

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 (I)	\$8

RICE Rice

Chicken	\$19.9	Pork / Beef	\$25.9
Prawn (I)	\$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

\$15.9

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

Sticky Rice with

Thai Egg Custard

\$15.9

Sautéed Banana

\$15.9

Coconut cream, sesame seeds

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
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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



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 (I) (4pcs)

\$15.9

Fish paste, curry, beans, egg, kaffir lime leaf

Salt & Pepper Squid (I)

(S) \$15.9 (L) \$25.9

Deep fried, salt, pepper, lightly battered

Crab Cakes (I) (4pcs)

\$15.9

Crab meat, chicken mince, garlic, coriander root, pepper, water chestnuts, bean curd wrap, egg, carrots, shallots

Prawns in the Blanket (I) (4pcs)

\$16.9

Marinated prawns, salt, sugar, pastry wrap

Tom Yum Prawn Soup (I)

(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

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

(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

Menu

SANOOK SPECIALS

Chef Recommended

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

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

FISH *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

Soft Shell Crab (I)

Creamy curry sauce, coconut cream, onion, celery, capsicum, carrots

Prawn & Scallop Stir Fry (I)

Oyster sauce, garlic, snow peas, onion, carrots, shallots, broccoli, capsicum

Pineapple Prawn Stir Fry (I)

Creamy mild curry sauce, pineapple, celery, onion, capsicum

Panang Curry with Salmon (I)

Coconut cream, curry, carrots, beans, capsicum, kaffir lime leaf

Combination Seafood (M)

Scallops, prawns, squid, crispy basa fish pieces, mussels, garlic, chilli jam, chilli, peppercorn, krachai, broccoli, onion, beans, basil, carrot, capsicum

Exotic Seafood (M)

Red curry, coconut milk, basil, egg

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

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

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

Vegetables & Tofu

\$25.9 Prawn (I)

\$27.9 Lamb / Duck / Pork Belly

\$30.9 Mixed Seafood (M)

\$35.9

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