

## RICE or NOODLES

<b>Chicken Pad Thai</b>	15.9
Stir fried rice noodle with chicken breast fillet, egg, bean sprouts, Thai fresh herbs & mild spices garnished with bean sprouts & roasted peanuts.	
<b>Pad Thai Prawns</b>	17.9
Stir fried rice noodle with tiger prawns, egg, bean sprouts, Thai fresh herbs & mild spices garnished with bean sprouts & roasted peanuts.	
<b>Hang-over Noodle</b>	17.9
Stir fried rice noodle & combination of sliced chicken fillet, lean beef & pork with Thai Garden's hot fresh chilli paste, fresh herbs & chopped basil leaves.	
<b>Chili Basil Noodle (Veg) 15.9 (Meats) 17.9 (Prawns) 17.9 (Seafood Comb) 22.9</b>	
Fresh thick noodle sauté with spicy homemade fresh chili paste, mixed vegetables and your chosen meat, prawns or seafood finish with oyster sauce and Thai sweet Basil.	
<b>Pad See Ew (Veg) 15.9 (Meats) 17.9 (Seafood) 22.9</b>	
Stir fried flat rice noodle with sweet soy sauce, egg, green vegetables, bean sprout and meat or seafood of your choice, served with chilli lime sauce.	
<b>Chicken Fried Rice</b>	15.9
Stir fried steamed Jasmine rice with chicken breast fillet, egg, fresh herbs & mild spices, served with sliced tomatoes & cucumber.	
<b>Prawns Fried Rice</b>	17.9
Stir fried steamed Jasmine rice with tiger prawns, egg, fresh herbs & mild spices, served with sliced tomatoes & cucumber.	

## VEGETARIAN

### ENTREE & SOUP

<b>Vegetable Tempura</b>	8.9
Deep fried seasonal vegetables dipped in coconut batter, served with sweet chilli sauce.	
<b>Fresh Spring Roll</b>	8.9
Fresh rice paper rolls filled with fresh crispy shredded lettuce, fresh mints & rice noodles served with special tamarind puree dip.	
<b>Vegetarian Spring Rolls (Deep Fried)</b>	8.9
Saute shredded vegetables with mild spices & fresh herbs wrapped in spring roll crisp, deep fried & served with plum sauce.	
<b>Deep-fried Tofu</b>	9.9
Golden deep-fried Tofu topped with Thai Garden House satay sauce sprinkled with roasted sesame seeds.	
<b>Tom Jeud Vegetables (Soup)</b>	7.9
Seasonal vegetables in vegetable broth, fresh herbs topped with a dash of fried garlic.	
<b>Tom Yum Vegetables or Mushroom (Soup)</b>	7.9
Button mushroom or vegetables in hot & spicy sour soup, flavoured with lemongrass, galangal, lemon juice & kaffir lime leaves.	

### SALAD & STIR-FRIED

<b>Praram Vegetables</b>	16.9
Steamed green vegetables & round beans, topped with Thai Garden House satay sauce, sprinkled with roasted sesame seeds.	
<b>Yum Mixed Steamed Vegetables (Warm Salad)</b>	16.9
Steamed vegetables & beans, lightly tossed in Thai Garden House chef's herbs dressing & fresh herbs.	
<b>Mixed Vegetables Stir Fried</b>	16.9
Wok fried combination of seasonal vegetables, bean sprouts in light soy, oyster sauce & mild spices.	
<b>Basil Vegetables</b>	16.9
Wok fried combination of seasonal vegetables with Thai Garden's fresh chilli paste & chopped basil.	
<b>Cashew Nut Tofu</b>	17.9
Stir fried tofu with sweet chilli jam, brocolli, carrot, onion wedges, topped with roasted cashew nuts.	

