

ENTRÉE

Prawn Crackers served with Thai Orchid peanut sauce.	\$5.50
Spring Rolls (Popia Tord) - 2 rolls Pork, vermicelli, cabbage & onion, served with clear peanut sauce.	\$10.90
Fried Chicken (Gai Tord) Sesame battered chicken served with clear peanut sauce.	\$11.90
Satay Skewers - 2 skewers Chicken	\$12.90
Meat skewers topped with Thai Orchid peanut sauce.	Beef \$13.90
Lemongrass Quail (Nok Yang) Grilled in lemongrass marinade and served with pickled vegetables & black pepper sauce.	\$14.90
Pandan Chicken (Gai Hor Toey) - 4 pieces Wrapped in pandan leaves and served with pickled vegetables & sweet chilli sauce.	\$15.90
Crispy Prawns (Tom Yum Tord) - 5 pieces Pastry wrapped local prawns coated with tom yum paste and served with sweet chilli sauce.	\$16.90
Fried Prawns (Goong Tord) - 5 pieces Sesame battered local prawns served with clear peanut sauce.	\$16.90
Orchid Patties (Tord Mund) - 4 pieces Marinated minced prawn and chicken in aromatic spices, served with sweet chilli sauce.	\$17.90
Mixed Entrée Platter Platter for two, selection chosen by the chef.	\$38.90

SOUP (ENTRÉE)

Chicken \$12.90 Prawn \$14.90 Mixed Seafood \$15.90

Tom Yum Soup GF Authentic spicy broth, lemongrass, lime leaves, galangal & coriander.	
Galangal Soup (Tom Kha) GF Creamy coconut milk soup, lemongrass, lime leaves, galangal & coriander.	
Clear Soup GF Chicken broth, mushroom, Chinese cabbage, pepper & coriander.	

THAI SALAD (ENTRÉE)

Chicken Salad (Larb Gai) GF North-eastern style minced chicken, aromatic Thai herbs and spices, ground rice, lemon juice & red onion.	\$13.90
Beef Salad (Yum Nuer) GF Sliced beef, aromatic Thai herbs and spices, ground rice, lemon juice & red onion.	\$14.90
Prawn Salad (Yum Goong) GF Local prawns, aromatic Thai herbs and spices, lemon juice & red onion.	\$15.90
Mixed Seafood Salad (Yum Talay) GF Mixed seafood, Thai herbs and spices, lemon juice & red onion.	\$16.90
Seafood and Vermicelli Salad (Yum Woon Sen) GF Mixed seafood, vermicelli noodles, Thai herbs and spices, lemon juice & red onion.	\$17.90

MAIN COURSE (all curries are cooked with coconut milk and curry paste)

CHICKEN

Bamboo Chicken Curry (Kang Kaur Nomai) Chicken breast, sour bamboo shoots, mild chilli curry sauce.	\$24.90
Basil Chicken (Gapao Gai) GF Chicken breast stir-fried with mild chilli paste, vegetables & Thai basil.	\$24.90
Chilli Chicken (Gai Pad Pik) GF Chicken breast stir-fried with fresh chilli, chilli paste, beans, mushroom, bamboo shoots, capsicum, lime leaves & Thai basil.	\$24.90
Choo Chee Chicken Curry (Gai Choo Chee) GF Chicken breast, red choo chee curry sauce, lime leaves & Thai basil.	\$24.90
Eggplant Chicken Curry (Gai Kang Kaur Makhaur Yao) Chicken breast, eggplant, onion, mild chilli curry sauce.	\$24.90
Ginger Chicken (Gai Pad Khing) Chicken breast stir-fried with broccoli, ginger, onion & spring onion in a light ginger soy sauce.	\$24.90
Green Chicken Curry (Kang Kiew Waan Gai) GF Chicken thigh, bamboo shoots, broccoli, beans & Thai basil.	\$24.90
Grilled Chicken (Gai Yang) Chicken thigh marinated and grilled with aromatic Thai herbs and spices, served with tamarind sauce.	\$24.90
Lemongrass Chicken Curry (Gai Ta Krai) GF Chicken breast, Thai Orchid lemongrass curry sauce & Thai basil.	\$24.90
Peanut Chicken (Long Song Gai) Chicken breast, Chinese cabbage, onion & spring onion, topped with Thai Orchid peanut sauce.	\$24.90
Pepper Egg Chicken (Kha Gai) Chicken breast and garlic in a creamy egg coconut sauce, topped with pepper & coriander.	\$24.90
Cashew Nut Chicken (Gai Pad Med Mamuang) Lightly floured chicken breast, cashew nuts, pineapple, capsicum & spring onion in a mild sweet chilli sauce.	\$26.90

