

## LIGHT START

### Spring rolls (4) 7.50

Thai Style spring rolls with minced chicken, carrot, glass noodles served with tangy light sauce.

### Golden Parcels (4) 7.50

Chicken minced with water chestnuts wrapped in a crispy wonton pastry.

### Satay Chicken (4) 8.50

Char-Grilled marinated chicken on skewers served with homemade peanut butter sauce.

### Thai Fish Cake (4) 8.50

Traditional Thai style homemade fish cake served with tangy light sauce.

### Steamed Dim Sim (4) 7.50

Traditional Thai Entree consisting of seasoned prawn minced.

### Fried Prawns (4) 8.50

Deep fried prawns in a soft traditional tempura coating served with tangy light sauce.

### Fried Calamari 8.50

Deep fried fresh calamari rings in a soft traditional tempura coating served with tangy light sauce.

### Fried Tofu (V) 7.50

Deep fried seasoned fresh tofu served with tangy light sauce.

### Vegetable Spring Rolls (4) 7.50

Thai style vegetable spring rolls served with tangy light sauce.

### Mixed Light Starter 8.50

Spring roll, Golden Parcel, Fish Cake and Fried Prawn

## SOUP

### Tom Yum

Traditional famous spicy Thai soup with mushroom, chilli, lemon grass, kaffir lime leaves.

- Vegetable and Tofu small 7.50 / large 15.50
- Prawn or Seafood small 8.50 / large 18.50

### Tom Kha

Thai style coconut milk soup for slightly creamy texture soup with galangal, coriander and kaffir lime leaves.

- Vegetable and Tofu small 7.50 / large 15.50
- Chicken small 8.50 / large 17.50
- Seafood small 8.50 / large 18.50

## CURRY

### Red Curry

Aromatic Thai red curry cooked in coconut milk and red curry paste with green bean, bamboo shoots, red capsicum, zucchini, carrot, broccoli and fresh Thai basil.

- Vegetable and Tofu 17.50
- Chicken, Pork or Beef 18.50
- Lamb 20.50
- Prawn or Seafood 21.50

### Green Curry

A traditional Thai curry cooked in coconut milk and green curry paste with green bean, bamboo shoots, red capsicum, zucchini, carrot, broccoli and fresh Thai basil.

- Vegetable and Tofu 17.50
- Chicken, Pork or Beef 18.50
- Lamb 20.50
- Prawn or Seafood 21.50

### Pa-nang Curry

Creamy Thai curry cooked in coconut milk and Pa-Nang curry paste with red capsicum, snow peas, zucchini, carrot, broccoli and Thai basil.

- Vegetable and Tofu 17.50
- Chicken, Pork or Beef 18.50
- Lamb and pineapple 20.50
- Prawn or Seafood 21.50

### Massamun Beef Curry 18.50

Tender beef cubes cooked in coconut milk and massamun curry paste with caramelised onion and potato.

### Yellow Chicken Curry 18.50

A very delicate chicken and potato curry simmered in a mild yellow curry paste and coconut milk.

### Tosakan Duck Curry 23.50

Beautiful tasty flavours tender roast boneless duck breast with pineapple, lycee, cherry tomato, red seedless grapes, snow pea and Thai basil in red curry paste and coconut milk.

### Pla Chu Chee 23.50

Steamed barramundi fillet top with creamy chu chee thick curry sauce with Thai sweet basil

## GRILLED

### Gai Yang (BBQ. Chicken) 18.50

Grilled Chicken marinated in garlic, coriander root, black pepper served with our special sauce.

### Moo Yang (BBQ. Pork) 18.50

Grilled pork marinated in garlic, coriander root, black pepper served with our special sauce.

### Ped Yang (BBQ. Roast Duck) 25.00

Roasted tender boneless duck breast served with pan fried fresh garden vegetable.

### Goong Pow 23.50

#### (Traditional Thai Grilled King Prawns)

Char Grilled whole large king prawns in our special marinated served with traditional Thai lime sauce.

### Tosakan Prawn 23.50

Char-Grilled whole large marinated king prawn and top with our chef's special sauce

## THAI SALAD

### Larb Gai (Chicken Salad) 18.50

Traditional steamed chicken breast mince salad delicately blended with red onion, chilli powder, coriander, mint leaves, shallot and top with ground rice powder.

