



Siam Twist

CAFE & RESTAURANT

DINNER MENU

ENTREE

CHICKEN WINGS (6 PCS) \$10
Marinated wings with a side sweet chilli sauce.

**VEGETARIAN (4 PCS)
SPRING ROLLS** \$14
Deep fried spring roll pastry with mixed vegetables

CURRY PUFFS (4 PCS) \$14
Fried puff pastry with mixed vegetables

CHICKEN SKEWERS (4 PCS) \$17
Grilled marinated skewers with a peanut sauce & cucumber relish.

FISH CAKES (4 PCS) \$17
A classic made with minced fish with Thai herbs & sweet chilli sauce.

GOLDEN PRAWNS (4 PCS) \$18
Light fried crumb until golden crispy with side sweet chilli sauce

THAI HERBY DUCK (4 PCS) \$18
Popular mini dish from north-east Thailand with finely diced roast duck, with red onion, mint, shallot, roasted rice & chilli lime dressing.

SMALL DISHES

MOO YANG \$20
The classic, North East Thai style BBQ pork marinated & grilled served with Nam Jim Jaew (Thai chilli dip)

BBQ CHICKEN \$24
A Thai marinated Chicken

MOO THOD KRA TIEAM \$18
Popular deep fried Pork Ribs served with hot chilli sauce

SALAD

SIAM CRISPY CHICKEN SALAD \$27
Crispy deep- fried chicken thigh fillet made with Thai fresh herbs & chilli-lime dressing.

DUCK SALAD \$30
Shredded roast duck & coconut flavoured lightly with coconut milk, cashew nuts, fresh Thai herbs and chilli jam.

MOO NUM TOK \$28
Grilled Pork fillet with Thai herbs & chilli lime dressing

CHICKEN LARB \$27
Spicy Chicken Mince salad consisting of Thai herbs dressed with Larb seasoning

SOM TUM THAI \$28
Popular Thai salad with shredded green papaya, carrot, tomato, green beans, roasted peanuts drizzled with chilli-lime dressing and a choice of BBQ chicken or Tofu.

SOM TUM PLU PLA-RA \$23
Thai anchovy mixed with homemade pickled crab in the same Green Papaya Salad

SOUP

TOM YUM GOONG \$26
A classic Thai spicy, sour fragrant soup with cherry tomato, mushroom, lime leaves, lemon juice, lemongrass with chilli paste.

TOM KHA GAI \$23
Sour & Sweet Coconut Cream Soup with Chicken, Cherry Tomato and Galangal

SIAM TWIST SIGNATURE

PAD THAI PRAWNS \$28

Extremely popular thin rice noodle dish with shallot, egg & tofu, topped with sprouts, served with a side of crushed nuts and lemon.

GREEN CURRY CHICKEN \$25

A popular Thai curry dish with lime & basil leaves in a green curry paste cooked in creamy coconut milk, mildly spicy.

PANANG CURRY BEEF \$25

A fragrant Thai sweet and all-round smooth curry with seasonal vegetables, fresh red chilli, chopped lime leaves, finally flavoured with red chilli paste.

PAD SEE-EW CHICKEN \$25

Flat rice noodles with sweet soy sauce, Chinese broccoli and a sprinkle of white pepper.

SIAM CRISPY PORK (MOO WAN) \$30

Crispy deep-fried pork belly dressed in a mildly five spicy caramel sauce, served on a bed of green beans.

KANG PHED PED YANG \$30

Roasted duck fillet simmered in a classic red curry with fresh pineapple, cherry tomatoes and lychees.

KANA MOO GROB \$30

Stir fry crispy pork belly with Chinese broccoli, crushed chilli & garlic in a rich oyster sauce.

CINNAMON DUCK \$33

Boneless tender roasted duck lightly spiced with plum sauce, shiitake mushrooms & herbs served with steamed bok choy.

MOO GROB PAD PRIK KING \$30

Stir fry crispy pork belly with green beans, kaffir lime leaves in a delicious spicy sauce.

