SOUP & ENTRÉE***

COCONUT CHICKEN SOUP (V).....8

TOM YUM SOUP (GF)
CHICKEN….....8 PRAWN.……..9

CHICKEN & SWEETCORN SOUP (GF,V)….....8

PRAWN CHIPS……...…….….….....10
Giant Thai prawn chips, served with peanut sauce

SPRING ROLLS – *vegetarian* (3)…….....15

CHAR-GRILLED CHICKEN SATAY (3)….....15

CHILLI SQUID……..….....15
Squid tossed through our homemade black chilli paste

SALT & PEPPER TOFU (GF,V) ENT 10....MC 18
Lightly battered wok tossed with garlic, pepper and spices

LETTUCE CHICKEN (GF)…….....16
Wok tossed spiced minced chicken served with fresh lettuce cups

KROKET (2)…….....….....13
Deep fried potato ball filled with chicken & carrot

PANDAN CHICKEN (3)…….....15
(MAIN COURSE $18)
Char-griIled chicken wrapped in pandan leaves

ENTRÉE PLATE (2 of each)…….....…32
A combination of satays, krokets, spring rolls and pandan chicken

GOLDEN FRIED***

BREAD CRUMB CHICKEN……..….....22
Crumbed Chicken breast served with our own sweet and sour sauce

THAI SALT & PEPPER (GF)
SQUID…..23 PRAWN…….....25
Lightly battered then wok tossed with garlic, pepper, lemongrass and spices

CHEF'S SPECIALS***

BBQ CHICKEN *(GAI YANG)* …….....20
marinated with coriander, garlic, kaffir lime leaves and lemongrass

BBQ COCONUT CHICKEN…….…….....22
topped with our own mild coconut sauce – a very popular dish!

CRISPY BEEF (GF)……..... 22
Thin slices of beef quickly fried then wok tossed with a tangy sauce

Simply Thai Ginger Fish (GF)……....23
Barramundi, topped with ginger sauce and vegetables

Simply Thai Red Curry Fish (GF)……..23
Served with Thai red curry

GAGA CHICKEN…….....22
Diced chicken pieces chargrilled, then simmered with chopped veg, basil and coconut milk

AROMATIC CURRY***

PENANG BEEF……..….....22
Beef slices cooked with a ground peanut curry sauce – a Malay favourite

GREEN CURRY (GF)
CHICKEN or BEEF.....22 PRAWN……..….25
Traditional Thai curry served with eggplant and basil

RED CURRY (GF)
CHICKEN or BEEF…..22 PRAWN.…….....25
Creamy red curry infused with kaffir lime leaves

RENDANG (GF)…….....22
Slow cooked cubes of beef, simmered with spices and coconut milk

KAFFIR CHILLI PRAWNS……..…….....25
Simmered prawns with a hot coconut curry sauce and fresh lime leaves

VEGETABLES & SALAD***

THAI GARDEN SALAD (YAM) (GF)…….....12

THAI SALAD (GF)
Served with fresh salad then tossed with mint, coriander and the chef's own dressing

TOFU.....16 CHICKEN/BEEF..22

OCTOPUS...22 PRAWN.....25

LARP MINCED CHICKEN (GF)…….....15
Salad of minced chicken, chilli, shallots, mint leaves, lemongrass, coriander and lime juice

MIXED VEGETABLES (GF,V)…….....18
Seasonal vegetables wok tossed with garlic and a dash of oyster sauce

PEANUT SAUCE VEGETABLES…….…….....19
Steamed vegetables, topped with our house made peanut sauce

BOK CHOY (GF,V)……..…….....18
bok choy served with oyster sauce

BBQ CHICKEN NOODLE SALAD (GF)…….....22
Marinated chicken tossed with fresh herbs, salad and vermicelli noodles

RICE***

(vegetarian available)

THAI FRIED RICE
tomato base
Small….10 large….15 extra large…..17

NASI GORENG
spicy Indonesian fried rice
Small….10 large….15 extra large…..17

CHINESE SOY FRIED RICE (GF)
Small….10 large….15 extra large…..17

JASMINE STEAMED RICE per serve…... .4

FROM THE WOK***

(all wok tossed with vegetables)

choice of…

tofu……..18

chicken or beef……..22

squid……..23

prawn……..25

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 leafs

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)……..19
Fresh flat rice noodles wok tossed with, lemongrass, chilli and basil

KWAY TEOW (GF, V)……..19
Fresh flat rice noodles with capsicum and the chef's mild spices

PAD THAI (GF, V)……..19
Rice noodles stir fried with our own tangy sweet chilli sauce

BA MEE (GF)……..19
Fresh yellow egg noodles cooked with a touch of oyster sauce

BANGKOK NOODLES *(MEDIUM)*(GF).....19
Thai favourite cooked with red curry paste

SINGAPORE NOODLES (GF, V)……..19
Vermicelli rice noodles wok tossed with curry powder

MEE JAVA……..19
Fresh yellow egg noodles topped with our house made peanut satay sauce

DRUNKEN NOODLES*(MILD-MED)* (GF).....19
Fresh hokkien noodles with chilli and a dash of wine

RED OR GREEN CURRY NOODLES (GF)…….19
Yellow noodles simmered in your choice of curry sauce

MEEHOON (GF, V)……..19
Vermicelli noodles wok tossed with lemongrass and spices

LAKSA *(MEDIUM)* (GF)……..20
Prawns, chicken, tofu, fishcake, yellow noodles and bean sprouts simmered in a spicy coconut broth

SIMPLY THAI

FULLY LICENSED
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
Public holiday surcharge applies

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

prices subject to change, September 2025