

Starters

Call from the Past \$22.5 (N)

Prawn, pomelo, roasted desicated coconut,peanut and thai spices finished with a caramelised palm sugar coconut dressing on a betel leaf

Lovers Pillows \$19.5

A royal thai dish from the RAMAII reign. Four egg net parcels of spiced prawn and pork caramelised with thai spices peanut fresh chili and coriander finished with a sweet vinegar dressing.

In Reflection \$19.5

A set of four A set of four serves of prawn with lemon grass, kaffir lime, young ginger, roasted coconut. A Unique and fresh taste of summer in Thailand

Half Moon \$17.5 (N)

Crispy thai pancake with king prawns, flavoured coconut, preserved turnip, bean sprouts and peanut, finished with a tangy cucumber relish.

Fleeing Fish \$17.5 (N)

Crispy fish of the day with fresh mango, lemon grass, kaffir lime, ginger, lime zest and cashew nuts tossed with complex homemade sweet and tangy chilli dressing.

Pretty Duck \$17.5 (N)

Char-grilled marinated duck with fresh green mango, shallot, cashew nut and homemade full-flavoured pineapple sweet chilli dressing.

Pretending Tiger \$17.5

Very fresh hot and sour spicy Thai beef salad with medium char-grilled Scotch fillet, lemongrass, kaffir lime leave, shallot, mango, coriander, chilies and mint.

Tom Yum Goong \$16.5

Famous Thai hot and sour soup with king prawns, mushrooms flavoured with chilli, lemon grass, galangal and torn kaffir lime leaves.

Tom Kha Gai * \$15.5

A milder soup with coconut milk and lush galangal flavours chicken, oyster mushrooms flavoured with chili, lemon grass and torn kaffir lime leaves

Mains

Stir Fry Green Peppercorn

Beef \$25.5

Char-grilled Chicken \$25.5

Char-grilled Duck \$34.5

Spicy aromatic stir fried dish with green peppercorn, lemongrass, kaffir lime leaf, galangal, wild ginger, holy basil leaf and vegetables.

Green Curry

Char-grilled Chicken \$25.5

Beef \$25.5

King Prawns \$32.5

Char-grilled Duck \$34.5

Everyone's favourite green curry with vegetables, thai aubergine, bamboo shoot and fresh sweet basil leaves.

Jungle Curry

Chicken \$26.5

Beef \$26.5

King Prawns \$32.5

Earthy, hot and spicy this Thai curry contains no coconut milk but is rich and packs a punch. Siam ginger 'Krachai', green peppercorn, thai apple eggplant and baby corn.

Spicy stirfry with Thai apple eggplant – Beef or Pork * \$29.50

Spicy beef or pork, it's aromatic and robust flavours deliver a strong taste of Thailand. Thai chili, thai eggplant and thai basil all fresh from the restaurant gardens.

Sumptuous & Creamy Red Curry – Choo Chee

King Prawns \$32.5

Char-grilled Duck \$34.5

Crispy Fish of the Day \$34.5

Char-grilled Exmouth Jumbo King Prawns and King Scallops \$41.5

A sumptuous full -flavoured creamy red curry finished with fresh kaffir lime.

Nectarous Duck Curry \$34.5

Char-grilled marinated duck curry with cherry tomatoes, pineapple, lychee, grapes and fresh basil.

Itsara Mingion Curry \$36.5 (N)

Succulent char-grilled marinated scotch fillet in a velvet creamy curry with potato and cherry tomatoes.

Three Kings from the Sea \$41.50

Seared skin barramundi, jumbo king prawns and king scallops with lush caramel flavors accented by chili, garlic, tamarind, kaffir lime leaf and sweet basil.

Itsara Island \$37.5 (N)

Bite sized pieces of barramundi drizzled with caramelised tamarind lime and fish sauce on a bed of crispy thai herbs.

Mermaid Delight \$34.5 (N)

Stir-fry crispy fish of the day with a unique full-flavoured chili jam, cashew nuts, spring onion and capsicum pepper.

Stir Fry King Prawns and Kings Scallops with Asparagus \$34.5

Stir-fried rice wine infused king prawns and king scallops with fresh asparagus spears, garlic and oyster sauce.

Stir Fry Tom Yum \$35.5

Aromatic stir-fried Tom Yum flavours with king prawns, scallops and fish of the day, accented with lemongrass, lime leaves, galangal and chillies.

Spicy Barramundi with candied Egg \$36

Thai style spicy Barramundi stir-fried with a fresh herb puree, red chili and kaffir lime peel paste with candied egg yolk. It's vibrant and spicy.

Stir fry vegetable \$17.5

A flame stir-fry of crisp broccolini, asparagus and sugar snap pea.