*\*More Dishes at Backpage\**

- \* *Fine Quality Thai Cuisine*
- \* *Licensed & B.Y.O. (Wine Only)*
- \* *Room for Functions (up to 60 people)*
- \* *Ample Parking*
- \* *Non - Smoking Alfresco Dining Available*

### VEG CURRY

<b>Jungle Curry Vegetable</b>	16.9
Seasonal vegetables in Jungle Curry, pickled pepper corn & roasted rice, powder with Thai basil leaves. (no coconut milk)	
<b>Chou Chee Vegetables</b>	16.9
Seasonal vegetables in Thai Garden's thick Chou Chee curry flavour with kaffir lime leaves and coconut milk.	

### VEG RICE & NOODLE

<b>Vegetable Pad Thai</b>	15.9
Stir fried rice noodle seasonal vegetables, egg with mild spices topped with bean sprouts & crushed roasted peanuts.	
<b>Vegetable Fried Rice</b>	15.9
Stir-fried steamed jasmine rice with seasonal vegetables, egg & mild spices, served with sliced fresh tomatoes & cucumber.	
<b>Rice Ponramai</b>	8.9
Thai Garden chef's own special steamed Jasmine rice with dried fruits, nuts & mild spices.	
<b>Coconut Rice</b>	6.9
Steamed jasmine rice with coconut milk and a hint of sugar.	
<b>Steamed Jasmine Rice</b>	S 3 M 3.5 L 4.5

### DESSERTS

<b>Sticky Rice and Thai Egg Custard</b>	8.9
Steamed sticky rice pudding with Thai egg custard, served with vanilla ice cream.	
<b>Kao Tom Banana</b>	8.9
Sliced lady finger banana together with sticky rice pudding wrapped and steamed in banana leaf, served with vanilla ice cream.	
<b>Kao Tom Taro</b>	8.9
Taro cubes together with sticky rice pudding wrapped and steamed in banana leaf served with vanilla ice cream.	
<b>Pumpkin Slice</b>	8.9
Homemade pumpkin and coconut pudding, served with ice cream.	

*We also serve a variety of Asian flavoured ice cream, deep fried ice cream available, please enquire with us.*

- *Any variation to our standard dishes will attract surcharge*
- *Please inform staff of your concern to any food allergy*
- *Take away & Home delivery prices only*
- *Monthly/seasonal specials available at [thaigardenhouse.com.au/blackboard](http://thaigardenhouse.com.au/blackboard)*

- \* *All prices are in dollars & includes GST \**
- \* *The prices are subject to change without notice \**
- \* *Public holidays incur a 10% surcharge \**



*Licensed & B.Y.O. (Wine Only)*



**9683 1288**

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North Parramatta NSW 2151

[www.thaigardenhouse.com.au](http://www.thaigardenhouse.com.au)

