



Simply Thai

Proof Only

CHECK THE BOARDS FOR MORE DELICIOUS SALADS & SPECIALS
(GF) Gluten free ON REQUEST
(V) Vegan ON REQUEST

Banquets

FOR 2 PEOPLE \$34 PER PERSON

SOUP: Choice of chicken and sweet corn or tom yum chicken

ENTRÉE: Satay & spring roll

MAINS: To share BBQ coconut chicken, basil beef, soy fried rice

DESSERT: Ice cream

4 OR MORE PEOPLE \$38 PER PERSON

SOUP: Choice of chicken and sweet corn or tom yum chicken or tom-kah

ENTRÉE: Satay, spring roll and pandan chicken

MAINS: To share BBQ coconut chicken, basil prawn, red beef curry, Pad Thai noodles, soy fried rice

DESSERT: Ice cream

Soups and Entrées

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|---|----------------------|
| CHICKEN & SWEET CORN SOUP (GF V) | 7 |
| CLEAR NOODLE SOUP (GF) Clear chicken broth, noodles & green veg | 8 |
| TOM-YUM SOUP (GF) Thai specialty served with chicken or prawns | 8 |
| TOM-KAH SOUP (V) Coconut infused soup with basil & chicken - yum | 8 |
| GIGANTHAI PRAWN CHIPS Served with peanut sauce | 7 |
| KROKETS House made potato balls filled with spiced chicken | 10 |
| SPRING ROLLS (V) Shredded vegetables rolled by Super Jenny | 12 |
| CHAR-GRILLED SATAYS Skewered chicken pieces grilled & topped with peanut sauce | 12 |
| PANDAN CHICKEN Char-grilled chicken pieces wrapped in aromatic Pandan leaves | 12 |
| CHILLI SQUID Wok tossed with our house-made black chilli sauce | 13 |
| CHAR-GRILLED OCTOPUS Tender baby octopus marinated & char-grilled | 13 |
| SAN CHOI BAO (GF) Spiced minced chicken served with lettuce cups - a DIY experience | 13 |
| SOFT SHELL CRAB Thai spices, crispy crab and a hint of yam dressing | entrée 13 main 22 |
| ENTRÉE PLATE for 2 A combination of satays, spring rolls, krokets & pandan chicken (2 of each ... dig in) | 24 |

Banquets / Soups and Entrées

Chef's Specials

| | | |
|-------------------------------|--|-----------|
| CRISPY BEEF (GF) | Thinly sliced crispy beef wok tossed with a tangy sauce | 21 |
| BBQ CHICKEN | Chicken marinated with ground spices then char-grilled | 21 |
| BBQ COCONUT CHICKEN | BBQ chicken topped with our delicious coconut sauce | 21 |
| MR ONG'S | Dusted chicken strips wok tossed with basil infused sweet chilli | 21 |
| BREAD CRUMB CHICKEN | Chicken breast served with a garlic sweet & sour sauce | 21 |
| GAGA CHICKEN | Chop chop BBQ chicken fillet & vegetable delight | 21 |
| SALT & PEPPER (GF) | Lightly coated then wok tossed with the chef's spices | |
| | Squid 20 Tofu (V) 17 Prawn 23 | |
| GINGER FISH (GF) | Barramundi fillet, fresh ginger sauce and seasonal vegetables | 24 |
| RED CURRY FISH (GF) | Barramundi fillet served with our famous red curry and lime leaf | 24 |

Proof Only

Wok Tossed

All wok tossed with seasonal vegetables

Squid 20 Tofu (V) 16 Prawn 23

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|-----------------------------|---|
| CHILLI | House-made Thai roast chilli paste |
| GINGER (GF, V) | Fresh shredded ginger with a hint of oyster sauce |
| BASIL (GF, V) | Thai basil wok tossed with fresh chilli |
| CASHEW (GF, V) | Roasted chilli wok tossed & served with roasted cashews |
| LEMONGRASS (GF, V) | Freshly ground lemongrass sauce |
| TALAY (GF, V) | A dash of coconut, fresh basil & red curry - delish! |
| PEANUT SAUCE | Wok tossed vegetables topped with house made peanut sauce |
| PCG (GF, V) | Pepper, chilli, garlic! |
| COCONUT LIME (GF, V) | Coconut milk simmered with Kaffir lime leaves |
| SATAY WOK | House made peanut sauce plus other super spices |

Chef's Specials / Wok Tossed

Aromatic Curries

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|--------------------------------|---|---------------------|-----------|
| RENDANG (GF) | A favourite of tender beef simmered with medium spice | | 21 |
| RED CURRY (GF) | Lime leaves simmered with coconut and red curry | Chicken/Beef | 21 |
| | | Prawn | 23 |
| GREEN CURRY (GF) | Green curry infused with basil | Chicken/Beef | 21 |
| | | Prawn | 23 |
| PENANG BEEF | Ground peanut curry - a Malaysian favourite | | 21 |
| KAENG KARI CHICKEN (GF) | Medium spiced with yellow curry & vegetables | | 21 |

