

STIR FRY & CURRIES

• VEGETABLE 	\$25
• CHICKEN, BEEF 	\$25
• PORK BELLY, BARRAMUNDI	\$27
• COMBINATION	\$28
• PRAWN 	\$29
• EXTRE TOFU	\$4

CASHEW NUT

Famous Thai stir fry with seasonal vegetables, authenticated chilli jam and roasted cashew nuts.

CHILLI BASIL

Stir fry with crushed garlic, chilli, basil, seasonal vegetables.

GARLIC & PEPPER SAUCE

Original Thai stir fry with soy sauce, oyster sauce, minced garlic, cracked pepper and seasonal vegetables.

GINGER & GARLIC SAUCE

Stir fry with ginger, garlic, shiitake mushroom, seasonal vegetables in a tasty sauce.

GREEN CURRY

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

PANANG CURRY

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

LAKSA

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



- All prices inclusive of GST and subject to a price.
- Surcharge of 10% on Saturday & Sunday
- Surcharge of 15% on Public Holidays.

 = Vegetarian

 = Gluten Free

- 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

STIR FRY NOODLES & FRIED RICE

• VEGETABLE 	\$25
• CHICKEN, BEEF 	\$25
• PORK BELLY, BARRAMUNDI	\$27
• COMBINATION	\$28
• PRAWN	\$29
• EXTRE TOFU	\$4

PAD THAI

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

PAD SEE-EW

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

PAD KEE MAO

Flat rice noodles with chilli, garlic, peppercorns, fragrant basil leaves and Chinese broccoli.

PAD CASHEW NUT NOODLES

Flat rice noodles with sweet chilli jam, roasted cashew nuts and seasonal vegetables.

ORCHID FRIED RICE

Traditional Thai Fried rice with egg, onion, seasoning sauce & vegetables.

TOM YUM FRIED RICE

Originating in the centre of Thailand spicy, fragrant with mushroom, cherry tomatoes, egg.

FRIED RICE EGG 	\$17
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Sivers of shallot, carrot with tomato, 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 SMALL RICE	\$6
STEAMED LARGE RICE	\$7
STEAMED JUMBO RICE	\$9
COCONUT SMALL RICE	\$7
COCONUT JUMBO RICE	\$12
PEANUT JUMBO RICE	\$9
ROTI	\$5
FRIES	\$12



Siam Twist
CAFE & RESTAURANT

TAKEAWAY MENU

📍 SHOP 1/5 HACKETT PLACE,
HACKETT ACT 2602

WWW.SIAMTWIST.COM.AU

HOURS : MONDAY	7.30AM-2PM
TUESDAY	7.30AM-2PM
WEDNESDAY	7.30AM-2PM
THURSDAY	7.30AM-2PM 4.30PM-8.15PM
FRIDAY	7.30AM-2PM 4.30PM-8.30PM
SATURDAY	7.30AM-2PM 4.30PM-8.30PM
SUNDAY	8.30AM-2PM



 (02) 6249 1386

ENTREE

CHICKEN WINGS (6PCS) \$10
Popular street food marinated wings with a side sweet chilli sauce.

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

CURRY PUFFS (4PCS) \$14
Deep fried puff pastry with mixed vegetables.

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

FISH CAKES (4PCS) \$18
A classic made with minced fish, Thai herbs & sweet chilli sauce.

GOLDEN PRAWNS (4PCS) \$18
Lightly deep fried prawns cutlet in a crumb until golden crispy with a side plum sauce.

THAI BBQ DISH

MOO YANG \$19
A classic, North east BBQ pork marinated and grilled served with a Thai dipping sauce.

MOO THOD KRA TIEAM \$18
Our popular deep fried Pork Ribs with side hot chilli sauce.

SOUP

TOM YUM GOONG \$25
The classic spicy, sour fragrant soup made with prawns, cherry tomato, mushroom, lime leaves, lemon juice, lemongrass with chili paste.

TOM KHA GAI \$22
A delicious Coconut Cream Chicken Soup with Tomato, Mushroom & Galangal.

SALAD

NAM TOK SALMON \$28
Grilled Salmon fillet topped with Thai herbs, dressed with nam tok seasoning

SIAM CRISPY CHICKEN SALAD \$26
Crispy deep-fried chicken thigh fillet made with Thai fresh herb chilli-lime dressing.

DUCK SALAD \$29
Shredded roast duck & coconut flavoured lightly with coconut milk, cashew nuts, fresh Thai herbs & chili jam.

PAPAYA SALAD (BBQ CHICKEN OR TOFU) \$27
Popular Thai salad with shredded green papaya, carrot, tomato, green beans, roasted peanuts drizzled with chilli-lime dressing rice

SUM TUM PLU PLA RA \$22
Thai anchovy mixed with homemade pickled crab in the same Green Papaya Salad

SIAM TWIST SPECIAL

FISH & CHIPS \$27
Grilled barramundi fillet with a side salad and tartare sauce.

PLA LAD PRIK \$34
Deep fried barramundi fillets with deep rich sweet chilli sauce flavor of the chef's homemade sauce served on a bed of bok choy with fried enoki mushroom topped with crisp basil.

CHILI EGGPLANT \$25
Stir Fry chicken mince with eggplant, chilli and basil.

CHICKEN LARB \$26
Spicy chicken mince salad consisting of Thai herbs dressed with larb seasoning.

GA PAO GAI \$26
Stir Fried Chicken Mince with Chilli, garlic & Basil.

SWEET & SOUR THAI STYLE CRISPY PORK \$29
Mixed vegetables including pineapple, tomato in a semi-sweet spiced sauce

SIAM TWIST SIGNATURE DISHES

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

CINNAMON DUCK \$32
Boneless tender roasted duck lightly spiced with plum sauce, shiitake mushrooms & herbs served with steamed bok choy.

GREEN CURRY GRILLED SALMON \$30
Medium grilled served with seasonal vegetables in tasty green curry sauce.

SOFT SHELL CRAB CHILLI JAM \$32
A delicious Thai cuisine dish served with lightly battered crab in a homemade chilli jam sauce.

MOO GROB PAD CHA \$30
Spicy stir fry crispy pork belly with chilli, minced garlic, young pepper and seasonal vegetables.

SALT & PEPPER SQUID \$28
A favorite, Deep fried tender squid with light bread crumb, served with tartare sauce.


PLA PAD CHA \$30
Deep fried Barramundi fillet stir fry with chili, minced garlic, young pepper and seasonal vegetables.

MASSAMAN BEEF (SERVED WITH ROTI) \$32
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.

VEGETARIAN SUPREME

PUMPKINS DELIGHT  \$25
A healthy stir fry of thinly sliced pumpkin with snow peas, shallots, egg & a light vegetarian 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
All your favorite green vegetables in a garlic oyster sauce.