

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**

***44 per person**

Entrée

Spring Roll Chicken
Curry Puff Veg
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



***50 per person**

Entrée

Curry Puff Beef
Dancing Prawn (I)
Satay Chicken Skewer

Main Course

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

Dessert

Pumpkin Slice with Ice Cream

***59 per person**

Entrée

Fish Cake
Dancing Prawn (I)
Satay Chicken Skewer

Main Course

Yum Barramundi (I)
Massaman Curry Beef
TGH Lemon Prawn (I)
Panang Curry Chicken
Tom Yum Fried Rice Chicken
Steamed Jasmine Rice

Dessert

Deep Fried Golden Gaytime

Seafood of Origin:
A-Australian / I-Imported / M-Mixed

***42 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
Pad See Eew 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.

Public holidays incur a 10% surcharge.

Please speak to our team of your allergies concern.

Prices are subject to change without prior notice.

10% Surcharge on Sundays

Extras:

Vegetable, Tofu, Mushroom 1.9

Chicken, Beef, Pork 4

Cashew Nut, Egg 2.9

Prawn 2/pc

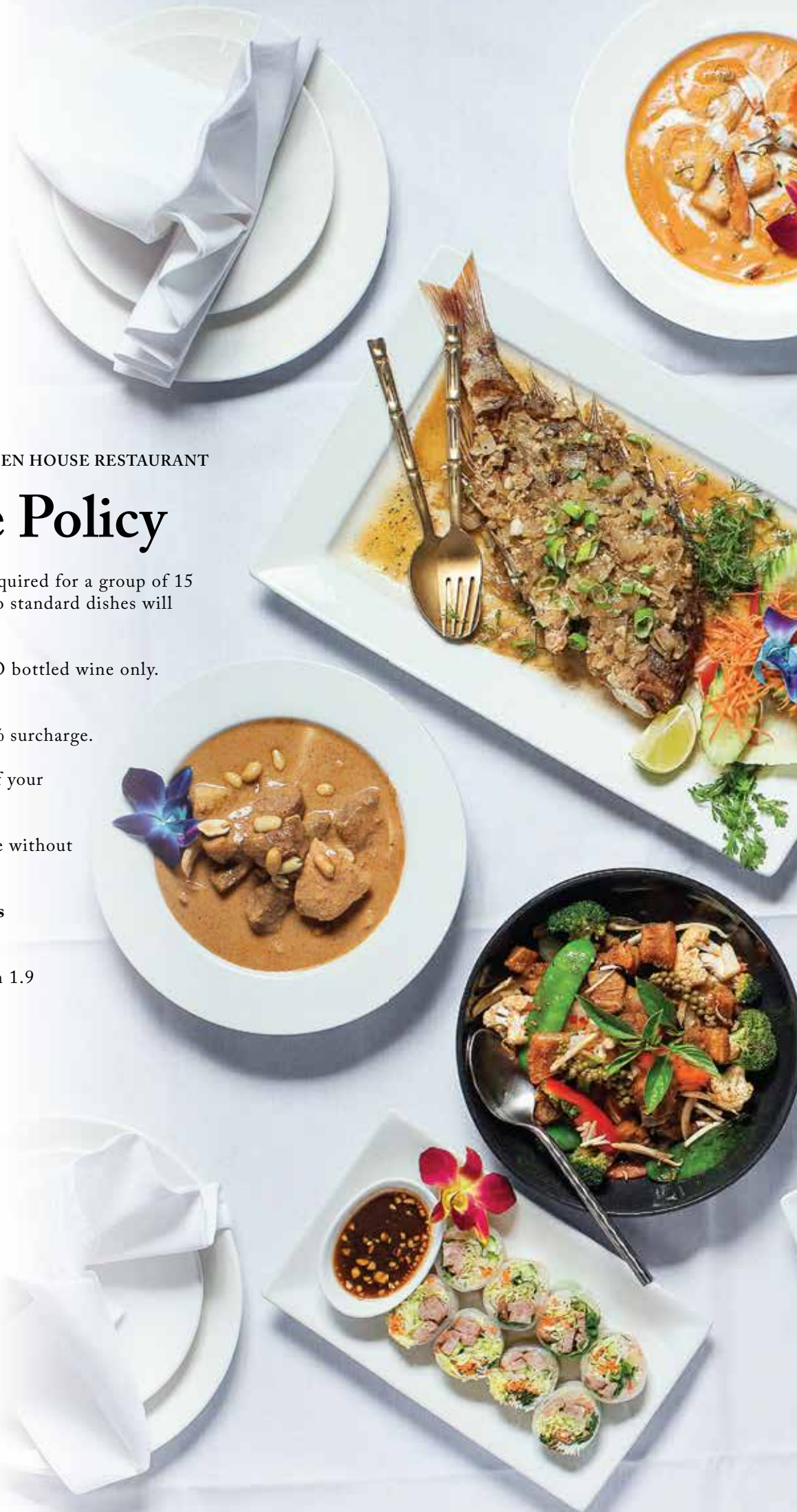
Pork Belly or Duck 6

Takeaway Container .50c

 @thaigardenhouse

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Digital Menu



Entrée

Prawn in Betel Leaves (I) (Miang Kham) (4pcs) 16.9

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

Thai Spring Rolls (4pcs) 13.9

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

Curry Puff Beef (4pcs) 14.9

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) 13.9

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) 15.9

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

Dancing Prawns (I) (4pcs) 16.9

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

Salt and Pepper Squid (I) 17.9

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

Homemade Prawn Cakes (I) 16.9 (4pcs) GF

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

Satay Chicken Skewers (4pcs) 15.9 GF

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

Herbal Prawns (I) (4pcs) 16.9

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

Pork Roll Deluxe 16.9 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 (I) (5pcs) 17.9

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

Fresh Spring Roll with Prawns (I)(4pcs) 16.9 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) 13.9 GF

Crispy fried marinated chicken mid wings.

Seafood of Origin: A-Australian / I-Imported / M-Mixed



* Most main dishes can be made Gluten Free on request

Soups

Chicken Small 15.9 / Large 25.9

Prawn (I) Small 16.9 / Large 28.9

Seafood Combo (I) Small 17.9 / Large 30.9

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 (I) 30.9

