

SOUP & ENTRÉE***

COCONUT CHICKEN SOUP (V).....	7	
TOM YUM SOUP (GF) CHICKEN.....	7	
	PRAWN.....	8
CHICKEN & SWEETCORN SOUP (GF,V).....	7	
PRAWN CHIPS	8	
<i>Giant Thai prawn chips, served with peanut sauce</i>		
SPRING ROLLS – vegetarian (3).....	12	
CHAR-GRILLED CHICKEN SATAY (3).....	12	
CHILLI SQUID	13	
<i>Squid tossed through our homemade black chilli paste</i>		
SALT & PEPPER TOFU (GF,V).....	9	
<i>Lightly battered wok tossed with garlic, pepper and spices</i>		
LETTUCE CHICKEN (GF).....	13	
<i>Wok tossed spiced minced chicken served with fresh lettuce cups</i>		
KROKET (2).....	10	
<i>Deep fried potato ball filled with chicken & carrot</i>		
PANDAN CHICKEN (3).....	13	
<i>(MAIN COURSE \$17) Char-grilled chicken wrapped in pandan leaves</i>		
ENTRÉE PLATE (2 of each).....	26	
<i>A combination of satays, kroket, spring rolls and pandan chicken</i>		

GOLDEN FRIED***

BREAD CRUMB CHICKEN	17	
<i>Crumbed Chicken breast served with our own sweet and sour sauce</i>		
THAI SALT & PEPPER (GF) SQUID....	18	
	PRAWN.....	20
<i>Lightly battered then wok tossed with garlic, pepper, lemongrass and spices</i>		

CHEF'S SPECIALS***

BBQ CHICKEN (GAI YANG)	17	
<i>marinated with coriander, garlic, kaffir lime leaves and lemongrass</i>		
BBQ COCONUT CHICKEN	18	
<i>topped with our own mild coconut sauce – a very popular dish!</i>		
CRISPY BEEF (GF).....	17	
<i>Thin slices of beef quickly fried then wok tossed with a tangy sauce</i>		
Simply Thai Ginger Fish (GF).....	21	
<i>Barramundi, topped with ginger sauce and vegetables</i>		
Simply Thai Red Curry Fish (GF).....	21	
<i>Served with Thai red curry</i>		
GAGA CHICKEN	18	
<i>Diced chicken pieces chargrilled, then simmered with chopped veg, basil and coconut milk</i>		

AROMATIC CURRY***

PENANG BEEF	17	
<i>Beef slices cooked with a ground peanut curry sauce – a Malay favourite</i>		
GREEN CURRY (GF) CHICKEN or BEEF.....	17	
	PRAWN.....	20
<i>Traditional Thai curry served with eggplant and basil</i>		
RED CURRY (GF) CHICKEN or BEEF....	17	
	PRAWN.....	20
<i>Creamy red curry infused with kaffir lime leaves</i>		
RENDANG (GF).....	18	
<i>Slow cooked cubes of beef, simmered with spices and coconut milk</i>		
KAFFIR CHILLI PRAWNS	20	
<i>Simmered prawns with a hot coconut curry sauce and fresh lime leaves</i>		

VEGETABLES & SALAD***

THAI GARDEN SALAD (YAM) (GF).....	10					
THAI SALAD (GF) <i>Served with fresh salad then tossed with mint, coriander and the chef's own dressing</i>						
	TOFU.....	14				
	CHICKEN/BEEF..	18				
	OCTOPUS...19	PRAWN.....	20			
LARP MINCED CHICKEN (GF).....	13					
<i>Salad of minced chicken, chilli, shallots, mint leaves, lemongrass, coriander and lime juice</i>						
MIXED VEGETABLES (GF,V).....	14					
<i>Seasonal vegetables wok tossed with garlic and a dash of oyster sauce</i>						
PEANUT SAUCE VEGETABLES	15					
<i>Steamed vegetables, topped with our house made peanut sauce</i>						
BOK CHOY (GF,V).....	14					
<i>bok choy served with oyster sauce</i>						
BBQ CHICKEN NOODLE SALAD (GF).....	18					
<i>Marinated chicken tossed with fresh herbs, salad and vermicelli noodles</i>						
RICE*** (vegetarian available)						
THAI FRIED RICE <i>tomato base</i>						
	Small....	8	large....	12	extra large....	14
NASI GORENG <i>spicy Indonesian fried rice</i>						
	Small....	8	large....	12	extra large....	14
CHINESE SOY FRIED RICE (GF)						
	Small....	8	large....	12	extra large....	14
JASMINE STEAMED RICE per serve.....				3.5		

FROM THE WOK***

(all wok tossed with vegetables)

choice of...

tofu.....15

chicken or beef.....17

squid.....18

prawn.....20

BASIL (GF, V)

*Wok tossed with fresh Thai basil
and roasted chilli*

GINGER (GF, V)

*Stir-fried with shredded ginger
And a touch oyster sauce*

LEMONGRASS (GF, V)

*Cooked with fresh lemongrass
and kaffir lime leaves*

CASHEW (GF, V)

*Wok tossed with roasted chilli's
then topped with roasted cashews*

COCONUT LIME (GF, V)

*Coconut milk infused with
kaffir lime leaves*

SATAY WOK

Wok tossed with our own peanut sauce

TALAY (GF, V)

*Stir fried with a mild red curry
coconut sauce*

CHILLI

House made hot black chilli paste

PEPPER CHILLI GARLIC (PCG) (GF, V)

*Roasted garlic, black pepper and a
hint of fresh chilli*

PEANUT SAUCE

Topped with our house made peanut sauce

FRESH HERBS (GF, V)

*Wok tossed with fresh coriander,
basil and mint*

NOODLE BAR***

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

SIMPLY THAI NOODLES (GF, V).....15

*Fresh flat rice noodles wok tossed
with, lemongrass, chilli and basil*

KWAY TEOW (GF, V).....15

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

PAD THAI (GF, V).....15

*Rice noodles stir fried with our own
tangy sweet chilli sauce*

BA MEE (GF).....15

*Fresh yellow egg noodles cooked with
a touch of oyster sauce*

BANGKOK NOODLES (MEDIUM) (GF).....15

*Thai favourite cooked with
red curry paste*

SINGAPORE NOODLES (GF, V).....15

*Vermicelli rice noodles wok tossed
with curry powder*

MEE JAVA.....15

*Fresh yellow egg noodles topped with
our house made peanut satay sauce*

DRUNKEN NOODLES (MILD-MED) (GF).....15

*Fresh hokkien noodles with chilli
and a dash of wine*

RED OR GREEN CURRY NOODLES (GF).....15

*Yellow noodles simmered in your
choice of curry sauce*

MEEHOON (GF, V).....15

*Vermicelli noodles wok tossed with
lemongrass and spices*

LAKSA (MEDIUM) (GF).....17

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

SIMPLY THAI

EXPERIENCE THE DIFFERENCE

**FULLY LICENSED AND
TAKE AWAY**

8395 0880

**1019 NORTH EAST ROAD
RIDGEHAVEN**

TRADING HOURS***

LUNCH...

**Thursday & Friday
12:00 – 2:30**

DINNER...

**Monday closed
Tuesday – Sunday from 5:00pm**

"Ask staff for specials"

www.simplythai.com.au

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

FOOD ALLERGIES

Please be aware that all care is taken when catering for special requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, soy, fungi and dairy products. customers requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner