

ENTRÉE		MAIN COURSE (all curries are cooked with coconut milk and curry paste)		DUCK & QUAIL	
Prawn Crackers served with Thai Orchid peanut sauce.		CHICKEN		Drunken Duck (Pad Kee Mao Pet)	
Spring Rolls (Popia Tord) - 2 rolls	\$5.50	Bamboo Chicken Curry (Kang Kaur Nomai)		\$31.90	
Pork, vermicelli, cabbage & onion, served with clear peanut sauce.	\$10.90	Chicken breast, sour bamboo shoots, mild chilli curry sauce.		Sliced roast duck stir-fried with vegetables, lime leaves, garlic, fresh chilli, chilli paste, cooking wine & Thai basil.	
Fried Chicken (Gai Tord)	\$11.90	Basil Chicken (Gapao Gai) GF		Mushroom Duck	
Sesame battered chicken served with clear peanut sauce.		Chicken breast stir-fried with mild chilli paste, vegetables & Thai basil.		\$31.90	
Satay Skewers - 2 skewers	Chicken \$12.90	Chilli Chicken (Gai Pad Pik) GF		Sliced roast duck stir-fried with mushroom, garlic and spring onion in a black pepper & dark soy sauce.	
Meat skewers topped with Thai Orchid peanut sauce.	Beef \$13.90	Chicken breast stir-fried with fresh chilli, chilli paste, beans, mushroom, bamboo shoots, capsicum, lime leaves & Thai basil.		Red Duck Curry (Kang Pet Yang) GF	
Lemongrass Quail (Nok Yang)	\$14.90	Choo Chee Chicken Curry (Gai Choo Chee) GF		Sliced roast duck, vegetables, lychee, pineapple, lime leaves & Thai basil.	
Grilled in lemongrass marinade and served with pickled vegetables & black pepper sauce.		Chicken breast, red choo chee curry sauce, lime leaves & Thai basil.		Chilli Quail	
Pandan Chicken (Gai Hor Toey) - 4 pieces	\$15.90	Eggplant Chicken Curry (Gai Kang Kaur Makhaur Yao)		Deep-fried quail pieces wok-tossed in Thai Orchid chilli paste, garlic & Thai basil, served on a bed of lettuce.	
Wrapped in pandan leaves and served with pickled vegetables & sweet chilli sauce.		Chicken breast, eggplant, onion, mild chilli curry sauce.		GOAT, LAMB & PORK	
Crispy Prawns (Tom Yum Tord) - 5 pieces	\$16.90	Ginger Chicken (Gai Pad Khing)		Massaman Goat Curry (Massaman Pae) GF	
Pastry wrapped local prawns coated with tom yum paste and served with sweet chilli sauce.		Chicken breast stir-fried with broccoli, ginger, onion & spring onion in a light ginger soy sauce.		\$32.90	
Fried Prawns (Goong Tord) - 5 pieces	\$16.90	Green Chicken Curry (Kang Kiew Waan Gai) GF		Slow cooked diced goat curry, potato & Kaffir lime leaves.	
Sesame battered local prawns served with clear peanut sauce.		Chicken thigh, bamboo shoots, broccoli, beans & Thai basil.		Chilli Lamb (Nuer Kaek Pad Pik) GF	
Orchid Patties (Tord Mund) - 4 pieces	\$17.90	Grilled Chicken (Gai Yang)		Backstrap fillet slices stir-fried with fresh chilli, chilli paste, beans, mushroom, bamboo shoots, capsicum, lime leaves & Thai basil.	
Marinated minced prawn and chicken in aromatic spices, served with sweet chilli sauce.		Chicken thigh marinated and grilled with aromatic Thai herbs and spices, served with tamarind sauce.		Green Lamb Curry (Kang Kiew Waan Nuer Kaek) GF	
Mixed Entrée Platter	\$38.90	Lemongrass Chicken Curry (Gai Ta Krai) GF		Backstrap fillet slices, bamboo shoots, broccoli, beans, eggplant & Thai basil.	
Platter for two, selection chosen by the chef.		Peanut Chicken (Long Song Gai)		Sesame Pork (Moo Tord)	
SOUP (ENTRÉE)		Chicken breast, Chinese cabbage, onion & spring onion, topped with Thai Orchid peanut sauce.		\$31.90	
Chicken \$12.90	Prawn \$14.90	Pepper Egg Chicken (Kha Gai)		Deep-fried sesame coated pork fillets wok-tossed with onion, spring onion & chilli paste.	
	Mixed Seafood \$15.90	Chicken breast and garlic in a creamy egg coconut sauce, topped with pepper & coriander.		Coconut Cream Pork (Moo Kati)	
Tom Yum Soup GF		Cashew Nut Chicken (Gai Pad Med Mamuang)		\$32.90	
Authentic spicy broth, lemongrass, lime leaves, galangal & coriander.		Lightly floured chicken breast, cashew nuts, pineapple, capsicum & spring onion in a mild sweet chilli sauce.		Deep-fried pork fillets, chilli paste, onions, coconut curry.	
Galangal Soup (Tom Kha) GF		BEEF		Traditional Thai Style Basil Pork (Gapao Moo)	
Creamy coconut milk soup, lemongrass, lime leaves, galangal & coriander.		Basil Beef (Gapao Nuer) GF		\$32.90	
Clear Soup GF		Sliced beef stir-fried with mild chilli paste, vegetables & Thai basil.		Minced pork stir-fried with garlic, fresh chilli, beans, capsicum, onion & Thai basil, topped with a crispy fried egg.	
Chicken broth, mushroom, Chinese cabbage, pepper & coriander.		Chilli Beef (Nuer Pad Pik) GF		SEAFOOD	
THAI SALAD (ENTRÉE)		Sliced beef stir-fried with fresh chilli, chilli paste, beans, mushroom, bamboo shoots, capsicum, lime leaves & Thai basil.		Green-lipped Mussels GF	
Chicken Salad (Larb Gai) GF	\$13.90	Choo Chee Beef Curry (Nuer Choo Chee) GF		\$28.90	
North-eastern style minced chicken, aromatic Thai herbs and spices, ground rice, lemon juice & red onion.		Sliced beef, red choo chee curry sauce, lime leaves & Thai basil.		Steamed half shelled mussels topped with Thai Orchid mild ginger sauce & coriander OR with a red choo chee curry sauce & Thai basil.	
Beef Salad (Yum Nuer) GF	\$14.90	Ginger Beef (Nuer Pad Khing)		Drunken Seafood (Pad Kee Mao Talay)	
Sliced beef, aromatic Thai herbs and spices, ground rice, lemon juice & red onion.		Sliced beef stir-fried with broccoli, ginger, onion & spring onion in a light ginger soy sauce.		\$34.90	
Prawn Salad (Yum Goong) GF	\$15.90	Lemongrass Beef Curry (Nuer Ta Krai) GF		Mixed seafood stir-fried with vegetables, lime leaves, garlic, fresh chilli, chilli paste, cooking wine & Thai basil.	
Local prawns, aromatic Thai herbs and spices, lemon juice & red onion.		Massaman Beef Curry (Massaman Nuer) GF		Salt and Pepper Squid	
Mixed Seafood Salad (Yum Talay) GF	\$16.90	Slow cooked diced beef curry, potato & Kaffir lime leaves.		\$34.90	
Mixed seafood, Thai herbs and spices, lemon juice & red onion.		Peanut Beef (Long Song Nuer)		Lightly floured local squid wok-tossed with onion, spring onion, capsicum & lemon juice, served on a bed of lettuce.	
Seafood and Vermicelli Salad (Yum Woon Sen) GF	\$17.90	Sliced beef, Chinese cabbage, onion & spring onion, topped with Thai Orchid peanut sauce.		FISH	
Mixed seafood, vermicelli noodles, Thai herbs and spices, lemon juice & red onion.				Whole Flounder	
				\$34.90	
				Lightly floured, deep-fried whole flounder with spring onion, ginger and spices.	
				Atlantic Salmon GF	
				\$34.90	
				Steamed Atlantic salmon fillet topped with Thai Orchid mild ginger sauce & coriander OR with a red choo chee curry sauce & Thai basil.	
				Whole Barramundi	
				\$36.90	
				Lightly floured, deep-fried whole barramundi topped with Thai Orchid mild ginger sauce & coriander OR with a red choo chee curry sauce & Thai basil.	

