

ENTREE

FISH CAKES (4) 12

Thai style fish cakes with a little bit of spice

SATAY STICKS (4) 13

Grilled chicken skewers served with peanut sauce

MOO PING (4) 13

Marinated BBQ pork skewers served with Thai dipping sauce

SPRING ROLLS (4) 12 **VE**

Deep fried homemade chicken or vegetable

CURRY PUFFS (4) 12 **VE**

Deep fried homemade chicken or vegetable

MIXED ENTREE (4) 12

1 fish cake, 1 spring roll, 1 curry puff and 1 wonton

PRAWN CUTLETS (4) 14

Deep fried crumbed King Prawns

CHICKEN WINGS (4) 13

Fried marinated chicken wings

TEMPURA VEGETABLES 12 **VE**

Deep fried thinly coated vegetables

DIM SIMS (4) 14

Thai style steamed chicken & prawn dim sims

GARLIC & PEPPER QUAIL 16

Marinated quail served with salad & Thai dipping sauce

TOFU 12 **VE**

Battered & deep fried soft tofu pieces

THAI STYLE WONTONS 12

Deep fried chicken wontons

MILD  MEDIUM  SPICY  **V** - VEGETARIAN **VE** - VEGAN* **GF** - GLUTEN FREE*

*VEGAN AND GLUTEN FREE AVAILABLE UPON REQUEST

SOUP

TOM YUM WITH CHICKEN OR VEGETABLES 12 **V GF**

Authentic Thai hot & sour soup served with your choice of chicken or vegetables

TOM YUM WITH PRAWNS 13 **GF**

Authentic Thai hot & sour soup served with prawns

PO TAK 13 **GF**

Prawns, fish and squid in a spicy & sour soup

TOM KHA WITH CHICKEN OR MUSHROOMS 12 **V GF**

Creamy hot & sour coconut soup with your choice of chicken & mushroom or just mushrooms

WONTON SOUP 12

Thai style chicken wontons with bok choy & carrot in a clear broth

KIDS MENU

CHICKEN SATAY STICKS WITH RICE 12

2 satay sticks served with peanut sauce & steamed vegetables

CHICKEN OR VEG SPRING ROLLS WITH RICE 12

2 pieces with sweet chilli sauce & steamed vegetables

CHICKEN OR VEG CURRY PUFFS WITH RICE 12

2 pieces with sweet chilli sauce & steamed vegetables

EGG FRIED RICE WITH CHICKEN OR VEG 13

PAD THAI CHICKEN OR VEG 14

PAD SEE EW CHICKEN OR VEG 14

PEANUT CHICKEN WITH RICE 14

MILD  MEDIUM  SPICY  **V** - VEGETARIAN **VE** - VEGAN* **GF** - GLUTEN FREE*

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STIR FRY

Please choose from the following options:

VEGETARIAN 20

CHICKEN/PORK/BEEF 21

SEAFOOD/PRAWN/COMBINATION 25

DUCK 26

CHILLI & BASIL  **VE GF**

Chilli, basil, garlic, onion, capsicum & beans in a dark soy sauce

GINGER & SHALLOTS **VE GF**

Ginger, shallots, black Chinese mushroom & snow peas in a light soy sauce

BABY CORN **VE GF**

Baby corn, snow peas, carrot, shallots & onion

CASHEW NUTS  **V GF**

Cashew nuts, carrots, capsicum, onion & shallots in a sweet and mild chilli jam (contains traces of shrimp)

SWEET & SOUR **V**

Lychees, pineapple, tomato, cucumber, onion & shallots in Thai Herb's sweet & sour sauce

PEANUT SAUCE **VE GF**

Steamed broccoli, cauliflower & carrots with Thai Herb's peanut sauce, topped with fried onion & shallots

CHILLI & GINGER PASTE  **V GF**

Green beans & kaffir lime leaves stir fried with a spicy chilli & ginger paste

GARLIC & PEPPER **VE GF**

Steamed broccoli, cauliflower & carrots stir fried with garlic & pepper

OYSTER SAUCE **VE GF**

Broccoli, cauliflower, carrots, baby corn, snow peas and wombok stir fried with garlic & oyster sauce

LEMONGRASS  **V GF**

Lemongrass, snow peas & wombok in a mild chilli jam, topped with shallots (contains traces of shrimp)

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CURRY

MUSSAMUN BEEF CURRY 26 GF

Rich & full of flavour, tender beef chunks are slow cooked together with potatoes, onion, peanuts and spices

YELLOW CHICKEN CURRY 22 GF

A subtle & creamy blend of spices, yellow curry is boiled with potatoes, pineapple & onion

LAMB PANANG 26 GF

Tender slow cooked pieces of lamb in a thick panang curry, topped with kaffir lime leaves & coconut cream

For the curries below, please choose from the following options:

VEGETARIAN 20

CHICKEN/PORK/BEEF 21

SEAFOOD/PRAWN/COMBINATION 25

DUCK 26

Note: all curries contain coconut cream and fish sauce.

