

Signature Dishes

Nua Rod Ded (Medium)	22.50
Sauteed pieces of sirloin beef with garlic oyster sauce, soya sauce, bok choy, broccoli, and sweet chilli sauce served on a sizzling platter.	
Ped Kee Mow (Medium - Hot)	24.50
Stir fried roast duck with garlic, chilli, onion, beans, capsicum, bamboo shoots, sweet basil and whisky.	
Thalay Kra Ta Ron (Medium - Hot)	24.50
A sauteed mixture of seafood with fresh chilli, garlic, chilli paste, onion, spring onion, mushroom, oyster sauce and tamarind sauce served on a sizzling platter.	
Pad Kra Pao Moo Grob (Medium - Hot)	20.50
Sauteed fried pork belly with chilli, garlic, basil, onion and capsicum.	
Pad Pong Kari Thalay (Medium)	24.50
Stir fried mixed seafood with egg, curry powder, capsicum, onion, spring onion, celery, served on a hot platter.	
Pla Paeh Sa (Medium)	25.50
Whole snapper steamed served in a steam boat with pickled plum, preserved garlic, ginger, chilli, mushroom, lemongrass, kaffir lime leaves, celery and spring onion.	
Pla Tod	25.50
Deep fried whole snapper With your choice of	
A) Tamarind Sauce (Mild)	
B) Chilli Sauce (Med or Hot)	
C) Ginger Sauce (Mild)	
D) Sweet & Sour Sauce (Mild)	
E) Garlic & Pepper Sauce (Medium)	
Gai Tod Macadamia (Medium)	21.00
Deep fried sliced chicken breast covered with chef's special chilli sauce and macadamia nuts. Served with Bok Choy.	
Yum Pla Yang (Medium - Hot)	24.50
Salmon and Terakihi fillet grilled and served with a salad style mixture of spring onion, red onion, coriander, chilli, peanuts, fish sauce, lemon juice, palm sugar and green apple.	

Sizzling Scallops (Mild)	24.50
Stir fried scallops with onion, mushroom, capsicum, broccoli, carrot and oyster sauce, served on a hot plate.	
Pla Neung See Eew (Medium - Hot)	25.50
Steamed whole snapper with coriander, ginger, black mushroom, spring onion, celery and soya sauce, served on a steamboat.	
Yum Toor Sawan (Medium - Hot)	21.00
A delicious "salad style dish" with minced pork, ground roasted coconut, beans, red onion, raw sugar, peanuts, chilli, coconut cream and chili paste	
Pad Pak Faidang (Mild) Vegetarian	17.50
Stir fried broccoli, bok choy, red capsicum, garlic and soya bean paste.	

ONE ACCOUNT PER TABLE
- SPLIT IN EQUAL AMOUNTS ONLY-

ALL PRICES INCLUDE GST

BYO CHARGE \$2.50 PER PERSON

Thank You



MEKONG NEUA

NORTH EAST THAI AND LAOS CUISINE

Appetisers

Tingle and Tang to get you started

Poh Peah (4 pcs) Pork or Vegetarian	9.00
Deep fried Laos style spring rolls served with plum sauce	
Satay Gai (3 sticks) 9.50 (4 sticks) 12.50	
BBQ chicken marinated with Thai herbs, served with peanut sauce	
Tod Mun Pla (4 pcs)	10.00
A subtle blend of minced fish, mild red curry, lime leaves, beans, Thai herbs, served with a cucumber sauce	
Thalay Ja (3 pcs)	10.50
Minced fish, mussel, scallops and pork, Deep fried and served with sweet chilli sauce	
Toong Thong (5 pcs)	9.50
Moneybags with minced chicken, ginger and peanut, served with plum sauce	
Curry Puff (4 pcs)	10.00
Deep fried pastry turnovers with a filling of minced chicken, kumara, onion, curry paste and herbs with sweet chilli dip	
Fresh Spring Rolls (4 pcs)	10.50
A mixture of cabbage, spring onion, coriander, carrot, savoury chicken, wrapped in rice paper, served with a chef's special sauce	
Goong Makham (3 pcs)	11.00
Prawn cutlets wrapped with egg noodles, with a tamarind sauce and sesame seeds	
Tofu Tord Vegetarian	9.00
Deep fried tofu with peanut sauce	
Luk Chin Moo Yang (3 sticks)	9.50
BBQ pork meatballs with a sweet tamarind sauce	
Mixed Appetisers (4 pcs)	10.75
Appetisers - one each of Poh Peah, Toong Thong, Satay Gai and Tod Mun Pla	

