

Welcome.... Thai Silk's cuisines come from each of the four main culinary regions: rich and mild dishes from the north, spicy from the east, mild and sweet dishes influenced by a Chinese cooking style from the central region and hot and spicy from the south. We are also constantly creating new and innovative recipes by using the very finest ingredients sourced from the best suppliers, both locally and abroad, with fresh seasonal produce and local Ingredients. Thai Food is a blend of tastes– Hot, sour, sweet, salty and spicy with subtle addition of aromatic herbs to enrich our traditional flavours.

We take great pride in our cuisine and it's presentation.

SHARE, HAVE FUN, TASTE LOTS OF DISHES & ENJOY YOURSELF

This  symbol denotes dishes with chilli and how hot the food is prepared.

Mild 

Medium 

Hot 

very hot 

- * Not all Thai food is hot and spicy any dish can be catered to suit your taste.
- * If you have a favourite Thai dish that is not in our menu, please ask our staff as we may be able to prepare it especially for you.
- * All Curries are accompanied with steamed rice, any extra rice will have an additional charge.
- * **Please advise us immediately at the time you received your meals if you are not satisfied with your meals or the full price will be charged.**
- * We are a fully licensed restaurant, but you are able to bring your own favourite bottle of wine in to enjoy with a charge of **\$10 per bottle** to help with any loss of profit.
- * Dining on Friday and Saturday night- minimum spend per person is \$30 or greater.
- **We may not list all the ingredients on our menu, please advise if you have any dietary requirements or food allergies.**

One bill per table or split in between the number of diners is appreciated. Thank you

Appetizers



Roti Bread with sweet peanut sauce	6.50
Pickle vegetables	6.50
French Fries	7.00

1. **Thai Spring rolls (4 pieces)**
House made Crispy Spring roll, sweet chilli dipping sauce.

Minced Pork	14.50
Vegetarian	13.50
2. **Chicken Satay** **14.50**
Grilled Chicken skewers and sweet peanut sauce.
3. **Fried Dumpling** 🍴 **15.50**
Pork & Chives dumplings with soya chilli oils
4. **Dim Sim** **14.50**
Steamed Pork & Prawn dumpling with sesame chilli soya sauce.
6. **Curry Puffs** **14.50**
Minced chicken, potato, onion and curry spices with dipping sauce.
7. **B B Q Duck Rice rolls** **15.50**
Duck rice rolls, fresh cucumber, bean sprouts, spring onions, carrots, coriander, hoi sin dipping sauce.
- 8.1 **Blanket Prawns** **15.00**
King prawn wrapped in crispy rice paper with sweet chilli sauce.
- 8.2 **Chilli Prawns** 🍴 **15.50**
Grilled Skewers King prawns, chilli, shallot, coriander, sweet chili sauce.
9. **Crispy Tofu** 🍴 **13.50**
Crispy fried Tofu and vegetable, with sesame chili tamarind sauce, fried shallots
10. **Golden Bags** **14.50**
Chicken mince, vegetable parceled in crispy pastry, and dipping sauce.
11. **Stuffed mushrooms (4 pieces)** **14.50**
Deep fried Mushrooms stuffed with pork mince, and dipping sauce.
12. **Coconut Scallops (4 pieces)** **15.50**
Coconut crumbed scalloped crisp fried served with dipping sauce.
13. **Mixed Entrée Platter of chef's selections**
Spring rolls, Blanket prawns, Wontons, Curry puffs, and Golden bags.

1 of each	2 of each	3 of each
Small 15.50	Medium 29.50	Large 45.00

Soup

14. Tom yum

Popular hot and sour soup with lemon grass, tomato, mushrooms, onion, lemon juice, roasted chilli paste and Thai herbs.

	Entrée	Main
Chicken	14.50	25.50
Prawn	16.50	29.50
Mixed Seafood	16.50	29.50


15. Tom Kha Gai 14.50 25.50
 Chicken soup with coconut milk, onion, mushroom, galangal, lemon grass, lemon juice Kaffir lime and fresh coriander.


