



For more than 38 years, Phuket Thai has proudly served the Glenelg community. Still owned and operated by the same family today, and now in its second generation, we have always believed in good food, warm hospitality and making every guest feel welcome.

We are incredibly grateful to the generations of customers who have dined with us, supported us and become part of our story.

Thank you for allowing our family to continue doing what we love.

162 JETTY ROAD, GLENELG
TELEPHONE 8295 1903

SOFT DRINKS

Coke, Coke Zero, Diet Coke, Fanta, Sprite/Lemonade, Lift/Squash	7.5	(1 lt) 22.0
Juice - Orange, Pineapple	7.8	(1 lt) 25.0
Mountain Fresh - Apple & Mango, Apple & Guava, Apple		7.8
Tonic Water, Dry Ginger Ale, Soda Water		7.8
Bundaberg Ginger Beer		7.8
Antipodes Still/Sparkling Water (New Zealand)	8.8	(1 lt) 12.9
Lemon Lime Bitters, Soda Lime Bitters	7.8	(lrg) 9.5
Coconut Juice with young coconut slices		8.5
Coconut Water		8.5

BEER & CIDER

Heineken	14.0
Corona	14.0
Lord Nelson Three Sheets Pale Ale	16.0
Great Northern Original	12.0
James Boag's Premium	12.0
Chang	12.0
The Hills Cider Company Apple or Pear	14.0
Singha	14.0
Coopers Pale Ale	12.0
Coopers Sparkling Ale	12.0
Crown Lager	12.0
Hahn Super Dry	12.0
Cascade Premium Light	12.0
Heineken 0	12.0

SPIRITS with mix included from 16.0

Johnnie Waler (Red)		Jack Daniel's	
Jim Beam		Absolut	
Bundaberg Rum		Cointreau	
St Agnes		Gordon's Dry Gin	
Russian Standard		Canadian Club	
Southern Comfort		Bacardi	
Wild Turkey		Tequila	
Captain Morgan's Spiced Rum		Ouzo	
Premium			
Johnnie Walker (Black)	18.0	Bombay Gin	16.0
Chivas Regal 12YO	18.0	Johnnie Walker (Blue)	30.0
Chivas Regal 18YO Wild	22.0	Belvedere	16.0
Turkey Rare Breed	16.0	The Botanist Dry Gin	18.0
Glenfiddich 12YO Single Malt	20.0	78 Gin 78 Sunset Gin	16.0
Glenfiddich 21YO Single Malt	33.0	Grey Goose Vodka	16.0
Yamazaki 12YO Single Malt	38.0		

We have a range of spirits, please ask for your favourite

We accept cash and all credit card payments, we are happy to split however no seperate individual accounts please.
10% surcharge will apply on Public Holidays.

HOUSE WINES

Classic Dry Red

gls 12.0

1/2L 24.0

1L 36.0

Rosé

gls 12.0

1/2L 24.0

1L 36.0

Fresh Dry White

gls 12.0

1/2L 24.0

1L 36.0

SPARKLING VARIETALS

Zero Hour Non Alcoholic Prosecco

King Valley, Victoria

30.00

Rockford Black Shiraz Disgorgement

Barossa, SA

190.0

Jansz Premium NV Cuvée

Tasmania

16.0

66.0

Seppelts Sparkling Shiraz

Great Western, VIC

62.0

Pol Roger NV Champagne

Epernay, France

180.0

Bleasdale Vineyards Sparkling Red (Piccolo)