Steamed Jasmine Rice – Kao Praow \$3.5

Dessert

Ginger and kaffir lime infused Crème brûlée \$13.5

Deconstructed pavlova filled with mascarpone and topped with seasonal fruit \$14.5

Sticky rice with a fan of fresh mango and vanilla ice-cream \$15.5

Thai Tea crepe layer cake with a cashew and rice-pop praline \$14.5

Mint and orange fruit salad with fresh seasonal fruits \$13.5

Itsara Ice Creams \$9.5

Two Scoops of our delicious Ice cream. All made in house, all natural and all delicious

Thai Teafull flavour and spices with a hint of sweetness

Matcha Green Tea traditional Japanese style bold and silky

Coconut and Jack Fruit dairy free with pieces of coconut flesh + Jackfruit

Vanilla bean vanilla straight from the pod

WHITE Glass / Bottle

- **Knee Deep Sauvignon Blanc Semillon** 2014 Margaret River Western Australia 10 / 40
- **Loveblock Savignon Blanc** 2014 Marlborough New Zealand 11 / 45
- **Paul Nelson Fume Blanc** 2014 Great Southern Western Australia 50
- **Pierro LTC Semillion Sauvignon** 2015 Margret River Western Australia 14 / 55
- **Caledonia Australis Chardonnay** 2012 Gippsland Victoria 15 / 66
- **Grace Farm Chardonnay** 2013 Margret River Western Australia 12/ 46
- **Moss Wood Chardonnay** 2013 Margret River Western Australia 101
- **Forrest Hill Estate Chardonnay** 2012 Great Southern Western Australia 42
- **Xabregas Spencer Riesling** 2011 Great Southern Western Australia 58
- **Forrest Hill Block 1 Riesling** 2012 Great Southern Western Australia 15/62
- **Grosset Spring Vale Riesling** 2014 Clare Valley South Australia 58
- **Chapoutier La Cibiose Blanc** 2012 Cotes du Rhone France 10 / 40
- **Lucien Albrecht Reserve Piont Blanc** 2012 Alsace France 50
- **Ashbrook Verdelho** 2014 Margret River Western Australia 11 / 42
- **Momo Pinot Gris** 2013 Marlborough New Zealand 10 / 40
- **Are You Game Pinot Grigio** 2015 Strathbogie Ranges Victoria 10 / 40
- **Millbrook Estate Viognier** 2013 Jarrahdale Western Australia 60

Red Glass / Bottle

- **Yelland & Papps Grenache** 2012 Barossa Valley Sth Australia 11/ 42
- **Chapoutier Cote du Rhone Belleruche** 2012 Cotes du Rhone France 11 / 39
- **Momo Pinot Noir** 2012 Marlborough New Zealand 40
- **Dexter Pinot Noir** 2013 Mornington Peninsula Victoria 14 / 62
- **Moss Wood Mornington Pinot Noir** 2010 Mornington Peninsula Victoria 76
- **Moss Wood Amy's** 2013 Margret River Western Australia 15 / 63
- **Mano a Mano Tempranillo** 2011 Vina de la Tierra Spain 35
- **Xabregas Artisan Syrah** 2010 Great Southern Western Australia 14 / 55
- **Chapel Hill Shiraz** 2013 McLaren Vale South Australia 56
- **Deep Woods Estate Shiraz et Al** 2013 Margret River Western Australia 11 / 42
- **Battle Of Bosworth Cabernet Sauvignon** 2012 McLaren Vale South Australia 12 / 52
- **Moss Wood Cabernet Merlot** 2011 Margret River Western Australia 78
- **Kingston Echelon Petit Verdot** 2010 Riverland South Australia 40

Rose

- **Domimique Portet** 2014 Yarra Valley Victoria 40
- **Teusner Salsa Rose** 2014 Barossa Valley Sh Australia 36

Sparkling & Champagne

- **Andreola Orsola VSAQ Verv Extra Dry Prosecco** NV Veneto Italy 42
- **Lucien Albrecht Cremant d'Alsace Brut** NV Alsace France 15 / 55
- **Moët & Chandon Brut Impérial (375ml Half)** NV Champagne France 52
- **Moët & Chandon Brut Impérial** NV Champagne France 99
- **Veuve Clicquot Yellow Label** NV Champagne France 99
- **Delamotte Brut** NV Champagne France 18 / 83
- **Veuve Clicquot Vintage** 2004 Champagne France 145

Beer

- **Little Creatures Pale Ale** 8.5
- **Hoegaarden** 8.5
- **Singha** 8.5
- **Asahi** 8.5
- **Peroni Nastro Azzurro** 8.
- **Heineken** 8.5
- **O'Briens Gluten Free Pale Ale** 9

Lighter

- **James Boag Premium Light** 7.5
- **Little Creatures Rogers** 8.5
- **Peroni Leggera** 8
- **Matso's Ginger Beer** 9.5

Cider

- **Custard & Co Apple and Ginger** 12
- **Kirin Fuji Apple** 12
- **Mountain Goat Two Step** 9.5
- **The Hills Cider Co Pear** 9.5

Stronger

- **A growing selection of spirits are also available**

Take Away

Prices Shown are after 10% Discount
for Take Away for orders over \$30

Starters

Tom Yum Goong* \$14.85

Famous Thai hot and sour soup with king prawns, mushrooms flavoured with chilli, lemon grass, galangal and torn kaffir lime leaves

Tom Kha Gai * \$13.95

A milder soup with coconut milk and lush galangal flavours chicken, oyster mushrooms flavoured with chili, lemon grass and torn kaffir lime leaves

Spring Rolls \$14.85

Tasty house made spring rolls packed with flavour. Glass noodles fresh vegetables with chicken.

