

GING THAI

STARTERS

Charcoal Grilled Chicken or Pork Satay	11
Radish pickle, sriracha dipping sauce (2 pcs)	
Freshly Shucked Australian Oysters	4.5ea
Green nam jim	
Thai Fish Cake AKA Tod Man Pla Chilli	24
Ginger, cucumber and shallots (6 pcs)	
School Prawns	22
Lemongrass, chilli, lime, curry leaves	
Corn Fritters	14
Sweet chilli sauce (6 pcs)	
Grilled Garlic and Pepper Squid	20
Chilli lime dressing	
Spiced Chicken Wings	18
Thai dipping sauce (8 pcs)	
Isaan Larb	18
Minced chicken, fresh herbs, toasted rice	

Tom Yum Goong	26
Prawns, chicken broth, lemongrass, fresh herbs, chilli	
King Fish Ceviche	27
Kaffir lime leaf, pomelo, finger lime, salmon roe, crispy rice, radish, herb salad	
Salt and Pepper Silken Tofu	16
Sweet soy, pickled chilli	

STIR-FRIED

Pad Kra Pao	31
Beef, garlic, chilli, basil, green beans	
Chinese Broccoli	18
Fresh chilli, oyster sauce	
Mixed vegetables	18
Baby corn, cauliflower, capsicum, mushroom, French beans	
Pork Eggplant	28
Prawns, Berkshire pork, holy basil, chilli	
Chicken Cashew Nuts	30
Tenderloin chicken, cashew nut, nam prik paw	
Fried Rice with your choice of:	
Chicken	24
Crabmeat	32
Pad Thai Noodle with your choice of:	
Chicken	22
Prawns	29

CURRIES

Green Chicken Curry	29
Apple eggplant, fresh basil, chillies	
Yellow Vegetable Curry	24
Peppers, French beans, cabbage, baby corn, fried tofu	
Add chicken	29
Add prawns	35
Fish Curry	29
Snake beans, chilli paste, lemongrass, coconut milk	
Massaman Beef Curry	29
Sweet potatoes, peanuts, shallots, toasted coconut	

SIDES

Thai jasmine or brown rice	4.5pp
Roti bread	8

FEED ME!

Our chef's favourites,
Wine matching available.

Dinner 68pp

Ask your server for
more details!



Scan QR code for beverage menu

SALADS

Som Tum	21
Fresh papaya, chilli, snake beans, heirlooms tomato, peanuts, dried prawns	
Grilled Salmon Salad	26
Vietnamese mint, fresh herbs, spiced prawn cracker, watermelon	
Gai Yang Salad	22
Marinated chicken, galangal, mandarin, shallots, toasted coconut, orange peel, pomegranate	

Please ensure we know of any allergies and dietary restrictions so we can cater to your needs.

All credit card payments will incur a 1.2% processing fee and a surcharge of 10% applies on public holidays.