



# DINNER MENU



## SOUP

Tom Yum Goong Australian King Prawn – Siam Style **\$34.5**  
GF MU VGO VEO  
Roma tomato | galangal | kaffir lime leaf | lemongrass



## CURRY

Double-Cooked Chicken Green Curry **\$36.5**  
GF VGO VEO  
Grilled green chilli | Thai eggplant | green beans | Vietnamese mint

Grilled Duck Curry GF VGO VEO **\$44.5**  
Lychee | cherry tomato | pineapple | Thai eggplant | fruity red curry

Crispy Pork Belly Khao Soi – Chiang Mai Curry **\$38.5**  
SF  
Crispy noodles | pickled cauliflower | chilli | coriander

Massaman of Wagyu Beef Cheek NUT GF **\$52.5**  
Crispy taro | cashew nuts | chilli

Slow-Cooked Whole Lamb Shank Red Curry **\$60.5**  
(8-hour braise) GF  
Braised potato | Vietnamese mint | fried basil



## SEAFOOD

Siam Flame Ocean Trout S **\$46.5**  
MU VGO VEO  
Dry red curry | Roma tomato | snake bean | pickled ginger | garlic scape

Basil Local Squid with Pineapple – “Pad Kee Mao” **\$38.5**  
Thai green chilli | Thai eggplant | krachai | young peppercorn | basil | pineapple

Australian King Prawns XO Tom Yum SF MU **\$48.5**  
XO dry scallop sauce | lemongrass | Roma tomato | straw mushrooms | chilli

Whole Mango Barramundi Fillet – Crispy Mango Salad **\$52.5**  
Seasonal NUT MU  
Fresh green mango salad | cashew nuts | mango purée | lime dressing

Jasmine Rice **\$5**  
Coconut Rice GFO **\$8.8**  
Grilled Roit Bread VE **\$10**

## SOMTUM & WARM SALAD

Marinated Fried Chicken with Som Tum Thai **\$32.5**  
NUT GFO  
Roma tomato | green papaya | green bean | hot & sour dressing | peanut | chilli

Crispy Pork with Som Tum Thai NUT SF **\$35.5**  
Pickled cauliflower | green papaya | green bean | hot & sour dressing | peanut | chilli

Waterfall Grilled Pork Jowl – Nam Tok **\$38.5**  
Fresh basil | pickled onion | toasted dried chilli powder | toasted rice powder

Walking Fish – Nam Tok Crispy Barramundi NUT **\$38.5**  
Herb salad | toasted rice powder | toasted dried chilli | pickled onion | cashew nut

Chilli Lime Australian Squid GF **\$36.8**  
Fresh pineapple | Chinese celery | Roma tomato | chilli

Som Tum Thai Green Papaya Salad **\$24.5**  
NUT GF VE VEO  
Green papaya | roma tomato | green bean | hot & sour dressing | peanut | chilli



## STIR FRY

Black Pepper Australian Kangaroo VGO VEO **\$44.5**  
Sous-vide kangaroo | green peppercorn | capsicum | garlic scape

Crumbed Roast Duck with Pineapple Fried Rice **\$42.5**  
Opt.: Extra Black Berry Sauce **\$6**  
GFO VGO VEO  
Black berry sauce | pineapple | raisin | cherry tomato | shallot

Basil Chicken with Crispy Eggplant **\$37.5**  
VGO VEO  
Free-range chicken | Thai eggplant | green peppercorn | chilli

Satay Beef with Chilli Jam Stir Fry **\$39.5**  
NUT MU GFO  
Sliced eye fillet | | toasted chilli | Thai eggplant

Crunchy Chicken Pad Thai **\$36.5**  
Opt.: Add Australian King Prawns **\$48**  
NUT MU GFO VGO VEO  
Crispy noodle | pickled onion | egg | beansprout

Crispy Pork Belly Pad See Ew Noodles **\$40.5**  
VGO VEO  
Fresh rice noodles | Chinese broccoli | garlic | egg | chilli

For groups of 4 or more,  
we highly recommend our 'Feed Me Menu'. It's the  
perfect way to enjoy a variety of our most popular  
dishes, ensuring everyone at the table has a  
satisfying and flavourful experience.