15.2 Braised Beef Soup 14.50 25.50
 “Thai style Pho” slow braised beef soup, rice noodles, bean sprouts, spring onions, and fresh coriander.


16. Wonton Soup 14.50 25.50
 Traditional minced pork wonton soup in clear broth, BBQ pork, and bok choy.

Thai Salads



17. Yum Nuer  28.50
 Char-Grilled beef, with chilli & lime dressing, onions, cucumber, celery, carrot, tomato, and coriander.

18. Yum Moo Grob  28.50
 Crispy pork salad with chilli & lime dressing, onions, cucumber, tomato, celery, cabbage, carrot, Chilli and coriander.

19. Larb (From the North-Eastern)  27.50
 Delicious minced meat salad, dressed with chilli and lime juice, red onion, toasted rice, Vietnamese mints and fresh coriander.
Choice of Chicken, or Pork

Main Course

Curries



20. **Red Curry** 🌶️🌶️
Popular red curry cooked in coconut milk, bamboo shoots, beans and courgettes.
Chicken, Pork or Beef 29.50
Mixed Seafood 32.50
21. **Green Curry** 🌶️🌶️
Thai green curry slightly sweet cooked in coconut milk, bamboo shoots kaffir leaf, beans and courgettes.
Chicken, Pork or Beef 29.50
Fish 32.50
22. **Beef Cheek Curry** 🌶️🌶️ 29.50
Braised beef cheek with house curry, Thai herbs, and tamarind, served on bed of veggies and cashew.
23. **Yellow Curry** 🌶️
Slightly mild yellow curry with potatoes, carrots, capsicum and onion
Chicken, Pork or Beef 29.50
Lamb 32.50
24. **Massaman Curry** 🌶️
Originally from India and then tailored to Thai tastes, tender meat with potatoes, Carrots, coconut milk, onion, peanuts, and tamarind juice.
Chicken or Beef 29.50
Lamb 32.50
25. **Panang Curry** 🌶️🌶️ 29.50
Our most popular curry, slightly sweet and creamy curry with capsicum peanut and kaffir lime.
Chicken, Beef or Pork
26. **Duck curry** 🌶️🌶️ 31.50
Roasted duck with red curry, coconut milk, grapes, onion, pineapple, tomato, capsicum and kaffir lime.
27. **Southern Curry** 🌶️🌶️🌶️
From the south of Thailand (curry with out coconut milk,) with the blend of fresh herbs mushroom, bamboo shoots, zucchini and toasted rice (no mild option)
Chicken or Beef 29.50
Crispy Pork 31.50
28. **Gai Fai** 🌶️🌶️🌶️ 29.50
For those who wanting the heat! This is perfect!! Sliced chicken in a blend of red, green and yellow curries, chilli, capsicum, coconut cream.

Stir-Fried Dishes



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| <p>29. Pad Med Ma-Muang
 Stir fried in oyster sauce with cashew nuts, baby corn, celery, mushroom onion, capsicum and carrot.
 Chicken, Pork or Beef
 Crispy Pork</p> | <p>29.50
 32.50</p> |
| <p>31. Pad Khing
 Stir-fried with ginger, onion, mushrooms, celery, baby corn, bak choy, spring onion and capsicum.
 Chicken, Pork or Beef</p> | <p>28.50</p> |
| <p>32. Pad Kraprow 🌶️🌶️
 Stir-fried choice of meat with Vegetables, chilli, basil sauce, onion, capsicum.
 Chicken, Pork or Beef
 Crispy Pork</p> | <p>28.50
 31.50</p> |
| <p>33. Pad Prik Pao 🌶️
 Stir-fried your choice of meat with B.B.Q chilli paste, mushroom, carrot, celery, onion, baby corn and capsicum.
 Chicken, Pork or Beef</p> | <p>28.50</p> |
| <p>34. Pad Pak Roam
 Stir-fried your choice of meat with seasonal vegetables in garlic and oyster sauce.
 Chicken, Pork or Beef
 Crispy Pork</p> | <p>28.50
 31.50</p> |
| <p>35. Pad Ped 🌶️🌶️
 Stir-fried your choice of meat with red curry, beans, courgettes, bok choy bamboo shoots, capsicum, coconut cream, kaffir leaves.
 Chicken, Pork or Beef.
 Crispy Pork</p> | <p>29.50
 32.50</p> |
| <p>37. Pad Sapparod
 Stir-fried in sweet pineapple, mushroom, onion, tomato, capsicum in oyster sauce, and cashew nuts.
 Chicken, Pork or Beef.</p> | <p>29.50</p> |
| <p>38. Black pepper Beef 🌶️
 Stir-fried beef in black pepper, celery , onion, shallot and capsicum</p> | <p>29.50</p> |



