sod

Greens, tomato egg and peanut sauce.

Tea or Coffee

Desserts

Sukhothai Fritter Banana in coconut, cinnamon and crushed nut batter. Served with premium ice cream and gourmet caramel sauce	12.0
Banana Fritter Banana in batter served with ice cream and maple syrup	9.0
Kanom Buoloy Sticky rice balls cooked in coconut milk lightly sweetened with palm sugar.	8.0
Hot & Cold Delight Ice cream in a float of sticky rice balls cooked in coconut milk lightly sweetened with palm sugar.	9.5
Lychee And Ice Cream	7.5
Mango Ice Cream	7.5
Coconut Ice Cream	7.5
Vanilla Ice Cream	6.0
Vanilla Ice Cream with Gourmet Sauce With Caramel or Chocolate sauce	6.5

Wines & Spirits & Beers

We stock a comprehensive range of Red,
White and Sparkling Wines and Liquers
We stock a range of local and imported
beers.

Cocktails

Green Bantam Vodka-Galliano-Cherry Brandy-Blue Curacao Lemon Juice-Midori-Lemonade	15.0
Singapore Sling Gin-Cherry Brandy-Cointreau Benedictine- Bitters-Orange Juice	15.0
Tequila Sunrise Tequila-Grenadine-Orange Juice	9.0
Margarita Tequila-Lime-Triple Sec	8.0
Other Cocktails On Request	

BYO Wine Only

5.0 Corkage Per Bottle

Some dishes can be made gluten free.
Prices subject to change without notice

Prices current at March 2016



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