Langhorne Creek, SA

(200ml) 18.0

Veuve Clicquot

France

190.0

Dunes & Greene Prosecco

South-Eastern Australia

(200ml) 17.0

WHITE WINES

Chaffey Bros. Dufte Punkt White

Eden Valley, SA

58.0

Oliver's Taranga Fiano

McLaren Vale, SA

62.0

Rieslingfreak No.2

Clare Valley, SA

76.0

Pewsey Vale Riesling

Eden Valley, SA

16.0

58.0

Coriole Chenin Blanc

McLaren Vale, SA

58.0

Nova Vita Firebird Pinot Gris

Adelaide Hills, SA

16.0

58.0

Brokenwood Pinot Gris

Beechworth, VIC

62.0

Vasse Felix Semillon Sauvignon Blanc

Margaret River, WA

16.0

56.0

Shaw and Smith Sauvignon Blanc

Adelaide Hills, SA

17.0

72.0

Babich Sauvignon Blanc Black Label

Marlborough, NZ

62.0

Nautilus Estate Sauvignon Blanc

Marlborough, NZ

16.0

62.0

Dandelion Vineyards Sauvignon Blanc

Adelaide Hills, SA

58.0

Dalrymple Cave Block Chardonnay

Pipers River, TAS

110.0

Mountadam Chardonnay

Eden Valley, SA

16.0

64.0

Brown Brothers Moscato

Milawa, VIC

15.0

56.0

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ROSÉ

Rockford Alicante Bouchet	Barossa, SA		68.0
Chaffey Bros. Not your Grandma's Rosé	Barossa, SA	16.0	62.0

LIGHT STYLE RED WINES

Dalrymple Pinot Noir	Pipers River, TAS		70.0
Ox Hardy Grenache	McLaren Vale, SA		66.0
Running with Bulls Tempranillo	Barossa, SA		58.0
Langmeil Fifth Wave Grenache	Barossa, SA		96.0

RED WINES

O'Leary Walker Clare Valley Nero d'Avola	Clare Valley, SA		58.0
Dandelion Vineyards Menagerie of the Barossa GSM	Barossa, SA		58.0
Wirra Wirra Church Block Cabernet Sauvignon, Shiraz, Merlot	McLaren Vale, SA	16.0	58.0
Jim Barry 'Cover Drive' Cabernet Sauvignon	Clare Valley, SA	16.0	58.0
Rockford Rifle Range Cabernet Sauvignon	Barossa, SA		169.0
Yalumba 'The Cigar' Cabernet Sauvignon	Coonawarra, SA		78.0
Vasse Felix Cabernet Sauvignon	Margaret River, WA		105.0
Rockford Rod & Spur Cabernet Shiraz	Barossa, SA		115.0
Yalumba 'The Signature' Cabernet Sauvignon & Shiraz	Barossa Valley, SA		148.0
Henschke Keyneton Euphonium Cabernet Sauvignon Shiraz	Barossa Valley, SA		148.0
Rockford Basket Press Shiraz	Barossa, SA		269.0
Yangarra Estate Shiraz	McLaren Vale, SA	17.0	74.0
Two Hands 'Bellas Garden' Shiraz	Barossa Valley, SA		120.0
Two hands 'Gnarly Dudes' Shiraz (375ml)	Barossa Valley, SA		40.0
Langmeil Valley Floor Shiraz	Barossa, SA		72.0
Hugh Hamilton 'The Rascal' Shiraz	McLaren Vale, SA		68.0
Nova Vita Firebird Shiraz	Adelaide Hills, SA		58.0
O'Leary Walker Clare Valley Shiraz	Clare Valley, SA	16.0	62.0
Jim Barry 'McRae Wood' Shiraz	Clare Valley, SA		110.0
Kalleske Moppa Shiraz	Barossa, SA	17.0	76.0
Jim Barry 'The Armagh' Shiraz	Clare Valley, SA		888.0
Henschke Mount Edelstone Shiraz	Eden Valley, SA		480.0
Penfolds St Henri Shiraz (vintages will vary)	South Australia		from 188.0
Penfold Bin 28	Barossa Valley, SA		98.0
Penfold Bin 389	Barossa Valley, SA		175.0

Corkage 25.0 750ml bottle wine only

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LIQUEURS / APERITIFS from 17.0

Drambuie
Galliano Sambuca
Dom Benedictine
Kahlua
Midori
Baileys

Pimms
Opal Nera
Campari
Malibu
Tia Maria
Frangelico

Premium

Courvoiser VSOP 28.0
Hennessey VSOP 28.0

Courvoisier XO 33.0
Hennessey VS 18.0

FORTIFIEDS

Yalumba V De Vie	16.0
Galway Pipe Grand Tawny (12 year old)	16.0
House Fortified (Penfolds Club)	12.0
Yalumba Antique Tawny	16.0
Yalumba Antique Muscat	16.0
Penfolds Grandfather Port	30.0

TEA / COFFEE

Tea: Jasmine Tea, Green Tea, English Breakfast,
Earl Grey, Peppermint, Camomile and Black Tea

