

# THAI HERB'S FAVOURITES

mild  medium  hot  vegetarian available 

## TEMPURA PRAWNS (4) 10.9 *GoongTord*

Deep fried battered King Prawns with sweet chilli dipping sauce

## COCONUT SOUP WITH CHICKEN & MUSHROOMS 8.9 (GF)

*TomKhaGai/TomKhaHed*

Smooth hot & sour coconut soup, with aromatic lemongrass, galangal, kaffir lime leaves and topped with coriander

## DUCK WITH CHILLI & BASIL 21.9 (GF)

*KapowPed*

Authentic Thai flavours of hot chilli & sweet basil with juicy pieces of tender duck served with beans, capsicum and onion

## STEWED BEEF CURRY 18.9 (GF)

*GangMussamunNua*

Flavourful and rich, Mussamun is a delicious mild curry, slow cooked with potatoes, onion, and peanuts, together with tender beef chunks

## DRUNKEN NOODLES WITH PRAWNS 20.9 (GF)

*PadKeeMao*

Found on the streets of Thailand, drunken noodle is famously named for needing a cool beer to temper it's spicy flavours. Stir fried with chilli, tomato, basil, onion and young peppercorns

## PAD THAI WITH CHICKEN 16.9 (GF) *PadThai*

A combination of sweet and smokey, these thin rice stick noodles are wok tossed in Thai Herb's special Pad Thai sauce, with roasted peanuts, bean sprouts, chives, egg and tofu

## SOFT SHELL CRAB SALAD 28.9 *YumPuNim*

Deep fried soft shell Crab served with crunchy lettuce leaves, shredded carrot, mint, and coriander with a sweet & sour chilli dressing


## PAD CHA SEAFOOD 28.9 *PadCha*

Served sizzling on a hot plate, this dish is steaming with the flavours of Thailand. Made with hot chilli, kaffir lime leaves, young peppercorns, garlic, basil and the aromatic rhizome (*krachai*)

(GF) gluten free available upon request

# ENTREE

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**FISH CAKES (4) 8.9**  *Tordmun*  
Thai style fish cakes with a little bit of spice

**SATAY STICKS (4) 9.9** *SatayGai*  
Grilled chicken skewers served with Thai Herb's peanut sauce - a favourite for the kids!

**BBQ PORK STICKS (4) 9.9** *MooPing*  
Tasty marinated BBQ pork skewers, best served with sticky rice

**SPRING ROLLS (4) 8.9**  *PorpiaTord*  
Deep fried homemade chicken or vegetarian spring rolls

**CURRY PUFFS (4) 8.9**  *GareePuff*  
Deep fried homemade chicken or vegetarian curry puffs


**THAI STYLE WONTONS (8) 8.9** *GeowTord*  
Deep fried hand folded chicken wontons

**MIXED ENTREE (4) 8.9**  
1 fish cake, 1 spring roll, 1 curry puff and 1 wonton

**TEMPURA PRAWNS(4) 10.9** *GoongTord*  
Deep fried battered King Prawns

**CHICKEN WINGS (4) 8.9** *PeekGaiTord*  
Deep fried marinated chicken wings (approx. 15 minute wait)

**TOFU 7.9**  *TawHuTord*  
Deep fried tofu pieces

**TEMPURA VEGETABLES 8.9**  *PukTord*  
Deep fried tempura coated vegetables

**STEAMED DIM SIMS (4) 9.9** *KanomJeeb*  
Thai style steamed chicken & prawn Dim Sims

# SOUP



## **TOM YUM WITH VEGETABLES OR CHICKEN 8.9**

*TomYumPuk/TomYumGai*

Authentic Thai hot and sour soup with your choice of Vegetables or Chicken

## **TOM YUM WITH PRAWNS 9.9** *TomYumGoong*

Authentic Thai hot and sour soup with prawns

## **COCONUT SOUP WITH CHICKEN OR MUSHROOM 8.9**

*TomKhaGai/TomKhaHed*


Smooth sour coconut soup, with chicken & mushroom or just mushroom, aromatic lemongrass, galangal, kaffir lime leaves and topped with coriander

