



Thai Origin
RESTAURANT

**10% Surcharge Public Holidays
Price GST inclusive**

Entree

All dishes prepared to your individual taste (mild, medium, hot).

Please advise us of any food allergies or intolerances.

1. **Thai Satay (4 skewers)**.....\$10.00
Marinated chicken Thai satay skewers served with Thai peanut sauce
2. **Spring Rolls (4 pieces)**.....\$6.00
Thai-style golden fried vegetable mini spring rolls served with plum sauce
3. **Curry Puff (4 pieces)**.....\$8.00
Golden fried mini puff pastry filled with curried chicken & diced potatoes
4. **Fish Cakes (4 pieces)**\$8.00
Famous Thai style fish cake served with sweet chilli sauce
5. **Moo Ping Esarn (4 skewers)**.....\$12.00
Traditional north-eastern marinated grilled pork skewer with tamarind sweet chilli dipping sauce
6. **Origin Stuffed Mushroom**.....\$8.00
Sizzling mushroom cups stuffed with vegetables, garlic and Thai herbs
7. **Goong Hor (4 pieces)**\$13.90
Crispy marinated king prawns wrapped in crispy pastry served with sweet chilli sauce

Salads

8. **Som Tum**\$16.90
Famous shredded green papaya salad with carrot, tomatoes, roasted peanuts, lime juice and chilli & garlic dressing topped with 4 steamed king prawns (Mild, medium, hot)
9. **Larb Gai**\$16.90
Traditional Esarn salad consisting of mince chicken, roasted chilli, red onion, mint, seasoned with Thai herbs (Mild, medium, hot)
10. **Nam Tok Beef salad**\$16.90
Traditional northeast salad with sliced grilled beef mixed with red onion, coriander, ground roast rice, fresh limes and Thai herbs (Mild, medium, hot)

Entrée Soups

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

(Mild, medium, hot)

Vegetarian/Tofu.....	\$7.90
Chicken.....	\$8.90
Prawn.....	\$9.90

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

(Mild, medium, hot)

Vegetarian/Tofu.....	\$7.90
Chicken.....	\$8.90
Prawn.....	\$9.90

Main Courses

Vegetarian/Tofu.....	\$14.90
Beef/Chicken/Pork.....	\$16.90
Calamari.....	\$17.90
Prawn/Mixed Seafood (Prawn, Scallop, Calamari).....	\$21.90
Lamb.....	\$21.90
Roasted duck.....	\$22.90

13. Pad Num Mun Hoy

Stir fry with oyster sauce and vegetables

14. Pad Bai Ga Prow

Stir fry with fresh basil leaves, onion, chilli and vegetables

15. Pad Khing

Stir fry with fresh gingers, onions, mushrooms, fresh chilli and vegetables

16. Pad Gra Tiem Prig Thai

Stir fry with garlic, pepper, mushrooms and vegetables

17. Pad Prig Khing

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

18. Pad Pak

Stir fried mixed vegetables

19. Spicy tofu

Stir fried bean curd with chilli paste, kaffir lime leaves and vegetables

20. Hot Wok Duck

Boneless roast duck stir fried with vegetables with tasty roast chilli paste and roasted cashew nuts

21. Pad Jao Talay

Stir fried combination seafood with freshly prepared chilli paste, fresh herbs and a touch of coconut milk

22. Pad Ped Med Ma Muang

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

23. Param

Steamed selection of vegetables topped with Thai satay sauce

24. Origin Temptation

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

Traditional Thai Curries

Vegetarian/Tofu	\$14.90
Beef/Chicken/Pork	\$16.90
Lamb	\$21.90
Prawn/Mixed Seafood (Prawn, Scallop, Calamari)	\$21.90
Roasted duck	\$22.90

25. Gang Massaman

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

26. Gang Dang

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

27. Gang Keow Wan

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

28. Gang Garee

Traditional Thai yellow curry paste cooked with coconut milk, potato and carrot sprinkled with fried onions

29. Gang Panang

Tasty Thai dry curry with peanuts, coconut milk and vegetables

30. Gang Cho Chee

Tasty Cho Chee dry curry with coconut milk, vegetables and kaffir lime leaves

Stir-Fried Thai Noodle Dishes

Vegetarian/Tofu.....	\$14.90
Beef/Chicken/Pork.....	\$16.90
Prawn/Mixed Seafood (Prawn, Scallop, Calamari).....	\$18.90
Roasted duck.....	\$22.90

31. Pad Thai

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

32. Thai Origin Noodles

Your choice of fresh thin egg, flat rice or thin rice noodles stir fried with home specialty sauce, mixed vegetables and roasted cashew nuts

33. Pad See Ew

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

34. Pad Kee Mao

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

35. Laad Na

Flat rice noodles with tasty gravy with Chinese broccoli

Thai Main Noodle Soups

36. Duck Noodle Soup

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

37. Tom Yum Noodle Soup

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

38. Thai Laksa Noodle Soup

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

39. Guay Tiew Nam Sai

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

Rice Dishes

Vegetarian/Tofu.....	\$14.90
Beef/Chicken/Pork.....	\$16.90
Prawn/Mixed Seafood (Prawn, Scallop, Calamari).....	\$18.90
Roasted duck.....	\$22.90

