

ENTREE

FISH CAKES (4) 10

Thai style fish cakes with a little bit of spice

SATAY STICKS (4) 11

Grilled chicken skewers served with peanut sauce

MOO PING (4) 11

Marinated BBQ pork skewers served with Thai dipping sauce

SPRING ROLLS (4) 10 **VE**

Deep fried homemade chicken or vegetable

CURRY PUFFS (4) 10 **VE**

Deep fried homemade chicken or vegetable

MIXED ENTREE (4) 10

1 fish cake, 1 spring roll, 1 curry puff and 1 wonton

PRAWN CUTLETS (4) 12

Deep fried crumbed King Prawns

CHICKEN WINGS (4) 10

Fried marinated chicken wings

TEMPURA VEGETABLES 10 **VE**

Deep fried thinly coated vegetables

DIM SIMS (4) 11

Thai style steamed chicken & prawn dim sims

GARLIC & PEPPER QUAIL 15

Marinated quail served with salad & Thai dipping sauce

TOFU 9 **VE**

Battered & deep fried soft tofu pieces

MILD 

MEDIUM 

SPICY 

V - VEGETARIAN

VE - VEGAN*

GF - GLUTEN FREE*


*VEGAN AND GLUTEN FREE AVAILABLE UPON REQUEST

SOUP

TOM YUM WITH CHICKEN OR VEGETABLES 10  **V GF**
Authentic Thai hot & sour soup served with your choice of
chicken or vegetables

TOM YUM WITH PRAWNS 11  **GF**
Authentic Thai hot & sour soup served with prawns

PO TAK 11  **GF**
Prawns, fish and squid in a spicy & sour soup

TOM KHA 10  **GF**
Creamy hot & sour coconut soup with chicken & mushroom or
just mushrooms

WONTON SOUP 10 GF
Thai style chicken wontons with bok choy & carrot in a clear
broth
(GF available without wonton wrap)



CHICKEN SATAY STICKS WITH RICE 11
2 satay sticks served with peanut sauce & steamed
vegetables

CHICKEN OR VEG SPRING ROLLS WITH RICE 11
2 pieces with sweet chilli sauce & steamed
vegetables

CHICKEN OR VEG CURRY PUFFS WITH RICE 11
2 pieces with sweet chilli sauce & steamed
vegetables

EGG FRIED RICE WITH CHICKEN OR VEG 10

PAD THAI CHICKEN OR VEG 12

PAD SEE EW CHICKEN OR VEG 12

PEANUT CHICKEN WITH RICE 12

MILD  MEDIUM  SPICY  V - VEGETARIAN  - VEGAN*  - GLUTEN FREE*

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STIR FRY

Please choose from the following options:

VEGETARIAN 18

CHICKEN/PORK/BEEF 19

SEAFOOD/PRAWN/COMBINATION 22

DUCK 23

CHILLI & BASIL))) VE GF

Chilli, basil, garlic, onion, capsicum & beans in a dark soy sauce

GINGER & SHALLOTS VE GF

Fresh ginger, shallots, onion, black Chinese mushroom & snow peas in a light soy sauce

BABY CORN VE GF

Baby corn, snow peas, carrot, shallots & onion

CASHEW NUTS) V GF

Cashew nuts, carrots, capsicum, onion & shallots in a sweet and mild chilli jam (contains traces of shrimp)

SWEET & SOUR V

Lychees, pineapple, tomato, cucumber, onion & shallots in Thai Herb's sweet & sour sauce

PEANUT SAUCE VE GF

Steamed broccoli, cauliflower & carrots with Thai Herb's peanut sauce, topped with fried onion & shallots

CHILLI & GINGER PASTE))) V GF

Green beans & kaffir lime leaves stir fried with a spicy chilli & ginger paste

GARLIC & PEPPER VE GF

Steamed broccoli, cauliflower & carrots stir fried with garlic & pepper

OYSTER SAUCE VE GF

Broccoli, cauliflower, carrots, baby corn, snow peas and wombok stir fried with garlic & oyster sauce

LEMONGRASS) V GF

Lemongrass, snow peas & wombok in a mild chilli jam, topped with shallots (contains traces of shrimp)

MILD) MEDIUM))) SPICY))) V - VEGETARIAN VE - VEGAN* GF - GLUTEN FREE*

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CURRY

MUSSAMUN BEEF CURRY 22 GF

Rich & full of flavour, tender beef chunks are slow cooked together with potatoes, onion, peanuts and spices

YELLOW CHICKEN CURRY 19 GF

A subtle & creamy blend of spices, yellow curry is boiled with potatoes, pineapple & onion

LAMB PANANG 23 GF

Tender slow cooked pieces of lamb in a thick panang curry, topped with kaffir lime leaves & coconut cream

For the curries below, please choose from the following options:

VEGETARIAN/CHICKEN/PORK/BEEF 19

SEAFOOD/PRAWN/COMBINATION 22

DUCK 23

Note: all curries contain coconut cream and fish sauce.