Noodles

All noodles served with prawn, chicken & egg - can be made vegetarian

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|------------------------------------|--|--|-----------|
| PAD THAI(GF, V) | Wok tossed with a tangy chilli sauce topped with crushed nuts | | 16 |
| BA MEE (GF) | Hokkien noodles with a dash of oyster sauce | | 16 |
| KWAY TEOW (GF, V) | Fresh rice noodles with the chef's mild herbs and spices | | 16 |
| DRUNKEN (GF) | Hokkien noodles wok tossed with basil, chilli & sherry - spectacular flavour | | 16 |
| MEE JAVA | Hokkien noodles topped with peanut sauce | | 16 |
| SINGAPORE (GF, V) | Vermicelli noodles wok tossed with a signature curry flavour | | 16 |
| LAKSA (GF) | The epic Malaysian spicy coconut noodle soup | | 18 |
| SIMPLY THAI NOODLES (GF, V) | Rice noodles wok tossed with lemongrass, chilli and basil | | 16 |

Sides

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|---------------------------------------|---|-----------------------|-----------|
| THAI FRIED RICE (V) | | | 10 |
| SOY FRIED RICE (GF,V) | | | 10 |
| NASI GORENG | | | 10 |
| COCONUT RICE (GF,V) | | | 5 |
| JASMINE STEAMED RICE (V) | | | 4 |
| PEANUT SAUCE | | | 4 |
| MIXED SEASONAL VEGETABLES (GF) | | | 13 |
| BOK CHOY (GF) | | | 13 |
| PEANUT SAUCE VEGETABLES | | | 14 |
| PLA BEEF SALAD (GF, V) | Char-grilled tossed with fresh herbs & yam dressing | entrée 13 main | 20 |
| LARB CHICKEN SALAD (GF) | Minced chicken in a fresh & zesty salad | | 13 |

Sparkling

| | | G | B |
|-------------------------------------|----------------|---|----|
| The Lane Lois Blanc de Blancs | Adelaide Hills | 8 | 32 |
| Grandin Méthode Traditionnelle Brut | France | 9 | |
| Scarpantoni Sparkling Shiraz | Fleurieu | 8 | 32 |

Whites

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|---|-------------------|-----|----|
| Fiore Pink Moscato | Australia | 7.5 | 30 |
| Pikes Traditionale Riesling | Clare Valley | 8 | 32 |
| Paracombe Riesling | Adelaide Hills | | 34 |
| Chain of Fire Sauvignon Blanc Semillon | Western Australia | 6.5 | 24 |
| Giesen Vineyard Selection Sauvignon Blanc | Marlborough NZ | 8 | 32 |
| Paracombe Sauvignon Blanc | Adelaide Hills | 8.5 | 34 |
| The Lane Block 1A Chardonnay | Adelaide Hills | | 32 |
| Paracombe Pinot Gris | Adelaide Hills | 8.5 | 34 |

Reds

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|---|--------------------|-----|----|
| Hentley Farm Estate Rosé | Barossa | 8 | 32 |
| Derwent Estate Lime Kiln Point Pinot Noir | Tasmania | | 35 |
| Chain of Fire Shiraz Cabernet | Central Ranges NSW | 6.5 | 24 |
| Paracombe Reuben Blend | Adelaide Hills | 8.5 | 34 |
| Pikes The Dogwalk Cabernet Merlot | Clare Valley | 8.5 | 34 |
| Bremerton Coulthard Cabernet Sauvignon | Langhorne Creek | 8 | 32 |
| Four in Hand Shiraz | Barossa | 8 | 32 |
| Paracombe Shiraz | Adelaide Hills | | 36 |
| Hentley Farm Estate Shiraz | Barossa | | 40 |

Beer / Cider

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| Cascade Light | | 7 |
| Hahn Superdry, Coopers Pale Ale | | 7.5 |
| Coopers Sparkling Ale, Crown Lager, James Boags Premium | | 8 |
| Heineken (Holland), Corona (Mexico), Singha (Thailand) | | 8.5 |
| Hills Cider Co. Apple or Pear | | 8.5 |

Non-Alcoholic

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| Coke, Diet Coke, No Sugar, Lift, Sprite | | 4 |
| Besa Adelaide Hills Juice - Orange, Apple, Pineapple | | 5 |
| Lemon Lime & Bitters, Soda Lime & Bitters | | 5 |
| Sparkling H2O | Sml 4.5 Lge 8 | |

Corkage 12.5 per bottle