



Thai Origin
RESTAURANT

Entrees

Prepared for your individual taste preference

(Mild | Medium | Hot)

Please advise if you have any food allergies or intolerances.

1. **Thai Satay (4 skewers).....\$14.00**
Marinated chicken Thai satay skewers served with Thai peanut sauce.
2. **Spring Rolls (4 pieces)\$10.00**
Thai-style golden fried vegetable mini spring rolls served with plum sauce.
3. **Curry Puff (4 pieces).....\$12.00**
Golden fried mini puff pastry filled with curried chicken & diced potatoes.
4. **Fish Cakes (4 pieces)\$12.00**
Famous Thai style fish cake served with sweet chilli sauce.
5. **Moo Ping Esarn (4 skewers).....\$16.00**
Traditional northern-eastern marinated grilled pork skewers with tamarind sweet chilli dipping sauce.
6. **Origin Stuffed Mushroom\$12.00**
Sizzling mushroom cups stuffed with vegetables, garlic & Thai herbs.
7. **Dim Sim (4 pieces)\$12.00**
Tasty Chicken Dim sim served with ginger sweet soy sauce.

Salads

Prepared for your individual taste preference

(Mild | Medium | Hot)

8. **Som Tum\$22.90**
Famous shredded green papaya salad with carrot, tomato roasted peanuts, lime juice, chilli & garlic dressing topped with 4 steamed king prawns.
9. **Larb Gai\$22.90**
Traditional Esarn salad consisting of mince chicken, roasted chilli, red onion, mint, seasoned with Thai herbs.
10. **Nam Tok Beef salad\$22.90**
Traditional northeast salad with sliced grilled beef mixed with red onion, coriander, ground roast rice, fresh limes and Thai herbs.

Entree Soups

Prepared for your individual taste preference

(Mild | Medium | Hot)

11. Tom Yum – Entrée size hot and sour lemon grass soup

Vegetarian / Tofu	\$10.90
Chicken	\$11.90
Prawn	\$12.90

12. Tom Kha- Entrée size Hot & sour galangal soup with coconut milk

Vegetarian / Tofu	\$10.90
Chicken	\$11.90
Prawn	\$12.90

Thai Stir Fried

Vegetarian / Tofu\$18.90

Beef / Chicken / Pork\$20.90

Calamari\$21.90

Mixed Seafood / Prawns\$25.90

Lamb\$25.90

Roasted Duck.....\$26.90

13. Pad Num Mun Hoy

Stir fry with oyster sauce & vegetables.

14. Pad Bai Ga Prow

Stir fry with fresh basil leaves, onion, mushrooms, chilli & vegetables.

15. Pad Khing

Stir fry with fresh gingers, onions, mushrooms, fresh chilli & vegetables.

16. Pad Gra Tiem Prig Thai

Stir fry with garlic, pepper, mushrooms & vegetables.

17. Pad Prig Khing

Stir fry with mild curry paste, kaffir lime leaves & a selection of vegetables.

18. Pad Pak

Stir fried mixed vegetables.

19. Pad Ped Med Ma Muang

Stir fried roast chilli paste, onions, mushrooms vegetables & roasted cashew nuts.

20. Param

Steamed selection of vegetables topped with Thai satay sauce.

21. Origin Temptation

Stir fry with chilli paste, herbs, green peppercorn & Thai coconut sauce.

Traditional Thai Curries

22. Gang Massaman

Popular southern Thai Curry slowly cooked with massaman curry paste, coconut milk, potatoes, onion & carrot sprinkled with fried onions.

23. Gang Dang

Aromatic red curry paste cooked with coconut milk, bamboo shoots and vegetables.

24. Gang Keow Wan

Aromatic green curry paste cooked with coconut milk, bamboo shoots and vegetables.

25. Gang Garee

Traditional Thai yellow curry paste cooked with coconut milk, potatoes & carrot sprinkled with fried onions.

26. Gang Panang

Tasty Thai Panang curry with peanut, coconut milk, Kaffir lime leaves & vegetables.

Stir Fried Thai Noodle Dishes

Vegetarian / Tofu\$18.90

Mixed Seafood / Prawns..... \$22.90

Beef / Chicken / Pork.....\$20.90

Roasted Duck..... \$26.90

27. Pad Thai

Famous Thai stir fried thin rice noodle with tamarind sauce, egg, bean sprouts & garlic chives sprinkled with crushed peanuts.

28. Thai Origin Noodles

Your choice of fresh thin egg, flat rice or thin rice noodles stir fried with house speciality sauce, mixed vegetables & roasted cashew nuts.

29. Pad See Ew

Flat rice noodles stir fried with sweet dark soy sauce, egg & Chinese broccoli.

30. Pad Kee Mao

Famous spicy Thai Drunken flat rice noodles with fresh chillies, basil leaves & Thai herbs.

31. Laad Na

Flat rice noodles with tasty gravy with Chinese broccoli.

Thai Noodle Soups

32. Duck Noodle Soup

House specialty boneless roasted duck broth soup with vegetables & your choice of fresh thin egg, thin rice or flat rice noodles.

33. Tom Yum Noodle Soup

Hot and sour lemon grass soup with your choice of fresh thin egg, flat rice or thin rice noodles

34. Thai Laksa Noodle Soup

Mild and spicy light curry flavor soup with coconut milk, vegetables & your choice of fresh thin egg, flat rice or thin rice noodles.