Thai Fishcake \$14.85(N)

Traditional Thai style fish cakes with chili, garlic, shallots, lemongrass, kaffir lime, snake bean and crispy basil leaves. Accompanied by a spicy sweet chili sauce garnished with peanut.(5pc)

Half Moon \$15.75 (N)

Crispy thai pancake with king prawns, flavoured coconut, preserved turnip, bean sprouts and peanut, finished with a tangy cucumber relish.

Fleeing Fish* \$15.75(N)

Crispy fish of the day with fresh mango, lemon grass, kaffir lime, ginger, lime zest and cashew nuts tossed with complex homemade sweet and tangy chilli dressing.

Pretty Duck* \$15.75 (N)

Char-grilled marinated duck with fresh green mango, shallot, cashew nut and homemade full-flavoured pineapple sweet chilli dressing.

Pretending Tiger* \$15.75

Very fresh hot and sour spicy Thai salad with medium char-grilled Scotch fillet, lemongrass, kaffir lime leave, shallot, mango, coriander, chillies and mint.

***Vegetarian Options available**

Mains

Stir Fry Green Peppercorn

Beef \$22.95

Char-grilled Chicken \$22.95

Pork \$22.95

Char-grilled Duck \$31.05

Spicy aromatic stir fried dish with green peppercorn, lemongrass, kaffir lime leaf, galangal, wild ginger, holy basil leaf and vegetables.

Ginger Stir fry

Beef \$22.95

King Prawns \$31.05

Char-grilled Duck \$31.05

Aromatic stir-fried dish with fresh ginger, garlic, onion, spring onion and capsicum pepper.

Cashew Nut Stir fry \$22.95 (N)

A sensual stir-fried crispy chicken with cashew nuts, roasted chilli, spring onion and capsicum pepper.

Green Curry

Char-grilled Chicken \$22.95

Beef \$22.95

King Prawns \$31.05

Char-grilled Duck \$31.05

Everyone's favourite green curry with vegetables, thai aubergine, bamboo shoot and fresh sweet basil leaves.

Jungle Curry*

Chicken \$23.85

Beef \$23.85

King Prawns \$29.25

Earthy, hot and spicy this Thai curry contains no coconut milk but is rich and packs a punch. Siam ginger 'Krachai', green peppercorn, thai apple eggplant and baby corn.

Spicy stirfry with Thai apple eggplant – Beef or Pork * \$26.55

Spicy beef or pork, it's aromatic and robust flavours deliver a strong taste of Thailand. Thai chili, thai eggplant and thai basil all fresh from the restaurant gardens.

Red Curry

Char-grilled Chicken \$22.95

Beef \$22.95

King Prawns \$29.25

Char-grilled Duck \$31.05

A twist on the green, Red curry with vegetable, thai aubergine, bamboo shoot and fresh sweet basil leaves.

Sumptuous & Creamy Red Curry – Choo Chee

King Prawns \$29.25

Char-grilled Duck \$31.05

Crispy Fish of the Day \$31.05

Char-grilled Exmouth Jumbo King Prawns and King Scallops \$38.25

A sumptuous full -flavoured creamy red curry finished with fresh kaffir lime.

Nectarous Duck Curry \$31.05

Char-grilled marinated duck curry with cherry tomatoes, pineapple, lychee, grapes and fresh basil.

Itsara Mingion Curry \$32.85 (N)

Succulent char-grilled marinated scotch fillet in a velvet creamy curry with potato and cherry tomatoes.

Spicy Barramundi with candied Egg \$32.4

Thai style spicy Barramundi stir-fried with a fresh herb puree, red chili and kaffir lime peel paste with candied egg yolk. It's vibrant and spicy.

Three Kings from the Sea \$38.25

Seared skin barramundi, jumbo king prawns and king scallops with lush caramel flavors accented by chilli, garlic, tamarind, kaffir lime leaf and sweet basil.

Itsara Island \$33.75 (N)

Bite sized pieces of barramundi drizzled with caramelised tamarind lime and fish sauce on a bed of crispy thai herbs.

Mermaid Delight \$31.05 (N)

Stir-fry crispy fish of the day with a unique full-flavoured chilli jam, cashew nuts, spring onion and capsicum pepper.

Stir Fry King Prawns and Kings Scallops with Asparagus \$31.05

Stir-fried rice wine infused king prawns and king scallops with fresh asparagus spears, garlic and oyster sauce.

Stir Fry Tom Yum \$35.5

Aromatic stir-fried Tom Yum flavours with king prawns, scallops and fish of the day, accented with lemongrass, lime leaves, galangal and chillies.

Pad Thai \$21.15 (N)

A famous Thai stir-fried noodle dish with king prawns, bean sprouts, preserved turnip, in a tamarind dressing. Served with peanut and ground roasted chilli.

Stir fry vegetable \$15.75

A flame stir-fry of crisp broccolini, asparagus and sugar snap pea.

Steamed Jasmine Rice – Kao Praow \$3.15