

Thai Garden House Banquet Menu

*28 per person

Entrée

Spring Roll
Curry Puff
Dim Sim

Main Course

Chicken Pad Thai
Chicken Basil
Massaman Beef Curry
Steamed Jasmine Rice

Dessert

Ice Cream

*35 per person

Entrée

Curry Puff
Dancing Prawn
Chicken Satay Skewer

Main Course

Chilli Basil Prawn
Massaman Beef Curry
Chicken Salad
Green Curry Chicken
Steamed Jasmin Rice

Dessert

Pumpkin Slice With Ice Cream

*38 per person

Entrée

Curry Puff
Dancing Prawn
Chicken Satay Skewer

Main Course

Chicken With Oyster Sauce
Massaman Beef
Fresh Chilli Prawns
Steamed Ginger Fish
Thai Fried Rice/Steamed Rice

Dessert

Sticky Rice Custard/Ice Cream

*49 per person

Entrée

Dancing Prawns
Fish Cake
Chicken Satay Skewer
Tom Yum Prawns

Main Course

Basil Prawns
Massaman Beef
Steamed Ginger Fish
Ginger Prawns
Panang Seafood Comb
Thai Fried Rice/Steamed Rice

Dessert

Dessert Of The Day
Tea or Coffee

* Vegetarian Banquet Available @ \$30 per person

* Banquet menu is served to a minimum of 4 persons.

* No Doggy Bags *

Welcome to Thai Garden House Restaurant.



In House Policy

Group of 15 people or more must select one of our banquet options.

Variation to standard dishes will attract surcharges

Licensed Restaurant & BYO bottled wine only-Corkage \$2.5 per person

Steamed Jasmine rice \$3 per person or \$4.9 per serve

Rice Ponramai \$8.9 per serve, Coconut rice \$6.9 per serve

No individual bill issued

Credit & Debit cards payment accepted, Surcharge apply

Minimum per head charge may apply during special occasions

* Public holidays incur a 10% surcharge *

ENTRÉE

Thai Dim Sim (5pcs) 8.9

Steamed egg pastry balls filled with minced pork, marinated in Thai spices & fresh herbs, topped with garlic soy sauce.

Thai Spring Roll (4pcs) 8.9

Deep fried golden rolls filled with mixed fresh seasonal vegetables, saute with mince chicken, Thai spices and herbs, served with sweet plum sauce.

Curry Puff (4pcs) 8.9

Mince of lean beef, lightly sauté in mild curry, potato cubes, diced carrot, sweet peas and Thai herbs, deep fried, served with cucumber relish.

Stuffed Chicken Wings (2pcs) 10.9

Boneless chicken wings stuffed with minced chicken and water chestnut, sauté with mild spices and fresh herbs, deep fried, served with sweet chilli sauce.

Fish Cake (5pcs) 9.9

Patties of minced quality fish fillet, blended with chopped kaffir leaves, finely sliced green beans, Thai fresh herbs and spices, deep fried and served with sweet chilli sauce and crushed peanut.

Dancing Prawns (4pcs) 10.9

Crispy egg pastry parcel filled with black tiger prawns, deep fried, served with sweet chilli sauce.

Country Prawns (4pcs) 10.9

Tiger prawns together with mixed spices and fresh herbs steamed and served on a bed of lettuce, garnished with cucumber and tomato.

Satay Prawns on Skewer (4pcs) 10.9

Black tiger prawns marinated with Thai spices & fresh herbs, flame grilled with coconut milk, topped with Thai Garden House satay sauce.

Satay Chicken On Skewers (4pcs) 10.9

Chicken tenderloin marinated with Thai spices and fresh herbs, flame grilled with coconut milk, topped with Thai Garden House satay sauce.

Chicken Rolls Deluxe 9.9

Thai Garden House own creation of fresh rice paper rolls filled with flamed grilled marinated chicken tenderloin, lettuce and mints, served with Thai Garden House satay sauce.

Mixed Entree 12.9

One piece each of Dim sim, curry puff, fish cake, satay chicken on skewer.