CHILLI EGGPLANT \$27

Stir fry chicken mince with eggplant, chilli and basil.

MOO GROB PAD CHA \$30

Spicy stir fry crispy pork belly with chilli, minced garlic, young pepper and seasonal vegetables.

MASSAMAN BEEF SERVED WITH NON-GF ROTI \$34

A comfort dish, full of flavour with tender chuck beef slowly cooked over half a day and left to infuse overnight to fully inherit the flavour of the coconut milk.

SEAFOOD LOVERS

FISH & CHIPS \$27

Grilled barramundi fillet with a side salad, tartare sauce.

PLA LAD PRIK \$36

A sculptured dish with the deep rich sweet chilli flavour of the chef's homemade sauce. Deep fried deboned whole barramundi served on a bed of bok choy.

SALT & PEPPER SQUID \$28

A favourite, Deep fried tender squid with light bread crumb, served with tartare and a sweet chilli sauce.

PLA PAD CHA \$30

Deep fried fillet Barramundi with chilli, minced garlic, young green pepper and seasonal vegetables.

NAM TOK SALMON \$30

Grilled fillet Salmon topped with Thai herbs, dressed with nam tok seasoning.

SPECIAL DISHES

GRILLED SALMON GREEN CURRY \$32

Medium grilled served with seasonal vegetables in tasty green curry sauce.

SOFT SHELL CRAB CHILLI JAM SAUCE \$32

A delicious Thai cuisine dish served with lightly battered crab in a homemade chilli jam sauce.

GA PAO GAI \$27

Stir fried chicken mince with chilli, garlic & basil

PINEAPPLE FRIED RICE \$27

Popular fried rice with pineapple, prawns, bacon & vegetables

CRISPY CHICKEN CHILLI JAM \$29

Rich, authenticated chilli jam sauce, crispy chicken with a side salad garnish

VEGETARIAN SUPREME

PUMPKINS DELIGHT 🌱 \$26

A healthy stir-fry of thinly sliced pumpkin with snow peas, shallot, egg & a light vegetarian sauce sprinkled in white pepper.

VEGGIES PRIK KHING 🌱🌿 \$25

Seasonal Vegetables wok tossed with Kaffir lime leaves in a delicate spicy sauce

SALT & PEPPER TOFU 🌱 \$23

Lightly battered pieces of Tofu placed on top of a bed of Chinese broccoli with a vegetarian oyster sauce

ASIAN GREENS 🌱🌿 \$25

Stir fry Asian green vegetables in oyster sauce

ORCHID FRIED RICE 🌱 \$23

Traditional Thai Fried Rice with egg, onion, seasoning sauce & Vegetables

LAKSA VEGETABLES 🌱 \$25

Traditional Thai noodle soup with coconut milk, tofu, bok choy topped with bean sprouts.

EGG FRIED RICE \$17

Slivers of shallot, carrot, corn, peas and seasoning sauce.

KIDS MEAL

EGG FRIED RICE WITH SPRING ROLLS (2PCS) \$16

PAD SE-EW CHICKEN WITH SPRING ROLLS (2PCS) \$16

EGG FRIED RICE WITH CHICKEN SKEWERS (2PCS) \$16

SIDE DISHES

STEAMED SIDE VEGETABLES \$12

STEAMED RICE PER PERSON \$4

COCONUT RICE PER PERSON \$5

PEANUT SAUCE WITH RICE \$10

STICKY RICE \$5

ROTI \$5

FRIES \$14



Siam Twist
CAFE & RESTAURANT

 = Vegetarian  = Gluten Free

BYO (Bring your own alcohol)

CORKAGE \$10
(2 people + 750ml \$3 per person anything else)

-
- All prices inclusive of GST and subject to a price.
 - Surcharge of 10% on Saturday & Sunday
 - Surcharge of 15% on Public Holidays.
 - We are unable to guarantee that our dishes are 100% free of residual gluten, nut or shellfish traces.
 - If you have any food allergies, please advise with our waitstaff