

WE AT PHUKET THAI have happily served our customers for over 30 years.

As a family business we do our best to provide quality food and service to ensure your experience is as good as the next. We appreciate your patronage and feedback and will always aim towards providing our customers, you, an enjoyable experience.

162 JETTY ROAD, GLENELG TELEPHONE 8295 1903

SOFT DRINKS

James Boag's Premium

Casca<mark>de P</mark>remium Light

(can) 6.0	(1 lt) 18.0
(gls) 6.5	(1 lt) 20.0
	6.5
	6.8
	6.8
(500ml) 6.8	(1 lt) 10.8
(reg) 6.8	(Irg) 8.8
	7.5
	7.5
	12.0
	12.0
	14.0
	10.0
	(gls) 6.5 (500ml) 6.8

Chang	12.0
The H <mark>ills C</mark> ider Company Apple or Pear	12.0
Singha	12.0
Coopers Pale Ale	10.0
Coopers Sparkling Ale	10.0
Crown Lager	10.0
Hahn Super Dry	10.0

10.0

10.0

SPIRITS with mix included from 12.0

Johnnie Waler (Red) Jim Beam Bundaberg Rum St Agnes Russian Standard Southern Comfort Wild Turkey Captain Morgan's Spiced Rum Premium		Jack Daniel's Absolut Cointreau Gordon's Dry Gin Canadian Club Bacardi Tequila Ouzo	
Johnnie Walker (Black)	16.0	Bombay Gin	14.0
Chivas Regal 12YO	14.0	Johnnie Walker (Blue)	25.0
Chivas Regal 18YO Wild	20.0	Belvedere	14.0
Turkey Rare Breed	14.0	The Botanist Dry Gin	16.0
Glenfiddich 12YO Single Malt	18.0	78 Gin 78 Sunset Gin	14.0
Glenfiddich 21YO Single Malt	30.0	Grey Goose Vodka	14.0
Yamazaki 12YO Single Malt	35.0		
We have a range of spirits, please as	k for your favourite		

HOUSE WINES

Classic Dry Red	gls 7.5	1/2L 18.0	1L 30.0
Rosé	gls 7.5	1/2L 18.0	1L 30.0
Fresh Dry White	gls 7.5	1/2L 18.0	1L 30.0

SPARKLING VARIETALS

Rockford Black Shiraz Disgorgement	Barossa	180.0
Jansz Premium NV Cuvée	Tasmania 14.0	56.0
Seppelts Sparkling Shiraz	Great Western, VIC	56.0
Pol R <mark>oger</mark> NV Cham <mark>pag</mark> ne	Epernay, France	180.0
Paule <mark>tt Tr</mark> illians Spark <mark>lin</mark> g Red (Piccolo)	Clare Valley	(200ml) 14.0
Veuve Clicquot	France	170.0
Dunes & Greene Prosecco	South-Eastern Australia	(200ml) 14.0

WHITE WINES

Chaffey Bros. Dufte Punkt White	Eden Valley		46.0
Oliver's Taranga Fiano	McLaren Vale		52.0
Rieslingfreak No.2	Clare Valley		56.0
Pewsey Vale Riesling	Eden Valley	14.0	46.0
Coriole Chenin Blanc	McLaren Vale		44.0
Nova <mark>Vita</mark> Firebird Pinot Gris	Adelaide Hills	14.0	46.0
Brokenwood Pinot Gris	Beechworth, VIC		48.0
Vasse <mark>Felix</mark> Semillon Sauvignon <mark>Blanc</mark>	Margaret River	14.0	46.0
Shaw and Smith Sauvignon Blanc	Adelaid <mark>e Hills</mark>	15.0	56.0
Babich <mark>Sau</mark> vignon Blanc Black Label	Marlborough,NZ		48.0
Nautilu <mark>s Es</mark> tate Sauvignon Blanc	Marlborough, NZ	14.0	48.0
Golding Sauvignon Blanc	Adelaide Hills	14.0	46.0
Dalrym <mark>ple C</mark> ave Block Chardonnay	Pipers River		98.0
d'Arenb <mark>erg O</mark> live Grove Chardonnay	McLaren Vale	12.0	44.0
Brown Brothers Moscato	Milawa	12.0	42.0