Combo Platter (5 pcs)	12.50
Appetisers - one each of Poh Peah, Toong Thong, Satay Gai, Luk Chin Moo Yang and Thalay Ja	
Khanom Jeeb (5 pcs)	9.80
Steamed pork dumpling, served with sweet soy sauce	
Tow Hu Satay (3 pcs) Vegetarian	9.30
Grilled tofu, mushroom, pumpkin served with a potato savoury sauce	

Soups

Choice of	BOWL	FOR 2 OR MORE STEAMBOAT
Vegetable	8.75	17.75
Vegetable and Tofu	9.25	19.00
Chicken	9.75	19.50
Mixed Seafood	10.25	21.50
Prawns	10.75	22.00

Tom Yum (Hot only)
Hot & sour soup with lemongrass, tomato, lemon juice, chilli, mushroom, galanga and kaffir lime leaves
Tom Kha (Medium only)
Coconut milk soup with galanga, mushroom, lemongrass, cabbage and kaffir lime leaves & chilli
Tom Jud (Mild)
A non spicy clear soup with celery, cabbage, spring onion and pepper
Tom Saeb Salmon (Medium)
Bowl 11.00 Steamboat 22.00
A spicy clear soup with pieces of salmon, galangal, lime leaves, lemongrass, roasted rice powder, chilli paste and lemon juice
Tom Jud Sarai (Mild)
Bowl 9.25 Steamboat 19.00
Thai style clear soup with seaweed, minced pork, cabbage and celery



Main Courses

Curries

Choice of	17.00
Vegetable	17.50
Vegetable and Tofu	21.00
Chicken, Beef, Pork or Pork Meatballs	23.00
Duck	23.50
Fish fillets or Squid	24.00
Mixed Seafood	24.00
Prawns - Tiger Prawn Cutlets	25.00

Green Curry (Med-Hot)

A well known Thai curry with assorted vegetables flavoured with green curry paste, kaffir lime leaves, basil, chillies, coconut milk and eggplant

Red Curry (Medium)

Traditional classic Thai curry using a red curry paste, cooked with coconut milk, basil & assorted vegetables

Yellow Curry (Mild - Medium)

An aromatic yellow curry with potato, onion and coconut milk

Gaeng Pa (Hot only)

Laos style country curry (without coconut milk) Served with selected vegetables & mixed herbs

Panang Curry (Medium)

Always a favourite, a delicious warming curry with crushed roasted peanuts, coconut milk, beans, capsicum, kaffir lime leaves, sliced pumpkin & sweet basil

Gaeng Massaman (Beef only) (Mild) 21.00

A smooth red sweet curry with tender cubes of meat, potato, onion, peanuts and coconut milk

Gaeng Daeng Ped Yang (Duck) (Med) 23.50

A red curry with sliced roast duck, coconut milk, pineapple pieces, grapes, tomato, basil and chillies

Gaeng Kiew Wahn Salmon (Med-Hot) 24.50

Succulent Salmon filets cooked in a spicy creamy green curry, served with fresh seasonal vegetables, garnished with crispy basil leaves

Choo Chee Goong (Med - Hot) 25.00

Stir fried prawn cutlets with red curry, beans, kaffir lime leaves and capsicum

Gaeng Daeng Mamoung Gai (Medium) 21.50

A delicious chicken red curry with mango, capsicum, tomato and onion served with Roti and Noodles

From The Wok

Make your own meal

Step 1 Your choice of

Vegetable	17.00
Vegetable and Tofu	17.50
Chicken, Beef, Pork or Pork Meatballs	21.00
Duck	23.00
Fish fillets or Squid	23.50
Mixed Seafood or Scallops	24.50
Prawns Cutlets or Whole Prawn	25.00

Step 2 Select your sauce style

Mild, Medium or Hot

Pad Prew Wahn

Stir fried mixed vegetables with contrasting flavors of tomato, pineapple in a sweet & sour sauce

Sam Ros

A combination of 3 different tastes, sweet, sour & chili warm with assorted vegetables & cashew nuts

Pad Kra Pao (Med - Hot)