Black pepper Beef



Seafood



39. **Tamarind Fish** 🌶️ 31.50
Fried fish fillets tossed with home made tamarind sauce, chilli, pineapple, onion, carrot, capsicum, and coriander.
40. **Five Spice Squid** 🌶️🌶️ 30.50
Our own creation squid lovers must try, crispy fried Squid tossed with five spice, butter, cucumber, carrot, onion, and chilli sauce.
42. **Chilli Fish** 🌶️🌶️ 31.50
Fried fish fillets and cooked in B.B.Q chilli sauce, green onion, capsicum and baby corn.
43. **Ginger Fish** 🌶️ 31.50
Fried fish fillet, with fresh ginger Green onion, mushroom, bak choy and oyster sauce.
44. **Goong Pad Ped** 🌶️🌶️ 31.50
King prawns stir fried in red curry, coconut cream, bamboo shoots, beans, capsicum, zucchini, and kaffir lime
45. **Goong Pad Kraprow** 🌶️🌶️ 31.50
Sautéed king prawns with fresh chili, basil, garlic, capsicum, seasonal greens.
47. **Crunchy Prawns** 🌶️ 31.50
Crispy fried King prawns, topped with creamy red curry sauce and broccoli .
48. **Hoi Gata Laon** 🌶️ 33.50
Sautéed Scallops with fresh ginger, garlic, onion, capsicum and, oyster sauce with broccoli. Served on a sizzling hot platter.
49. **Hoi Pad Ped** 🌶️🌶️ 33.50
Stir fried scallops with red curry sauce, bamboo shoots, beans, courgettes. basil leaves, kaffir leave, capsicum and coconut cream.
50. **Ho Mok Talay (Seafood in parcel)** 🌶️🌶️ 32.50
A slightly dry curry of Combination prawns, squid, scallop, mussels and fish with Thai herbs, coconut cream, egg and cabbage.
51. **Pla Muek Choo chee** 🌶️🌶️ 30.50
Crispy fried squid topped with creamy red curry sauce, capsicum lime leaves and broccoli.
52. **Spicy Seafood Boat** 🌶️🌶️🌶️ 32.50
Combination of prawn, squid, scallop, mussel and fish with lemon grass, kaffir leaves, galangal, coriander and chilli. Spicy! But yum!