Pork roll Delux 11.9

Rice Paper roll filled with grilled pork strips, rice noodle, lettuce, mint, shredded carrot and cucumber, served with tamarind and crushed peanut sauce.

Hot and Spicy Dory strips 12.9

Golden fried dory strips coated with hot & spicy mixed spices and herbs, served with honey soya and sweet chilli mayo sauce.

Fresh Spring roll with prawns 10.9

Fresh rice paper roll filled with poached shrimps, lettuce, rice noodle, mint, round bean and cucumber, served with tamarind and crushed peanut sauce.

Vegetarian Salad & Stir Fried

Yum Mixed Vegetable 16.9

Steamed variety of vegetables and beans, lightly tossed in Thai Garden House own crushed sesame, chilli & herbs dressing and fresh herbs (warm salad).

Mixed Vegetable 16.9

Wok fried mixed vegetables and bean sprouts in light soy, oyster sauce and mild spices.

Basil Vegetables Stir Fried 16.9

Wok fried combination seasonal vegetable with Thai Garden House fresh hot chilli paste and chopped Thai sweet basil.

Praram Vegetable 16.9

Steamed green vegetables and round beans, topped with Thai Garden's peanut sauce, sprinkled with roasted sesame seeds.

Cashew Nut Tofu 17.9

Stir fried Tofu with roasted sweet chilli jam, mixed vegetables, topped with roasted cashew nuts.

Vegetable Curry Pot

Jungle Curry Vegetable 16.9

Combination of vegetables simmered in aromatic Jungle Curry broth WITHOUT coconut cream, green pepper corn, thickened with roasted grounded rice, topped with Thai sweet basil.

Green Curry Vegetable 16.9

Combination of vegetables in very hot Thai Garden House own Green Curry, topped with Thai sweet basil.

Chou Chee Vegetable 16.9

Combination of vegetables in Thai Garden's medium hot thick Chou Chee curry, topped with Kaffir lime leaves

Rice and Noodle

Pad Thai Vegetable 15.9

Stir fried rice noodle, egg and seasonal vegetables with mild spices topped with bean sprouts and crushed roasted peanut.

Dark Soy Noodle(Pad See Eew) 16.9

Stir fried flat rice noodle with egg and dark soy sauce, mild spices and seasonal vegies. Topped with a dash of garlic oil and chopped fresh herbs.

Chili Basil Noodle 16.9

Fresh thick noodle sauté with spicy homemade fresh chilli paste, mixed vegetables & Thai basil

Fried Rice Vegetable 14.9

Sir-fried steamed jasmine rice with egg, seasonal vegetable and mild spices, served with sliced fresh tomatoes and cucumber.

Steamed Jasmine Rice \$3/person or \$4.9/serve

Steamed long grain jasmine rice, served fresh.

Rice Ponramai 8.9 per serve

Thai Garden House chef special steamed Jasmine rice with dried fruits, nuts and mild spices.

Coconut Rice 6.9 per serve

In-house policy

On-Licence Restaurant, BYO Wine Only
Corkage \$2.5 per person

*Extra: veggies, tofu, mushroom \$1, cashew nut \$2, meat \$3, prawn \$2/pc

Burning Work Stir-fried

Basil Stir fried: Chicken or Beef 18.5 Prawn 19.9 Lamb 19.5

Basil wok stir fried, flavoured with our own HOT fresh chilli paste and a hint of sweetness of oyster sauce, accompany your chosen meat, tiger prawns or sliced lamb back strap including capsicum, onion wedges and carrots, finished with Thai Sweet Basil.

Cashew Nut Stir Fried: Chicken 19.5 Pork 19.5 Prawn 20.9

Your choice of sliced chicken breast fillet, sliced lean pork or tiger prawns stir fried with roasted chilli jam, onion wedges, capsicum and fresh herbs, topped with roasted cashew nuts.

Garlic Stir Fried: Chicken 18.5 Pork 19.5 Prawn 19.9 Lamb 19.5

Choose sliced chicken breast fillet, sliced lean pork, tiger prawns or sliced lamb back strap wok stir fried with fresh crushed garlic and mild spices, served on bed of vegetables, topped with chopped coriander and shallots.