BEEF

Basil Beef (Gapao Nuer) GF Sliced beef stir-fried with mild chilli paste, vegetables & Thai basil.	\$26.90
Chilli Beef (Nuer Pad Pik) GF Sliced beef stir-fried with fresh chilli, chilli paste, beans, mushroom, bamboo shoots, capsicum, lime leaves & Thai basil.	\$26.90
Choo Chee Beef Curry (Nuer Choo Chee) GF Sliced beef, red choo chee curry sauce, lime leaves & Thai basil.	\$26.90
Ginger Beef (Nuer Pad Khing) Sliced beef stir-fried with broccoli, ginger, onion & spring onion in a light ginger soy sauce.	\$26.90
Lemongrass Beef Curry (Nuer Ta Krai) GF Sliced beef, Thai Orchid lemongrass curry sauce & Thai basil.	\$26.90
Massaman Beef Curry (Massaman Nuer) GF Slow cooked diced beef curry, potato & Kaffir lime leaves.	\$26.90
Peanut Beef (Long Song Nuer) Sliced beef, Chinese cabbage, onion & spring onion, topped with Thai Orchid peanut sauce.	\$26.90

DUCK & QUAIL

Drunken Duck (Pad Kee Mao Pet) Sliced roast duck stir-fried with vegetables, lime leaves, garlic, fresh chilli, chilli paste, cooking wine & Thai basil.	\$31.90
Mushroom Duck Sliced roast duck stir-fried with mushroom, garlic and spring onion in a black pepper & dark soy sauce.	\$31.90
Red Duck Curry (Kang Pet Yang) GF Sliced roast duck, vegetables, lychee, pineapple, lime leaves & Thai basil.	\$32.90
Chilli Quail Deep-fried quail pieces wok-tossed in Thai Orchid chilli paste, garlic & Thai basil, served on a bed of lettuce.	\$31.90

GOAT, LAMB & PORK

Massaman Goat Curry (Massaman Pae) GF Slow cooked diced goat curry, potato & Kaffir lime leaves.	\$32.90
Chilli Lamb (Nuer Kaek Pad Pik) GF Backstrap fillet slices stir-fried with fresh chilli, chilli paste, beans, mushroom, bamboo shoots, capsicum, lime leaves & Thai basil.	\$31.90
Green Lamb Curry (Kang Kiew Waan Nuer Kaek) GF Backstrap fillet slices, bamboo shoots, broccoli, beans, eggplant & Thai basil.	\$32.90
Sesame Pork (Moo Tord) Deep-fried sesame coated pork fillets wok-tossed with onion, spring onion & chilli paste.	\$31.90
Coconut Cream Pork (Moo Kati) Deep-fried pork fillets, chilli paste, onions, coconut curry.	\$32.90
Traditional Thai Style Basil Pork (Gapao Moo) Minced pork stir-fried with garlic, fresh chilli, beans, capsicum, onion & Thai basil, topped with a crispy fried egg.	\$32.90