Stir fried vegetables with chili, basil and garlic strong flavoured sauce

Pad Med Ma Moung

Famous Thai dish, stir fried mushroom, onion, capsicum, spring onion, baby corn with cashew nuts and oyster sauce

Pad Pak Satay

Assorted mixed vegetables with a creamy peanut sauce

Pad Prik Pao

Sauteed with green bean, capsicum, onion, chili paste, basil and kaffir lime leaves

Pad Prik Gaeng Pa (Hot Only)

Sauteed with country chili paste, basil, beans, lime leaves and pickled galangal

Pad Khing

Sauteed with ginger, spring onion, mushrooms, capsicum, onion, soya beans paste and oyster sauce

Pad Phed

Sauteed with red curry paste, coconut milk, vegetables & basil

North East Thai and Laos Specialities

Traditional Salad Style - Medium or Hot

LARB

Choice of chicken, beef or pork 20.00
Minced and poached, mixed with roasted ground rice, chili powder, mint leaves, spring onion, onion, coriander, fish sauce and lemon juice

Larb Sam Sa Hai 23.50

Prawns, scallops and squid with fresh chili, mint, onion, spring onion, coriander, roasted ground rice, lemon juice and fish sauce topped with sliced cucumber

Larb Snapper 25.50

Deep fried whole Snapper covered with a mixture of chili powder, fresh chillies, mint, lemon juice, fish sauce, roasted ground rice, kaffir lime leaves, coriander, onion, spring onion and topped with sesame seed.

Pla Goong 25.00

Prawns served with onion, spring onion, coriander, lemongrass, kaffir lime leaves, chillies, mint, tomato, roasted ground rice, fish sauce, lemon juice and cucumber

Larb Salmon 24.50

Salmon pieces mixed with a salad mixture of chili, red onion, coriander, spring onion, deep fried shallots lime leaves, lemon juice and fish sauce

Yum "Traditional Salad Style"

Medium or Hot

Choice of

Beef	20.00
Seafood	23.50
Squid	22.50
Duck	23.00

Served with lemon juice, mint, coriander, cucumber, red onion, tomato, spring onion, chilli and lemongrass

Yum Sam Grob - Medium to Hot only 24.00

Crispy whole prawns, crispy terakhi pieces, crispy squid with red onion, chilli, lemongrass, lemon juice, coriander, spring onion, celery, mint and tomato topped with cashew nuts

Yum Som Moo - Medium to Hot 19.50

Fermented Laos sausage with ginger, peanuts, coriander, spring onion, chilli, lemongrass, lemon juice, mint, cucumber and onion

Goong Cha Nam Pla - Hot only 24.50

Raw prawns marinated with lemon juice, chilli, garlic and fish sauce, served with spicy chili sauce and cucumber

Yum Gai Yang Nam Tok (Medium) 20.00

BBQ chicken breast sliced and mixed with coriander, mint, chili powder, red onion, spring onion and roasted ground rice

Nua Yang 20.00

BBQ marinated steak sliced and served on a bed of lettuce with spicy sauce

Yum Salad Tofu (Vegetarian) 17.50

Deep fried tofu with lettuce, tomato, cucumber, lemongrass, celery, red onion, spring onion, bean sprouts, coriander, lemon juice and fresh chilli

Yum Pla Grob (Med-Hot only) 23.00

Deep fried crispy Terakhi pieces mixed with yum salad mixture and topped with cashew nuts

Rice

Choice of

Vegetables and Tofu	16.00
Chicken, beef or pork	18.00
Fermented Laos Sausage	18.00
Prawns	19.00

Thai Fried Rice (Mild)

Thai style fried rice with egg, onion, beans, capsicum, spring onion and tomato

Tom Yum Fried Rice (Medium)

Fried rice with tom yum paste, assorted vegetables and green leaves

Red Curry Fried Rice (Medium)

Fried rice with red curry, assorted vegetables and green leaves

Jasmine Rice (Steamed) 2.50 unlimited

Khao Neo (Sticky Rice) 3.00 per basket

Noodles

Choice of

Vegetables and Tofu	16.50
Chicken, beef or pork	18.00
Prawns or Squid	19.00

Pad Thai

Flat thin rice noodle with egg, peanut, tofu, bean sprout and chives.

Pad Kee Mow

Stir fried spicy rice noodle with vegetables, egg, chilli and basil.

Pad See Eew

Wok fried soft flat rice noodle with egg, broccoli, carrot, bok choy and sweet soya sauce.

