

MAW • MAW

STARTER

SATAY GAI (4) chargrilled marinated chicken skewers topped w/ house satay & cucumber relish	12.9
VEGETARIAN SPRING ROLLS (4)(V) house made vegetarian spring rolls w/ plum sauce	12.9
PORK BELLY BAO BUNS (2) steamed buns w/ pork belly, shallot, chilli mayo hoisin, chilli	14.9
CHICKEN WINGS (6) fried marinated chicken wings served w/ sweet chilli sauce	12.9
FISH CAKE (4) local fish w/ mixed herb & red curry paste served sweet chilli sauce & peanuts	12.9
SALT & PEPPER FRIED TOFU crisp battered silken tofu served w/ house made sweet chilli sauce & peanuts	11.9
GYOZA (6)(V) pan fried vegetable dumplings w/ dipping sauce	12.9
CURRY PUFFS (4)(V) crispy vegetable & yellow curry puff served w/ dipping sauce	12.9

SALAD

"YUM GAI YANG" CHAR GRILLED CHICKEN SALAD grilled chicken w/ turmeric & chilli served w/ mixed salad & lime dressing	21.9
"NAM TOK NEUA" BEEF SALAD grilled beef w/ mixed salad, thai basil, mint, chilli & roasted rice powder, lime dressing	25.9
"SOM TUM" PAPAYA SALAD green papaya salad w/ peanuts, chilli & lime dressing	17.9
"LARB GAI" CHICKEN LARB SALAD chicken mince, chilli & lime dressing topped w/ roasted rice powder	21.9

GRILLED

"GAI YANG" BBQ CHICKEN char grilled turmeric & lemongrass marinated chicken served w/ spicy dipping sauce	21.9
CRYING TIGER char grilled bbq beef served w/ spicy dipping sauce	26.9
BBQ LAMB CUTLETS (3) char grill marinated lamb cutlets served w/ spicy dipping sauce	27.9

SOUP

VEGETABLE & TOFU CHICKEN PRAWN	13.9 14.9 16.9
"TOM YUM" spicy & sour soup w/ mushroom, mixed herbs	
"TOM KHA" coconut soup w/ mushroom infused w/ lemongrass, galangal & kaffir lime leaves	

CURRY

VEGETABLE & TOFU CHICKEN BEEF PRAWN	19.9 20.9 21.9 24.9
RED CURRY red chilli, vegetables, kaffir lime leaves, basil	
GREEN CURRY green chilli, bamboo shoots, vegetables, kaffir lime leaves, basil	
PANANG CURRY panang, vegetables, ground coriander, caraway, kaffir lime leaves	

SEAFOOD

PRAWN W/ GLASS NOODLE stir fried prawns & glass noodles served w/ pepper & chinese celery	29.9
SALT & PEPPER SQUID salt & pepper squid served w/ sriracha mayo	23.9
STEAMED BARRAMUNDI GINGER SHALLOT steamed wild caught barramundi fillet w/ ginger & soy sauce served w/ bok choy & shallot	28.9
BARRAMUNDI RED CURRY pan fried wild caught barramundi fillet w/ red curry & steamed vegetables	28.9

STIR FRIED

VEGETABLE & TOFU CHICKEN BEEF PRAWN PORK BELLY	18.9 19.9 21.9 23.9 23.9
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OYSTER SAUCE
stir fried oyster sauce w/ garlic

CASHEW NUT SAUCE
stir fried roasted cashew nuts w/ chilli jam

CHILLI & BASIL SAUCE
stir fried crushed garlic & chilli w/ thai basil

SATAY SAUCE
stir fried w/ peanut sauce & aromatic herbs

HOISIN SAUCE
stir fried w/ hoisin sauce & topped w/ fried onion

GARLIC & PEPPER
stir fried w/ garlic & pepper served w/ broccoli and onion

RICE & NOODLES

VEGETABLE & TOFU CHICKEN BEEF PRAWN PORK BELLY	18.9 19.9 21.9 23.9 23.9
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PAD THAI
stir fried thin rice noodles w/ egg, crushed peanuts & tofu in pad thai sauce

CASHEW NUT NOODLE
stir fried flat rice noodles w/ cashew nuts, egg & chilli jam sauce

"PAD KEE MAO"
CHILLI BASIL NOODLE
spicy stir fried flat rice noodles w/ egg, thai herbs & chilli basil sauce

PAD SEE EW
stir fried flat rice noodles w/ egg, chinese broccoli & sweet soy sauce

