

## Banquets

### FOR 2 PEOPLE \$40 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 \$45 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

<b>CHICKEN &amp; SWEET CORN SOUP (GF V)</b>	<b>10</b>
<b>CLEAR NOODLE SOUP (GF)</b> Clear chicken broth, noodles & green veg	<b>11</b>
<b>TOM-YUM SOUP (GF)</b> Thai specialty served with chicken or prawns	<b>11</b>
<b>TOM-KAH SOUP (V)</b> Coconut infused soup with basil & chicken - yum	<b>11</b>
<b>GIGANTHAI PRAWN CHIPS</b> Served with peanut sauce	<b>11</b>
<b>KROKETS</b> House made potato balls filled with spiced chicken	<b>13</b>
<b>SPRING ROLLS (V)</b> Shredded vegetables rolled by Super Jenny	<b>16</b>
<b>CHAR-GRILLED SATAYS</b> Skewered chicken pieces grilled & topped with peanut sauce	<b>16</b>
<b>PANDAN CHICKEN</b> Char-grilled chicken pieces wrapped in aromatic Pandan leaves	<b>16</b>
<b>CHILLI SQUID</b> Wok tossed with our house-made black chilli sauce	<b>17</b>
<b>CHAR-GRILLED OCTOPUS</b> Tender baby octopus marinated & char-grilled	<b>17</b>
<b>SAN CHOI BAO (GF)</b> Spiced minced chicken served with lettuce cups - a DIY experience	<b>17</b>
<b>SOFT SHELL CRAB</b> Thai spices, crispy crab and a hint of yam dressing	<b>entrée 17    main 30</b>
<b>ENTRÉE PLATE for 2</b> A combination of satays, spring rolls, krokets & pandan chicken (2 of each ... dig in) (GF) Gluten Free on request (V) Vegan on request	<b>34</b>

*Banquets / Soups and Entrées*

## *Chef's Specials* **Proof Only**

<b>CRISPY BEEF (GF)</b>	Thinly sliced crispy beef wok tossed with a tangy sauce	<b>27</b>
<b>BBQ CHICKEN</b>	Chicken marinated with ground spices then char-grilled	<b>27</b>
<b>BBQ COCONUT CHICKEN</b>	BBQ chicken topped with our delicious coconut sauce	<b>27</b>
<b>MR ONG'S</b>	Dusted chicken strips wok tossed with basil infused sweet chilli	<b>27</b>
<b>BREAD CRUMB CHICKEN</b>	Chicken breast served with a garlic sweet & sour sauce	<b>27</b>
<b>GAGA CHICKEN</b>	Chop chop BBQ chicken fillet & vegetable delight	<b>27</b>
<b>SALT &amp; PEPPER (GF)</b>	Lightly coated then wok tossed with the chef's spices	
	<b>Tofu (V) 18          Squid 27          Prawn 30</b>	
<b>GINGER FISH (GF)</b>	Barramundi fillet, fresh ginger sauce and seasonal vegetables	<b>30</b>
<b>RED CURRY FISH (GF)</b>	Barramundi fillet served with our famous red curry and lime leaf	<b>30</b>
<b>JUNGLE FISH</b>	Barramundi fillet served with pineapple & tomato in our own sweet chilli sauce	<b>30</b>
<b>LAKSA (GF)</b>	The epic Malaysian spicy coconut noodle soup	<b>23</b>

## *Wok Tossed*

**All wok tossed with seasonal vegetables**

**Tofu (V) 18          Chicken / Beef 27          Prawn 30**

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

(GF) Gluten Free on request    (V) Vegan on request

*Chef's Specials / Wok Tossed*

## Aromatic Curries

<b>RENDANG (GF)</b>	A favourite of tender beef simmered with medium spice	28
<b>RED CURRY (GF)</b>	Lime leaves simmered with coconut and red curry	<b>Chicken/Beef</b> 27 <b>Prawn</b> 30
<b>GREEN CURRY (GF)</b>	Green curry infused with basil	<b>Chicken/Beef</b> 27 <b>Prawn</b> 30
<b>PENANG BEEF</b>	Ground peanut curry - a Malaysian favourite	27
<b>KAENG KARI CHICKEN (GF)</b>	Medium spiced with yellow curry & vegetables	27