GREEN CURRY GF

Sweet green curry cooked with zucchini, baby eggplant, green beans, bamboo shoots & basil

PANANG CURRY GF

Fragrant & thick, Panang curry is stir fried with kaffir lime leaves, served on a bed of bok choy

RED CURRY GF

Spicy red curry cooked with zucchini, baby eggplant, green beans, bamboo shoots & basil

JUNGLE CURRY VE GF

Spicy broth curry, cooked with zucchini, baby eggplant, green beans, bamboo shoots, young peppercorn, krachai, mixed vegetables & basil. This curry has no coconut milk (one of our spiciest dishes!)

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NOODLES

Please choose from the following options:

VEGETARIAN 20

CHICKEN/PORK/BEEF 21

SEAFOOD/PRAWN/COMBINATION 25

DUCK 26

PAD THAI VE GF

Sweet, sour & smokey, thin Pad Thai noodles are stir fried in Thai Herb's special Pad Thai sauce with peanuts, beansprouts, chives, egg & tofu

PAD SEE EW VE GF

Thick flat rice noodles stir fried with sweet soy sauce, egg & Chinese broccoli

PAD KEE MAO))) VE GF

Thick flat rice noodles stir fried with garlic, chilli, tomato, onion, egg & basil

LAKSA))) V GF

Thin rice noodles, tofu puffs, red onion, shredded carrot, fried onion & shallots

TOM YUM NOODLE SOUP))) V GF

Hot & sour soup with thick flat rice noodles, red onion, shredded carrot, beansprouts, fried onion, shallots & coriander

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SALAD

GAI YANG 25

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

LARB 22 **VE GF**

Your choice of tofu, chicken, pork or beef mince, tossed in a spicy lemon & fish sauce dressing with roasted rice powder, coriander, mint, shredded carrot & red onion

LARB DUCK 26

Diced roasted duck tossed in a spicy lemon & fish sauce dressing with roasted rice powder, coriander, mint, shredded carrot & red onion

NAM TOK BEEF 26 **GF**

Medium grilled scotch fillet, thinly sliced, tossed in a spicy lemon & fish sauce dressing with roasted rice powder, coriander, mint, shredded carrot & red onion

SOM TUM 20 **VE GF** **W/ KING PRAWNS GF** **OR SOFT SHELL CRAB 26**

Papaya, shredded carrot, peanuts, tomato, green beans, garlic & chilli in a lemon & fish sauce dressing

YUM TALAY 26 **GF**

Squid, scallops, fish & prawns in a fresh garden salad with coriander, mint, shredded carrot & red onion

THAI HERB'S SPECIAL SOFT SHELL CRAB SALAD 35

Deep fried soft shell crab, shredded carrot, green apple, cashews, garlic, chilli, coriander, mint, red onion & pomegranate (seasonal) tossed in a lemon & fish sauce dressing

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SPECIALS

CRACKLING PORK W/ CHINESE BROCCOLI 28 GF

Roasted crackling pork belly, sliced on top of stir fried Chinese broccoli & oyster sauce

CRACKLING PORK PRIK KING 28) GF

Roasted crackling pork belly, stir fried with chilli & ginger paste, kaffir lime leaves & green beans

CRISPY CHICKEN 25)

Thai Herb's original recipe fried chicken, stir fried in a thick sweet sauce, cashew nuts & shallots

*contains traces of shrimp

ROASTED DUCK W/ OYSTER SAUCE 32

Succulent roasted duck, on a bed of green vegetables, topped with a thick garlic & oyster sauce

RED DUCK CURRY 34))

Roasted duck in a silky & sweet red curry, cooked with lychees, pineapple, cherry tomatoes & basil

HOR MOK 35)) GF

Thai Herb's signature dish - ling fish fillets in a thick egg-based curry, with cabbage & kaffir lime leaves, served inside a young coconut

PAD CHA 32))) GF

Served sizzling on a hot plate, Pad Cha is your choice of prawns or seafood stir fried with chilli, garlic, kaffir lime leaves, young peppercorn, basil & krachai (one of our spiciest dishes!)

SQUID ROCKSALT 26)))

Battered deep fried squid, wok tossed with garlic, chilli & shallots

MILD) MEDIUM)) SPICY))) V - VEGETARIAN VE - VEGAN* GF - GLUTEN FREE*

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RICE

STEAMED JASMINE RICE 4

STICKY RICE/COCONUT RICE/SAFFRON RICE/GARLIC RICE 5

FRIED RICE

Plain 12

Vegetable 15

Chicken 16

Crab 25

PINEAPPLE FRIED RICE

Vegetarian 20

Chicken/Pork/Beef 22

Prawns/Seafood 25

*all fried rices include egg

ROTI BREAD (2) 8

DESSERT

VANILLA ICE CREAM WITH TOPPING 6

Served with your choice of chocolate/strawberry or caramel
topping

HOMEMADE GREEN TEA ICE CREAM 9

HOMEMADE THAI COCONUT ICE CREAM 10

Add lychees 12

BLACK STICKY RICE & THAI CUSTARD 14

Served with vanilla ice cream

THAI BANANA FRITTERS 14

Served with caramel topping, condensed milk, cinnamon & vanilla
ice cream

DEEP FRIED ICE CREAM 14

Served with your choice of chocolate/strawberry or caramel
topping (contains almond meal)





BANQUETS

MINIMUM 4 PEOPLE REQUIRED FOR ALL BANQUETS.

