

Banquet Menu

***Banquet menu is served to a minimum of 4 persons.**
Substitute Dessert for Deep Fried Ice Cream or
Fried Gaytime Ice Cream for \$4 extra

***42 per person**

Entrée

Spring Roll Chicken
Curry Puff Beef
Satay Chicken Skewer

Main Course

Thai Basil Stir Fried Chicken
Massaman Curry Beef
Green Curry Chicken
Steamed Jasmine Rice

Dessert

Honey Comb Banana & Ice Cream

***57 per person**

Entrée

Fish Cake
Dancing Prawn
Satay Chicken Skewer

Main Course

Yum Barramundi
Massaman Curry Beef
Lemon Tiger Prawn
Panang Curry Chicken
Tom Yum Fried Rice Chicken
Steamed Jasmine Rice

Dessert

Deep Fried Golden Gaytime



***47 per person**

Entrée

Curry Puff Beef
Dancing Prawn
Satay Chicken Skewer

Main Course

Prawns with Cashew Nut Stir Fried
Massaman Curry Beef
Green Curry Chicken
Thai Fried Rice Chicken
Steamed Jasmine Rice

Dessert

Pumpkin Slice with Ice Cream

***40 per person (Vegetarian)**

Entrée

Tempura Vegetables
Vegetable Curry Puff
Vegetable Spring Roll

Main Course

Cashew Nut Tofu Stir Fried
Basil Stir Fried Vegetables
Green Curry Vegetables
Chili Basil Noodle
Steamed Jasmine Rice

Dessert

Honey Comb Banana & Ice Cream





WELCOME TO THAI GARDEN HOUSE RESTAURANT

In House Policy

A Banquet / set menu is required for a group of 15 or more guests. Variation to standard dishes will attract surcharges.

Licensed restaurant & BYO bottled wine only.
Corkage \$4 per person.

Credit & debit card payments accepted.
A merchant fee applies.

Public holidays incur a 10% surcharge.

Please speak to our team of your allergies concern.

Prices are subject to change without prior notice.

Please pay at your table.

Extras:

Vegetable, Tofu, Mushroom 1.6


Chicken, Beef, Pork 4


Cashew Nut, Egg 2.5

Prawn 2/pc

Pork Belly or Duck 6

Takeaway Container .50c

 @thaigardenhouse

 @thaigardenhouse

Digital Menu



Entrée

Prawn in Betel Leaves (Miang Kham) (4pcs) 15.5

Lime, ginger, peanut, fresh garden herbs & roasted coconut on fresh homegrown betel leaf, topped with poached prawn & tangy homemade dressing.

Thai Spring Rolls (4pcs) 11.5

Homemade deep fried golden rolls filled with mixed fresh seasonal vegetables, sautéed with minced chicken, served with sweet plum sauce.

Curry Puff Beef (4pcs) 12.5

Homemade minced beef, lightly saute in mild curry, potato, carrot, sweet peas and Thai herbs, deep fried, served with cucumber relish.

Stuffed Chicken Wings (2pcs) 12.9

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

Thai Dim Sim (5pcs) 13.9

Homemade steamed egg pastry balls filled with minced pork, water chestnut, Thai spices & fresh herbs, topped with garlic soy sauce.

Dancing Prawns (4pcs) 14.9

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

Salt and Pepper Squid 15.9

Fried lightly battered calamari tossed with salt, cracked pepper, garlic, fresh chilli and herbs.

Homemade Prawn Cakes 14.9 (4pcs) GF

Homemade patties of prawn and fish meats, spices and fresh herbs.

Satay Chicken Skewers (4pcs) 13.9 GF

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

Herbal Prawns (4pcs) 15.9

Prawn, glass noodle and fresh herb salad, served in crispy wonton shells.

Pork Roll Deluxe 14.9 GF

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

Hot and Spicy Barramundi Strips (5pcs) 16.9

Golden fried Barramundi strips coated with hot & spicy mixed spices, served with sweet chilli mayo sauce.

Fresh Spring Roll with Prawns (4pcs) 14.9 GF

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

Mid Wings Chicken (4pcs) 11.9 GF

Crispy fried marinated chicken mid wings.