### Larb Neua (Beef Salad) 18.50

Tender beef slice salad delicately blended with red onion, chilli powder, coriander, mint leaves, shallot and top with ground rice powder.

### Larb Moo (Pork Salad) 18.50

Traditional steamed pork mince salad delicately blended with red onion, chilli powder, coriander, mint leaves, shallot and top with ground rice powder.

### Yum Neua 18.50

#### (Special Thai Beef Salad)

Beef slice with a spicy sauce and coriander, fresh chilli, tomato, mint leaves, shallot and onion.

### Yum Pla Muk (Calamari Salad) 21.50

Fresh calamari seasoned with fresh lime juice, chilli, shallot, onion, coriander, mint leaves.

### Yum Talay (Seafood Salad) 21.50

Boiled combination seafood with fresh lime juice, chilli, shallot, onion, coriander and mint leaves.

### Yum Woon Sen 21.50

#### (Chicken and King Prawns Salad)

Steamed chicken breast mince, king prawns and vermicelli noodles delicately balanced with shallot, red onion, chilli, coriander and mint leaves.

### Pla Goong 21.50

#### (King Prawns Salad)

Steamed king prawns seasoned with shallot, onion, coriander, mint leaves, chilli and lemon grass.

## STIR FRIED

### Beef

### Beef with Sweet Basil 18.50

Stir fried beef with fresh chilli, Thai sweet basil, carrot, red capsicum and onion.

### Beef with Oyster Sauce 18.50

Stir fried beef with oyster sauce, mushroom, carrot, broccoli, onion, shallot and pineapple.

### Beef with Cashew Nut 19.50

Stir fried beef with cashew nut, shallot, red capsicum, carrot, broccoli, onion, sweet chilli jam.

### Beef Pad Prik Khing 18.50

Stir fried beef in red curry paste with green bean, carrot, red capsicum, kaffir lime leaves top with coconut milk.

### Beef Garlic and Pepper 19.50

Stir fried beef with garlic, black pepper, coriander root, carrot, broccoli, Shallot and top with coriander.

### Beef with Mixed Vegetables 18.50

Stir fried beef with mixed fresh garden vegetable.

### Chicken

### Chicken with Sweet Basil 18.50

Stir fried chicken with fresh chilli, Thai sweet basil, carrot, red capsicum, onion.

**Chicken with Cashew Nut** 19.50

Stir fried chicken with cashew nut, shallot, red capsicum, carrot, broccoli onion, sweet chilli jam.

**Sweet & Sour Chicken** 18.50

Thai style sweet and sour chicken with tomato, carrot, cucumber, onion, young corn, shallot, pineapple.

**Chicken Pad Prik Khing** 18.50

Stir fried chicken in red curry paste with green bean, carrot, red capsicum, kaffir lime leaves top with coconut milk.

**Garlic & Pepper Chicken** 19.50

Stir fried chicken with garlic, black pepper, coriander root, carrot, broccoli, shallot and top with coriander.

**Chicken with Pineapple** 18.50

Stir fried chicken with onion, shallot, mushroom, carrot, broccoli, pineapple.

**Chicken with Mixed Vegetables** 18.50

Stir fried chicken with mixed fresh garden vegetable.

**Spicy Fried Chicken** 18.50

Stir fried chicken with fresh chilli, mushroom, onion, red capsicum.

**Gai Manow** 18.50

Deep fried bread crumbed chicken top with homemade lemon mayonnaise sauce

**Pork****Pork with sweet basil** 18.50

Stir fried pork with fresh chilli, Thai sweet basil, carrot, red capsicum, onion.

**Pork with Cashew Nut** 19.50

Stir fried pork with cashew nut, shallot, red capsicum, carrot, broccoli, onion, sweet chilli jam.

**Sweet & Sour Pork** 18.50

Thai style sweet and sour pork with tomato, cucumber, carrot, onion, young corn, shallot, pineapple.

**Garlic & Pepper Pork** 19.50

Stir fried pork with garlic, black pepper, coriander root, carrot, broccoli, shallot and top with coriander.

**Pork Pad Prik Khing** 18.50

Stir fried pork in red curry paste with green bean, carrot, red capsicum, kaffir lime leaves top with coconut milk.

**Pork with Mixed Vegetables** 18.50

Stir fried pork with mixed fresh garden vegetable.

**Spicy Fried Pork** 18.50

Stir fried pork with fresh chilli, mushroom, onion, red capsicum.