## Noodles

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

<b>PAD THAI(GF, V)</b>	Wok tossed with a tangy chilli sauce topped with crushed nuts	21
<b>BA MEE (GF)</b>	Hokkien noodles with a dash of oyster sauce	21
<b>KWAY TEOW (GF, V)</b>	Fresh rice noodles with the chef's mild herbs and spices	21
<b>DRUNKEN (GF)</b>	Hokkien noodles wok tossed with basil, chilli & sherry - spectacular flavour	21
<b>MEE JAVA</b>	Hokkien noodles topped with peanut sauce	21
<b>SINGAPORE (GF, V)</b>	Vermicelli noodles wok tossed with a signature curry flavour	21
<b>SIMPLY THAI NOODLES (GF, V)</b>	Rice noodles wok tossed with lemongrass, chilli and basil	21

## Sides

<b>THAI FRIED RICE (V)</b>		16
<b>SOY FRIED RICE (GF,V)</b>		16
<b>NASI GORENG</b>		16
<b>COCONUT RICE (GF,V)</b>		6
<b>JASMINE STEAMED RICE (V)</b>		4.5
<b>PEANUT SAUCE</b>		6
<b>MIXED SEASONAL VEGETABLES (GF)</b>		17
<b>BOK CHOY (GF)</b>		18
<b>PEANUT SAUCE VEGETABLES</b>		18
<b>PLA BEEF SALAD (GF,V)</b>	Char-grilled tossed with fresh herbs & yam dressing	<b>entrée</b> 17 <b>main</b> 27
<b>LARB CHICKEN SALAD (GF)</b>	Minced chicken in a fresh & zesty salad	18

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. Customer requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.

*Aromatic Curries / Noodles / Sides*

## Sparkling

The Lane Lois Blanc de Blancs	Adelaide Hills		<b>B</b>
The Lane Lois Blanc de Blancs 200ml	Adelaide Hills		38
Aurelia Prosecco 200ml	Australia		12
Hancock & Hancock Sparkling Shiraz 200ml	McLaren Vale		12
Hancock & Hancock Sparkling Shiraz	McLaren Vale		38

## Whites

Beach Hut Pink Moscato	Australia	<b>G</b>	<b>B</b>
Pikes Traditionale Riesling	Clare Valley	8.5	32
Gemtree Luna Crescente Fiano (Organic)	McLaren Vale	10	40
Chain of Fire Sauvignon Blanc Semillon	Western Australia	8	27
Giesen Vineyard Selection Sauvignon Blanc	Marlborough NZ	9.5	38
Paracombe Sauvignon Blanc	Adelaide Hills	10	40
Wicks Estate Sauvignon Blanc	Adelaide Hills	9.5	38
The Lane Chardonnay	Adelaide Hills	10	40
Paracombe Pinot Gris	Adelaide Hills	10	40
The Lane Pinot Gris	Adelaide Hills		38

## Reds

Hancock & Hancock Rosé	McLaren Vale	<b>G</b>	<b>B</b>
Rockford Alicante Bouchet	Barossa	9.5	38
The Lane Pinot Noir	Adelaide Hills	14	46
Hancock & Hancock Tempranillo	McLaren Vale	10	40
Bremerton Malbec	Langhorne Creek	9.5	38
Robert Oatley Signature GSM	McLaren Vale	9.5	38
Paracombe Reuben Blend	Adelaide Hills		40
Chain of Fire Shiraz Cabernet	Central Ranges NSW	8	27
Four in Hand Shiraz	Barossa	9.5	38
Paracombe Shiraz	Adelaide Hills		42
Hinton's Hundred Cabernet Sauvignon	Coonawarra	9	36
Majella The Composer Cabernet Sauvignon	Coonawarra		42

## Beer / Cider

Heineken '0' Non Alcohol			9
Cascade Light			10
Hahn Superdry, Coopers Pale Ale			11
Coopers Sparkling Ale, James Boags Premium			12
Heineken (Holland), Corona (Mexico), Singha (Thailand)			12.5
Hills Cider Co. Apple or Pear			12.5
Rekorderlig Strawberry Lime			13
Spirits available		from	13

## Non-Alcoholic

Coke, No Sugar, Sprite			5.5
Orange, Apple, Pineapple Juice			5.5
Lemon Lime & Bitters, Soda Lime & Bitters			6.5
Sparkling H2O		Sml 6 Lge	12

Public Holiday Surcharge Applies - Corkage 15 per bottle