



@THETHAICORNER

Starters / Light Meals

Curry Puffs (4 pieces) - \$18

Spring Rolls (Fried) (4 pieces) - \$18

Pork Sliders (4 pieces) - \$18

Arancini Balls 3 cheese and roasted pumpkin (4 pieces) - \$18

Choo Chi Prawn on rice cake topped with thick red curry sauce - \$20

Thai Fish Cake (4 pieces) - \$20

Satay Chicken or Tofu v,gf (4 pieces) - \$15

Fresh rice paper roll v,gf (4 pieces) - \$15

Fresh rice paper roll prawn gf (4 pieces) - \$18

Chicken Dim Sum (4 pieces) - \$18

Pawpaw salad v,gf - \$18

Mains

Beef Pho - \$33

Pad Gra Prao (Stir fried Thai basil with pork) - \$33

Pork Laab - \$33

Pad Thai chicken - \$33

Pad Thai Tofu - \$33

Famous Pad Thai Prawn v gf - \$39

Green Curry Fried Rice (fried egg on top) - \$33

Moo Ping (BBQ pork with sticky rice and salad) - \$33

Pad Khi Mao (chicken) (Drunken noodles) - \$33

Pad Khi Mao (prawn) (Drunken noodles) - \$39

Tom Yum Prawn Soup - \$39

Tom Kha Gai (Chicken in creamy coconut soup served with rice and omelette) - \$39

Penang beef with sautéed seasonal vegetables - \$39

Green Chicken Curry - \$39

Fish of the Day - Choo chi style with sautéed seasonal vegetables - \$45

Red Curry Prawn with sautéed seasonal vegetables - \$45

Favourite Massaman Lamb Rack on sweet potato mash - \$45

Crying Tiger – Sliced seared steak topped with Thai laab dressing & fresh Thai herbs (savory taste) - \$45

Thai Cooking Classes

Ask Jang about her Thai cooking classes

Catering

All Catering can be accommodated, please ask the staff or email Jang@thethaicorner.com

0428 992 122



@THE THAI CORNER

SMOOTHIES \$10.50

Berry bomb - mixed berries, red apple juice, yoghurt & ice

Chocky monkey - banana, cocoa powder, milk, honey, yoghurt & ice

Avocado - avocado, milk, yoghurt, honey, lemon & ice

Mango - mango, banana, yoghurt, Milk & ice

Bananarama - banana, honey, Yoghurt, milk, cinnamon & ice

JUICES \$10.50

Watermelon crush - watermelon, lemon, red apple, mint & ice

Tropical splash - orange, pineapple & ice

Green dream - green apple, lime, kiwi fruit, kale, mint & ice

Gustine detox/ Detoxinator - carrot, orange, ginger & ice

Drop the beet - beetroot, ginger, carrot, red apple, orange & ice

COOL DRINKS

Various soft drinks - \$4.50

Fire Engine - \$5.00

Lemon, lime & bitters - \$5.00

Sparkling Water - \$7.50

ALCOHOLIC DRINKS

Bottled Beers - \$10.50

Carlton Dry

Carlton Draught

150 Lashes

Great Northern

Corona

Asahi

Heineken

Light Beers - \$8.50

Hahn Super Dry 3.5

Somersby Apple Cider - \$10.50

Wines (Bottle) - \$45

Semillon Sauvignon

Blanc

Sauvignon Blanc

Chardonnay

Shiraz

Cabernet Sauvignon

Wine (Glass) - \$9.50

Spirits Single Shot - \$10.00

Spirits Double Shot - \$18.00

COCKTAILS

Thai Corner Lychee Martini – Vodka, white Rum, Lychee liqueur with a squeeze of lemon juice - \$22

Espresso Martini – Vodka, Kahlua, Coffee and Frangelico - \$22

Tom Yum Margaretta – Double Tequila, triple sec, lime juice, sugar syrup, lemon grass and slice of chilli - \$22

Tropical Colada – Vodka and Malibu with the Tropical Splash - \$18

Watermelon Delight – Vodka and Malibu with Watermelon crush - \$18

Mai Tai – Dark rum, triple sec, fresh orange juice and lime juice - \$18