ROSÉ

Rockford Alicante Bouchet	Barossa	16.0	58.0
Chaffey Bros. Not your Grandma's Rosé	Barossa	14.0	48.0
LIGHT STYLE RED WINE	5 \$		
Dalrymple Pinot Noir	Pipers River, TAS		60.0
Barringwood Estate Pinot Noir	Pipers River, TAS		56.0
Ox Hardy Grenache	McLaren Vale		58.0
Running with Bulls Tempranillo	Barossa		46.0
Pauletts Cabernet Merlot	Clare Valley		46.0
radictes capemet Pienot	Clare valley		40.0
RED WINES			
O'Leary Walker Clare Valley Nero d'Avola	Clare Valley		46.0
Dandelion Vineyards Menagerie of the Barossa GSM	Barossa		46.0
Wirra Wirra Church Block Cabernet Sauvignon, Shiraz, Merlot	McLaren Vale	14.0	46.0
Jim B <mark>arry</mark> 'Cover Drive' Cabernet Sauvign <mark>o</mark> n	Clare Valley	14.0	46.0
Di Giorgio Cabernet Sauvingnon	Coonawarra		58.0
Rockf <mark>ord</mark> Rifle Range Cabernet Sauvi <mark>gno</mark> n	Barossa		110.0
Yalum <mark>ba '</mark> The Cigar' Cabernet Sauvignon	Coonawarra		62.0
Vasse Felix Cabernet Sauvignon	Margaret River, WA		90.0
Rockf <mark>ord R</mark> od & Spur Cabernet Sh <mark>iraz</mark>	Barossa		95.0
Yalum <mark>ba 'T</mark> he Signature' Cabern <mark>et Sauvignon & Shir</mark> az	Barossa Valley		120.0
Henschke Keyneton Euphonium Cabernet Sauvignon Shiraz	Barossa Valley		130.0
Rockford Basket Press Shiraz	Barossa		175.0
Langmeil Valley Floor Shiraz	Barossa		56.0
Hugh H <mark>ami</mark> lton 'The Rascal' S <mark>hiraz</mark>	McLaren Vale	14.0	56.0
d'Arenb <mark>erg</mark> The Footbolt Shir <mark>az</mark>	McLaren Vale		46.0
Nova V <mark>ita Fi</mark> rebird Shiraz	Adelaide Hills		48.0
O'Leary <mark>Wal</mark> ker Clare Valley S <mark>hiraz</mark>	Clare Valley	14.0	52.0
Jim Bar <mark>ry 'M</mark> cRae Wood' Shiraz	Clare Valley		88.0
Kalleske <mark>Mop</mark> pa Shiraz	Barossa	15.0	58.0
d'Arenbe <mark>rg 'Dead Arm' Shiraz</mark>	McLaren Vale		150.0
Jim Barry 'The Armagh' Shiraz	Clare Valley		550.0
Penfolds St Henri Shiraz (vintages will vary)	South Australia		from 188.0
Penfold Bin 28	Barossa Valley		88.0
Penfold Bin 389	Barossa Valley		155.0
Carliana 20 0 750mH hattle mine and			

Corkage 20.0 750ml bottle wine only

LIQUEURS / APERITIFS from 14.0

Drambuie	Pimms
Galliano Sambuca	Opal Nera
Dom Benedictine	Campari
Kahlua	Malibu
Midori	Tia Maria
Baileys	Frangelico

Premium

Courvoiser VSOP	22.0	Courvoisier XO	26.0
Hennessey VSOP	22.0	Hennessey VS	14.0

FORTIFIEDS

Yalum <mark>ba V De Vie</mark>	14.0
Galway Pipe Grand Tawny (12 year old)	15.0
House Fortified (Penfolds Club)	7.0
Yalum <mark>ba Antique Tawny</mark>	12.0
Yalumba Antique Muscat	12.0
Penfolds Grandfather Port	25.0

TEA / COFFEE

Tea: Jasmine Tea, Green Tea, English Breakfast,		
Earl Grey, Peppermint, Camomile and Black Tea	(cup) 6.5	(pot) 8.5
		(refills) 2.0
Coffee: Latté Flat White Long Black Espresso Macchiato Cappuccino		6.5

(extra shot) 2.0

Liqueur coffees are available please ask for your favorite liqueur.