Soups

Chicken Small 13.9 / Large 22.9

Prawn Small 14.9 / Large 25.9

Seafood Combo Small 15.9 / Large 26.9

Tom Yum

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

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

Fisherman Seafood Combo 26.9

Mixed seafood in clear, spicy and tangy soup flavoured with lemongrass, ginger, fresh chilli & herbs. Spicy

Thai Garden House Laksa

Veg 21.9 / Chicken 22.9 / Beef or Pork 23.9 / Prawn 25.9 / Seafood 26.9

Vegetables, rice vermicelli and egg noodles in medium spicy homemade coconut curry flavoured with galangal and fresh curry leaves.

Beef Boat Noodle Soup 23.9

Traditionally served out of the boats in the canals of Bangkok, this tasty rice and beef noodle soup is flavoured with beef broth, spices and fresh herbs, topped with pork crackers.

BBQ & Deep Fried

Grilled Black Tiger Prawn 26.9

Grilled black Tiger Prawns served with salad and house made fresh chilli sauce

Crispy Quails 23.9

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

Crying Tiger 24.9

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

Homemade Pork Sausages 23.9

Homemade pork sausages flavoured with red curry paste, spices and fresh herbs.

Salt & Pepper Soft Shell Crab 26.9

Lightly fried soft shell crab tossed with garlic, cracked pepper, cut chilli and fresh herbs.

Larb Chicken Wings 23.9

Crispy fried chicken wings tossed with spices and fresh herbs



Salads

Green Papaya Salad

Plain 19.9 / Crispy Pork Belly 25.9

Barramundi fillet or Soft Shell Crab 27.9

A unique and very popular fresh and spicy salad, with red chilli, palm sugar, shredded green papaya, carrots, fresh tomato, green bean, lime, fish sauce and roasted peanuts.

Grilled Chicken Salad 22.9 /

Grilled Beef Salad 23.9

Wok grilled chicken breast fillet or topside steak tossed with ginger, red onion, cucumber & tomato, flavoured with lemon juice, chilli jam, mints, spring onion and coriander.

Larb-Thai Traditional Salad

Chicken 21.9, Beef or Pork 23.9 / Duck 26.9

Minced Pork, Chicken, Beef or coarsely chopped duck in traditional hot and spicy salad tossed with rice powder, chilli flakes, lemon juice, red onion and fresh herbs.

Duck Oh Duck 25.9 (House Specialty)

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

Naam Khao 23.9

Crispy rice tossed with cured pork sausage (naam) fresh Thai herbs, peanut and roasted coconut.

Fish

Steamed Ginger Fish Barramundi 25.9

Basa 21.9

Steamed fish fillet with ginger root strips, onion slices and fresh herbs, served on a bed of steamed vegetables.

Steamed Lemongrass Fish Barramundi 25.9

Basa 21.9

Steamed fish fillet with aromatic fresh lemongrass, garden herbs and a dash of chilli, served on a bed of steamed vegetables.

Chilli Whole Barramundi 42.9

Crispy fried whole Barramundi topped with Thai Garden House fresh chilli & lime sauce.

Snapper with Garlic and Pepper Sauce 49.9

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

Yum Barramundi 25.9

Deep fried Barramundi fillet strips topped with salad of sliced granny smith apple, red onion, Thai fresh herbs and fresh hot chilli lime fish sauce dressing.

Phuket Barramundi 25.9

Fried Barramundi fillet topped with chef special sauce flavoured with red wine, green peppercorn, diced onion, capsicum and fresh herbs.

Barramundi Basil Sauce 25.9

Golden fried Barramundi fillet strips topped with chefs special spicy basil sauce and fried basil.



Burning Wok Stir Fried

Vegetables 21.9/ Vegetable & Tofu 23.5

Chicken 22.9

Beef OR Pork 23.9

Prawn / Duck / Crispy Pork Belly 25.9

Lamb or Seafood Combo 26.9

Thai Basil Stir Fried

Wok stir fried, flavoured with our spicy fresh chilli paste and a hint of sweetness of oyster sauce, capsicum, onion, bamboo shoot and carrot, finished with Thai holy basil.