(cup) 7.5

(pot) 9.5
(refills) 2.0

Coffee: Latté, Flat White, Long Black, Espresso, Macchiato, Cappuccino

7.5
(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 (Fried Prawns)	Prawns battered, served separately with a sweet and mild sauce (4 per serve). (I)	18.5
2.	Tod Mun Goong (Prawn Patties)	A traditional and popular Thai dish, served with cucumber salad, sprinkled with ground peanut (4 per serve). (GF) (I)	18.5
3.	Satay	Tender pieces of beef or chicken on skewers topped with peanut sauce. Cucumber salad served separately (4 per serve). (GF)	17.5
4.	Porpia Tod (Spring Roll)	Our own special recipe, served with our homemade sweet and sour sauce (2 large rolls per serve, portioned in half).	15.5
	Cold Rolls	Shrimps, chicken, bean shoots, rice noodles, mint, basil, onions, freshly rolled to order with an aromatic spicy Thai sauce. (GF)	17.5
5.	Goong Hor Pa Houm (Prawn Blanket)	Prawns marinated served with our own sweet and sour sauce sprinkled with ground peanuts (4 per serve). (I)	18.5
6.	Yum Goong (Prawn Salad)	Prawns, lightly cooked, dressed with lemon juice, tossed with chilli, red onions, coriander and mint. (GF) (I)	18.5
7.	Yum Pla Muk (Squid Salad)	Lightly cooked squid mixed with lemon, chilli onion and aromatic herbs (hot). (GF) (I)	18.5
8.	Yum Talay (Mixed Seafood Salad)	Prawn, squid, scallop, mussels and vermicelli mixed with lemon and fresh chilli (hot). (GF) (I)	18.5
9.	Larp Gai or Moo (Larp Chicken or Pork)	Minced chicken or pork seasoned with aromatic herbs, lemon and fresh chilli (hot). (GF)	17.5
10.	BBQ Pork Balls	Flame grilled pork balls served with pickled salad (2 skewers per serve). (GF)	17.5
11.	Gai Hor Bi Teoy (Pandan Chicken)	Chicken marinated with our own special herbs and spices, wrapped in pandan leaf and fried. Served with our sweet sesame sauce. (4 per serve)	18.5
12.	Mee Grobe (Crispy Noodles)	Crunchy deep fried noodles tossed with minced prawns, egg, spring onion, bean sprouts and aromatic herbs. (GF) (I)	17.5
	Mixed Entree (2 person share plate)	Pandan chicken, beef satays, squid salad and spring rolls. Served with cucumber salad, sesame sauce and sweet and sour sauce.	38.9
	Favourites Platter (2 person share plate)	Pandan chicken, larp gai, spring rolls, prawn blankets and curry puffs all served with our very own homemade sauces.	42.9

Please see specials board

(GF) Gluten Free | Seafood origin: (A) Australian | (I) Imported | (M) Mixed

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SOUP

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

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| 13. | Tom Mor Tek
(Hot and Sour Soup) | Prawns, squid, scallop, mussels fresh basil, fresh chilli, lemon grass, lemon leaves, lemon juice (hot). (GF) (I) | 16.9 |
| 14. | Tom Kar Gai
(Chicken Soup) | A mild chicken soup, with chicken fillet pieces, coconut milk, and mushrooms flavoured with aromatic herbs and spices (mild). (GF) | 16.5 |
| 15. | Gang Jued Woon Sen
(Clear Soup) | A clear broth soup with minced prawns, pork, vegetables and vermicelli. (GF) (I) | 16.9 |
| 16. | Tom Yum | Your choice of prawn or chicken soup with fresh mushroom, lemon grass, lemon juice and hot chilli paste (hot). (GF) | Prawn (I) 16.9
Chicken 16.5 |

MAIN DISHES

Curry

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| 17. | Gang Panang
(Red Beef Curry) | Thick red curry with bamboo shoots and fresh basil (hot). (GF) | 30.9 |
| 18. | Gang Keo Wann
(Green Curry) | Our most popular curry. Beef or chicken with bamboo shoots, fresh chilli and basil (hot). (GF) | 30.9 |
| 19. | Gang Kari Gai
(Yellow Curry Chicken) | Our mildest curry. Chicken served with bamboo, capsicum and potatoes (mild). (GF) | 30.9 |
| 20. | Gang Masman Neau
(Masaman Beef Curry) | Beef in mild to medium curry served with potatoes and peanut (medium hot). (GF) | 30.9 |
| | Vegetarian Curry
(Choice of Curry) | Seasonal vegetables with vegetarian bean curd. (GF) | 30.9 |