Stir Fried with Oyster Sauce: Chicken 18.5 Beef 18.5

Choose sliced chicken breast fillet or sliced topside steak stir fried with oyster sauce, bean sprouts, broccoli and carrots, finished with dash of sesame oil.

Satay Chicken 19.5

Wok fried sliced chicken fillet topped with Thai Garden House own golden peanut sauce and sesame seeds.

Fresh Chilli Beef 18.5

Wok stir fried sliced topside steak with fresh chilli paste, onion wedges, carrots, capsicum, celery and fresh herbs.

Ginger Pork 19.5

Sliced lean pork fillet stir fried with fresh ginger root, fungus mushroom & capsicum, shallots & coriander leaves, flavoured with a touch of sweet soya sauce.

Orange Pork 19.5

Sliced lean pork fillet stir fried with onion wedges, sweet chilli jam, orange segments and fresh herbs. Topped with roasted peanuts.

Phuket Pork Belly 19.5

Wok stir fried bite size crispy pork belly with fresh hot chilli paste, onion wedges, vegetables, green pepper corn, capsicum, wild ginger root strips and Thai sweet basil.

Honey Soy Duck 18.9

Boneless duck slices wok stir fried with dark honey soy sauce, onion and mushroom, served on steam green vegetable, topped with coriander and crispy fried duck skin.

Phuket Duck 18.9

Boneless duck stir fried with our fresh VERY HOT chilli paste, onion wedges, green vegetables, green pepper corn, wild ginger root strips and Thai sweet basil, topped with crispy fried duck skin.

Satay Lamb 19.5

Wok grilled sliced back strap lamb fillet on bed of steamed green vegetables, topped with our own unique golden peanut sauce and roasted sesame seeds.

Ginger Prawns 19.9

Tiger prawns stir fried with ginger root strips, black fungus mushroom and capsicum garnished with shallots.

Fresh Chilli Tiger Prawns 19.9

Wok stir fried Tiger prawns with fresh HOT chilli paste, onion, carrot, capsicum, celery finished with oyster sauce.

Lemon Tiger Prawns 19.9

Tiger prawns stir fried with onion wedges, roasted chilli jam, shallots, fresh lemon slices topped with roasted peanuts.

Prawns Rod Dee 19.9

Pan fried Tiger prawns in dried sweet curry and fresh crushed garlic, chopped spring onions, celery and coriander.

***Extra: veggies, tofu, mushroom \$1, cashew nut \$2, meat \$3, prawn \$2/pc**

Garlic Seafood Combo 22.5

Combination seafood stir fried with fresh crushed garlic and mild spices served on vegetables, finished with chopped shallots and coriander.

Oyster Seafood Comb 22.5

Combination seafood stir fried in oyster sauce, broccoli, carrot, onion wedges and mild spices, finished with a dash of sesame oil.

Sizzling Seafood Combo 23.9

Combination seafood wok stir fried with fresh Hot chilli paste, onion wedges, carrot, celery, capsicum and Thai basil served in a hot skillet.

Fish

Sweet & Sour Fish 19.9

Golden tempura fish fillet, topped with seasonal fruit salad and Thai herbs, sauté in chef special sweet and sour sauce

Steamed Ginger Fish (Barramundi 22.5) (Basa 18.9)

Steamed fish fillet with ginger root strips, onion slices and fresh herbs, garnished with spring shallots.

Steamed Lemongrass Fish (Barramundi 22.5) (Basa 18.9)

Steamed fish fillet with aromatic lemongrass, garden herbs and dash of chilli.

Chilli Flounder 25.9

Crispy *whole* flounder topped with Thai Garden House fresh chilli & lime sauce.

Snapper with Garlic and Pepper Sauce 32.9

Deep fried *whole snapper* topped with garlic and pepper sauce and chopped fresh herbs.

Authentic Curry Pot

Jungle Curry Pork 19.5

Sliced lean pork cooked in traditional spicy hot-clear curry **without** coconut milk, green pepper corns, grilled Thai herbs and grounded roasted rice, topped with Thai basil.

Yellow Curry Pork 19.5

Sliced lean pork in medium hot yellow curry, thickened with potatoes, cauliflower, onion and fresh tomato.