SEAFOOD

Green-lipped Mussels GF Steamed half shelled mussels topped with Thai Orchid mild ginger sauce & coriander OR with a red choo chee curry sauce & Thai basil.	\$28.90
Drunken Seafood (Pad Kee Mao Talay) Mixed seafood stir-fried with vegetables, lime leaves, garlic, fresh chilli, chilli paste, cooking wine & Thai basil.	\$34.90
Salt and Pepper Squid Lightly floured local squid wok-tossed with onion, spring onion, capsicum & lemon juice, served on a bed of lettuce.	\$34.90
FISH	
Whole Flounder Lightly floured, deep-fried whole flounder with spring onion, ginger and spices.	\$34.90
Atlantic Salmon GF Steamed Atlantic salmon fillet topped with Thai Orchid mild ginger sauce & coriander OR with a red choo chee curry sauce & Thai basil.	\$34.90
Whole Barramundi Lightly floured, deep-fried whole barramundi topped with Thai Orchid mild ginger sauce & coriander OR with a red choo chee curry sauce & Thai basil.	\$36.90

PRAWN

Basil Prawn (Gapao Goong) GF	\$32.90
Local prawns stir-fried with mild chilli paste, vegetables & Thai basil.	
Choo Chee Prawn Curry (Goong Choo Chee) GF	\$32.90
Local prawns, red choo chee curry sauce, lime leaves & Thai basil.	
Garlic Prawn (Goong Pad Puk)	\$32.90
Local prawns stir-fried with garlic, cauliflower, bamboo shoots, onion, spring onion & soy sauce.	
Lemongrass Prawn Curry (Goong Ta Krai) GF	\$32.90
Local prawns, Thai Orchid lemongrass curry sauce & Thai basil.	
Pepper Egg Prawn (Kha Goong)	\$32.90
Local prawns and garlic in a creamy egg coconut sauce, topped with pepper & coriander.	
Green Prawn Curry (Kang Kiew Waan Goong) GF	\$33.90
Local prawns, bamboo shoots, broccoli, beans, eggplant & Thai basil.	
Red Prawn Curry (Kang Dang Goong) GF	\$33.90
Local prawns, vegetables, lime leaves & Thai basil, red curry sauce.	
Cashew Nut Prawn (Goong Pad Med Mamuang)	\$34.90
Lightly floured local prawns, cashew nuts, pineapple, capsicum & spring onion in a mild sweet chilli sauce.	

NOODLES

Black Soy Sauce Noodles (Pad See-iew)	Chicken \$21.90
Thick fresh rice noodles, egg, Chinese broccoli & beansprout in a dark aromatic sauce.	Beef \$23.90
	Seafood \$27.90
Drunken Noodles (Pad Kee Mao)	Chicken \$21.90
Fresh hokkien noodles, vegetables, onion, spring onion, chilli paste & cooking wine.	Beef \$23.90
	Seafood \$27.90
Laksa	Chicken \$21.90
Fresh hokkien noodles, tofu, beansprout & capsicum cooked in a rich laksa soup.	Seafood \$27.90
Pad Mee	\$20.90
Fresh hokkien noodles, minced chicken, local prawns, egg, beansprout, spring onion & mild sweet chilli sauce.	
Pad Thai GFO	\$20.90
Thin rice noodles, minced chicken, local prawns, egg, beansprout, spring onion & mild sweet chilli sauce, topped with crushed peanuts.	

RICE

Steamed Rice (per serve) GF	\$3.50
Coconut Steamed Rice (per serve) GF	\$4.50
Egg Fried Rice with Soy Sauce (per serve)	\$4.50
Basil Fried Rice	\$20.00
Fried rice with minced chicken, local prawns, Chinese broccoli, capsicum, onion, spring onion, chilli paste & Thai basil.	
Pineapple Fried Rice (Kao Pad Sapparod)	\$20.90
Fried rice with minced chicken, local prawns, pineapple, cashew nuts, capsicum & spring onion.	