\$35 per person

Satay Sticks
Baby Corn Stir Fry with Chicken
Green Curry with Prawns
Chilli & Basil Stir Fry with Beef
Pad Thai with Chicken
Jasmine Rice
Tea or Coffee
Vanilla Ice Cream with Topping

\$45 per person

Spring Rolls, Curry Puffs & Fish Cakes
Larb with Chicken
Chilli & Basil Stir Fry with Seafood
Mussamun Beef Curry
Mixed Vegetable Stir Fry in Oyster Sauce
Jasmine Rice
Tea or Coffee
Green Tea Ice Cream

\$55 per person

Tempura Prawns, Fish cakes & Dim Sims
Red Curry with Seafood
Cashew Nut Stir Fry with Chicken
Crackling Pork with Chinese broccoli
Larb with Duck
Fried Rice
Coconut Rice
Tea or Coffee
Coconut Ice Cream with Lychees

DRINKS

SOFT DRINKS

Coke, Coke No Sugar, Sprite,
Fanta, Lift, Ginger Beer

5.5

Jug 9

Soda Water, Mineral Water 4.5

Lemon, lime & bitters 5.5

Jug 12

JUICES

Orange, Cloudy Apple

Pineapple & Apple

6.5

Coconut Juice

Lychee & Soda

6.5

ICED DRINKS

Thai Iced Tea

Thai Iced Coffee

Iced Coffee

Iced Mocha

Iced Chocolate

8

FRAPPES

Thai Tea

Thai Coffee

Coconut

Pineapple

Lychee

Mango

9

COFFEE

Flat White

Cappuccino

Latte

Short Black

Long Black

Chai Latte

S 4.5 L 5.5

Mocha

Hot Chocolate

S 5.5 L 6.5

Skim/Soy/Almond Milk +50c

Babycino 2.5

MILKSHAKES

Chocolate, Strawberry,

Caramel

Vanilla, Coffee, Mocha

6.5

TEA

English Breakfast 4

Peppermint 4

Earl Grey 4

Jasmine 2.5

Green 2.5

Chrysanthemum 2.5

CORKAGE 3

CAKEAGE 1.5

AUTUMN SPECIALS

ENTREE

SCALLOPS WITH SEAFOOD SAUCE 13.5

Pan seared scallops with fresh garlic, chilli & coriander in a lemon & fish sauce dressing (4 pieces)

DUCK PANCAKES 13.5

Roast duck wrapped in a soft pancake with hoisin sauce, shallots and cucumber (2 pieces)

MAINS

EGGPLANT & MUSHROOM WITH TAMARIND SAUCE 22.5

Deep fried mushroom & tofu with a sweet and tangy tamarind sauce, topped with fried onion & shallots

CHICKEN MUSSA MUN WITH ROTI 26.5

Slow cooked chicken mussa mun served with a side of roti

BONELESS WHOLE BARRAMUNDI WITH GINGER & SHALLOTS 30

Steamed whole barramundi with ginger & shallots, topped with coriander

OMELETTE WITH MINCED PORK OR MUSHROOM 18.5 OR WITH CRAB 23.5

Thai special style omelette seasoned with fish sauce & lime, served with sriracha sauce
(crab option subject to availability)

DESSERT

CHOCOLATE & SALTED CARAMEL DEEP FRIED ICE CREAM 14.5

Chocolate coated vanilla ice cream topped with decadent homemade salted caramel
(contains almond meal)

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WINTER SPECIALS

ENTREE

SCALLOPS WITH SEAFOOD SAUCE 13.5

Pan seared scallops with fresh garlic, chilli & coriander in a lemon & fish sauce dressing (4 pieces)

DUCK PANCAKES 13.5

Roast duck wrapped in a soft pancake with hoisin sauce, shallots and cucumber (2 pieces)

TEMPURA PRAWNS 13.5

Tempura coated prawns with a sweet & tangy tamarind sauce (4 pieces)

MAINS

TOFU PAD CHA 23.5 V VE

Spicy stir fried vegetables & deep fried tofu with chilli, garlic, kaffir lime leaves, young peppercorn, rhizome & basil. Served sizzling on a hot plate

CHICKEN MUSSA MUN WITH ROTI 28

Slow cooked chicken mussa mun curry, served with a side of roti

DEEP FRIED WHOLE BARRAMUNDI WITH THAI STYLE SALAD 32.5

Deep fried boneless barramundi on a bed of lettuce with apple, cashews, red onion, garlic, chilli, carrot, coriander, mint & shallots

CRYING TIGER 30

Medium grilled T-Bone steak, served with a spicy Nam Jim Jaew sauce & som tum

DESSERT

CHOCOLATE & SALTED CARAMEL DEEP FRIED ICE CREAM 14.5

Chocolate coated vanilla ice cream topped with decadent homemade salted caramel
(contains almond meal)

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