Green Curry Chicken 18.5

Slices of chicken fillet and fresh seasonal vegetables, cooked in Thai Garden House **VERY HOT** green curry sauce.

Massaman Curry Chicken 18.5

Sliced chicken breast fillet in medium hot massaman curry, potatoes and onion wedges topped with oven roasted peanut.

Panang Chicken 18.5

Slices of chicken fillet and fresh kaffir lime leaves, carrot and baby corn gently stewed in thick medium hot Panang curry.

Red Curry Beef 18.5

Slices of topside steak and fresh seasonal vegetables cooked in Thai Garden House medium Hot red curry.

Massaman Curry Beef 19.9

Chunky cut top side steak, potatoes, onion, gently stewed in aromatic sweet massaman curry, a touch of peanut paste & garnished with roasted peanuts.

Yellow Curry Duck 18.9

Sliced boneless duck in medium hot yellow curry, seasonal vegetables, topped with chopped fresh tomato.

Green Curry Duck 18.9

Sliced boneless duck in Thai Garden House **very hot** green curry, seasonal vegetables and fresh basil.

Panang Lamb Curry 19.5

Pan grilled lamb fillet and steamed vegetables topped with Panang curry.

Prawns Non Tom 19.5

Tiger prawns, baby corn, carrot and fresh kaffir lime leaves strips simmered in Thai Garden House medium-mild curry

Fish Non Tom (Barramundi 22.5) (Basa 18.9)

Steamed fish fillet with kaffir lime leaves simmered in Thai Garden House medium-mild curry.

Hor Moke Seafood Comb 22.5

Combination seafood sauté in thick mild curry and fresh herbs, garnished with kaffir leaves.

***Extra: veggies, tofu, mushroom \$1, cashew nut \$2, meat \$3, prawn \$2/pc**

prawns or seafood finish with oyster sauce and Thai sweet basil.

Rice and Noodle

Pad Thai Chicken 15.9

Stir-fried rice noodle, egg, sliced chicken breast fillet, crushed peanut, shallots flavoured with tamarind and tomato paste, garnished with bean sprouts.

Pad Thai Prawns 16.9

Stir-fried rice noodle with tiger prawns, egg, crushed peanut, shallots flavoured with tamarind and tomato paste, garnished with bean sprouts.

Hang Over Noodle 17.9

Stir-fried rice noodle with combination of beef, pork, chicken fillets and egg cooked in VERY HOT chilli paste and fresh basil, garnished with bean sprouts.

Chilli Basil Noodle - Meats or Prawns 17.9 Seafood Comb 22.9

Fresh thick noodle sauté with spicy homemade fresh chilli paste, mixed vegetables and your chosen meat, prawns or seafood finished with oyster sauce and Thai sweet basil.

Pad See Eew Meats or Prawns 17.9, Seafood 22.9

Stir fried fresh thick rice noodle with egg, vegetables, dark soya sauce, fresh herbs, mild spices and your choice of meat or seafood.

Chicken Fried Rice 15.9

Stir fried steamed jasmine rice with chicken fillets, mild spices and fresh herbs, garnished with sliced tomato and cucumber.

Prawns Fried Rice 16.9

Stir-fried steamed jasmine rice with tiger prawns, mild spices and fresh herbs, garnished with sliced tomato and cucumber.

Steamed Jasmine Rice 3 *per person* or 4.9 *per serve*

Rice Ponramai 7.9 *per serve*

Thai Gardens chef's special steamed Jasmine rice with dried fruits, nuts and mild spices.

Coconut Rice 6.9 *per serve*

Steamed jasmine rice with coconut cream, sultana and a hint of sweet.

Thai Garden House Golden Satay Sauce 4.9

A side dish of our very tasty and most popular Chef special creation of golden creamy satay sauce.

Vegetarian Entrée

Tempura Vegetables 8.9

Deep fried variety of cut seasonal vegetable dipped in coconut batter, served with sweet chilli sauce.

Fresh spring Roll 8.9

Fresh rice paper rolls filled with cucumber, round beans, shredded lettuce and mixed fresh mints and rice noodle, served with special tamarind puree dip.