**Lamb****Lamb with Sweet Basil** 20.50

Stir fried lamb with fresh chilli, Thai sweet basil, carrot, red capsicum, onion.

**Lamb Pad Prik Khing** 20.50

Stir fried lamb in red curry paste with green bean, carrot, red capsicum, kaffir lime leaves top with coconut milk.

**Garlic & Pepper Lamb** 21.50

Stir fried lamb with garlic, black pepper, coriander root, carrot, broccoli, shallot and top with coriander.

**Lamb with Cashew Nut** 21.50

Stir fried lamb with cashew nut, shallot, red capsicum, carrot, broccoli, onion, sweet chilli jam.

**Lamb with Mixed Vegetables** 20.50

Stir fried lamb with mixed fresh garden vegetable.

**Duck****Duck with Sweet Basil** 22.50

Stir fried duck with mushroom, fresh chilli, Thai sweet basil, carrot, red capsicum, onion.

**Duck Pad Prik Khing** 22.50

Stir fried duck in red curry paste with green bean, carrot, red capsicum, mushroom, kaffir lime leaves top with coconut milk.

**Prawn****Prawn with Cashew Nut** 22.50

Stir fried prawn with cashew nut, shallot, red capsicum, onion, sweet chilli jam.

**Prawn with Curry Powder** 22.50

Stir fried prawns with curry powder, carrot, onion, shallot, egg top with coconut milk.

**Garlic & Pepper Prawn** 22.50

Stir fried prawns with garlic, black pepper, coriander root, carrot, broccoli, shallot and top with coriander.

### **Sweet & Sour Prawn** 22.50

Thai style sweet and sour prawn with tomato, cucumber, carrot, onion, young corn, shallot, pineapple.

### **Prawn with Mixed Vegetables** 22.50

Stir fried prawn with mixed fresh garden vegetable.

### **Prawn with Sweet Basil** 22.50

Stir fried prawn with fresh chilli, Thai sweet basil, carrot, red capsicum, onion.

## **Calamari**

### **Garlic & Pepper Calamari** 22.50

Stir fried calamari with garlic, black pepper, coriander root, Carrot, broccoli, shallot and top with coriander.

### **Spicy Fried Calamari** 22.50

Stir fried calamari with fresh chilli, mushroom, onion, red capsicum.

## **Scallop**

### **Scallop with Mixed Vegetables** 22.50

Stir fried sea scallop with mixed fresh garden vegetable.

## **Fish**

### **Sweet & Sour Fish** 23.50

Thai style sweet and sour sauce with tomato, cucumber, carrot, onion, young corn, shallot, pineapple top with battered fish fillets.

## **Seafood**

### **Spicy Fried Combination Seafood** 22.50

Stir fried seafood with fresh chilli, bamboo shoot, shallot, red capsicum and onion

### **Garlic & Pepper Seafood** 22.50

Stir fried combination seafood with garlic, black pepper, Coriander root, carrot, broccoli, shallot and top with coriander.

### **Seafood with Sweet Basil** 22.50

Stir fried combination seafood with fresh chill, Thai sweet basil, carrot, red capsicum, onion.

## **Vegetable and Tofu**

### **Tofu with Sweet Basil** 17.50

Stir fried tofu with fresh chilli, Thai sweet basil, carrot, broccoli, red capsicum, onion.

### **Tofu with Cashew Nut** 18.50

Stir fried tofu with cashew nut, shallot, red capsicum, carrot, broccoli, onion, sweet chilli jam.

### **Sweet & Sour Tofu** 17.50

Thai style sweet and sour tofu with tomato, carrot cucumber, onion, young corn, shallot, pineapple.

### **Tofu Pad Prik Khing** 17.50

Stir fried tofu in red curry paste with green bean, carrot, red capsicum, kaffir lime leaves top with coconut milk.

### **Tofu with Mixed Vegetables** 17.50

Stir fried Tofu with mixed fresh garden vegetable.

### **Param Rong Song** 17.50

#### **(Steamed vegetables with Peanut Sauce)**

A very light tasty dish made of steamed vegetables and top with our homemade peanut butter sauce (Add chicken +\$2)

## **NOODLES**

### **Noodles can be ordered with your choice of**

#### **Vegetable and Tofu** 14.50

#### **Chicken, Pork or Beef** 15.50

#### **Prawns or Seafood** 18.50

### **Pad Thai**

The famous Thai noodles dish made consisting of egg, ground peanut, tofu, bean spout, carrot and shallot

### **Pad See-Ew**

Stir fried thick rice noodle with green vegetables, carrot and egg with sweet soy sauce.