ENTREES

(All entree dishes are available as Main Course dishes.)

1.	Goong Tod	Prawns battered, served separately with a sweet and	15.5
	(Fried Prawns)	mild sauce (4 per serve).	4
2.	Tod Mun Goong	A traditional and popular Thai dish, served with cucumber salad,	15.5
	(Prawn Patties)	sprinkled with ground peanut (4 per serve).	
3.	Satay	Tender pieces of beef or chicken on skewers topped with	14.5
		peanut sauce. Cucumber salad served separately (4 per serve)	
4.	Porpia Tod	Our own special recipe, served with our homemade sweet	12.5
	(Spring Roll)	and sour sauce (2 large rolls per serve, portioned in half).	
*	Cold Rolls	Shrimps, chicken, bean shoots, rice noodles, mint, basil,	14.5
		onions, freshly rolled to order with an aromatic spicy Thai sauce.	
5.	<mark>Goo</mark> ng Hor Pa Houm	Prawns marinated served with our own sweet	15.5
	(Prawn Blanket)	and sour sauce sprinkled with ground peanuts (4 per serve).	
6.	Yum Goong	Prawns, lightly cooked, dressed with lemon juice, tossed with	15.5
	(Prawn Salad)	chilli, red onions, coriander and mint.	
7.	<mark>Yum</mark> Pla Muk	Lightly cooked squid mixed with lemon, chilli onion and	15.5
	(Squid Salad)	aromatic herbs (hot).	
8.	Yum Talay	Prawn, squid, scallop, mussels and vermicelli mixed with	15.5
	(Mixed Seafood Salad)	lemon and fresh chilli (hot).	
9.	Larp Gai or Moo	Minced chicken or pork seasoned with aromatic herbs,	14.5
	(Larp Chicken or Pork)	lemon and fresh chilli (hot).	
10.	BBQ Pork Balls	Flame grilled pork balls served with pickled salad	14.5
		(2 skewers per serve).	
11.	Gai Hor Bi Teoy	Chicken marinated with our own special herbs and spices,	15.5
	(Pandan Chicken)	wrapped in pandan leaf and fried. Served with our	
		sweet sesame sauce. (4 per serve)	
12.	Mee Grobe	Crunchy deep fried noodles tossed with minced prawns, egg,	14.5
	(Crispy Noodles)	spring onion, bean sprouts and aromatic herbs.	
*	Mixed Entree	Pandan chicken, beef satays, squid salad and spring rolls. Served	32.9
	(2 person share plate)	with cucumber salad, sesame sauce and sweet and sour sauce.	
*	Favourites Platter	Pandan chicken, larp gai, spring rolls, prawn blankets and curry	34.9
	(2 person share plate)	puffs all served with our very own homemade sauces.	

SOUP

Each and every soup we make is only to order. Our stock is made fresh daily.

13.	Tom Mor Tek (Hot and Sour Soup)	Prawns, squid, scallop, mussels fresh basil, fresh chilli, lemon grass, lemon leaves, lemon juice (hot).	13.9
14.	Tom Kar Gai (Chicken Soup)	A mild chicken soup, with chicken fillet pieces, coconut milk flavoured with aromatic herbs and spices (mild).	13.5
15.	Gang Jued Woon Sen (Clear Soup)	A clear broth soup with minced prawns, pork, vegetables and vermicelli.	13.9
16.	Tom Yum	Your choice of prawn or chicken soup with fresh mushroom,	(Prawn) 13.9
		lemon grass, lemon juice and hot chilli paste (hot).	(Chicken) 13.5

