

EXTRAS *Extras*

Add to any one of your meals

Cashew Nuts	\$3.5
Tofu / Vegetables	\$3.9
Egg	\$3.9
Roti	\$5.9
Peanut Sauce	\$6.9
Meat	\$5
Prawn (l)	\$8

RICE *Rice*

Chicken	\$19.9	Pork / Beef	\$25.9
Prawn (l)	\$28.9	Mix Seafood (M)	\$30.9

Thai Fried Rice

Garlic, onion, egg, carrot, broccoli, Chinese broccoli, soy and oyster sauce

Spicy Fried Rice

Garlic, chilli, onion, egg, carrot, beans, capsicum, basil, bamboo shoots

Pineapple Fried Rice with Prawn

Pineapple, egg, garlic, onion, corn, peas, shallots, oyster and soy sauce

Steamed Rice

\$5 / serve

Saffron Rice

\$6 / serve

Sweetened with coconut milk

DESSERT *Dessert*

Black Sticky Rice

Natural black rice, coconut cream, sesame seeds, mango (seasonal) or banana

Sticky Rice with Thai Egg Custard

\$15.9

Sautéed Banana

\$15.9

Deep Fried Ice Cream

\$15.9

Batter contains breadcrumbs and egg, fresh fruit, caramel sauce

Ice Cream Fruit Platter

\$15.9

Vanilla ice cream, watermelon, rockmelon, strawberry, pineapple, jasmine syrup

Vanilla Ice Cream

\$8.9

Chocolate, Strawberry or Caramel topping

Affogato

\$18.9

Ice Cream, Espresso, Frangelico liqueur

DRINKS *Drinks*

COLD DRINKS

Coke, Diet Coke, Coke No Sugar,	\$5.9
Pepsi, Solo, Pepsi Max,	
Fanta/Sunkist, Lemonade	
Orange, Apple, Pineapple Juice	\$7.9
Ginger Beer, Dry Ginger Ale	\$7.9
Soda, Tonic, Mineral Water	\$7.9
Lemon Lime & Bitters	\$7.9
Coconut Water	\$7.9
Whole Coconut	\$12.9

TEA & COFFEE

English Breakfast, Earl Grey,	\$5.9/pot
Green Tea with Jasmine,	
Chamomile, Lemon & Ginger	
Long Black, Short Black	\$5.9
Cappuccino, Latte	\$5.9

BEERS

Cascade Light, Hahn Light	\$8
Pure Blonde, Tooheys New,	\$9
Tooheys Extra Dry, Victoria Bitter	
Crown Lager, Heineken, Corona	\$10
Singha, Leo, Asahi, Apple Cider	\$10

COCKTAILS

Pina Colada, Cosmopolitan, Mojito	\$19
Espresso martini, Strawberry Daquiri	

BOURBON

Wild Turkey, Southern Comfort,	\$10
Jack Daniels, Jim Beam	

RUM

Bundaburg Original, Bacardi White	\$10
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SCOTCH

Johnny Walker Red Label	\$10
Chivas Regal 12 Years,	
Johnny Walker Double Black	\$12

HOUSE SPIRITS

Captain Morgan Spiced Rum,	\$10
Sierra Silver Tequila, Smirnoff Red Vodka,	
Gordon's London Dry Gin	

LIQUEURS

Baileys, Tia Maria, Kahlua, Frangelico,	\$11
Midori, Malibu, Cointreau, Grand Marnier	



SANOOK

www.sanookthai.com.au

Specials

Ask one of our friendly staff about
MONTHLY SPECIALS

BANQUETS *Banquets*

BANQUET A

Prawns in the Blanket
Curry Puffs
Salt & Pepper Squid
Chicken Satay Skewers
Red Chicken Curry
Combination Seafood
Oyster Sauce with Pork Belly
Crying Tiger
Deep Fried Ice Cream
\$55.9 / Person

BANQUET B

Chicken Satay Skewers
Curry Puffs
Spring Rolls
Green Curry with Prawns
Basil & Chilli Pork
Black Pepper Beef
Barbeque Chicken
Fruit Platter
\$50.9 / Person

BANQUET C

Chicken Satay Skewers
Curry Puffs
Panang Chicken Curry
Ginger Beef
Oyster Sauce with
Seasonal Vegetables
Barbeque Pork Neck
Vanilla Ice Cream with topping
\$45.9 / Person