## **SEAFOOD SOUP 9.9** *PoTak*

Mixed seafood (prawns, fish and squid) in a spicy and sour soup

## **WONTON SOUP 8.9** *GeowNam*

Thai style chicken minced wontons with Bok Choy, carrots, garlic and shallots in a clear broth soup (gluten free available without wonton wrap)

 gluten free available upon request

# STIR FRY

# ผัด

**CHILLI & BASIL**   PadKaPow

Chicken / Pork / Beef 16.9

Seafood / Prawn / Combination 20.9

Duck 21.9

Meat of your choice, stir fried with chilli, basil, garlic, onion, beans and capsicum in a dark soy sauce

**GINGER & SHALLOTS**   PadKingSod

Chicken / Pork / Beef 16.9

Seafood / Prawn / Combination 20.9

Duck 21.9

Meat of your choice stir fried with fresh ginger, shallots, onion, black Chinese mushroom, soya beans and snow peas in a light soy sauce

**BABY CORN**   PadKaoPodOn

Chicken / Pork / Beef 16.9

Seafood / Prawn / Combination 20.9

Duck 21.9

Meat of your choice, stir fried with baby corn, snow peas, carrots and onion

**CASHEW NUTS**   PadMedMaMoung

Chicken / Pork / Beef 17.9

Seafood / Prawn / Combination 20.9

Duck 21.9

Meat of your choice, stir fried with cashew nuts, carrots, capsicum, and onion in a sweet and mild chilli jam (contains traces of shrimp)

**SWEET & SOUR**   PadPreawWaan

Chicken / Pork / Beef 16.9

Seafood / Prawn / Combination 20.9

Duck 21.9

Meat of your choice, stir fried with Thai Herb's sweet & sour sauce, carrots, pineapple, tomato, cucumber and onion

**PEANUT SAUCE**   PraRamLoungSong

Chicken / Pork / Beef 16.9

Seafood / Prawn / Combination 20.9

Duck 21.9

Meat of your choice, stir fried with Thai Herb's peanut sauce, with steamed broccoli, carrot, and cauliflower

**CHILLI & GINGER PASTE**   PadPrigKing

Chicken / Pork / Beef 16.9

Seafood / Prawn / Combination 20.9

Duck 21.9

Meat of your choice, stir fried with a spicy chilli & ginger paste, beans and capsicum, together with shredded Kaffir lime leaves

**GARLIC & PEPPER**   PadKraTiemPrigThai

Chicken / Pork / Beef 16.9

Seafood / Prawn / Combination 20.9

Duck 21.9

Meat of your choice, stir fried with garlic & pepper, with steamed broccoli, carrot, and cauliflower

**OYSTER SAUCE**  NamMunHoy

Chicken / Pork / Beef 16.9

Seafood / Prawn / Combination 20.9

Meat of your choice stir fried with broccoli, cauliflower, carrots, baby corn, snow peas, garlic and oyster sauce

**LEMONGRASS**  PadTaKrai

Chicken / Pork / Beef 17.9

Seafood / Prawn / Combination 20.9

Duck 21.9

Meat of your choice, stir fried with lemongrass in a mildly spicy chilli jam (contains traces of shrimp) topped with shallots

# THAI CURRY

## **STEWED BEEF CURRY 18.9** *GangMussamunNua*

Flavourful and rich, Mussamun is a delicious mild curry, slow cooked with potatoes, onion, and peanuts, together with tender beef chunks

## **PANANG CURRY** *GangPanang* **Chicken / Pork / Beef 18.9**

**Seafood / Prawn / Combination 20.9**

**Duck 21.9**

Stir fried thick curry, topped with a splash of coconut milk and shredded Kaffir lime leaves

## **GREEN CURRY** *GangKeowWaan* **Chicken / Pork / Beef 17.9**

**Seafood / Prawn / Combination 20.9**

**Duck 21.9**

Fresh green curry, cooked with zucchini, eggplant, beans, capsicum, basil and bamboo shoots

## **RED CURRY** *GangDang* **Chicken / Pork / Beef 17.9**

**Seafood / Prawn / Combination 20.9**

**Duck 21.9**

Spicy red curry with zucchini, eggplant, beans, capsicum, basil and bamboo shoots

## **YELLOW CURRY CHICKEN 17.9** *GangGareeGai*

A subtle and creamy blend of spices, cooked together with potatoes, pineapple and onion

## **JUNGLE CURRY** *GangPa* **Chicken / Pork / Beef 17.9**

**Seafood / Prawn / Combination 20.9**

**Duck 21.9**

Spicy aromatic broth curry with young peppercorns, eggplant, bamboo shoots, beans, capsicum, basil and baby corn. This curry has no coconut milk, and is one of Thai Herb's spiciest dishes!