35. Guay Tiew Nam Sai

Tasty clear noodle soup with vegetables and your choice of fresh thin egg, thin rice, flat rice noodles.

Rice dish

Vegetarian / Tofu\$18.90

Prawn / Mixed Seafood\$22.90

Beef / Chicken / Pork\$20.90

Roasted Duck.....\$26.90

36. Special Thai Fried Rice

Traditional Thai style fried rice with egg, onion & vegetables.

37. Panang Fried Rice

Fried rice with Panang Chilli paste, egg, onion & vegetables sprinkled with fried onion & kaffir lime leaves.

38. Tom Yum Fried Rice

Fried rice with Tom Yum paste, egg, onion & vegetables sprinkled with fried onion & kaffir lime leaves.

39. Keow Wan Fried Rice

Fried rice with Green Curry paste, egg, onion & vegetables sprinkled with fried onion & kaffir lime leaves.

40. Steamed Jasmine Rice

Sml \$5.00

Lrg \$6.00

41. Coconut Rice

Sml \$6.00

Lrg \$7.00

42. Sticky Rice

Sml \$6.00

Lrg \$7.00

Thai Origin Chef's Specials

- 43. Pla Sam Rod.....\$28.90**
Crispy fillet of White Snapper with tamarind, chilli sauce served with Thai herbs & coriander.
- 44. Pla Ma Now\$28.90**
Steamed fillet of White Snapper on a bed of vegetables served with a herb & lemon coconut sauce.
- 45. Pla Cho Chee.....\$28.90**
Crispy fillet of White snapper with Cho Chee curry sauce and Thai Herbs.
- 46. Gang Ped Yang\$27.90**
Roast duck red curry cooked with coconut milk, pineapple, cherry tomatoes, & vegetable.
- 47. Pad Ped Gae\$26.90**
Spicy lamb in mild curry, eggplants and coconut sauce.
- 48. Origin Lamb Shanks.....\$28.90**
Lamb shanks slowly cooked with Thai herbs, vegetables & a tasty mild coconut sauce.
- 49. Wonder Beef Ribs\$28.90**
Beef Ribs slowly cooked with Garlic lemon grass , mushrooms and Tasty mild coconut curry sauce.
- 50. Classic Pork Ribs\$28.90**
Pork Ribs slowly cooked with coriander, soy & honey sauce placed on a bed of steamed Chinese vegetables.
- 51. Sizzling King Prawns\$28.90**
Marinated King Prawns cooked in delicious tamarind & coriander sauce.
- 52. Hot Wok Duck.....\$26.90**
Boneless Roast Duck Stir fried with Roasted chillies paste, vegetables and roasted cashews nut.
- 53. Pad Jao Talay\$27.90**
Stir fried combination seafoods with chilli paste, fresh herbs and a touch of coconut milk.

Additional to any meals

Vegetables / Tofu	extra \$5.00
Beef/ Chicken / Pork	extra \$8.00
Prawn / Mixed Seafood / Duck	extra \$11.00
Roti Bread	extra \$3.00
Fresh Chillies / Chillies Sauce	extra \$1.00
Satay Sauce	extra \$5.00

Banquet

(Minimum 4 people)

GOLD BANQUET

\$40 per person

- SPRING ROLL | ▪ CURRY PUFF
- CHICKEN GREEN CURRY
- CHICKEN STIR FRY WITH CASHEWS NUT
- BEEF STIR FRY WITH GARLIC AND PEPPER SAUCE
- VEGETABLES STIR FRY WITH OYSTER SAUCE
- KING PRAWN THAI STYLED FRIED RICE
- JASMINE RICE



PLATINUM BANQUET

\$50 per person

- SPRING ROLL | ▪ FISH CAKE
- THAI CHICKEN SATAY
- BEEF PANANG CURRY
- CRISPY FILLET OF WHITE SNAPPER WITH TAMARIND,
SWEET CHILLI SAUCE
- KING PRAWN STIR FRY WITH BASIL LEAVES
- CHICKEN STIR FRY WITH GINGER SAUCE
- CHICKEN PAD THAI NOODLE
- JASMINE RICE



Dessert

Banana Delight \$13.90

Banana cooked in coconut sauce , topped with roasted shredded coconut served with vanilla ice cream.

Khao Niew sangkaya \$13.90

Steamed sweet pandan coconut sticky rice topped with rich creamy custard served with vanilla ice cream.

Kao Tom Mud \$13.90

Steamed sticky rice with banana and black beans served with vanilla ice cream.

Plain Vanilla ice cream.....\$7.90

Drinks Menu

Coke \$3.00
Coke no sugar \$3.00
Diet Coke..... \$3.00
Lemonade \$3.00
Fanta \$3.00
Sprite..... \$3.00

Lipton peach Ice tea..... \$4.50
Lipton lemon Ice tea \$4.50
Spring Water \$3.50
Lemon Lime Bitter..... \$4.50
Guava \$4.50
Ginger Beer \$4.50

- Price GST inclusive and subject to change without notice
- Minimum EFTPOS / Credit card \$15
- 10% Surcharge on Public Holidays
- Corkage Charge \$ 1.00 per person
- BYO