STARTERS *Starters*

Prawn Chips	\$5.9
Money Bags (4pcs)	\$15.9
Hand made pastries, minced chicken, water chestnuts, corn, peas	
Spring Rolls (4pcs) (V)	\$14.9
Hand made rolls, cabbage, vermicelli, carrots, corn, garlic	
Curry Puffs (4pcs) (V)	\$14.9
Hand made pastries, potato, corn, peas, curry powder	
Steamed or Deep Fried Dim Sims (4pcs)	\$15.9
Chicken mince, cabbage, sesame oil, celery, ginger	
Satay Chicken Skewers (4pcs) (GF)	\$15.9
Marinated chicken, home made peanut sauce	
Thai Fish Cakes (l) (4pcs)	\$15.9
Fish paste, curry, beans, egg, kaffir lime leaf	
Salt & Pepper Squid (l) (S) \$15.9 (L) \$25.9	
Deep fried, salt, pepper, lightly battered	
Crab Cakes (l) (4pcs)	\$15.9
Crab meat, chicken mince, garlic, coriander root, pepper, water chestnuts, bean curd wrap, egg, carrots, shallots	
Prawns in the Blanket (l) (4pcs)	\$16.9
Marinated prawns, salt, sugar, pastry wrap	
Tom Yum Prawn Soup (l) (S) \$18.9 (L) \$29.9	
Lemongrass, kaffir lime leaf, galangal, red onion, fish sauce, lime juice, chilli paste, mushroom	
Tom Kha Chicken Soup (S) \$17.9 (L) \$27.9	
Coconut milk, lemongrass, kaffir lime leaf, galangal, red onion, fish sauce, lime juice, mushroom	

MINIMUM 4 PEOPLE | All served with Rice

(V) Vegetarian (Ve) Vegan (GF) Gluten free
(A) Australian (I) Imported (M) Mixed Origin

FULLY LICENSED - BYO WINE ONLY. Corkage charge \$4 per person

Public holiday surcharge \$7.50 per person. 11% credit card surcharge

SANOOK SPECIALS

Chef Recommended

Honey Chicken Battered, deep fried, coated with honey sauce	\$28.9
Spicy Chicken Cashew nuts, chilli jam, onion, capsicum, shallots, broccoli, carrot, fried hot chilli	\$29.9
Honey Prawn Battered, deep fried, coated with honey sauce	\$30.9
Oyster Sauce with Pork Belly Garlic, broccoli, onion, Chinese broccoli, capsicum, carrots, snow peas, shallots	\$30.9
Duck Five spice Steamed Chinese broccoli, carrots, broccoli, sesame seeds, hoisin sauce, star anise, cinnamon	\$30.9
Choo Chee Duck Coconut cream, curry, carrots, beans, capsicum, kaffir lime leaf	\$30.9
Sanook Crispy Basa Fish Salad (I) Chilli jam, carrot, tomato, cucumber, lime juice, fish sauce, coriander, shallots	\$30.9
Black Pepper Lamb Broccoli, onion, carrot, capsicum, shallots, snow peas	\$31.9
Seafood Pong Karee (M) Stir fried with curry powder, chilli jam, onion, chilli, shallots, Chinese celery	\$35.9
Tamarind Australian XL King Prawns (A) Deep fried, tamarind sauce, dry chilli, coriander, steamed broccoli, carrot, crispy fried garlic and shallots	\$38.9



SALADS & BBQ

Salads and BBQ

Chicken Larb Salad Minced chicken, shallots, mint, onion, coriander, chilli flakes, ground roasted rice, lemon juice, fish sauce	\$27.9
Barbeque Chicken Marinated chicken, garlic, coriander root, pepper, soy sauce, sweet chilli dipping sauce	\$27.9
Barbeque Pork Neck Marinated pork neck, coriander root, garlic, pepper, oyster, soy sauce, nam chim dipping sauce	\$28.9
Thai Beef Salad Beef strips, cucumber, onion, tomato, coriander, shallots, celery, fish sauce, lemon juice, chilli	\$28.9
Roast Duck Salad Roasted duck, shallots, mint, onion, coriander, ground roasted rice, chilli flakes, lemon juice, fish sauce	\$30.9
Crying Tiger Marinated lamb backstrap, garlic, coriander root, oyster and soy sauce, pepper, nam chim dipping sauce	\$31.9



FISH

\$39
(Market price)

Choice of Whole Barramundi (A) or Snapper (A)

Thai Salad
Deep fried, green apple, red onion, tomatoes, shallots, coriander, fish sauce, lime juice, chilli, cashew nuts