*As of June 2019*

**(MORE DISHES AT THE BACK PAGE)**  
**(\*GLUTEN FREE DISHES AVAILABLE PLEASE ENQUIRE WITH US)**

**FREE Home Delivery**  
**(minimum order \$40)**

**10% OFF ON ALL TAKE AWAY/PICK UP ORDERS**

**DELIVERY LIMITED TO SURROUNDING AREAS PLEASE ENQUIRE WITH US**

### Trading Hours

Tue - Thu	5.30pm - 9.30pm
Fri - Sat	5.30pm - 10.00pm
Sun	5.30pm - 9.30pm

**Monday closed**

**LAST DELIVERY ORDER AT 9.00PM**

**THAI GARDEN HOUSE**

## ENTREE

<b>Thai Dim Sim</b>	<b>5pcs</b>	<b>8.9</b>
Steamed egg pastry balls filled with minced pork and water chestnut marinated in Thai mild spices and fresh herbs, topped with garlic soy sauce.		
<b>Thai Spring Rolls</b>	<b>4pcs</b>	<b>8.9</b>
Deep fried golden rolls filled with mixed fresh seasonal vegetables, sauté with minced chicken, Thai herbs & spices, served with sweet plum sauce.		
<b>Curry Puffs</b>	<b>4pcs</b>	<b>8.9</b>
Mince of lean beef, lightly sauté in mild curry, potato cubes, diced carrot, sweet peas & Thai herbs, deep fried, served with cucumber relish.		
<b>Country Prawns</b>	<b>4pcs</b>	<b>10.9</b>
Steamed spicy tiger prawns with Thai fresh herbs & spices served on bed of lettuce.		
<b>Fish Cakes</b>	<b>5pcs</b>	<b>9.9</b>
Patties of minced quality fish fillet, blended with chopped kaffir leaves, finely sliced green beans, Thai fresh herbs & spices, deep fried, served with sweet chilli sauce & crushed peanuts.		
<b>Dancing Prawns</b>	<b>4pcs</b>	<b>10.9</b>
Crispy egg pastry parcel filled with tiger prawns, served with sweet chilli sauce.		
<b>Stuffed Chicken Wings</b>	<b>2pcs</b>	<b>10.9</b>
Golden deep fried boneless chicken wings stuffed with minced chicken and water chestnut, sauté with mild spices and fresh herbs, served with sweet chilli sauce.		
<b>Satay Chicken Skewers</b>	<b>4skws</b> <b>GLUTEN FREE</b>	<b>10.9</b>
Chicken tenderloin marinated with Thai spices & fresh herbs, flamed with coconut mik, topped with Thai Garden House satay sauce.		
<b>Chicken Roll Deluxe</b>	<b>GLUTEN FREE</b>	<b>9.9</b>
Fresh rice paper rolls filled with flame grilled marinated chicken tenderloin, lettuce, mints, served with Thai Garden House satay sauce.		
<b>Pork Roll Deluxe</b>	<b>GLUTEN FREE</b>	<b>11.9</b>
Rice paper roll filled with marinated grill pork strips, rice noodle, lettuce, shredded carrot and cucumber, served with tamarind and crushed peanut sauce.		
<b>Hot and Spicy Barramundi Strips</b>		<b>12.9</b>
Golden deep fried barramundi strips coated with hot and spicy mixed herbs, served with honey soya and sweet chilli mayo sauce.		
<b>Thai Garden House Satay Sauce</b>	<b>GLUTEN FREE</b>	<b>4.9</b>
A side dish of our very tasty and most popular Chef special golden creamy satay sauce.		

## SOUPS

**Chicken - S 9.9 L 18.5 Prawn- S 10.9 L 19.5 Seafood Combo - S 12.9 L 22.5.**

### Tom Yum Soup

Your chosen protein, mushroom and fresh tomato cubes in flavoursome spicy and tangy soup flavoured with chilli, lemongrass, galangal root, lemon juice, kaffir lime leaves, topped with coriander and shallots.

### Tom Kha Soup

Your chosen protein in creamy coconut milk broth, flavoured with galangal root, tamarind puree, mushroom and fresh herbs.

## SALADS & B.B.Q.

<b>Chicken Salad</b>	<b>18.5</b>
Wok grilled, sliced chicken fillet, red onion, cucumber & tomato cubes, tossed with lemon juice, roasted chilli jam, chilli flake, mints, spring onions & coriander.	
<b>Beef Salad</b>	<b>18.5</b>
Wok grilled, sliced top-side steak, red onion, cucumber & tomato cubes, tossed with lemon juice, roasted chilli jam, chilli flake, mints, spring onions & coriander.	

