



***Please note: Our Seafood is sourced from imported produce**



ENTREES

Fried Tofu <i>GF</i>	\$10
Deep fried tofu served with sweet chilli and crushed peanuts in sauce	
Spring Roll (4 pieces) <i>Chicken or Vegetarian</i>	\$13
Vegetables, glass noodle, wrapped in pastry, served with sweet chilli sauce	
Curry Puff (4 pieces) <i>Chicken or Vegetarian</i>	\$13
Vegetables, wrapped in pastry, served with sweet chilli sauce	
Satay Skewers Chicken (4 pieces) <i>GF</i>	\$14
Marinated chicken or beef skewers with home made satay sauce	
Fish Cake (4 pieces) <i>GF</i>	\$14
Patties made from minced fish, aromatic red curry paste, and finely sliced green beans served with a sweet chili sauce with crushed peanuts	
Prawn Coconut (4 pieces)	\$15
Deep fried king prawns in batter and coconut crumbs, with home made sweet chilli sauce	
Mixed Entrée	\$15
Fish cake, spring roll, curry puff, satay chicken	

SOUPS

Tom Yum - Prawn or Vegetarian <i>GF</i> (Mild, Medium or Hot)	Prawns - Small: \$15 Large: \$30
Savoury, hot and sour soup with prawns, mushrooms, tomato, lemon juice and Thai herbs	Veg - Small: \$14 Large: \$25
Tom Kha - Chicken or Vegetable <i>GF</i>	Small: \$14 Large: \$25
Coconut milk with chicken, mushroom, tomato and Thai herbs	
Clear Soup Chicken <i>GF</i>	Small: \$14 Large: \$25
Chicken broth soup with carrot, corn and spring onion	

CHILDREN'S MEALS - \$16 12 years and under

- BBQ Chicken or Pork *GF***
With either *Fried Rice* or *Steamed Rice*
- Chicken Nuggets and Chips**
With Tomato Sauce



CURRIES

Steamed Jasmine Rice \$6.00 per serve

Coconut Rice \$7.00 per serve

MAKE YOUR OWN MAIN MEAL WITH YOUR CHOICE OF:

Chicken, Beef, Pork or Vegetables (and Tofu)	25
Combination of Chicken, Beef and Pork	28
Prawns, Seafood or Fish (I)	32
Combination of Seafood (I), Chicken, Beef and Pork	35

Please notify staff for any allergies, Gluten Free and Vegan Options

Green Curry *GF* (Mild, Medium or Hot)

Thai Green curry paste, coconut milk, beans, peas, capsicum and basil

Red Curry *GF* (Mild, Medium or Hot)

Duck (ask if available - \$32)

Thai Red curry paste, coconut milk, bamboo shoots, capsicum and basil

Panang Curry *GF* (Mild, Medium or Hot)

Thai Panang curry paste, coconut milk, beans and kaffir lime leaves

Choo Chee Curry *GF* (Mild, Medium or Hot)

Choice of *prawns, fish fillets or seafood* in the Thai curry paste, coconut milk, cabbage and lime leaves

Mussaman Curry *GF*

A popular sweet mild curry, coconut milk, mildly spiced with peanuts and potatoes

CHEF'S SPECIAL \$35

Curry Hot Plate Seafood *GF* (Mild, Medium or Hot)

Seafood: Squid, Scallops, Prawns and Fish Fillets

Variety of seafood with curry paste, coconut milk, beans and Thai herbs. Served on a sizzling hot plate



STIR-FRIED DISHES

Steamed Jasmine Rice \$6.00 per serve

Coconut Rice \$7.00 per serve

MAKE YOUR OWN MAIN MEAL WITH YOUR CHOICE OF:

Chicken, Beef, Pork or Vegetables (and Tofu)	25
Combination of Chicken, Beef and Pork	28
Prawns, Seafood or Fish (l)	32
Combination of Seafood (l), Chicken, Beef and Pork	35

Please notify staff for any allergies, Gluten Free and Vegan Options

Oyster

Choice of meat stir-fried with oyster sauce, cauliflower, mushroom and broccoli

Ginger

Choice of meat stir-fried with mushrooms, ginger, vegetables and shallots

Cashew Nut

Choice of meat stir-fried with cashew nut, chilli jam and vegetables

Spicy Basil (Mild, Medium or Hot)

Choice of meat stir-fried with chilli paste, vegetables and Thai basil

Garlic and Pepper

Choice of meat stir-fried with garlic, pepper, coriander and served on steamed vegetables

Sweet and Sour

Choice of meat in Sweet and sour Thai style stir-fry with mushrooms, pineapple, capsicum, onion and shallots

Chilli Paste (Mild, Medium or Hot)

Thai curry paste with vegetable and Thai herbs

Snow Pea Prawns

Fresh snow peas stir-fried with mushrooms and baby corn

CHEF'S SPECIAL \$32

Sesame Beef (Sizzling Hot Plate)