Garlic Stir Fried

Wok stir fried with fresh crushed garlic and pepper, served on a bed of vegetables, topped with coriander and shallots.

Oyster Stir Fried

Flavoursome stir fried with onion, bean sprouts, mixed vegetables and oyster sauce, finished with a dash of sesame oil.

Satay

Your chosen protein stir fried with vegetables, topped with our homemade golden satay sauce and sesame seeds.

Ginger Stir Fried

Stir fried with ginger strips, wood ear mushrooms, capsicum, onion and shallots flavoured with a touch of sweet soya sauce and fermented soy bean.

Kaffir Lime and Ginger Stir Fried

Wok stir fried with onion, broccoli, green beans, peppercorn and wild ginger, flavoured with red curry paste and kaffir lime leaves.

Cashew Nut Stir Fried 23.9

Sliced chicken breast fillet stir fried with roasted chilli jam, onion wedges, mixed vegetables, topped with roasted cashew nuts. Also available with other types of protein at extra cost.

Sizzling Seafood Combo 28.9

Combination seafood stir fried with onion, fresh chilli paste, celery, carrot and capsicum, flavoured with oyster sauce and Thai basil. Served in a hot skillet.

Orange Pork 24.9

Sliced lean pork stir fried with onion wedges roasted chilli jam, orange segments and vegetables, topped with roasted peanuts.

Phuket Pork Belly 25.9

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

Honey Soy Duck 25.9

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

Phuket Duck 25.9

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.

Lemon Tiger Prawns 25.9

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

Crispy Chilli Jam Chicken 24.9

Golden fried sliced chicken breast fillet tossed in chef's special medium chilli sauce, garnished with fried basil and cracked pepper.



Authentic Curry Pot

Vegetables 21.9

Vegetables & Tofu 23.5

Chicken 22.9

Beef / Pork 23.9

Prawn / Duck / Fish 25.9

Seafood Combo 26.9

Green Curry

Very spicy Green curry flavoured with green chilli paste, coconut milk and Thai basil and mixed vegetables.

Jungle Curry

Traditional hot and spicy curry (no coconut milk) flavoured with grilled herbs, wild ginger, green pepper corn, grounded rice powder and Thai basil.

Yellow Curry

Delicious light and mild coconut curry with a hint of turmeric, potato, cauliflower, tomato and fresh herbs.

Panang Curry

Your chosen protein together with carrots and baby corn, simmered in medium / mild Panang curry flavoured with kaffir lime leaves and coconut milk.

Red Curry

Your chosen protein and mixed vegetables in medium spiced red curry, flavoured with coconut milk and Thai basil.

Massaman Curry (Beef only) 25.9

Chunky diced beef, slow cooked in mild aromatic massaman curry paste and potato, thickened with peanut butter and coconut milk.

Ob Gai - Country Style Spiced Curry 26.9

House specialty of braised chicken thigh fillets rolled in homemade herbs and spice blend and Thai basil.

Hot & Spicy Fresh Curry Leaves Lamb Shank 26.9

House Specialty, tender stewed lamb shank with hot & spicy curry sauce and diced vegetables, flavoured with fresh curry leaves.

Lamb Shank & Chickpeas 26.9

Tender lamb shank in mild coconut curry flavoured with peanut butter, coconut milk, thickened with chickpeas.

Hormoke Seafood Combo 26.9

Combination seafood saute in mild thick mild curry, egg, kaffir lime leaves and fresh herbs.

Braised Pork Belly 26.9

Braised pork belly with herbs and mild spices, served on steamed vegetables.



Rice & Noodle

Vegetables 19.9

Vegetables & Tofu 21.5

Chicken / Beef / Pork 20.9

Prawn 23.9

Duck / Crispy Pork Belly 25.9

Seafood Combo 26.9

Pad Thai Noodle

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

Pad See Eew Noodle

Stir fried fresh thick rice noodle with egg, vegetables, dark soy sauce, fresh herbs.

Pad Kee Mao Noodle (Chilli Basil Noodle)

Fresh thick noodle saute with spicy homemade fresh chilli paste, peppercorn vegetables, oyster sauce and Thai sweet basil.

Thai Garden House Fried Rice

Stir fried steamed jasmine rice with egg, shrimp oil and mild spices.