# NOODLES

## PAD THAI

*PadThai*

**Chicken / Pork / Beef 16.9 Duck 21.9**

**Seafood / Prawn / Combination 20.9**

A combination of sweet and smokey, these thin rice stick noodles are wok tossed in Thai Herb's special Pad Thai sauce, with roasted peanuts, bean sprouts, chives, egg and tofu

## TOM YUM NOODLE SOUP

*KuayTeawTomYum*

**Chicken / Pork / Beef 16.9 Duck 21.9**

**Seafood / Prawn / Combination 20.9**

Hot and sour soup, served with flat rice noodles, topped with red onion, shredded carrots, fried onion, bean sprouts and shallots

## NOODLES WITH SWEET SOY SAUCE

*Pad SeeEw*

**Chicken / Pork / Beef 16.9 Duck 21.9**

**Seafood / Prawn / Combination 20.9**

Thick rice noodles stir fried with sweet soy sauce and Chinese Broccoli

## LAKSA

*KuayTeawGang*

**Chicken / Pork / Beef 16.9 Duck 21.9**

**Seafood / Prawn / Combination 20.9**

Thai style Laksa served with tofu puffs, red onion, shredded carrots, fried onion and shallots

## DRUNKEN NOODLE

*Pad KeeMao*

**Chicken / Pork / Beef 16.9 Duck 21.9**

**Seafood / Prawn / Combination 20.9**

Found on the streets of Thailand, drunken noodle is famously named for needing a cool beer to temper it's spicy flavours. Stir fried with chilli, tomato, egg, basil, onion and young peppercorns

# THAI GRILL & SALAD

## GRILLED CHICKEN SALAD 17.9 *GaiYang*

Marinated grilled chicken thigh fillets served on top of a fresh garden salad with a spicy chilli sauce on the side (approx. 20 minute wait)

## SPICY GARDEN SALAD 15.9 *YumPuk*

Fresh garden salad with diced tofu tossed in a lemon and chilli dressing

## THAI MINCED SALAD 18.9 *Larb*

**Chicken / Pork / Beef**

Your choice of mince, tossed together with a spicy lemon dressing, powdered roasted rice, coriander, mint, shredded carrot and red onion

## THAI BEEF SALAD 18.9 *NamTokNua*

Juicy strips of grilled scotch fillet, tossed in a spicy lemon dressing, with powdered roasted rice, coriander, mint, shredded carrot and red onion

## THAI DUCK SALAD 21.9 *LarbPed*


Diced roast duck tossed in a spicy lemon dressing, with powdered roasted rice, coriander, mint, shredded carrot and red onion

## PAPAYA SALAD 17.9 *SomTum*

Shredded papaya, shredded carrot, peanuts, tomato, beans, garlic, chilli, palm sugar and fish sauce - all pounded together in a mortar & pestle to release all the authentic flavours of this refreshing salad

## SEAFOOD SALAD 20.9 *YumTalay*

Squid, fish and prawns combined with fresh lettuce leaves, shredded carrot, red onion, coriander and mint with a spicy lemon dressing



 gluten free available upon request

# THAI HERB'S *Specialties*

## CRACKLING PORK

**with Chinese Broccoli 22.9**  *MooGrobKanh*  
Crunchy crackling pork served with Chinese Broccoli and sweet oyster sauce

or

**with Chilli & Ginger Paste 22.9**   *MooGrobPrigKing*  
Kaffir lime leaves and green beans

**LAMB PANANG 19.9**   *GangPanangGaet*

Stir fried curry with tender pieces of lamb, aromatic Kaffir lime leaves, and a splash of coconut

**CRISPY CHICKEN 20.9**  *GaiGrobMedMaMoung*

Thai Herb's original recipe - deep fried battered chicken stir fried with a special sauce - this dish is sweet, crispy, and delicious with dried chilli and cashew nuts

**ROASTED DUCK WITH OYSTER SAUCE 28.9** *PedNamMunHoy*

Succulent pieces of roasted duck, on a bed of fresh green vegetables, drizzled with a thick oyster and garlic sauce

