

Welcome to Thai Garden House Restaurant



In House Policy

A Banquet/set menu is required for group of 15 and more guests.

Variation to standard dishes will attract surcharges

Licensed restaurant & BYO bottled wine only. Corkage \$3 per person

No individual bill issued

Credit & debit cards payment accepted, surcharges apply

Public holidays incur a 10% surcharge

Extras:

Vegetable, Tofu, Mushroom \$1, Chicken, Beef, Pork \$3,

Cashew Nut \$2, Prawn \$2/pc, Pork Belly/Duck \$6

- ENTRÉE -

Thai Dim Sim (Spcs) 8.9

Home made steamed egg pastry balls filled with minced pork, water chestnut, 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, sauté with minced chicken, served with sweet plum sauce.

Curry Puff Beef (4pcs) 8.9

Mince of lean beef, lightly saute 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, mild spices and fresh herbs, deep fried and served with sweet chilli sauce.

Fish cake (Spcs) 9.9

Patties of minced fish fillet, kaffir lime, green beans, spices and fresh herbs, served with sweet chilli sauce and crushed peanut.

Country Prawn (4pcs) 10.9

Steamed tiger prawns with mixed spices and fresh herbs, served on a bed of lettuce.

Dancing Prawns (4pcs) 10.9

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

Salt and Pepper Squids 12.9

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

Homemade Prawn Cakes (4pcs) GF 10.9

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

Satay Chicken Skewers (4pcs) 10.9 GF

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 GF

Our creation of fresh rice paper rolls filled with flame grilled marinated chicken tenderloin, lettuce and mint, served with Thai Garden House Satay Sauce.

Pork Roll Deluxe 11.9 GF

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 Barramundi Strips 12.9

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

Fresh Spring Roll with Prawns 10.9 GF

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

Duck Bon Bon (4pcs) 13.9

Grilled duck breast fillet, thinly sliced & wrapped with fresh vegetables & herbs.

Mid Wings Chicken (4pcs) 10.9 GF

Crispy fried marinated chicken mid wings.

Mixed Entree 12.9

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

- SOUPS -

Chicken Small 9.9 - Large 18.5

Prawn Small 10.9 - Large 19.9

Seafood Combo Small 12.9 - Large 22.5

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.

Fishermen Seafood Combo 22.5

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

Spicy Pork Soft Bone 20.9

Pork soft bone soup flavoured with chilli flake, kaffir lime, lemongrass, chilli and lemon juice.

Laksa

Vegetables 16.9 Chicken 18.9 Prawn 20.9 Seafood Combo 22.9

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

Boat Noodle Soup 17.9

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

- BBQ & DEEP FRIED -

Moo Ping 19.50

Pork neck marinated with herbs and spices, flame grilled.

BBQ Chicken 18.9

BBQ marinated hot & spicy chicken thigh fillets served with sweet chili 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 19.9

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

Homemade Pork Sausage 19.9

Homemade Pork Sausage flavoured with red curry paste, spices and fresh herbs.

Salt & Pepper Soft Shell Crab 22.9

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

- SALADS -

Green Papaya Salad

Plain 15.9 Crispy Pork Belly 20.9 Soft Shell Crab 22.9

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

Chicken or Beef Salad 18.9

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

Medium Rare Beef Salad 19.9

Slices of topside steak cooked medium rare, tossed with roasted chilli jam, chilli flakes, lemon juice, lemongrass, mint and roasted rice powder.

Larb (Thai Traditional Salad: Chicken 18.9 Beef 18.9 Pork 19.9 Duck 20.9

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.

Plar: Prawn 20.9 Squids 19.9 Seafood 22.9

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

Duck Oh Duck 20.9 (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 19.9

Fried curried rice tossed with cured pork (naam) fresh ginger, coriander, shallots, chilli, kaffir lime leaves, onions and mint.

- FISH -

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 a dash of chilli.

Chilli Whole Barramundi 25.9

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

Snapper with Garlic and Pepper Sauce (Market Price)

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

Sweet & Sour Fish 20.9

Golden tempura Ling fish fillet, topped with seasonal fruit salad and Thai herbs, saute in special sweet & sour sauce.

Yum Barramundi 22.5

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 22.5

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

Barramundi Basil Sauce 22.5

Golden fried barramundi fillet strips topped with chef's special spicy basil sauce.

- BURNING WOK STIR-FRIED -

Vegetables 16.9

Chicken, Beef, Pork 18.9

Prawns, Duck, Pork Belly 20.9

Seafood Combo 22.5

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 sweet Basil.

Cashew Nut Stir Fried

Your chosen protein, stir fried with roasted chilli jam, onion wedges, mixed vegetables, topped with roasted cashew nuts.