Noodles

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| 21. | Phud Thai
(Thai Noodles) | Thai rice noodles fried with shrimp, chicken, egg, bean sprout and ground peanut. (GF) (I) | 27.9 |
| 22. | Phud Me
(Fried Egg Noodles) | Egg noodles fried with bean sprout, spring onion, egg, chicken and soy sauce. | 27.9 |
| | Drunken Noodles
(Available in Chicken, Beef or Seafood) | Fresh rice noodles fried with fresh tomatoes, basil, bean sprout, egg, spring onion and chef's special ingredients (medium hot). (I) | Chicken or Beef 29.9
Seafood (I) 39.9 |

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Seafood

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. (GF) (A)	46.9
24.	Pla Sam Ros (Fish with Special Sauce)	Crispy fried whole fish topped with our own sweet and sour special sauce (barramundi). (GF) (A)	46.9
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). (GF) (A)	46.9
26.	Phud Talay (Mixed Seafood)	Scallops, squid, mussels and prawns stir-fried with seasonal vegetables and green curry powder (mild). (GF) (I)	44.9
27.	Goong Phud Prig (Prawns with Fresh Chilli)	Braised prawns stir-fried with fresh chilli and seasonal vegetables (hot). (GF) (I)	44.9
28.	Goong Phud Puk (Prawns with Vegetables)	Prawn stir-fried with seasonal vegetables. (GF) (I)	44.9
29.	Phud Preo-Wann (Sweet and Sour Prawns)	Braised prawns in sweet and sour sauce. (GF) (I)	44.9
30.	Phud Tom Yum Heng (Seafood Lemon Grass)	Scallops, squid, prawn and mussel stir-fried with hot red curry sauce (medium hot). (GF) (I)	44.9
	Slipper Lobster	Shelled bugs wok tossed, served with celery, lemongrass, chilli, basil, topped with fresh coriander (medium hot). (GF) (I)	POA
	Prawn Choo Chee	Prawns mixed into a red curry sauce with coconut milk, basil, lime leaf, galangal topped with coriander (medium hot). (GF) (I)	44.9

Beef

31.	Neau Phud Khing (Beef with Ginger)	Beef stir-fried with ginger root and spring onion, onion, capsicum and mushrooms. (GF)	34.9
32.	Praram Long Song (Beef with Peanut Sauce)	Beef and seasonal vegetables topped with a mild peanut sauce. (GF)	34.9
33.	Neau Phud Bi Gaprow (Beef with Basil)	Beef stir-fried with fresh basil leaves and seasonal vegetables (mild). (GF)	34.9
34.	Neau Phud Prig Khing (Stir Fried Beef Curry)	Beef stir-fried with mushroom, bamboo shoot, fresh chilli, beans and seasonal vegetables (hot). (GF)	34.9
35.	Neau Phud Macarm (Hot and Sour Beef)	Beef stir-fried with string beans, bamboo shoot, fresh green chilli and lemon grass (hot). (GF)	35.9

Chicken

36.	Gai Phud Bi Gaprow (Chicken with Basil)	Chicken stir-fried with fresh basil leaves and seasonal vegetables (mild). (GF)	34.9
37.	Gai Phud Prig (Chicken with Chilli)	Chicken stir-fried with fresh chilli and seasonal vegetables (hot). (GF)	34.9
38.	Gai Phud Khing (Chicken with Ginger)	Chicken stir-fried with ginger root and spring onion, onion, capsicum and mushrooms. (GF)	34.9
39.	Gai Phud Prig Khing (Stir Fried Curry Chicken)	Chicken stir-fried with mushroom, bamboo shoot, fresh chilli, beans and seasonal vegetables (hot). (GF)	34.9
40.	Gai Phud Himarparn (Chicken Fillet with Cashew)	Chicken fillet stir-fried with cashew nuts, pineapple, onion, fried chilli, spring onion, capsicums, mushrooms and home made sauce (medium hot). (GF)	35.9