Specialty Dishes



- 53. Thaisilk steak** 🌶️🌶️ **32.50**
Char-grilled marinated scotch fillet steak cooked to perfection, sliced and topped with our house made sauce on bed of vegetable and hot plate.
- 54. Crispy Pork Hot plate** 🌶️🌶️ **32.50**
Crispy pork topped with creamy curry sauce, peanut, and vegetable .
- 55. Prawn Cashew** 🌶️ **32.50**
King prawns with cashew nuts, onion, mushroom, baby corn, capsicum, chilli paste, Carrots Served on a hot sizzling plate.
- 56. Spicy Lamb Hot plate** 🌶️🌶️ **31.50**
Sautéed sliced Lamb with chilli, lemongrass, kaffir leaf, black pepper, beans, zucchini and capsicum. served on a sizzling hot plate.
- 58 Crispy Duck Hot Plate** 🌶️🌶️ **32.50**
Thai style crispy duck sliced topped with our house chilli basil sauce, on bed of vegetables served on a hot sizzling plate.
- 59. Gai Yang** **29.50**
Thai Style B.B.Q Chicken breast and thigh, accompanying with nahm-jim and satay peanut sauce.
- 60. Almond Chicken** 🌶️ **30.50**
Delicious Crispy fried Chicken tender coated in crumb almond with creamy curry sauce, broccoli, toasted almond.
- 61. Chilli Tamarind Pork** 🌶️🌶️ **29.50**
Crisp fried Pork strips tossed in house made tamarind sauce, chilli, onion, Capsicum and pineapple.
- 62. Catch of the day (Whole Fish, depends on availability)** 🌶️🌶️ **35.50**
Chef's inspirations-please ask our staff how the fish is served today!
- 63. Moo-Ar-loi** 🌶️🌶️ **29.50**
Delicious creamy Pork curry with a unique flavours and crushed cashew nuts.



Vegetarian

- 64. **Tofu with chilli basil** 🌶️🌶️ 28.50
Stir-fried bean curd with mixed seasonal vegetables and chilli basil.
- 65. **Choo Chee Tofu** 🌶️🌶️ 28.50
Crispy fried Tofu with creamy red curry sauce and vegetables.
- 66. **Pad Pak Satay** 27.50
Vegetarian Lovers! Sautéed seasonal vegetables in sweet satay sauce and cashew nuts.
- 67. **Panang Mushrooms** 🌶️ 27.50
A sweet curry with mushrooms, potatoes, broccoli, kaffir lime leave, capsicum and peanuts.
- 68. **Vegetarian Green Curry** 🌶️🌶️ 27.50

*Please note most of the dishes can be prepared vegetarian style, please ask our staff.

Fried Rice/Noodles



- 69. **Khao Pad** 26.50
Simple fried rice with combination of chicken, pork, beef, shredded cabbage, carrots, onions, peas and eggs.
- 70. **Thai Silk Fried Rice** 🌶️ 28.50
Fried rice with house made chilli paste, prawns, B.B.Q Pork, eggs, onion and vegetables.
- 71. **Khao Pad Sapparod** 29.50
Fried rice with pineapple, prawns, chicken, onion, peas, carrot, egg, curry powder, and cashew nuts.
- 72. **Spicy Noodle** 🌶️🌶️ 29.50
Wok fried wide rice noodles with combination of seafood in chilli, basil and vegetables.
- 73. **Pad Thai** 28.50
Our famous rice noodles stir-fried with prawns, fresh bean sprouts, egg, crushed peanut, tofu, shallot, tamarind sauce and spring onions.
- 74. **Golden wok noodle** 28.50
Wok fried egg noodles with prawns, chicken, peas, onions, eggs, cabbage, and carrots.
- 75. **Thai Silk Noodle (Thai style chow mien)** 29.50
Thai style chow mien—egg noodle with crispy pork topped with sauce and seasonal vegetables.

Accompaniments:

Roti Bread with sweet peanut sauce (Thai style home made flat bread)	6.50
Steamed Jasmine Rice (per serve)	3.00
Steamed coconut Rice infuse in kaffir lime	5.50
Bowl of Fries	7.00
Pickle Vegetables	6.50
Plain Noodles (Rice or Egg noodle)	6.00
Bowl of steamed seasonal vegetables	15.50
Fresh chilli with soya sauce	3.00
Bowl of salad with Asian dressing	12.50

***We may not list all the ingredients in our menu, please advise us if you have any special dietary requirements or food allergies.**



***GST Inclusive**

***15% Surcharge applies on Public holidays.**