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

Thai Garden House Laksa

Veg 22.9 / Chicken, Beef or Pork 25.9 / Prawn (I) 28.9 / Seafood (I) 30.9

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

Beef Boat Noodle Soup 25.9

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

BBQ & Deep Fried

Grilled Black Tiger Prawn (A) 29.9

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

Crispy Quails 25.9

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

Crying Tiger 26.9

Pan fried strips of topside steak with lemongrass, chilli and herbs, served with chilli lime sauce, sliced tomato and cucumber. **Extra Beef 8**

Homemade Pork Sausages 26.9

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

Salt & Pepper Soft Shell Crab (I) 29.9

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

Larb Chicken Wings 25.9

Crispy fried chicken wings tossed with spices and fresh herbs

Seafood of Origin: A-Australian / I-Imported / M-Mixed



Salads

Green Papaya Salad

Plain 22.9 / Crispy Pork Belly 30.9

Barramundi fillet or Soft Shell Crab (I) 30.9

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.

Thai Chicken or Beef Salad 25.9

Wok grilled chicken breast fillet or sliced 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, Beef or Pork 25.9 / Duck 28.9

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

Duck Oh Duck 28.9 (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 25.9

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

Yum Woonsen

Prawn (I) 28.9 / Seafood Combo (I) 30.9

Glass noodle, red onion, fresh herbs tossed in roasted chilli and lime dressing

Fish

Steamed Lemongrass Fish Barramundi (I) 28.9

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

Chilli Whole Barramundi (I) 42.9

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

Snapper (A) with Garlic and Pepper Sauce 49.9

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

Yum Barramundi (I) 28.9

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

Phuket Barramundi (I) 28.9

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

Barramundi (I) Basil Sauce 28.9

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

Seafood of Origin:

A-Australian / I-Imported / M-Mixed



Burning Wok Stir Fried

Vegetables 23.9/ Vegetable & Tofu 25.5

Chicken / Beef / Pork 25.9

Prawn (I) / Duck / Crispy Pork Belly 28.9

Lamb or Seafood (I) Combo 30.9

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

Chicken / Beef / Pork 27.9

Prawn (I) / Duck / Crispy Pork Belly 30.9

Your chosen protein Stir Fried with roasted chilli jam, onion, capsicum and mixed vegetables, topped with roasted cashew nut.