Vegetarian Spring Rolls 8.9 (Deep Fried)

Sauté shredded seasonal vegetables with mild spices and fresh herbs wrapped in spring roll crisp, deep fried, served with plum sauce.

Deep-Fried Tofu 9.9

Golden deep-fried tofu topped with Thai Garden's peanut sauce, sprinkled with roasted sesame seeds.

Soup

Tom Jud Vegetable 8.9

Seasonal vegetables in vegetable broth, fresh herbs topped with dash of fried garlic.

Tom Yum Mushroom 8.9

Sliced button mushroom in hot and spicy sour soup, flavoured with lemon grass, galangal root, lemon juice and Kaffir lime leaf.

Tom Kha Mushroom 8.9

Sliced button mushroom in coconut milk soup, flavoured with fresh galangal root, tamarind puree and chopped spring onion.

***Extra: veggies, tofu, mushroom \$1, cashew nut \$2, meat \$3, prawn \$2/pc**

SOUP

Tom Kha Vegetables 8.9

Seasonal vegetables cooked in coconut milk soup, flavoured with fresh galangal root, tamarind and spring onion.

Tom Yum: Chicken - E 9.9 M 18.5, Prawns - E 10.9 M 19.5, Seafood Combo - E 12.9 M 22.9

Flavoursome spicy and tangy soup flavoured with lemongrass, galangal root, lemon juice, kaffir lime leaf, topped with button mushroom, tomato cubes, coriander and chopped shallots.

Tom Kha: Chicken - E 8.9 M 17.5, Prawns - E 9.9 M 18.9, Seafood Combo - E 12.9 M 21.9

Your choice of sliced chicken breast fillet, meat, prawn or seafood combination in creamy cocconut soup flavoured with galangal root, tamarind, button mushroom, tomato, chopped corriander and shallots.

BBQ

BBQ Prawns 19.9

Marinated Tiger Prawns, served with fresh chilli sauce and sliced tomato and cucumber.

BBQ Chicken 18.9

BBQ marinated hot & spicy chicken thigh fillets served with sweet chilli sauce, sliced tomato and cucumber.

Crispy Quails 18.9

Crispy deep fried quails marinated in mixed Thai spices, served with fresh chilli lime sauce.

Crying Tiger 18.9

Pan fried strips of topside steak with lemongrass, chilli and herbs, serve with chilli lime sauce, sliced tomato and cucumber.

Salads

Chicken or Beef Salad 18.5

Work grilled sliced chicken fillet or work grilled sliced topside steak tossed with finely sliced ginger, red onion, cucumber & tomato cubes, flavoured with lemon juice, chilli jam, mints, spring onion and coriander.

Medium Rare Beef Salad 18.9

Slices of topside steak cooked medium rare tossed with roasted chili jam, chilli flake, lemon juice, lemongrass, mints and roasted grounded rice, served with lettuce, cucumber and tomato.

Larb: Chicken or Beef 18.5 Pork 19.5

Youre choice of minced chicken breast fillet or minced rump steak or minced lean pork, Larb is Thai traditional style hot and spicy salad, tossed with mints, red onion, chopped shallots, roasted grounded rice, dried chilli flakes, lemon juice, coriander and finely sliced kaffir lime leaf.

Prawn 20.9 Squid 18.9 Seafood 23.9

Poached squids, prawn or seafood with celery, red onion, lemongrass and fresh herbs tossed with ginger, chilli lime dressing, topped with cashew nut.

Duck Oh Duck 18.9

Shredded boneless duck with sliced granny smith apple, Thai herbs & mints, lemon chilli dressing garnished with roasted cashew nuts and crispy fried duck skin.

Yum Barramundi 22.5

Deep fried barramundi fillet strips topped with salad of sliced Granny Smith apple or green mango (seasonal), red onion, Thai fresh herbs and fresh hot chilli lime fish sauce dressing.

***Extra: veggies, tofu, mushroom \$1, cashew nut \$2, meat \$3, prawn \$2/pc**

****Gluten Free options available on some of our dishes. Please enquire with us****