**RED DUCK CURRY 28.9**    *GangPetPedYang*



Roasted duck in a smooth red curry, with lychees, pineapple, cherry tomatoes and basil. This dish is enticing, rich and coco-nutty, infused with hot and sweet flavours

**FISH IN A COCONUT 28.9**    *HormokMaprowOn*

Thai Herb's signature dish - steamed ling fish fillets in a thick egg-based curry, with cabbage and basil, with a dollop of coconut cream. Served inside a young coconut

**SHUSEE FISH 28.9**     *ShuseePla*

Strong flavourful chilli paste with coconut milk and kaffir lime leaves, poured over deep fried fish fillets with steamed Asian vegetables (steamed fish for the GF option)

**PAD CHA SEAFOOD OR PAD CHA PRAWN 28.9**     *PadCha*


Served sizzling on a hot plate, this dish is steaming with the flavours of Thailand. Made with hot chilli, kaffir lime leaves, young peppercorns, garlic, basil and the aromatic rhizome (*krachai*)

**SOFT SHELL CRAB SALAD 28.9**    *YumPuNim*

Deep fried soft shell Crab served with crunchy lettuce leaves, shredded carrot, mint, and coriander with a sweet & sour chilli dressing

**SQUID ROCK SALT 20.9**    *PlameukTord*

Deep fried battered squid, stir fried with garlic, chilli, rock salt and shallots

 gluten free available upon request

# RICE

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JASMINE RICE (**PER PERSON**)

**3**

STICKY RICE (**PER PERSON**)

**4.5**

COCONUT / SAFFRON / GARLIC (**PER PERSON**)

**4.5**

FRIED RICE (**SERVES 2**)

**9.5**

FRIED RICE WITH CHICKEN (**SERVES 2**)

**12.5**

ROTI (**SERVES 2**)

**5**

## BANQUETS

(minimum 4 people)

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### **\$25 per person**

- Satay sticks
- Baby Corn with Chicken
- Green Curry with Pork
- Chilli & Basil Beef
- Pad Thai Chicken
- Jasmine rice
- Jasmine Tea, Green Tea or Chrysanthemum Tea
- Vanilla Ice Cream with Topping

### **\$35 per person**

- Spring Rolls & Curry Puffs
- Thai Chicken Minced Salad
- Chilli & Basil Seafood
- Stewed Beef Curry
- Mixed Vegetables in Oyster Sauce
- Jasmine rice
- Tea or Coffee
- Green Tea Ice Cream

### **\$45 per person**

- Tempura Prawns & Fish Cakes
- Red Curry with Seafood
- Cashew Nuts with Chicken
- Crackling Pork with Chinese Broccoli
- Thai Duck Salad
- Fried Rice
- Coconut rice
- Tea or Coffee
- Coconut Ice Cream with Lychees



# DESSERT MENU

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black sticky rice with thai custard 9.9

banana fritters with caramel & condensed milk topping  
served with vanilla ice cream 9.9

homemade thai coconut ice cream 8.9

homemade thai coconut ice cream with lychees 9.9

homemade green tea ice cream 7.9

deep fried ice cream with topping  
chocolate/strawberry/caramel  
9.5

vanilla ice cream with topping 4.9  
chocolate/strawberry/caramel

# SOFT DRINKS

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Coke, Diet Coke, Coke Zero, Sprite, Fanta, Lift

**4.5**

Jug

**9**

Soda Water/Mineral Water

**4.5**

Lemon, Lime & Bitters

**5.5**

Orange Juice, Apple Juice, Pineapple Juice

**5**

Coconut Juice, Lychee & Soda

**6**

Thai Iced Tea, Thai Iced Coffee

**6.5**

Chocolate, Strawberry, Caramel, Vanilla Milkshakes

**6.5**

# COFFEE & TEA

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Flat White, Cappuccino, Latte, Short Black,  
Long Black, Chai Latte

**Small 4 Large 4.5**

Mocha, Hot Chocolate

**Small 4.5 Large 5.5**

**TEA:** English Breakfast, Peppermint, Earl Grey

**4**

Jasmine Tea, Green Tea, Chrysanthemum Tea, Babycino

**2.5**

**Corkage**

**3**

**Cakeage**

**1.5**