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Pork

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| 41. | Moo Phud Gratum
(Pork with Spring Onion) | Pork stir-fried with capsicum, cabbage, spring onion, garlic and white pepper. (GF) | 35.9 |
| 42. | Moo Phud Prig Khing
(Tasty Curry Pork) | Pork stir-fried with mushroom, bamboo shoot, fresh chilli, beans and seasonal vegetables (hot). (GF) | 35.9 |
| 43. | Moo Gratum Prig Thai
(Peppered Pork) | Braised pork fried with fresh garlic and freshly ground pepper (mild). | 35.9 |

Vegetables

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|-----|---|---|------|
| 44. | Tuw Jear Phud Puk
(Special Mixed Vegetables) | Stir-fried broccoli, cauliflower, mushroom and chinese broccoli. (GF) | 26.9 |
| 45. | Phud Puk | Lightly stir-fried seasonal vegetables. (GF) | 26.9 |
| ★ | Vegetarian Bean Curd | Bean curd stir-fried with snow peas, bean sprouts, capsicum, baby corn and mushrooms. | 28.9 |
| ★ | Asian Greens | Tossed with garlic OR oyster sauce. | 26.9 |

Rice

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|-----|---------------------------------------|--|---------------|
| 46. | Kao Phud Thai
(Special Fried Rice) | Rice fried with shrimps, chicken, egg and tomato. (GF) (I) | 22.9 |
| 47. | Kao Suey | Steamed jasmine rice. (GF) | per serve 5.0 |
| 48. | Kao Phud
(Fried Rice) | Fried rice fried with egg, peas and spring onion. (GF) | 19.9 |

SWEETS

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|---------|---------------------------------|--|------|
| 49. | Sticky Rice with Custard | Sticky rice topped with coconut cream and custard. (GF) | 16.8 |
| 50. | Fresh Fruit Salad and Ice Cream | Fresh fruit salad and your choice of ice cream flavour (coconut / vanilla / Kahlúa flavours). (GF) | 18.8 |
| 51. | Coconut Ice Cream | Home made coconut ice cream mixed with fresh strawberries. (GF) | 16.8 |
| 52. | Thai Banana Cake | Sticky rice stuffed with banana and black beans, wrapped in banana leaves. (GF) | 15.8 |
| 53. | Kahlúa Ice Cream | Home made chocolate and Kahlúa flavoured ice cream served with fresh strawberries and more chocolate! (GF) | 16.8 |
| 54. | Banana Fritter | Battered, fried banana served with vanilla ice cream. (GF) | 16.8 |
| 55. | Fresh Mango and Sticky Rice | Sticky rice, topped with coconut cream served with freshly sliced mango garnished with strawberries (seasonal). (GF) | 19.8 |
| 56. | Affogato | your choice of Frangelico, Tia Maria, Drambuie, components served separately for your own preference! (GF) | 19.8 |
| Extras: | | Additional scoop of Kahlúa Ice Cream / Coconut Ice Cream | 6.0 |
| | | Vanilla Ice Cream or Custard | 4.0 |

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STANDARD BANQUET \$78

- Includes
- Three entrees
 - Four shared main courses
 - Jasmine Rice

BANQUET WITH DESSERT & COFFEE \$88

- Includes
- Three entrees
 - Four shared main courses
 - Jasmine Rice
 - Dessert (seasonal) and Coffee

All dishes are served banquet style to the group

ENTREES

Spring Rolls

Home made spring rolls served with sweet and sour sauce.

Beef Satay

Grilled beef on skewers served with cucumber salad. (GF)

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. (GF)

Curry of your choice

Groups of 6 or more
may select 2 currys

Gang Panang (Red Beef Curry)

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

Gang Keo Wann (Green Curry)

Beef or chicken with bamboo shoots fresh chilli and fresh basil. (GF)

Gang Kari Gai (Yellow Curry Chicken)

Our mildest chicken curry. Chicken served with bamboo, capsicum and potatoes (mild). (GF)

Gang Masaman Neau (Masaman Beef Curry)

Beef in mild to medium curry served with potatoes and peanut (medium hot). (GF)

Vegetarian Curry

Seasonal vegetables with vegetarian bean curd. (GF)

Phud Thai Noodles

Rice noodle stir-fried with prawns, chicken, beansprouts, grounded nuts and spring onions with fresh coriander. (GF)

Jasmine Rice

Replenish as required. (GF)

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