

# LEMON GRASS THAI

## ENTREE

PRAWN CRACKERS W PEANUT SAUCE	\$10
ROTI BREAD [VG] W CHOO CHEE SAUCE	\$12
VEGETARIAN SPRING ROLLS (4) [VG][GF] W PLUM SAUCE	\$16
STEAMED OR FRIED DUMPLINGS (5) CHICKEN & PRAWN W CHOO CHEE SAUCE	\$17
CHICKEN SATAY SKEWERS (3) [GF] W PEANUT SAUCE	\$17
CHIANG MAI FRIES [GF] [VG] SWEET POTATO FRIES W CHOO CHEE SAUCE	\$15

## SALT & PEPPER

YOUR CHOICE OF PROTEIN, COATED IN A LIGHT BATTER,  
TOSSED WITH CHEF'S HOMEMADE SALT CONCOCTION,  
CHOPPED ONIONS AND FRIED SHALLOTS.

EGGPLANT [GF][VG]	\$24
TOFU [GF][VG]	\$24
SQUID [GF]	\$28
CROCODILE [GF]	\$30



## BANQUETS

FEED ME FAVOURITES **\$50 PER**  
MINIMUM 4 PEOPLE | All GF & DF MENU **PERSON**

### ENTREE

VEGETARIAN SPRING ROLLS [VG]  
CHIANG MAI SWEET POTATO FRIES

### MAIN COURSE

THAI GREEN CHICKEN CURRY   
BASIL BEEF STIR FRY   
SALT & PEPPER SQUID  
PAD THAI CHICKEN NOODLES  
STEAMED JASMINE RICE

**OPEN**  
**EVERYDAY**  
**12PM-3PM**  
**5PM-10PM**

**289 RUNDLE STREET**  
**ADELAIDE 82236627**

**ALLERGIES** please notify staff - seasonal changes are made often. Not all ingredients will be listed

**GF\*** Menu item can be modified to be gluten free upon request. Final dish will differ from original flavours

**VG** vegetarian but not vegan

**VG\*** menu item can be modified to be vegan upon request. Final dish will differ from original flavours

**PLEASE NOTE STRICTLY NO SPLIT BILLS**

Table service - please do not approach the counter to order or pay separately.

## C U R R Y

W SEASONAL VEGETABLES

ROAST DUCK RED CURRY [GF] 	\$28
BEEF RED CURRY [GF] 	\$26
PENANG BEEF CURRY [GF]	\$27
BARRAMUNDI YELLOW CURRY [GF]	\$28
THAI GREEN CURRY [GF] 	
CHOO CHEE CURRY [GF]	
MANGO CURRY [GF]	
• VEGETABLES & TOFU [VG]	\$23
• CHICKEN	\$24
• BEEF	\$26
• SEAFOOD [SQUID, MUSSEL, & PRAWN]	\$28

## S A L A D

LEMONGRASS CHICKEN SALAD [GF]	\$26
CHARGRILLED CHICKEN WITH FRESH HERBS, SLAW, PEANUTS, FRIED SHALLOTS & FISH SAUCE LIME DRESSING	
YUM THAI BEEF SALAD [GF]	\$27
SLICED BEEF WITH FRESH HERBS, AISAN SLAW & FISH SAUCE LIME DRESSING	
TOFU SALAD [VG][GF]	\$23
FRIED TOFU SLICES W FRESH HERBS, PEANUTS, SLAW, FRIED SHALLOTS & THAI VEGAN DRESSING	
OCTOPUS SALAD [GF]	\$30
CHARGRILLED OCTOPUS W FRESH HERBS, PEANUTS, SLAW, FRIED SHALLOTS & THAI FISH SAUCE DRESSING	
SOFT-SHELL CRAB SALAD [GF]	\$34
FRIED SOFT-SHELL CRAB W ASIAN SLAW & THAI FISH SAUCE DRESSING	

## S I G N A T U R E


### W O K T O S S E D / G R I L L

PEANUT STIR FRY [GF] W SEASONAL VEGETABLES	
BASIL CASHEW STIR FRY [GF] 	
W SEASONAL VEGETABLES	
VEGETABLES & TOFU [VG*]	\$23
CHICKEN	\$24
BEEF	\$26
SEAFOOD OR PRAWN	\$28
CHARGRILLED CHICKEN [GF]	\$26
W WOK TOSSED VEGETABLES IN SWEET CHILLI SAUCE	
SWEET & SOUR SALMON [GF]	\$29
LIGHTLY BATTERED SALMON SQUARES WOK TOSSED W VEGETABLES IN SWEET SOUR SAUCE	
SIZZLING WAGYU BEEF [GF]	\$35
WOK TOSSED W VEGETABLES IN BANGKOK SAUCE ON A HOT PLATE	
SIZZLING GARLIC PEPPER CHICKEN [GF]	\$28
LIGHTLY BATTERED CHICKEN BREAST & CREAMY GARLIC PEPPER SAUCE ON A HOT PLATE	
BBQ TOFU [GF][VG]	\$23
W WOK TOSSED VEGETABLES IN BBQ PLUM SAUCE	
CRISPY WHOLE BARRAMUNDI [GF]	\$38
FRIED BARRAMUNDI (DE-BONED), GREEN APPLE SALAD & THAI FISH SAUCE DRESSING	

### S I D E

STEAMED MIXED VEGETABLES WITH CHEF' SPECIAL SAUCE [GF]	\$10
BOWL OF CHOO CHEE SAUCE [GF][VG]	\$4
BOWL OF PEANUT SAUCE [GF][VG]	\$4

### N O O D L E S

PAD THAI NOODLES	\$25
W CHICKEN & PRAWN, PEANUTS, CARROTS, EGG & BEAN SPROUTS [GF][VG*][RICE NOODLES]	
SINGAPORE RICE NOODLES [GF][VG*]	
HOKKIEN MEE NOODLES	
CHAR KWAY TEOW RICE NOODLE [VG*][GF]	
LAKSA OR TOM YUM RICE NOODLE SOUP [GF] 	
VEGETABLES & TOFU	\$23
CHICKEN	\$24
BEEF	\$26
SEAFOOD OR PRAWN	\$28

### R I C E

THAI FRIED RICE CHICKEN OR TOFU \$23 W EGG, PINEAPPLE, PEAS, CARROTS, & ONION [GF][VG*]	
STEAMED JASMINE RICE	\$4.5
STEAMED COCONUT RICE	\$5

### D E S S E R T

BANANA FRITTERS \$15 LIGHTLY BATTERED BANANA FRITTERS SERVED WITH VANILLA ICE CREAM	
FRIED ICE CREAM \$15 DEEP FRIED VANILLA ICE CREAM	
BAILEYS SUNDAE \$17 VANILLA ICE CREAM SERVED WITH A SHOT OF BAILEY'S IRISH CREAM	