"KAO PAD"
FRIED RICE
stir fried rice w/ egg, onion, chinese broccoli & tomato

"KAO KA PAO KHLUK"
SPICY FRIED RICE
spicy fried rice w/ egg, crushed garlic, chilli & basil

MAW • MAW RECOMMENDED

RED DUCK CURRY 26.9
roasted duck w/ red curry, eggplant, seasonal fruits & basil

MASSAMAN BEEF CURRY 22.9
slow cooked beef in massaman curry sauce served w/ potato

RED LAMB CUTLETS 26.9
grilled marinated lamb cutlets w/ red curry served w/ crispy sweet potato & beans

ROASTED DUCK 26.9
served w/ steamed chinese broccoli, special sauce, shiitake mushroom & spices

"KANA MOO GROB"
CRISPY PORK BELLY
W/ CHINESE BROCCOLI 23.9
stirfried crispy pork belly w/ garlic, bean paste, chilli & chinese broccoli

DESSERT

COCONUT ICE CREAM 14.9
home made coconut ice cream w/ sticky rice, jackfruit and peanut

THAI TEA ICE CREAM 14.9
home thai tea ice cream w/ house crumble, toasted coconut, herbal and coconut jelly

GOLDEN GAYTIME FRIED
ICE CREAM 15.9
deep fried golden gaytime wrapped in filo pastry served w/ toasted coconut, chocolate crumble & seasonal fruit

MANGO STICKY RICE 16.9
traditional southeast asian dessert served w/ rice, fresh mango & coconut milk

SIDES

JASMINE RICE	4
ROTI	4
PEANUT SAUCE	6.9
COCONUT RICE	6.9
STEAMED VEGETABLES	8.9

ALLERGY ADVICE: inform staff if you have any questions in regards to allergies

MAW • MAW

COCKTAILS

APEROL SPRITZ	13
aperol, villa sandi prosecco, soda, orange	
MARGARITA	15
tequila, cointreu, fresh lime, salt	
SPICY MARGARITA	15
tequila, cointreu, fresh lime, jalapeno, tajin	
PASSIONFRUIT CAPRIOSKA	14
vodka, fresh lime, passionfruit, simple syrup	
MAWJITO	15
white rum, fresh lime, mint, watermelon, soda	

MOCKTAILS

WATERMELON NO-JITO	11
watermelon, fresh mint, lime, soda	
PINEAPPLE COCONUT	11
pineapple, lychee, coconut cream	

THAI ICED COFFEE	6
THAI MILK TEA	6
THAI PINK MILK	6

SOFT DRINK

COCA COLA NO SUGAR / COCA COLA / SPRITE / FANTA	4.5
LEMON LIME BITTERS	6
STILL WATER 750ML	6
SPARKLING WATER 750ML	6

BEER

SINGHA (THAILAND)	8
CHANG (THAILAND)	8
CORONA	8
HEINEKEN	8
PURE BLONDE LOW CARB	8
COOPERS PALE ALE	9
STONE & WOOD PACIFIC ALE	10
JAMES BOAGS PREMIUM LIGHT	8
SOMERSBY APPLE CIDER	8
HEAPS NORMAL QUIET XPA (NON ALCOHOLIC)	8

WHITE

	GLASS	BOTTLE
PETAL & STEM SAUVIGNON BLANC	9	38
HOWARD PARK MIAMUP CHARDONNAY		46
MADFISH RIESLING		44
VILLA SANDI LA VILLA PINOT GRIGIO	10	42

RED & ROSE

	GLASS	BOTTLE
GEOFF MERRILL PIMPALA RD SHIRAZ	10	42
YARRAWOOD PINOT NOIR		44
JACKS ESTATE CABERNET SAUVIGNON	11	46
GEOFF MERRILL SAINT NIC GSM		46
BOUCHARD AINS & FILS ROSE	10	42

SPARKLING

VILLA SANDI PROSECCO	11	46
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MAW • MAW BANQUET #1

\$48 p/p (min 4 ppl)



SATAY GAI
VEGETARIAN SPRING ROLLS
CURRY PUFFS
PANANG CHICKEN CURRY
CHILLI BASIL BEEF STIRFRY
VEGETABLE & TOFU PAD THAI
STEAMED RICE
COCONUT ICE CREAM

MAW • MAW BANQUET #2

\$58 p/p (min 4 ppl)



PORK BELLY BAO BUNS
SALT & PEPPER FRIED TOFU
SATAY GAI
MASSAMAN BEEF CURRY
SALT AND PEPPER SQUID
CHILLI BASIL CHICKEN STIRFRY
KAO PAD FRIED RICE VEGETABLE & TOFU
GOLDEN GAYTIME FRIED ICE CREAM