

SMALL

Tom Yum Fried Peanuts (GF/N/VE)	6
Sydney Rock Oyster Thai Hot Sauce, Lime (GF/SF/A)	7
Betel Leaf Green Banana Chilli Relish, Crispy Puffed Tofu (1) (GF/VG)	7
Betel Leaf House Pork Gon Tod, Pickled Green Mango, Chilli, Peanut, Coriander (1)	7
Hand Rolled Crab Spring Roll Seafood Nam Jim, Lettuce, Hot Mint (1) (SF/D/I)	13
Potato & Sweet Corn Fritter Pineapple, Cucumber & Peanut Ajaad (3) (GF/VG/N)	12
Crispy Chicken Wings Thai Red Chilli & Rice Vinegar Sauce, Curry Leaf (D) 🌶️	18

SALADS & COLD DISHES

Northern Spiced Chicken Salad Beansprouts, Makwaen Pepper, Asian Herbs (GF/SF) 🌶️🌶️	19
Mixed Leaves Carrot, Ground Rice, Shallot, Lime Leaf, Dry Chilli, Palm Sugar & Lime Dressing (GF/VE)	15
Som Tum Green Papaya, Carrot, Chilli, Dried Shrimp, Peanut (GF/SF/N/I) 🌶️	16
Grilled Beef Salad Coconut Dressing, Peanut, Chilli, Lemongrass, Ginger (GF/N)	25
Soft Shell Crab Pomelo, Sugar Snap Peas, Shallot, Lime (SF/I) 🌶️🌶️	28

FROM THE GRILL

Chicken Skewer Southern Golae Sauce, Coconut, Fried Garlic (3) (GF/SF) 🌶️	18
Chicken Heart Skewer Soy Sauce, Coriander, Cumin, Clove, Lime (2)	12
Northern Pork Sausage & Grilled Pork Belly Nam Jim Jeaw (SF) 🌶️	21
Grilled Ox Tongue Lemongrass, Chilli, Tamarind, Roasted Rice (2) (SF) 🌶️	24
250g O'Connor Black Angus Porterhouse Mint, Lemongrass, Chilli, Makrut Lime, 🌶️	43
Shallots (GF)	

BANGKOK BANQUET 65pp

PREMIUM SIGNATURE BANQUET 85pp

EXPRESS LUNCH BANQUET 35pp

Please alert your server for any other allergies or dietary requirements
GF = Gluten Free D = Contains Dairy N = Nuts SF = Shellfish VE = Vegetarian VG = Vegan
Seafood Source A = Australian I = Imported M = Mixed

A 10% surcharge applies on Sunday and a 15% surcharge applies on public holidays.

WOK & FRIED

Duck Pad Kaprao Holy Basil, Chilli, Fried Egg, Rice (SF) 🌶️🌶️	26
Crispy Pork Stir Fry Morning Glory, Chilli, Garlic (SF)	27
Pad Thai Chicken, Egg, Beansprouts, Peanut, Garlic Chives, Pickled Turnip, Lime (GF/N)	23
Wok Fried Cabbage Sugar Snap Peas, Garlic, Dry Chilli (GF)	16
Sour Pork Fried Rice Egg, Tomato, Asian Celery, Holy Basil, Lime (SF)	21
Crispy Gummy Shark Spicy Tamarind Sauce, Ginger, Curry Leaf (A) 🌶️	32

CURRIES

Red Curry Chicken, Apple Eggplant, Snake Beans, Thai Basil, Lychee, Tomato (GF) 🌶️	29
Orange Curry Oyster Mushroom, Palm Heart, Kipfler Potato, Chaom (GF/VG) 🌶️🌶️	22
Choo Chee Curry Prawn, Zucchini, Apple Eggplant, Green Peppercorn (GF/SF/I) 🌶️	28

SIDES

Jasmine Rice (GF)	5
Pea Flower Sticky Rice (GF)	7
Asian Greens House Chilli Jam, Lime Leaf, Ground Rice (GF/SF/I)	9

DESSERT

Pandan & Coconut Rum Tiramisu Coconut Sorbet, Raspberry (D)	14
Toddy Palm Cake Tamarind Sorbet, Coconut, Candied Cashews (GF/VG/N)	14