Stir-fried with cashew, sesame oil, onion, spring onions and topped with sesame seeds. Served on a sizzling hot plate



SALADS

Larb Chicken <i>GF</i> (Mild, Medium or Hot) Finely cut chicken combined with chilli, lemon juice and served with fresh salad	\$25
Beef Salad <i>GF</i> (Mild, Medium or Hot) Sliced beef combined with lemongrass, chilli, lemon juice and served with a fresh salad	\$25
Seafood Salad <i>GF</i> (Mild, Medium or Hot) Prawns, Scallops, Fish Fillets and Squid combined with chilli, lemon juice and served with a fresh salad	\$32
Prawn Salad <i>GF</i> (Mild, Medium or Hot) Fresh prawns cooked tossed in lemon juice, chilli and served with a fresh salad	\$32

BARBEQUE DISHES - \$26

No Vegetables (650ml)	\$30
Extra Meat (1000ml)	\$32

- BBQ Chicken** *GF* - Grilled marinated chicken thigh served on steamed vegetables with home-made sweet sauce
- BBQ Pork** *GF* - Grilled marinated pork served on steamed vegetables with home-made sweet sauce
- Satay Chicken** *GF* - Grilled marinated chicken thigh fillets served on steamed vegetables with home-made satay sauce

WHOLE FISH

(Barramundi)

The River Thai Steamed Fish Whole fish steamed and topped with Ginger and vegetables Stir-fry	Market Price
The River Thai Spicy Deep-Fried Fish (Mild, Medium or Hot) Whole fish deep fried and topped with aromatic Chili Paste and vegetables Stir-fry	Market Price



NOODLE DISHES

MAKE YOUR OWN MAIN MEAL WITH YOUR CHOICE OF:

Chicken, Beef, Pork or Vegetables (and Tofu)	25
Combination of Chicken, Beef and Pork	28
Prawns, Seafood or Fish (l)	32
Combination of Seafood (l), Chicken, Beef and Pork	35

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Pad Thai **GF**

Flat rice noodles fried in a tangy savoury sauce with eggs, bean sprouts, shallots and crushed peanuts

Sweet Soy Noodle (*Pad See Ew*)

Wide flat Rice noodles friend in sweet-soy sauce with egg, vegetables and

RICE AND BREAD

Fried Rice **GF**

Thai style fried rice with egg and vegetables

Chicken, Beef, Pork or Vegetarian (and Tofu)	\$20
Combination of Chicken, Beef and Pork	\$23
Prawn or Seafood	\$26
Combination of Seafood, Chicken, Beef and Pork	\$30

Steamed Jasmine Rice (per serve) **GF** \$6

A compliment for main dishes

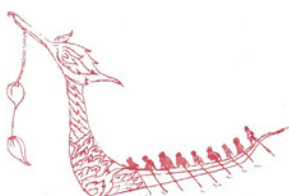
Coconut Rice (per serve) **GF** \$7

A compliment for main dishes

Roti Bread (4 slices per serve) \$7

EXTRAS

Bowl of Fresh Chilli	\$3
Bowl of Soy Sauce	\$2
Bowl of Soy Sauce with fresh chilli	\$3
Bowl of Satay Sauce GF	S \$3/L \$7
Prawn Crackers	\$6.90
Extra Meat	\$5
Extra Veg	\$3
Container	50¢/each



DESSERTS

Banana Pudding with Ice-Cream

\$14

Steamed Banana pudding made from rice flour, banana, coconut cream and sugar

Banana Dumpling with Ice-Cream

\$14

Sweet sticky rice, banana, coconut cream, sugar steamed in banana leaf

Sticky Rice and Thai Custard with Ice-Cream

\$14

Steamed sweet coconut and egg custard served on sticky rice, coconut cream

Deep Fried Ice-Cream

\$15

-Caramel, Chocolate or Strawberry topping

Banana Fritter

\$15

-Caramel, Chocolate or Strawberry topping

Vanilla or Chocolate Ice-Cream

\$7

-Caramel, Chocolate or Strawberry topping



THE RIVER THAI BANQUETS

(Minimum 4 People, Expanded to Include Extra Persons)

MENU A - \$45 A HEAD

ENTRÉE

Curry Puff or Spring Rolls (1 piece per person)

SOUP

Tom Yum Chicken (1 per person)

MAIN COURSE

Beef Salad (mild, medium or hot)
Green Curry Chicken, Beef or Pork (mild, medium or hot)
Stir Fried Mixed Vegetables
Oyster Chicken, Beef or Pork Stir Fry
Steamed Jasmine Rice

MENU B - \$55 A HEAD

ENTRÉE

Coconut Prawns (1 piece per person)
Fishcake (1 piece per person)

SOUP

Tom Kha Chicken (1 per person)

MAIN COURSE

Seafood Salad (mild, medium or hot)
Panang Curry Prawn (mild, medium or hot)
Sesame Beef Hot Plate Stir Fry
Cashew Nut Seafood Stir Fry
Steamed Jasmine Rice