Tom Yum Fried Rice

Thai Fried Rice flavoured with Tom Yum paste, egg, vegetables, topped with kaffir lime leaves and lemongrass.

Chilli Basil Fried Rice

Steamed Jasmine rice, egg and vegetables stir fried with our hot chilli paste, peppercorn and Thai Basil.

Hangover Noodle 24.9

Stir fried thin rice noodle with combination of beef, pork, chicken slices and egg cooked in a Very Spicy chilli paste and fresh basil.

Rice Ponramai 14.9 per serve

Thai Garden's specialty - steamed jasmine rice with dried fruits and nuts.

Coconut Rice 8.9 per serve

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

Steamed Jasmine Rice - Small 3.9 / Large 6.9

Roti Bread 7.9 per serve

Steamed Garden Vegetables 12.9

Homemade Side Satay Sauce 5.9

Extra Tofu 1.6

Extra Egg or Cashew Nut 2.5



Vegetarian Entree

Vegetarian Curry Puffs 12.9

Homemade golden fried puff pastry filled with potato, peas and carrot, saute in mild spices and herbs.

Tempura Vegetables 13.9

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

Fresh Spring Roll 12.9

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

Vegetarian Spring Rolls 11.9 (Deep Fried)

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

Deep-Fried Tofu & Satay Sauce 13.9

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

Salt and Pepper Tofu 14.9

Lightly fried tofu tossed with salt, cracked pepper, garlic, chilli and fresh herbs.

Vegetarian Salad & Stir Fried

Yum Vegetables 21.9

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

Mixed Vegetables Stir Fry 21.9

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

Basil Vegetables Stir Fried 21.9

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

Satay Vegetable 21.9

Mixed vegetables and round beans, topped with Thai Garden's Satay sauce, sprinkled with roasted sesame seeds.

Cashew Nut Tofu 23.5

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

Vegetarian Soup

Tom Jeud Vegetables 12.9

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

Tom Yum Vegetables or Mushrooms 12.9

Button mushrooms or vegetables in hot, spicy and tangy soup, flavoured with lemongrass galangal, lemon juice and kaffir lime leaves.

Tom Kha Vegetables or Mushrooms 12.9

Mushrooms or vegetables in coconut milk soup, flavoured with fresh galangal root, tamarind purée and chopped spring onions.





THAI GARDEN HOUSE RESTAURANT

Vegetarian Curry Pot

Jungle Curry Vegetables 21.9

Mixed vegetables in a spicy curry broth (no coconut cream) flavoured with roasted curry paste, green pepper corn, thickened with roasted rice powder, finished with Thai sweet basil.

Choo Chee Vegetables 21.9

Mixed vegetables in Thai Garden's medium hot thick coconut flavoured Choo Chee curry, topped with Kaffir lime leaves.

Green Curry Vegetables 21.9

Vegetables in SPICY Thai Garden House own green curry, flavoured with coconut milk and Thai Basil.

Yellow Curry 21.9

Delicious light and mild coconut curry with a hint of turmeric, potato, tomato and fresh herbs.

Vegetarian Rice and Noodle

Pad Thai Vegetable 19.9

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

Pad See Eew 19.9

Stir fried flat rice noodle with egg and dark soy sauce, mild spices and seasonal vegetables, topped with chopped fresh herbs.

Basil Noodle (Pad Keemao) 19.9

Fresh thick noodle saute with spicy homemade fresh chilli paste, peppercorn, mixed vegetables & Thai basil.

Chilli Basil Fried Rice 19.9

Stir fried steamed jasmine rice with egg, seasonal vegetables, chilli paste, peppercorn and Thai basil.

Thai Fried Rice Vegetable 19.9

Stir fried steamed jasmine rice with egg, seasonal vegetables and mild spices.

Rice Ponramai 14.9 per serve

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

Coconut Rice 8.9 per serve

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

Steamed Jasmine Rice - Small 3.9 / Large 6.9

Roti Bread 8.9 per serve

Steamed Garden Vegetables 12.9

Homemade Side Satay Sauce 5.9

Extra Tofu 1.6 / Egg or Cashew Nut 2.5