

THAI HERB'S FAVOURITES

mild  medium  hot  vegan option available 

PRAWN CUTLETS (4) 11.5 *GoongTord*

Deep fried crumbed King Prawns with sweet chilli dipping sauce

COCONUT SOUP WITH CHICKEN & MUSHROOMS 9.5 GF

TomKhaGai

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

DUCK WITH CHILLI & BASIL 22.5 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 20.5 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 21.5 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 18.5 GF *PadThai*

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

SOFT SHELL CRAB SALAD 29.5 *YumPuNim*


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

PAD CHA SEAFOOD 29.5 *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

FISH CAKES (4) 9.5  *Tordmun*
Thai style fish cakes with a little bit of spice

SATAY STICKS (4) 10.5 *SatayGai*
Grilled chicken skewers served with Thai Herb's peanut sauce - a favourite for the kids!

BBQ PORK STICKS (4) 10.5 *MooPing*
Tasty marinated BBQ pork skewers, best served with sticky rice

SPRING ROLLS (4) 9.5  *PorpiaTord*
Deep fried homemade chicken or vegetarian spring rolls


CURRY PUFFS (4) 9.5 *GareePuff*
Deep fried homemade chicken or vegetarian curry puffs

THAI STYLE WONTONS (8) 9.5 *GeowTord*
Deep fried hand folded chicken wontons

MIXED ENTREE (4) 9.5
1 fish cake, 1 spring roll, 1 curry puff and 1 wonton

PRAWN CUTLETS (4) 11.5 *GoongTord*
Deep fried crumbed King Prawns


CHICKEN WINGS (4) 9.5 *PeekGaiTord*
Deep fried marinated chicken wings (approx. 15 minute wait)

TEMPURA VEGETABLES 9.5  *PukTord*
Deep fried tempura coated vegetables

STEAMED DIM SIMS (4) 10.5 *KanomJeeb*
Thai style steamed chicken & prawn Dim Sims

GARLIC & PEPPER QUAIL 14.5
4 pieces of marinated quail served with salad and Thai dipping sauce

TOFU 8.5  *TawHuTord*
Deep fried tofu pieces

 gluten free available upon request

mild  medium  hot  vegan option available 

SOUP



TOM YUM WITH VEGETABLES OR CHICKEN 9.5 (GF)

TomYumPuk/TomYumGai

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

TOM YUM WITH PRAWNS 10.5 (GF) *TomYumGoong*

Authentic Thai hot and sour soup with prawns

COCONUT SOUP WITH CHICKEN OR MUSHROOM 9.5 (GF)

TomKhaGai/TomKhaHed

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

SEAFOOD SOUP 10.5 (GF) *PoTak*


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

WONTON SOUP 9.5 (GF) *GeowNam*

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


STIR FRY

ผัด


CHILLI & BASIL   (GF) *PadKaPow*
Vegetarian 17.5 Chicken / Pork / Beef 18.5
Seafood / Prawn / Combination 21.5 Duck 22.5
 Meat of your choice, stir fried with chilli, basil, garlic, onion, beans and capsicum in a dark soy sauce

GINGER & SHALLOTS  (GF) *PadKingSod*
Vegetarian 17.5 Chicken / Pork / Beef 18.5
Seafood / Prawn / Combination 21.5 Duck 22.5
 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  (GF) *PadKaoPodOn*
Vegetarian 17.5 Chicken / Pork / Beef 18.5
Seafood / Prawn / Combination 21.5 Duck 22.5
 Meat of your choice, stir fried with baby corn, snow peas, carrots and onion

CASHEW NUTS  *PadMedMaMoung*
Vegetarian 17.5 Chicken / Pork / Beef 18.5
Seafood / Prawn / Combination 21.5 Duck 22.5
 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*
Vegetarian 17.5 Chicken / Pork / Beef 18.5
Seafood / Prawn / Combination 21.5 Duck 22.5
 Meat of your choice, stir fried with Thai Herb's sweet & sour sauce, carrots, pineapple, tomato, cucumber and onion

PEANUT SAUCE  (GF) *PraRamLoungSong*
Vegetarian 17.5 Chicken / Pork / Beef 18.5
Seafood / Prawn / Combination 21.5 Duck 22.5
 Meat of your choice, stir fried with Thai Herb's peanut sauce on a bed of steamed broccoli, carrot, and cauliflower. Topped with fried onion and shallots

CHILLI & GINGER PASTE   (GF) *PadPrigKing*
Vegetarian 17.5 Chicken / Pork / Beef 18.5
Seafood / Prawn / Combination 21.5 Duck 22.5
 Meat of your choice, stir fried with a spicy chilli & ginger paste, beans and shredded Kaffir lime leaves

GARLIC & PEPPER  (GF) *PadKraTiemPrigThai*
Vegetarian 17.5 Chicken / Pork / Beef 18.5
Seafood / Prawn / Combination 21.5 Duck 22.5
 Meat of your choice, stir fried with garlic & pepper on a bed of steamed broccoli, carrot, and cauliflower

OYSTER SAUCE  *NamMunHoy*
Vegetarian 17.5 Chicken / Pork / Beef 18.5
Seafood / Prawn / Combination 21.5 Duck 22.5
 Meat of your choice stir fried with broccoli, cauliflower, carrots, baby corn, snow peas, garlic and oyster sauce

LEMONGRASS  *PadTaKrai*
Vegetarian 17.5 Chicken / Pork / Beef 18.5
Seafood / Prawn / Combination 21.5 Duck 22.5
 Meat of your choice, stir fried with lemongrass, snow peas and wombok in a mildly spicy chilli jam (contains traces of shrimp) topped with shallots