40. Special Thai Fried Rice

Traditional Thai style fried rice with egg, onion and vegetables

41. Panang Fried Rice

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

42. Tom Yum Fried Rice

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

43. Keow Wan Fried Rice

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

44. Steamed Jasmine Rice	Sml \$3.00	Lrg \$4.00
45. Coconut Rice	Sml \$4.00	Lrg \$5.00
46. Sticky Rice	Sml \$4.00	Lrg \$5.00

Thai Origin Chef's Special

47. Pla Sam Rod.....\$23.90

Crispy Fillet of coral trout with tamarind, chilli sauce served with Thai herbs

48. Pla Ma Now.....\$23.90

Steamed fillet of coral trout on a bed of vegetables served with a herb & lemon coconut sauce

49. Pla Samunplai.....\$23.90

Crispy fillet of coral trout with Thai herbs served with lemon & lime dressing

50. Gang Ped Yang.....\$24.90

Roast duck red curry cooked with coconut milk, pineapple, cherry tomatoes and vegetables served in pineapple boat

51. Pad Ped Gae.....\$21.90

Spicy lamb in mild curry, eggplants and coconut sauce

52. Origin Lamb Shanks.....\$22.90

Lamb shanks slowly cooked with Thai herbs, vegetables and a tasty mild coconut sauce

53. **Ob Mor Din Chicken**.....\$21.90
Ob Mor Din Prawns.....\$23.90
*Delicious baked prawns or breast of chicken in a clay pot with glass noodles,
 Thai herbs and vegetables*
54. **Wonder Beef Ribs**.....\$22.90
*Ribs of beef slowly cooked in garlic, lemongrass and king oyster mushroom
 sauce placed on a bed of steamed Chinese vegetables*
55. **Classic Pork Ribs**.....\$22.90
*Pork Ribs cooked with coriander, soy and honey sauce placed on a bed of
 steamed Chinese vegetables*
56. **Sizzling King Prawns**.....\$23.90
Marinated King Prawns cooked in delicious tamarind and coriander sauce

Desserts

57. **Origin Crepe Delight**.....\$7.90
*Home made crepe filled with vanilla ice cream topped with warm raspberry
 sauce*
58. **Banana Delight**.....\$7.90
*Banana cooked in coconut caramel sauce, topped with roasted shredded
 coconut served with vanilla ice cream*
59. **Kao Tom Mud**.....\$7.90
*Steamed sticky rice with bananas and black beans served with vanilla
 ice cream*
60. **Khao Niew Sangkaya**.....\$7.90
*Steamed sweet pandan coconut sticky rice topped with rich creamy custard
 served with vanilla ice cream*
61. **Green tea ice cream**.....\$7.90
Green tea served with seasonal fresh fruit
62. **Coconut Caramel Pudding**.....\$7.90
A delicious coconut caramel pudding served with vanilla ice cream
63. **Sticky Rice & Mango (Seasonal)**.....\$9.90
*A delicious Thai dessert with sweet coconut sticky rice topped with fresh
 mangoes*

Banquet Menu

(Minimum 4 people)

Gold Banquet \$30 per person

- Spring Rolls
- Fish Cakes
- Curry Puff
- Chicken with Cashew Nut Stir Fry
 - Chicken Red Curry
- Beef Garlic and Pepper Stir Fry
- Stir Fry Vegetables with Oyster Sauce
- King Prawn Thai Styled Fried Rice
 - Jasmine Rice
 - Jasmine or Green Tea

Origin Esarn (North-Eastern) Banquet \$35 per person

- Skewers of Moo Ping Esarn (Grilled Pork Skewer)
 - Esarn Vegetarian Pad Thai
- Som Tum (Pawpaw Salad) with King Prawns
 - Larb Gai (Chicken mince Thai Salad)
 - Nam Tok Beef Salad
 - Classic Pork Ribs
 - Sticky Rice
 - Jasmine or Green Tea

Platinum Banquet \$40 per person

- Spring Rolls
- Fish Cake
- Thai Chicken Satay
- Beef Panang Curry
- Pla Sam Rod (Fillet of Coral Trout with tamarind, chilli sauce & coriander)
 - King Prawn Stir Fry with Basil Leaves
 - Chicken with Cashew Nut Stir Fry
 - Pad Thai Chicken
 - Stir Fry Mixed Vegetables with Oyster Sauce
 - Jasmine Rice
 - Jasmine or Green Tea

Additional to any meal

Vegetarian/Tofu.....	extra \$2.00
Beef/Chicken/Pork.....	extra \$5.00
Prawn/Mixed Seafood/Duck/Lamb.....	extra \$7.00
Roti Bread.....	extra \$2.00ea
Corkage Charge.....	\$1.00 per person