**\*Extra: veggies, tofu, mushroom \$1, cashew nut \$2, meat \$3, prawn \$2/pc, duck or Pork Belly \$6**

<b>Medium Rare Beef Salad</b>	<b>18.9</b>
Thinly sliced medium rare grilled rump steak, tossed with spring onion, lemon juice, fresh Thai herbs, roasted ground rice, chilli, kaffir leaves & fresh mint, served on a bed of lettuce.	
<b>Larb Gai</b>	<b>18.5</b>
Traditional hot & spicy minced chicken breast fillet gently tossed with mints, chopped shallots, roasted grounded rice & dried chilli flake, lemon juice, kaffir lime and corriander. Also available in beef or pork.	
<b>Crispy Quails</b>	<b>18.9</b>
Crispy deep fried marinated quails with Thai spices served with Thai Garden House special chilli lime sauce.	
<b>BBQ Chicken</b>	<b>18.9</b>
BBQ marinated hot & spicy chicken thigh fillet served with Thai sweet chilli sauce.	
<b>BBQ Prawns</b>	<b>19.9</b>
Grilled marinated Tiger prawns served with fresh salad & Thai Garden House chilli lime sauce.	
<b>Plar Prawns</b>	<b>20.9</b>
<b>(Seafood Combination)</b>	<b>22.9</b>
Your choice of poached prawns or seafood combo together with red onion, Thai Fresh herbs and sliced celery tossed with chilli lime and fish sauce dressing, topped with roasted cashew nut.	
<b>Yum Barramundi</b>	<b>22.5</b>
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.	

## FLAMING WOK STIR-FRIED

<b>Basil Chicken</b>	<b>18.5</b>
Sliced chicken breast fillet, wok fried in Thai Garden House's fresh chilli paste, sweet carrot slices, onion wedges, shallots & finished with chopped Thai basil.	
<b>Satay Chicken</b>	<b>19.5</b>
Wok fried slice chicken breast fillets and vegetables, topped with Thai Garden House satay sauce & roasted sesame seeds	
<b>Cashew Nut Chicken</b>	<b>19.5</b>
Slices of chicken fillet sizzled in Thai Garden House roasted chilli jam, vegetables, topped with golden roasted cashew nuts.	
<b>Satay Lamb</b>	<b>19.5</b>
Wok grilled sliced lamb back strap on bed of green vegetables, topped with Thai Garden House satay sauce and roasted sesame seeds.	
<b>Basil Lamb</b>	<b>19.5</b>
Sliced back strap lamb fillet, fresh hot chilli paste, onion, celery, sweet carrot, fresh herbs topped with Thai basil leaves.	
<b>Fresh Chilli Beef</b>	<b>18.5</b>
Sliced topside steak, wok fried with Thai Garden's hot chilli paste, onion wedges, sweet capsicum, celery, sliced carrot & fresh herbs.	
<b>Beef Oyster Sauce</b>	<b>18.5</b>
Sliced topside steak wok fried in oyster sauce, sweet carrot, broccoli, spring onion, bean sprouts & a dash of sesame oil.	
<b>Garlic Pork</b>	<b>19.5</b>
Sizzled sliced pork fillet with fresh crushed garlic, Thai spices & chopped spring onion, coriander, served on a bed of steamed seasonal vegetables.	
<b>Ginger Pork</b>	<b>19.5</b>
Sliced lean pork, wok fried with fresh ginger root, black fungus mushroom, sweet capsicum & Thai Garden's herbs.	
<b>Organge Pork</b>	<b>19.5</b>
Sliced lean pork, stir fried with onion wedges, roasted chilli jam, orange segments & vegetables. Topped with roasted peanuts.	
<b>Phuket Pork Belly</b>	<b>19.5</b>
Sizzles wok stir fried bite size crispy pork belly with fresh hot chilli paste, green pepper corns, onion, wild ginger strips, vegetables and Thai sweet basil.	
<b>Lemon Tiger Prawns</b>	<b>19.5</b>
Tiger prawns stir fried with onion wedges, shallots, fresh lemon slices topped with roasted peanuts.	