MAIN DISHES

Curry

17.	Gang Panang (Red Beef Curry)	Thick red curry with bamboo shoots and fresh basil (hot). 26.9		
18.	Gang Keo Wann (Green Curry)	Our most popular curry. Beef or chicken with bamboo sh fresh chilli and basil (hot).	noots, 26.9		
19.	Gang Kari Gai (Yellow Curry Chicken)	Our mildest curry. Chicken served with bamboo, capsicularly and potoatoes (mild).	m 26.9		
20.	Gang Masman Neau (Masaman Beef Curry)	Beef in mild to medium curry served with potatoes and peanut (medium hot).	26.9		
*	Vegetarian Curry (Choice of Curry)	Seasonal vegetables with vegetarian bean curd.	26.9		
Noodles					
21.	Phud Thai (Thai Noodles)	Thai rice noodles fried with shrimp, chicken, egg, bean sprout and ground peanut.	22.9		
22.	Phud Me (Fried Egg Noodles)	Egg noodles fried with bean sprout, spring onion, egg, chicken and soy sauce.	22.9		
*	Dr <mark>unken</mark> Noodles	Fresh rice noodles fried with fresh tomatoes, basil,	(Chicken or Beef) 26.9		
	(Available in Chicken, Beef	bean sprout, egg, spring onion and chef's	(Seafood) 34.9		
	or Seafood)	special ingredients (medium hot).			

Seaf	ood			
23.	Pia Phud Prig Khing (Fish Choo Chee)	Crispy fried whole fish (barramundi), topped with a hot chilli, coconut creamed flavoured sauce, garnished with coriander	38.9	
24.	Pla Sam Ros (Fish with Special Sauce)	Crispy fried whole fish topped with our own sweet and sour special sauce (barramundi).	38.9	
25.	Pla Phud Khing (Fish with Ginger)	Crispy fried whole fish topped with wok tossed ginger, capsicum, mushroom, onions, spring onions in a light soy sauce, garnished with coriander (barramundi).	38.9	
26.	Phud Talay (Mixed Seafood)	Scallops, squid, mussels and prawns stir-fried with seasonal vegetables and green curry powder (mild).	36.9	
27.	Goong Phud Prig (Prawns with Fresh Chilli)	Braised prawns stir-fried with fresh chilli and seasonal vegetables (hot).	36.9	
28.	Goong Phud Puk (Prawns with Vegetables)	Prawn stir-fried with seasonal vegetables.	36.9	
29.	Phud Preo-Wann (Sweet and Sour Prawns)	Braised prawns in sweet and sour sauce.	36.9	
30.	Phud Tom Yum Heng (Seafood Lemon Grass)	Scallops, squid, prawn and musssel stir-fried with hot red curry sauce (medium hot).	36.9	
*	Moreton Bay Bugs	Shelled bugs wok tossed, served with celery, lemongrass, chilli, basil, topped with fresh coriander (medium hot).	POA	
*	Prawn Choo Chee	Prawns mixed into a red curry sauce with coconut milk, basil, lime leaf, galangal topped with coriander (medium hot).	36.9	
Beef	F			
31.	Neau Phud Khing (Beef with Ginger)	Beef stir-fried with ginger root and spring onion, onion, capsicum and mushrooms.	27.9	
32.	Praram Long Song (Beef with Peanut Sauce)	Beef and seasonal vegetables topped with a mild peanut sauce.	27.9	
33.	Neau Phud Bi Gaprow (Beef with Basil)	Beef stir-fried with fresh basil leaves and seasonal vegetables (mild).	27.9	
34.	Neau Phud Prig Khing (Stir Fried Beef Curry)	Beef stir-fried with mushroom, bamboo shoot, fresh chilli, beans and seasonal vegetables (hot).	27.9	
35.	Neau Phud Macarm (Hot and Sour Beef)	Beef stir-fried with string beans, bamboo shoot, fresh green chilli and lemon grass (hot).	28.9	
Chicken				
36.	Gai Phud Bi Gaprow (Chicken with Basil)	Chicken stir-fried with fresh basil leaves and seasonal vegetables (mild).	27.9	
37.	Gai Phud Prig (Chicken with Chilli)	Chicken stir-fried with fresh chilli and seasonal vegetables (hot).	27.9	
38.	Gai Phud Khing (Chicken with Ginger)	Chicken stir-fried with ginger root and spring onion, onion, capsicum and mushrooms.	27.9	
39.	Gai Phud Prig Khing (Stir Fried Curry Chicken)	Chicken stir-fried with mushroom, bamboo shoot, fresh chilli, beans and seasonal vegetables (hot).	27.9	
40.	Gai Phud Himarparn (Chicken Fillet with Cashew)	Chicken fillet stir-fried with cashew nuts, pineapple, onion, fried chilli, spring onion, mushrooms and home made sauce (medium hot).	28.9	