GREEN CURRY GF

Sweet green curry cooked with zucchini, baby eggplant, green beans, bamboo shoots & basil

PANANG CURRY GF

Fragrant & thick, Panang curry is stir fried with kaffir lime leaves, served on a bed of bok choy

RED CURRY GF

Spicy red curry cooked with zucchini, baby eggplant, green beans, bamboo shoots & basil

JUNGLE CURRY VE GF

Spicy broth curry, cooked with zucchini, baby eggplant, green beans, bamboo shoots, young peppercorn, krachai, mixed vegetables & basil. This curry has no coconut milk (one of our spiciest dishes!)

MILD  MEDIUM  SPICY  V - VEGETARIAN VE - VEGAN* GF - GLUTEN FREE*

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NOODLES

Please choose from the following options:

VEGETARIAN 18

CHICKEN/PORK/BEEF 19

SEAFOOD/PRAWN/COMBINATION 22

DUCK 23

PAD THAI **VE GF**

Sweet, sour & smokey, thin Pad Thai noodles are stir fried in Thai Herb's special Pad Thai sauce with peanuts, beansprouts, chives, egg & tofu

PAD SEE EW **VE GF**

Thick flat rice noodles stir fried with sweet soy sauce, egg & Chinese broccoli

PAD KEE MAO **VE GF**

Thick flat rice noodles stir fried with garlic, chilli, tomato, onion, egg & basil

LAKSA **V GF**

Thin rice noodles, tofu puffs, red onion, shredded carrot, fried onion & shallots

TOM YUM NOODLE SOUP **V GF**

Hot & sour soup with thick flat rice noodles, red onion, shredded carrot, beansprouts, fried onion, shallots & coriander

MILD  MEDIUM  SPICY  **V** - VEGETARIAN **VE** - VEGAN* **GF** - GLUTEN FREE*

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SALAD

GAI YANG 21

Marinated grilled chicken thigh, served on top of a fresh garden salad with a spicy chilli sauce on the side (approx. 15 minute wait)

LARB 20 **VE GF**

Your choice of tofu, chicken, pork or beef mince, tossed in a spicy lemon & fish sauce dressing with roasted rice powder, coriander, mint, shredded carrot & red onion

LARB DUCK 23

Diced roasted duck tossed in a spicy lemon & fish sauce dressing with roasted rice powder, coriander, mint, shredded carrot & red onion

NAM TOK BEEF 21 **GF**

Medium grilled scotch fillet, thinly sliced, tossed in a spicy lemon & fish sauce dressing with roasted rice powder, coriander, mint, shredded carrot & red onion

SOM TUM 18 **VE GF** W/ KING PRAWNS **GF**

OR SOFT SHELL CRAB 23

Papaya, shredded carrot, peanuts, tomato, green beans, garlic & chilli in a lemon & fish sauce dressing

YUM PUK 18 **VE GF**

Fresh garden salad with diced tofu, veggies, coriander, mint, shredded carrot & red onion in a spicy lemon & fish sauce dressing

YUM TALAY 21 **GF**

Squid, scallops, fish & prawns in a fresh garden salad with coriander, mint, shredded carrot & red onion

THAI HERB'S SPECIAL SOFT SHELL CRAB SALAD 30 
Deep fried soft shell crab, shredded carrot, green apple, cashews, garlic, chilli, coriander, mint, red onion & pomegranate (seasonal) tossed in a lemon & fish sauce dressing

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SPECIALS

CRACKLING PORK W/ CHINESE BROCCOLI 25 GF

Roasted crackling pork belly, sliced on top of stir fried Chinese broccoli & oyster sauce

CRACKLING PORK PRIK KING 25)) GF

Roasted crackling pork belly, stir fried with chilli & ginger paste, kaffir lime leaves & green beans

CRISPY CHICKEN 22)

Thai Herb's original recipe fried chicken, stir fried in a thick sweet sauce, cashew nuts & shallots
*contains traces of shrimp