Ginger & Soybean Sauce
Steamed, garlic, ginger, onion, capsicum, carrot, shallots, mushroom, broccoli, celery

Tamarind Sauce
Deep fried, tamarind sauce, Chinese broccoli, broccoli, carrot, crispy fried garlic, shallots, dry chilli

Chilli & Crispy Basil (Sam Rod)
Garlic, chilli, capsicum, onion, crispy basil, tangy tamarind and sweet chilli sauce

STIR FRIES

Stir Fries

Oyster Sauce
Garlic, broccoli, onion, capsicum, Chinese broccoli, carrots, snow peas, shallots

Ginger & Soybean Sauce
Garlic, ginger, broccoli, onion, capsicum, carrots, shallots, mushroom, celery

Basil & Chilli
Garlic, chilli, bamboo shoots, onion, beans, carrots, capsicum, basil

Chilli Jam
Sweet chilli jam, broccoli, onion, capsicum, carrots, shallots

Garlic & pepper sauce
Garlic, pepper, coriander roots, soy & oyster sauce, steamed vegetables

Sweet & Sour Sauce
Pineapple, cucumber, tomatoes, onion, shallots, capsicum

Pad Prik King (Spicy Kaffir Lime Jam)
Beans, carrots, capsicum, curry paste, kaffir lime leaf, broccoli

SEAFOOD

Seafood

Three Flavours with Crispy Basa Fish Pieces (I)
Chilli jam, lime juice, broccoli, onion, capsicum, carrots, shallots \$30.9

Soft Shell Crab (I)
Creamy curry sauce, coconut cream, onion, celery, capsicum, carrots \$30.9

Prawn & Scallop Stir Fry (I)
Oyster sauce, garlic, snow peas, onion, carrots, shallots, broccoli, capsicum \$33.9

Pineapple Prawn Stir Fry (I)
Creamy mild curry sauce, pineapple, celery, onion, capsicum \$30.9

Panang Curry with Salmon (I)
Coconut cream, curry, carrots, beans, capsicum, kaffir lime leaf \$30.9

Combination Seafood (M)
Scallops, prawns, squid, crispy basa fish pieces, mussels, garlic, chilli jam, chilli, peppercorn, krachai, broccoli, onion, beans, basil, carrot, capsicum \$35.9

Exotic Seafood (M)
Red curry, coconut milk, basil, egg \$35.9

CURRIES

Curries

Vegetables & Tofu	\$25.9	Prawn (I)	\$29.9
Chicken	\$27.9	Lamb / Duck / Pork Belly	\$30.9
Pork / Beef	\$28.9	Mixed Seafood (M)	\$35.9



Red Duck Curry
Roasted duck, curry, coconut milk, pineapple, tomato, carrot, capsicum, basil

Massaman Beef Curry (GF)
Chunky tender beef, curry, coconut milk, potato, roasted whole peanuts, chilli oil

Massaman Tofu Curry (V) (Vg)
Curry, coconut milk, potato, roasted whole peanuts, chilli oil

Panang Curry (GF)
Coconut milk, capsicum, carrot, beans, kaffir lime leaf

Yellow Curry (GF)
Coconut milk, potato, carrots, capsicum, onion

Green Curry (GF)
Coconut milk, beans, carrot, capsicum, bamboo shoots, basil

Red Curry (GF)
Coconut milk, beans, carrot, capsicum, pumpkin, bamboo shoots, basil

Jungle Curry
NO coconut milk, peppercorn, krachai, beans, carrot, capsicum, pumpkin, bamboo shoots, basil, snow peas, mushroom

NOODLES

Noodles

Pad Thai (GF)
Thin rice noodles, egg, garlic, red onion, tofu, bean shoots, shallots, ground peanuts, lemon

Pad See Ew (Noodles in Soy Sauce)
Flat rice noodles, carrot, broccoli, egg, Chinese broccoli

Pad Kee Mow (Spicy Noodles)
Flat rice noodles, garlic, chilli, onion, carrot, broccoli, beans, capsicum, peppercorns, krachai, basil, bamboo shoots

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Laksa
Thin rice noodles, coconut milk, yellow curry paste, tofu, bean shoots, broccoli, carrot, crispy fried garlic and onion

Hokkien Noodles
Thick egg noodles, onion, carrot, broccoli, capsicum, egg, shallots, Chinese broccoli, oyster and soy sauce

See back of menu for
EXTRAS to add to any
one of your meals