Sizzling Seafood Combo (I) 31.9

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 27.9

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

Phuket Pork Belly 28.9

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 28.9

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 28.9

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

TGH Lemon Prawns (I) 28.9

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

Crispy Chilli Jam Chicken 27.9

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

Seafood of Origin:

A-Australian / I-Imported / M-Mixed



Authentic Curry Pot

Vegetables 23.9

Vegetables & Tofu 25.5

Chicken / Beef / Pork 25.9

Prawn (I) / Duck / Fish (I) 28.9

Lamb / Seafood (I) / 30.9

Green Curry

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

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) 28.9

Chunky diced beef slow-cooked in mild aromatic Massaman curry paste and potato, thickened with peanut butter and coconut milk, and topped with roasted peanut and fried shallots. **Extra Beef 6**

Ob Gai - Country Style Spiced Curry 28.9

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

Hot & Spicy Fresh Curry Leaves Lamb Shank 29.9

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

Lamb Shank & Chickpeas 29.9

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

Hormoke Seafood Combo (I) 30.9

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

Braised Pork Belly 28.9

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

Most main dishes can be cooked Gluten Free on request

Seafood of Origin: A-Australian / I-Imported / M-Mixed



Rice & Noodle

Vegetables 21

Vegetables & Tofu 22.9

Chicken / Beef / Pork 22.9

Prawn (I) 26.9

Duck / Crispy Pork Belly 28.9

Lamb / Seafood Combo (I) 30.9

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 28.9

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

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 7.5

Roti Bread 10.9 (2pcs) per serve

Steamed Garden Vegetables 12.9

Homemade Side Satay Sauce 5.9

Extra Tofu 1.9

Extra Egg or Cashew Nut 2.9

Most main dishes can be cooked Gluten Free on request

Seafood of Origin: A-Australian / I-Imported / M-Mixed



Vegetarian Entree

Vegetarian Curry Puffs (4pcs) 14.9

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

Tempura Vegetables 14.9

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

Fresh Spring Roll (4pcs) 14.9 GF

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 (4pcs) 13.9 (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 15.9 GF

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

Salt and Pepper Tofu 16.9

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

Vegetarian Stir Fried

Vegetables 23.9 / Vegetables & Tofu 25.5

Mixed Vegetables Stir Fry

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

Basil Vegetables Stir Fried

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

Satay Vegetables

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

Cashew Nut Tofu 26.5

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

Vegetarian Soup

Tom Jeud Vegetables 14.9

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

Tom Yum Vegetables or Mushrooms 14.9

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 14.9

Mushrooms or vegetables in coconut milk soup, flavoured with fresh galangal root, tamarind purée and chopped spring onions. **Extra Tofu 1.9**





THAI GARDEN HOUSE RESTAURANT

Vegetarian Curry Pot

Vegetables 23.9 / Vegetables & Tofu 25.5

Red Curry

Mixed vegetable, bamboo in medium spiced curry flavoured with coconut milk and Thai basil.

Choo Chee Vegetables

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

Green Curry Vegetables

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

Yellow Curry

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

Vegetarian Rice and Noodle

Vegetables 21 / Vegetables & Tofu 22.9

Pad Thai Vegetable

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

Pad See Eew

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

Chilli Basil Noodle (Pad Keemao)

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

Chilli Basil Fried Rice

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

TGH Fried Rice Vegetable

Stir fried steamed jasmine rice with egg, seasonal vegetables 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 7.5

Roti Bread (2pcs) 10.9 per serve

Steamed Garden Vegetables 12.9

Homemade Side Satay Sauce 5.9

Extra Tofu 1.9 / Egg or Cashew Nut 2.9