VEGETARIAN ENTRÉE

Vegetarian Spring Rolls - 2 Rolls	\$9.90
Mixed vegetables, onion & vermicelli noodles, served with clear peanut sauce.	
Vegetable Nuggets - 6 pieces	\$11.90
Potato, eggplant & cauliflower fried nuggets, served with Thai Orchid peanut sauce.	
Yum Vegetable Salad GF	\$11.90
Carrot, beansprout, mushroom, tomato, aromatic Thai herbs and spices & Thai basil.	
Yum Jay Woon Sen Salad GF	\$12.90
Carrot, beansprout, mushroom, tomato, vermicelli noodles, aromatic Thai herbs and spices & Thai basil.	
SOUP (ENTRÉE)	
Vegetarian Tom Yum Soup GF	\$11.90
Authentic spicy broth, tofu, vegetables, potato, lemongrass, lime leaves, galangal & coriander.	
Vegetarian Galangal Soup GF	\$11.90
Creamy coconut milk soup, tofu, vegetables, potato, lemongrass, lime leaves, galangal & coriander.	

VEGETARIAN MAIN COURSE

Basil Tofu	\$20.90
Tofu stir-fried with mild chilli paste, vegetables & Thai basil.	
Peanut Vegetables	\$20.90
Lightly stir-fried mixed vegetables topped with Thai Orchid peanut sauce.	
Salt and Pepper Eggplant	\$20.90
Battered eggplant slices wok-tossed with onion, spring onion, capsicum & lemon juice, served on a bed of lettuce.	
Salt and Pepper Tofu	\$20.90
Battered tofu wok-tossed with onion, spring onion, capsicum & lemon juice, served on a bed of lettuce.	
Stir-Fried Chinese Broccoli (Pad Katna)	\$20.90
Chinese broccoli stir-fried with chilli, garlic & light soy sauce.	
Stir-Fried Vegetables (Pad Puk)	\$20.90
Fresh selection of vegetables stir-fried with chilli & garlic.	
Vegetarian Fried Rice	\$20.90
Fried rice with tofu, egg, vegetables & cashew nuts.	
Vegetarian Pad Mee	\$20.90
Fresh hokkien noodles, tofu, egg, vegetables, spring onion, beansprout & mild sweet chilli sauce.	
Vegetarian Pad Thai GFO	\$20.90
Thin rice noodles, tofu, egg, vegetables, spring onion, beansprout & mild sweet chilli sauce topped with crushed peanuts.	
Green Vegetable Curry GF	\$22.90
Vegetables, potato, tofu, lime leaves & Thai basil in a green curry sauce.	
Red Vegetable Curry GF	\$22.90
Vegetables, potato, tofu, lime leaves & Thai basil in a red curry sauce.	

BANQUET (minimum 4 people)

\$45 per person	\$55 per person
ENTRÉE	ENTRÉE
Spring Rolls	Mixed Entrée
Satay Chicken Skewers	(Chef's Choice)

MAIN COURSE	MAIN COURSE
Basil Chicken GF	Basil Chicken GF
Choo Chee Prawn GF	Massaman Beef GF
Massaman Beef GF	Pepper Egg Prawn
Pad Thai GFO	Red Duck Curry GF
Steamed Rice GF	Steamed Rice GF

\$40 per person (Vegetarian)
ENTRÉE
Vegetarian Spring Rolls
Yum Jay Woon Sen Salad GF

MAIN COURSE
Basil Tofu GF
Red Vegetable Curry GF
Stir-fried Vegetables
Vegetarian Pad Thai GFO
Steamed Rice GF

SWEETS

Banana Sago (Glaay Baut Chee)	\$12.50
Banana and sago in coconut cream topped with sesame seeds.	
Black Sticky Rice and Coconut Ice Cream	\$12.50
Black sticky rice, coconut cream & Thai Orchid coconut ice cream, topped with sesame seeds.	
Egg Custard (Sankaya)	\$12.50
Steamed egg custard, black sticky rice & coconut cream, topped with sesame seeds.	
Thai Orchid Coconut Ice Cream GF	\$12.50
Thai Orchid coconut ice cream topped with sliced jackfruit.	
Fried Ice Cream 2 scoops	\$15.50
Two vanilla scoops with a caramel and coconut sauce. - subject to availability.	
Mango and Black Sticky Rice (Kao Niew Mamuang)	\$15.50
Fresh mango, black sticky rice & coconut cream, topped with sesame seeds - subject to seasonal availability.	
Add coconut ice cream (per scoop)	\$4.00