Porl					
41.	Moo Phud Gratium (Pork with Spring Onion)	Pork stir-fried with capsicum, cabbage, spring onion, garlic and white pepper.	27.9		
42.	Moo PhudPrig Khing (Tasty Curry Pork)	Pork stir-fried wiith mushroom, bamboo shoot, fresh chilli, beans and seasonal vegetables (hot).	27.9		
43.	MooGratium Prig Thai (Peppered Pork)	Braised pork fried with fresh garlic and freshly ground pepper (mild).	27.9		
Veg	Vegetables Vegetables Vegetables				
44.	Tuw Jear Phud Puk (Special Mixed Vegetables)	Stir-fried broccoli, cauliflower, mushroom and chinese broccoli.	22.9		
45.	Phud Puk	Lightly stir-fried seasonal vegetables.	22.9		
*	Vegetarian Bean Curd	Bean curd stir-fried with snow peas, bean sprouts, capsicum, baby corn and mushrooms.	24.9		
*	Asian Greens	Tossed with garlic OR oyster sauce.	24.9		
Rice					
46.	Kao Phud Thai (Special Fried Rice)	Rice fried with shrimps, chicken, egg and tomato	17.9		
47.	Kao Suey	Steamed jasmine rice per ser	ve 3.5		
48.	Kao Phud (Fried Rice)	Fried rice fried with egg, peas and spring onion	16.9		
SV	VEETS				
49.	Sticky Rice with Custard	Sticky rice topped with coconut cream and custard.	14.8		
50.	Fresh Fruit Salad and Ice Cream	Fresh fruit salad and your choice of ice cream flavour (coconut / vanilla / Kahlúa flavours)	18.8		
51.	Coconut Ice Cream	Home made coconut ice cream mixed with fresh strawberries.	16.8		
52.	Thai Banana Cake	Sticky rice stuffed with banana and black beans, wrapped in banana leaves.	12.8		
53.	Kahlúa Ice Cream	Home made chocolate and Kahlúa flavoured ice cream served with fresh strawberries and more chocolate!	16.8		
54.	Banana Fritter	Battered, fried banana served with vanilla ice cream.	13.8		
55.	Fresh Mango and Sticky Rice	Sticky rice, topped with coconut cream served with freshly sliced mango garnished with strawberries (seasonal).	18.8		
56.	Affogato	your choice of Frangelico, Tia Maria, Drambuie, components served separately for your own preference!	19.8		
	Extras:	Additional scoop of Kahlúa Ice Cream / Coconut Ice Cream	6.0		
		Vanilla Ice Cream or Custard	4.0		

BANQUET

(Minimum 4 persons) \$70 per head or \$80 per head (includes desserts / coffee)

ENTREES

Spring Rolls Home made spring rolls served with sweet and sour sauce.

Beef Satay Grilled beef on skewers served with cucumber salad.

Pandan Chicken Chicken wrapped in pandan leaf served with sesame sauce.

MAIN COURSES

Peppered Pork Marinated with chilli, garlic and pepper.

Mixed Seafood Stir-fried prawns, scallops, mussel, squid and vegetables

with green curry powder.

Curry of your choice Gang Panang (Red Beef Curry)

Thick red curry with bamboo shoots fresh basil (medium hot).

Groups of 6 or more Gang Keo Wann (Green Curry)

may select 2 currys

Beef or chicken with bamboo shoots fresh chilli and fresh basil.

Gang Kari Gai (Yellow Curry Chicken)

Our mildest chicken curry. Chicken served with bamboo, capsicum

and potatoes (mild).

Gang Masaman Neau (Masaman Beef Curry)

Beef in mild to medium curry served with potatoes and

peanut (medium hot).

Vegetarian curry

Seasonal vegetables with vegetarian bean curd.

Phud Thai Nodles Rice noodle stir-fried with prawns, chicken, beansprouts,

grounded nuts and spring onions with fresh coriander.

Jasmine Rice All you can eat.