(GF) gluten free available upon request

mild  medium  hot  vegan option available 

THAI CURRY

STEWED BEEF CURRY 20.5 *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 / Vegetarian 19.5

Seafood / Prawn / Combination 21.5 Duck 22.5

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

GREEN CURRY *GangKeowWaan*

Chicken / Pork / Beef / Vegetarian 18.5

Seafood / Prawn / Combination 21.5 Duck 22.5

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

RED CURRY *GangDang*

Chicken / Pork / Beef / Vegetarian 18.5

Seafood / Prawn / Combination 21.5 Duck 22.5

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

YELLOW CURRY CHICKEN 18.5 *GangGareeGai*

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

JUNGLE CURRY *GangPa*

Chicken / Pork / Beef / Vegetarian 18.5

Seafood / Prawn / Combination 21.5 Duck 22.5

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

(All curries contain fish sauce, can be omitted)

NOODLES

PAD THAI 🥬 (GF) *PadThai*

Vegetarian 17.5 Chicken / Pork / Beef 18.5
Seafood / Prawn / Combination 21.5 Duck 22.5

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 🌶️ (GF)

KuayTeawTomYum

Vegetarian 17.5 Chicken / Pork / Beef 18.5
Seafood / Prawn / Combination 21.5 Duck 22.5

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

Vegetarian 17.5 Chicken / Pork / Beef 18.5
Seafood / Prawn / Combination 21.5 Duck 22.5

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

LAKSA 🌶️ (GF) *KuayTeawGang*

Vegetarian 17.5 Chicken / Pork / Beef 18.5
Seafood / Prawn / Combination 21.5 Duck 22.5

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

DRUNKEN NOODLE 🌶️ 🥬 (GF)

Pad KeeMao

Vegetarian 17.5 Chicken / Pork / Beef 18.5
Seafood / Prawn / Combination 21.5 Duck 22.5

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 and onion

(GF) gluten free available upon request

THAI GRILL & SALAD

GRILLED CHICKEN SALAD 20.5 *GaiYang*

Marinated grilled chicken thigh fillets served on top of a fresh garden salad with a spicy chilli sauce on the side (approx. 15 minute wait)

SPICY GARDEN SALAD 17.5 🌶️ 🥬 (GF) *YumPuk*

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

THAI MINCED SALAD 19.5 🌶️ 🥬 (GF) *Larb*

Chicken / Pork / Beef

Your choice of chicken, pork or beef mince, tossed together with a spicy lemon dressing, roasted rice powder, coriander, mint, shredded carrot and red onion

THAI BEEF SALAD 20.5 🌶️ (GF) *NamTokNua*

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

THAI DUCK SALAD 22.5 🌶️ (GF) *LarbPed*

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

PAPAYA SALAD 17.5 🌶️ 🥬 (GF) *SomTum*
WITH KING PRAWN OR SOFT SHELL CRAB 22.5

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 21.5 🌶️ (GF) *YumTalay*

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

mild 🌶️ medium 🌶️ hot 🌶️ 🥬 vegan option available

THAI HERB'S *Specialties*

CRACKLING PORK

with Chinese Broccoli **23.5** MooGrobKanh

Crunchy crackling pork served with Chinese Broccoli and sweet oyster sauce

CRACKLING PORK

with Chilli & Ginger Paste **23.5** MooGrobPrigKing

Kaffir lime leaves and green beans

LAMB PANANG 20.5 GF GangPanangGaet

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

CRISPY CHICKEN 21.5 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 29.5 PedNamMunHoy

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

RED DUCK CURRY 29.5 GF 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 29.5 GF 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 29.5 GF 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 29.5 GF 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*). One of Thai Herb's spiciest dishes!

SOFT SHELL CRAB SALAD 29.5 YumPuNim

Deep fried soft shell Crab served with crunchy lettuce leaves, shredded carrot, mint, green apple, cashews, coriander and pomegranate (seasonal) and a sweet & sour chilli dressing

SQUID ROCK SALT 22.5 PlameukTord

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

RICE

JASMINE RICE (**PER PERSON**)

3

STICKY RICE (**PER PERSON**)

4.5

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

4.5

FRIED RICE (**SERVES 2**)

10.5

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

14.5

SPECIAL CRAB FRIED RICE

19.5

ROTI (**SERVES 2**)

5

BANQUETS

(minimum 4 people)

\$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

black sticky rice with thai custard 10.5

banana fritters with caramel & condensed milk topping
served with vanilla ice cream 10.5

homemade thai coconut ice cream 9.5

homemade thai coconut ice cream with lychees 10.5

homemade green tea ice cream 8.5

deep fried ice cream with topping
chocolate/strawberry/caramel
11.5

vanilla ice cream with topping 5.5
chocolate/strawberry/caramel

SOFT DRINKS

Coke, Diet Coke, Coke Zero, Sprite, Fanta, Lift, Ginger Beer

4.5

Jug

9

Soda Water/Mineral Water

4.5

Deep Spring Mineral Water

Orange Lemon & Lime, Orange & Passionfruit

5

Cascade Apple Cider

5.5

Lemon Lime & Bitters

5.5

Orange Juice, Cloudy Apple Juice,
Pineapple & Cloudy Apple Juice

5

Coconut Juice

6

Lychee & Soda

6

Thai Iced Tea

6.5

Thai Iced Coffee

6.5

Chocolate, Strawberry, Caramel, Banana, Vanilla Milkshakes

6.5

COFFEE & TEA

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

Small 4.5 Large 5.5

Mocha, Hot Chocolate

Small 5.5 Large 6.5

Full cream milk / skim milk / soy milk / almond milk

TEA: English Breakfast, Peppermint, Earl Grey

4

Jasmine Tea, Green Tea, Chrysanthemum Tea, Babycino

2.5

Corkage

3

Cakeage

1.5