## FEED ME MENU

### The Thai Room Set \$75/pp

Minimum 2 people

A shared tasting menu of our most-loved Thai classics.  
This set features a curated selection of entrees, mains, and salad —  
thoughtfully designed for a balanced and satisfying dining  
experience.

Please note: This menu can be flexible to dietary needs, but it does  
not include premium dishes such as Lamb Shank, King Prawns,  
Mango Barramundi, or Massaman Beef.

### The Royal Experience \$98/pp

Minimum 2 people

A luxurious tasting journey, reserved for those who crave the  
extraordinary. Thoughtfully curated by our chef, this elevated  
shared menu showcases the finest produce, seasonal delicacies,  
and bold, refined flavours — served with elegance and care. Your  
experience concludes with a surprise dessert.

This is Thai Room at its most indulgent — perfect for special  
occasions, elevated nights out, or anyone ready to be spoiled.

Thai Room Chilli Sauce (includes 4 Thai herbs): \$8

### Dietary & Allergen Guide

-  S: Thai Traditional Spicy   
  VG : Vegetarian   
  VE : Vegan  
 VGO : Vegetarian Free Option   
  VEO: Vegan Free Option  
 GF : Gluten Free   
  GFO: Gluten Free Option  
 NUT : Contains Nuts   
  SF : Contains Shellfish  
 MU : Contains Mushrooms

### Additional Fees

- Cakeage Fee: \$4 per person for any external cakes brought into the restaurant.
- Takeaway Containers: \$0.50 per container for dining customers.
- Private Functions: A 10% service fee applies to all private bookings.
- Bring Your Own Bottle: \$35 per bottle.




## SNACKS

- Fresh Oysters**  GF **\$22/6 \$39/12**  
 Shallot | kaffir lime leaf | Thai-inspired pickled sauce
- Crispy Fried Prawn Bao** **\$12.5/ea.**  
 Golden prawns in a fluffy bao | lemon chilli mayo
- Seared Hokkaido Jumbo Scallops**  GF **\$11.5/ea.**  
 Green apple | coconut cream | shallot | kaffir lime | chilli
- Vegetable Spring Rolls X3**  VG  VE  MU **\$19.5**  
 Assorted vegetables | sweet plum sauce
- Seaflower Bloom X2**  SF **\$22.5**  
 Mixed seafood dumplings | caviar | savoury red curry

## ENTREE & SMALL BITE

- Tod Mun Barramundi**  NUT  GF **\$26.5**  
 Thai fish cake | cucumber | peanut | pickled onion
- Crispy Crumbed Eggplant**  VG  VE **\$22.5**  
 Sichuan pepper sauce | fried basil | sesame seeds
- Bangkok Crunch Satay**  NUT **\$24.5**  
 Crispy free-range chicken | pickled cucumber chilli
- Grilled New Zealand Marinated squid with Chilli Jam** **\$28.5**  
 NUT  
 Basil | sesame
- Ocean Balls in Seafood Yellow Curry X3**  SF **\$32.5**  
 Crab meat | prawn | fish | spinach

## SWEET

- Deep Fried Coconut Gelato**  VE **\$26.5**  
 Palm sugar | shredded coconut | coconut flakes
- Blue Sticky Rice**  GF  VGO  VEO **\$22.5**  
 Mango purée | coconut gelato | crushed peanuts | mint
- Chocolate Blood Orange Sorbet** **\$16.5**  
 Dark chocolate sauce | mint
- Affogato** **\$15.5**  
**OPT.: with Frangelico** **\$26.5**  
 Coconut gelato | espresso