\$17 NOODLES - MON - FRI 11.30AM - 3PM

Wok-Fried Pork & Prawn Noodles | Mushroom & Tofu Flat Rice Noodles

Dry Tom Yum Egg Noodles with Pork & Prawn Dumpling

\$28 TUESDAY STEAK - 11.30AM - 3.00PM, 5.00PM - LATE

250g O'Connor Black Angus Porterhouse, Thai fries, mixed leaf salad, Panang curry sauce

or tamarind & lemongrass Nam Jim

ADD A GLASS OF OUR ROTATING RED FOR \$12 | Half bottle \$27 | Bottle \$54

WINES	
2026 Sul Fiume Prosecco, Murray Darling, VIC	13/65
2024 La Violetta ‘Spunk Nat’ Pét-Nat, Shiraz, Riesling, Great Southern, WA	75
2024 Paltrinieri ‘Radice’ Lambrusco di Sorbara, Emilia-Romagna, IT	85
MV Clover Hill Sparkling, Chardonnay, Pinots Noir & Meunier, Pyrenees, VIC	85
NV Ayala ‘Brut Majeur’ Champagne, Aÿ, FR	155
NV Billecart-Salmon Brut Rosé Champagne, Aÿ, FR	275
2024 Reed ‘White Heart’ Riesling, Central VIC	16/75
2025 Montevento Pinot Grigio, Veneto, IT	15/69
2025 Chalk Hill Fiano, McLaren Vale, SA	16/75
2025 Inkwell ‘Yellow’ Grillo (Skin Contact), McLaren Vale, SA	16/75
2025 Forest Hill Vineyard Chardonnay, Mount Barker, WA	16/75
2025 Table Wines ‘Grape Sweat’, Macabeo, Riverland, SA	15/69
2025 Poppelvej ‘Rå’ Greco (Skin Contact), McLaren Vale, SA	75
2025 Still Moon Cortese, Adelaide Hills, SA	78
2024 Momento Mori ‘Fistful of Flowers’ (Skins), Vermentino, Moscato Giallo, Heathcote, VIC	75
2024 Polperro Pinot Gris, Mornington Peninsula, VIC	95
2023 Domaine Servin ‘Le Pargues’ Chablis, Chablis, FR	145
2026 Rosalino Rosé, Riverland, SA	14/68
2025 Gentle Folk ‘Rainbow Juice’ (Skins/Rosé), Pinot Gris, Sangiovese, Pecorino Adelaide Hills, SA	75
2024 Cadet de la Bégude Collection Méditerranée Rosé, Provence, FR	18/85
2024 Spider Bill Pinot Noir, Adelaide Hills, SA	16/75
2025 Blood Moon ‘Autumn Moon Shivers’ Nero d’Avola, Heathcote, VIC	15/69
2025 Roots (Chilled Red), Merlot, Tinta Barocca, Touriga Nacional Bendigo, VIC & Riverland, SA	15/69
2025 Ada Wine Co. ‘Ernie’ Grenache, McLaren Vale, SA	17/78
2024 Larnook Shiraz, McLaren Vale, SA	16/75
2024 Koerner ‘The Hills’ Sangiovese, Adelaide Hills, SA	75
2024 Artuke Rioja, Tempranillo, Viura, Rioja, SP	70
2025 Coulter Gamay, Adelaide Hills, SA	79

COCKTAILS	
Sawadee Kha! Four Pillars Rare Dry, Lime, Butterfly Tea, Lemongrass & Ginger Tea	23
Lychee Spritz Lychee Liqueur, Coconut Tequila, Prosecco, Lemonade	20/17
Coconut Pandan Mai Tai Lūla Coconut Rum, Pandan Liqueur, Orgeat, Lime	23
Banana Painkiller Hoxton Banana Rum, Pineapple, Coco Lopez Coconut, Lime	26
Yuzu & Makrut Lime Highball Makrut Lime White Rum, Yuzu Puree, Verjus, Lime	21
Sensual Peach Iced Tea Lūla Rum, Yellow Peach, Sencha Genmaicha Tea, Lemon	16
Tommy’s Margarita Espolòn Blanco Tequila, Triple Sec, Agave Nectar, Lime	24
Limoncello Spritz Solaro Limoncello, Prosecco, Soda	21
BKK Southside Dutch Rules Thai Gin, Lime, Thai Basil, Vietnamese Mint	26
Charred Pineapple Margarita Tequila, Cointreau, Charred Pineapple, Palm Sugar, Lime	24
Espresso Martini Vodka, Hot Brew & Cold Drip Coffee, Charged with Nitrogen	22
Negroni Gin Bitter Aperitivo & Sweet Vermouth	25
Rum Old Fashioned Diplomatico Mantuano, Tiki Bitters	26
Passionfruit Mojito Passionfruit, Lime, Mint, Soda (Non)	16
Bitter Italian Spritz Lyre’s Italian Spritz, Lyre’s Sparkling, Soda (Non)	17
BEERS	
TAP	
Asahi Super Dry	14
Balter Black Lager	15
CANS & BOTTLES	
Singha Lager 630ml	17
Heaps Normal Quiet XPA (<0.5%)	10.5
Willie Smith’s Organic Apple Cider 330ml	15
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