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 home made golden satay sauce and sesame seeds.

Fresh Chilli Stir Fried

Wok Stir fried with fresh chilli paste, onion wedges, carrots, capsicum, celery and fresh herbs.

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, green beans, pepper corn, wild ginger, red chilli paste, finish with Kaffir lime leaves.

- HOUSE SPECIALTY -

Orange Pork 19.9

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

Phuket Pork Belly 20.9

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 20.9

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 20.9

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 20.9

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

Crispy Chilli Jam Chicken 20.9

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

- AUTHENTIC CURRY POT -

Vegetables 16.9

Prawns, Duck, Pork Belly 20.9

Chicken, Beef, Pork 18.9

Seafood Combo 22.5

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, 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

Medium spiced red curry flavoured with coconut milk, vegetables, Kaffir lime and Thai basil.

Massaman Curry (only beef) 20.9

Chunky diced beef, slow cooked in mild aromatic Massaman curry paste, potato, peanut butter and a hint of coconut milk, topped with roasted peanuts.

- HOUSE SPECIALTY -

Ob Gai - Country Style Spiced Curry 20.9

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

Hot & Spicy Fresh Curry Leaves Lamb Shank 22.9

Tender stewed Lamb shank with hot & spicy curry sauce and diced vegetables, flavoured with fresh curry leaves.

Lamb Shank & Chickpeas 22.9

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

Prawns Rod Dee 20.9

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

- RICE -

Vegetables 15.9

Duck, Pork Belly 20.9

Chicken, Beef, Pork 17.9

Seafood Combo 22.5

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, pepper corn and Thai Basil.

Chilli Jam Fried Rice

Steamed Jasmine rice and egg stir fried with our roasted chilli jam, topped with cashew nuts.

Steamed Jasmine Rice 3 perserve

Roti Bread 5 per serve

Rice Ponramai 8.9 per serve

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

Coconut Rice 6.9 per serve

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

- NOODLE -

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

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

Lard Na Noodle

Thick fresh rice noodle saute with dark soy sauce, topped with gravy stir fried flavoured with white pepper and fermented beans.

Glass Noodle

Glass noodle, egg, onion and vegetables flavoured with dark soy sauce and sesame oil.

Hangover Noodle 19.9

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

- VEGETARIAN ENTREE -

Vegetarian Curry Puffs 8.9

Golden fried puff pastry filled with potato, peas and carrot sauté in mild spices and herbs.

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, 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 and 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.

Salt and Pepper Tofu 10.9

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

- VEGETARIAN SOUP -

Tom Jeud Vegetables 8.9

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

Tom Yum Vegetables or Mushrooms 8.9

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 8.9

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

- VEGETARIAN SALAD & STIR FRIED -

Yum Vegetables 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 Vegetables Stir Fry 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 Thais weet basil.

Satay Vegetable 16.9

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

Cashew Nut Tofu 17.9

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

- VEGETARIAN CURRY POT -

Jungle Curry Vegetables 16.9

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.

Chou Chee Vegetables 16.9

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

Green Curry Vegetables 16.9

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

Yellow Curry 16.9

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

- VEGETARIAN 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.

Pad See Eew 16.9

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

Basil Noodle (Pad Keemao 16.9

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

Chilli Basil Fried Rice 15.9

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

Thai Fried Rice Vegetable 15.9

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

Steamed Jasmine Rice 3 per serve

Roti Bread 5 per serve

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

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

Thai Garden House Banquet Menu

***33 per person**

Entrée

Spring Roll Chicken
Curry Puff Beef
Satay Chicken Skewer

Main Course

Thai Basil Stir Fried Chicken
Massaman Curry Beef
Pad Thai Noodle Chicken
Steamed Jasmine Rice

Dessert

Honey Comb Banana

***38 per person**

Entrée

Curry Puff Beef
Dancing Prawn
Satay Chicken Skewer

Main Course

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

Dessert

Sticky Rice & Thai Egg Custard

***49 per person**

Entrée

Tom Yum Prawn
Fish Cakes
Dancing Prawns
Satay Chicken Skewer

Main Course

Basil Prawn Stir Fried
Massaman Curry Beef
Lemon Tiger Prawn
Panang Curry Seafood Combo
Tom Yum Fried Rice Chicken
Steamed Jasmine Rice

Dessert

Deep Fried Ice Cream
Tea or Coffee

*** 32 per person (Vegetarian)**

Entrée

Tempura Vegetables
Vegetable Curry Puff
Vegetable Spring Roll

Main Course

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

Dessert

Honey Comb Banana

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

*** No Doggy Bags ***