ROASTED DUCK W/ OYSTER SAUCE 30

Succulent roasted duck, on a bed of green vegetables, topped with a thick garlic & oyster sauce

RED DUCK CURRY 30))

Roasted duck in a silky & sweet red curry, cooked with lychees, pineapple, cherry tomatoes & basil

HOR MOK 30)) GF

Thai Herb's signature dish - ling fish fillets in a thick egg-based curry, with cabbage & kaffir lime leaves, served inside a young coconut

SHUSEE FISH 30)) GF

Strong curry paste stir fried with coconut milk & kaffir lime leaves, poured over deep fried ling fish fillets. Served on a bed of Asian greens (steamed fish for the GF option)

PAD CHA 30))) GF

Served sizzling on a hot plate, Pad Cha is your choice of prawns or seafood stir fried with chilli, garlic, kaffir lime leaves, young peppercorn, basil & krachai (one of our spiciest dishes!)

SQUID ROCKSALT 23)))

Battered deep fried squid, wok tossed with garlic, chilli & shallots

MILD) MEDIUM)) SPICY))) V - VEGETARIAN VE - VEGAN* GF - GLUTEN FREE*

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RICE

- STEAMED JASMINE RICE 4
STICKY RICE/COCONUT RICE/SAFFRON RICE/GARLIC RICE 5
FRIED RICE
Plain 11
Vegetable 15
Chicken 15
Crab 20
PINEAPPLE FRIED RICE
Chicken 20
Prawns 22
*all fried rices include egg
ROTI BREAD (2) 6

DESSERT

- VANILLA ICE CREAM WITH TOPPING 6
Served with your choice of chocolate/strawberry or
caramel topping
- HOMEMADE GREEN TEA ICE CREAM 9
- HOMEMADE THAI COCONUT ICE CREAM 10
Add lychees 11
- BLACK STICKY RICE & THAI CUSTARD 11
Served with vanilla ice cream
- THAI BANANA FRITTERS 11
Served with caramel topping, condensed milk, cinnamon &
vanilla ice cream
- DEEP FRIED ICE CREAM 12
Served with your choice of chocolate/strawberry or
caramel topping
(contains almond meal)

BANQUETS

MINIMUM 4 PEOPLE REQUIRED FOR ALL BANQUETS.

\$30 per person

Satay Sticks

Baby Corn Stir Fry with Chicken

Green Curry with Prawns

Chilli & Basil Stir Fry with Beef

Pad Thai with Chicken

Jasmine Rice

Tea or Coffee

Vanilla Ice Cream with Topping

\$40 per person

Spring Rolls, Curry Puffs & Fish Cakes

Larb with Chicken

Chilli & Basil Stir Fry with Seafood

Mussamun Beef Curry

Mixed Vegetable Stir Fry in Oyster Sauce

Jasmine Rice

Tea or Coffee

Green Tea Ice Cream

\$50 per person

Tempura Prawns, Fish cakes & Dim Sims

Red Curry with Seafood

Cashew Nut Stir Fry with Chicken

Crackling Pork with Chinese broccoli

Larb with Duck

Fried Rice

Coconut Rice

Tea or Coffee

Coconut Ice Cream with Lychees

DRINKS

SOFT DRINKS

Coke, Coke No Sugar, Sprite,
Fanta, Lift, Ginger Beer

4.5
Jug 9

Soda Water, Mineral Water 4.5
Lemon, lime & bitters 5.5
Jug 12

JUICES

Orange, Cloudy Apple
Pineapple & Apple

5
Coconut Juice
Lychee & Soda
6

ICED DRINKS

Thai Iced Tea
Thai Iced Coffee
Iced Coffee
Iced Mocha
Iced Chocolate
7.5

FRAPPES

Thai Tea
Thai Coffee
Coconut
Pineapple
Lychee
Mango
8.5

COFFEE

Flat White
Cappuccino
Latte
Short Black
Long Black
Chai Latte
S 4.5 L 5.5

Mocha
Hot Chocolate
S 5.5 L 6.5

Skim/Soy/Almond Milk +50c

Babycino 2.5

MILKSHAKES

Chocolate, Strawberry,
Caramel
Vanilla, Coffee, Mocha
6.5

TEA

English Breakfast 4
Peppermint 4
Earl Grey 4
Jasmine 2.5
Green 2.5
Chrysanthemum 2.5

CORKAGE 3

CAKEAGE 1.5