### **Pad Khee Mao**

Spicy stir fried rice noodles with fresh chilli, Thai basil, red capsicum, carrot, mushroom and egg.

# RICE

## Thai Fried Rice

Stir fried Thai jasmine rice with onion, egg, shallot, tomato, carrot, pea and coriander.

Vegetable and Tofu	14.50
Chicken, Pork or Beef	15.50
Prawns or Seafood	18.50

## Spicy Fried Rice

Stir fried Thai jasmine rice with chilli, onion, egg, Thai basil, red capsicum, mushroom and coriander.

Vegetable and Tofu	14.50
Chicken, Pork or Beef	15.50
Prawns or Seafood	18.50

## Tosakan Fried Rice

Stir fried Thai jasmine rice with onion, shallot, egg, pineapple, shallots, cashew nut and top with crispy bacon.

Vegetable and Tofu	15.50
Chicken, Pork or Beef	17.50
Prawns or Seafood	19.50

Steamed Jasmine Rice 2.50 (Per Person)

Coconut Rice 4.00 (Per Person)

## Banquet 1 \$ 30.00 per person (Minimum 4 Person)

Entree:	Spring Roll Satay Chicken Fish Cake
Main:	Massamun Beef Curry Stir fried Chicken with Sweet Basil Stir fried Ginger Pork Steamed Vegetables with Peanut Sauce Steam Jasmine Rice
Desserts:	Black Sticky Rice with Coconut Cream

## Banquet 2 \$ 30.00 per person (Minimum 4 Person)

Entree:	Spring Roll Satay Chicken Golden Parcel
Main:	Green Curry Beef Stir fried Chicken with Cashew Nut Garlic & Pepper Pork Steamed Vegetables with Peanut Sauce Steam Jasmine Rice
Desserts:	Vanilla Ice Cream with Ground Peanut

## Banquet 3 \$ 35.00 per person (Minimum 4 Person)

Entree:	Spring Roll Satay Chicken Fried Prawn
Main:	Green Curry Chicken Massamun Beef Curry Stir fried Pork with Cashew Nut Stir fried Prawn with Sweet Basil Steam Jasmine Rice
Desserts:	Vanilla Ice Cream with Ground Peanut

## Banquet 4 \$ 38.00 per person (Minimum 4 Person)

Entree:	Golden Parcel Satay Chicken Fried Prawn Fried Calamari
Main:	Panang Lamb Curry Yellow Chicken Curry Stir fried Duck with Red Curry Paste Garlic & Pepper Pork Steam Jasmine Rice
Desserts:	Black Sticky Rice with Coconut Cream

## DESSERTS

### Tosakan Black Pearl 8.50

Fresh mini waffle on top with our famous Thai dessert black sticky rice  
And vanilla ice cream with sweet coconut milk.

### Black Pearl 6.00

Our famous Thai dessert black sticky rice with sweet coconut milk.  
(Add Vanilla ice cream \$1.00)

### Tosakan White Pearl 6.00

Vanilla ice cream with mixed Thai fruits top with ground peanut.

### White Pearl 4.50

Vanilla ice cream top with ground peanut.  
(Your choice of chocolate or caramel sauce)

### Tapioca Fruit 7.50

Traditional Thai dessert tapioca with mix Thai fruits  
with sweet coconut milk

## DRINKS

### Cold Drink

Coke, Diet Coke, Coke Zero 3.80

Fanta, Sprite, Lift 3.80

Lemon Lime Bitter 4.50

Ginger Beer 4.50

Lemon and Lime Ice Tea 4.50

Peach or Mango Ice Tea 4.50

San Pellegrino Sparkling 4.50

Mineral Water (500ml.)

Orange Juice, 3.50

Apple Juice, or Pineapple Juice 3.50

Coconut Juice 3.50

### Hot Drink

Flat White 3.50

Cappuccino, Latte 3.50

Short Black, Long Black 3.50

Hot Chocolate 3.50

English Breakfast 3.50

Earl Grey 3.50

Green Tea 3.50

Jasmine Tea 3.50

Peppermint 3.50

**BYO Bottle of Wine only**

**Corkage charge \$2.00 per person**