**\*Extra: Veggies, tofu, mushroom \$1, cashew nut \$2, meat \$3, prawn \$2/pc,Duck/Pork Belly \$6**

<b>Garlic Prawns</b>	<b>19.9</b>
Tiger prawns sizzled with fresh crushed garlic, Thai spices, served on a bed of steamed seasonal vegetables, topped with chopped coriander.	
<b>Prawns Cashew Nuts</b>	<b>20.9</b>
Tiger prawns, wok fried with Thai Garden House mild roasted chilli jam and vegetables, topped up with roasted cashew nuts.	
<b>Fresh Chilli Tiger Prawns</b>	<b>19.9</b>
Sizzled wok fried tiger prawns with Thai Garden House hot chilli paste,sweet carrots, onion wedges, capsicum, celery & Thai fresh herbs.	
<b>Phuket Duck</b>	<b>19.5</b>
Boneless duck in fresh hot chilli paste, onion, greenpepper corns, kachai root strips, mixed vegetable,finished with Thai basil and crispy fried duck skin.	
<b>Honey Soy Duck</b>	<b>19.5</b>
Boneless duck stir fried with onion and mushroom, flavoured with sweet soy sauce. Served on a bed of green vegetables, topped with fried duck skin.	
<b>Sizziling Seafood Combo</b>	<b>22.5</b>
Combination seafood wok stir fried with fresh Hot chilli paste, onion wedges, carrot, celery, capsicum and Thai basil.	

## FISH

<b>Sweet &amp; Sour Fish</b>	<b>19.9</b>
Golden tempura fish fillet, topped with slices of seasonal fruit salad Thai Garden House special sauce, topped with chopped shallot and corriander.	
<b>Steamed Ginger Fish</b>	<b>(Basa) 18.9 (Barramundi) 22.5</b>
Steamed fish fillet with ginger root strips, onion and fresh herbs, garnished with spring shallots.	
<b>Steamed Lemongrass Fish</b>	<b>(Basa) 18.9 (Barramundi) 22.5</b>
Steamed fish fillet topped with aromatic lemongrass, fresh garden herbs and a dash of chilli.	
<b>Chilli Flounder</b>	<b>25.9</b>
Crispy whole Flounder topped with Thai Garden House's fresh chilli & lime sauce.	

## AUTHENTIC CURRY POT

<b>Green Curry Chicken</b>	<b>18.5</b>
Sliced chicken breast fillet, gently simmered in Thai Garden House <b>very hot</b> green curry flavoured with fresh garden herbs & seasonal vegetables topped with Thai basil.	
<b>Panang Chicken</b>	<b>18.5</b>
Slices of chicken fillet, baby corn, carrot & fresh kaffir leaves strips, gently stewed in medium-mild spicy panang curry.	
<b>Red Curry Beef</b>	<b>18.5</b>
Thinly sliced topside steak, simmered in Thai Garden's medium hot curry with selected garden fresh seasonal vegetables topped with basil.	
<b>Massaman Beef</b>	<b>19.9</b>
Chunky cut tender gravy steak stewed in Thai Garden massaman mild curry, thickened with potatoes, baby onions topped with roasted peanuts.	
<b>Jungle Curry Pork</b>	<b>19.5</b>
Slices of lean pork cooked in hot-clear curry broth, <b>without coconut milk</b> , flavoured with wild ginger, green pepper corns, thickened with roasted grounded rice, topped with Thai basil.	
<b>Fish Non Tom</b>	<b>(Basa) 18.9 (Barramundi) 22.5</b>
Steamed Fish Fillet topped with Thai Garden House medium-mild curry and kaffir lime leaves.	
<b>Prawn Rod Dee</b>	<b>19.9</b>
Tiger prawns, saute in dried sweet curry & fresh crushed garlic, chopped spring onions, celery & fresh chopped coriander.	
<b>Prawn Non Tom</b>	<b>19.9</b>
Succulent tiger prawns, carrots, baby corn gently simmered in Thai Garden House medium curry, sprinkled with kaffir lime leaves.	

**\*Extra: veggies, tofu, mushroom \$1, cashew nut \$2, meat \$3, prawn \$2/pc, duck/pork belly \$6**