

IN THE WOK

a choice of...

Chicken or Beef.....	14.5
Prawn.....	17
Squid.....	15
Tofu.....	13

BASIL

In the wok with fresh Thai basil, fresh chili & veg

GINGER

In the wok with fresh sliced ginger & veg

LEMONGRASS

in the wok with fresh lemongrass, kaffir lime leaf & veg

CASHEW NUTS

In the wok with Thai chili paste & veg topped with cashew nuts

COCONUT LIME

In the wok with coconut milk, kaffir lime leaf & veg

TALAY

In the wok with fresh basil, coconut milk & veg infused in a mild red curry sauce

CHILI

In the wok with our fresh black chili & veg

PEPPER CHILI GARLIC

In the wok with roasted garlic flakes, black pepper, fresh chili & veg

FRESH HERBS

In the wok with fresh herbs, coriander, basil, mint & veg

NOODLE BAR

(served with prawn, chicken and egg unless otherwise stated – noodle dishes can be made vegetarian)

SIMPLY THAI NOODLES..... 12.5

fresh flat rice noodles wok tossed with, lemongrass, chilli and basil

KWAY TEOW..... 12.5

fresh flat rice noodles with capsicum and the chef's mild spices

PAD THAI..... 12.5

rice noodles stir fried with our own tangy sweet chilli sauce

BA MEE..... 12.5

fresh yellow egg noodles cooked with a touch of oyster sauce - accompanies any meal

BANGKOK NOODLES (MEDIUM)..... 12.5

Thai favourite cooked with red curry paste

SINGAPORE NOODLES..... 12.5

vermicelli rice noodles wok tossed with curry powder

DRUNKEN NOODLES (MILD-MEDIUM). 12.5

fresh hokkien noodles with chilli & a dash of wine

RED OR GREEN CURRY NOODLES..... 12.5

yellow noodles simmered in your choice of curry sauce

MEEHOON..... 12.5

Vermicelli noodles wok tossed with lemongrass and spices

LAKSA (MEDIUM)..... 15

prawns, chicken, tofu, fishcake, yellow noodles and bean sprouts simmered in a spicy coconut broth

Simply Thai

EXPERIENCE THE DIFFERENCE

1019 NORTH EAST ROAD
RIDGEHAVEN

FULLY LICENSED AND
TAKE AWAY

Phone: 8395 0880

Gluten Free Menu

Please note each gluten free item to our friendly staff upon ordering

TRADING HOURS

LUNCH...

Thursday & Friday
12:00 – 2:30

DINNER...

Monday closed
Tuesday 5:00 - 9:30
Wednesday 5:00 - 9:30
Thursday 5:00 - 10:00
Friday 5:00 - 10:00
Saturday 5:00 - 10:00
Sunday 5:00 - 9:30

Please note Entertainment Voucher is not valid for take-away (page 3, section 13)

SOUP & ENTRÉE

CHICKEN & SWEETCORN SOUP.....6

Sweetened creamed corn served with fresh spring onion & chicken

CHICKEN & NOODLE SOUP.....6.5

Clear chicken broth with vermicelli rice noodles, veg & chicken

LETTUCE CHICKEN.....10

Wok tossed spiced minced chicken served with fresh lettuce cups

RICE (vegetarian available)

CHINESE FRIED RICE

Gluten free soy sauce base with chicken, prawn, egg & beanshoots

small....6 large....8 extra large....10

JASMINE STEAMED RICE per serve 3

COCONUT RICE per serve 3.5

GOLDEN FRIED

THAI SALT & PEPPER

Squid or Prawns lightly coated then wok tossed with the chef's spices

Squid..... 15

Prawn..... 17

SIMPLY THAI GINGER FISH..... 17.5

Deep fried fish Barramundi Fillet, topped with mushroom, carrot, capsicum, spring onion & shredded ginger

SIMPLY THAI RED CURRY FISH..... 17.5

Deep fried Barramundi Fillet served with a traditional Thai red curry sauce & fresh kaffir lime leaf

CHEF'S SPECIALS

BBQ CHICKEN (GAI YANG)15

chicken fillets marinated with coriander, garlic, kaffir lime leaves and lemongrass

BBQ COCONUT CHICKEN.....15

BBQ chicken pieces topped with our own mild coconut sauce – a very popular dish!

CRISPY BEEF.....14.5

thin slices of beef quickly fried then wok tossed with a tangy sauce

AROMATIC CURRY

GREEN CURRY

CHICKEN or BEEF....15 PRAWN.....17

Traditional Thai curry served with eggplant, bamboo shoots and basil

RED CURRY

CHICKEN or BEEF....15 PRAWN.....17

Creamy red curry infused with kaffir lime leaves

RENDANG.....15

Slow cooked cubes of beef, simmered with spices and coconut milk

KAFFIR CHILLI PRAWNS.....17

Simmered prawns with a hot coconut curry sauce and fresh lime leaves

SALADS

BBQ NOODLE SALAD

House marinated chicken sliced then mixed with fresh Thai basil, mint, coriander, salad mix & vermicelli noodles with house Thai dressing

THAI SALAD

entrée.....9 main course.....16

served with fresh salad then tossed with mint, coriander and the chef's own dressing

a choice of... **chicken, beef or prawns**

LARP MINCED CHICKEN.....10

salad of minced chicken, chilli, shallots, mint leaves, lemongrass, coriander, lime juice and cracked rice

MIXED VEGETABLES.....11

seasonal vegetables wok tossed with garlic and a dash of oyster sauce

BOK CHOY.....12

bok choy served with oyster sauce