

STARTER

ENTREE TASTING PLATE

\$22 each person (min 2 people)

Can't decide? Leave it to Chef Itsara

Try a mix of 4 of our delicious entrées which include seasonal off menu items

Lovers Pillow – La Tiang (n) \$21.5

A royal dish from RAMAII reign. 4 eggnet parcels of spiced prawn & pork caramelised with thai spices peanut fresh chilli & coriander sweet vinegar dressing

Call from the Past – Miang Boran (n) \$22.5

Prawn, roasted desiccated coconut, peanut & thai spices finished with a caramelized palm sugar coconut dressing on a betel leaf. (4 leaves)

Half Moon – Kanom Beung Yuan (n) \$21

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

Fleeing Fish* – Pla Long Tang (n) \$20.5

Baramundi, lemongrass, makrut° lime, ginger lime zest cashew nuts tossed with sweet & tangy chilli dressing

Pretending Tiger* – Spicy Thai Beef Salad \$20.5

Fresh hot & sour with medium char-grilled Angus beef fillet, lemongrass, makrut° lime leaf, shallot, coriander, chilli and mint

TomYum Goong* \$19

Hot & sour soup, king prawns, oyster mushrooms with chilli, lemon grass, galangal & makrut° lime

* Vegetarian options available

(n) Contains Nuts

MAIN

Stir Fry Green Peppercorn* Chicken \$29

Spicy aromatic stirfry with char-grilled maryland chicken, green peppercorn, lemongrass, kaffir lime, galangal, wild ginger, basil and vegetables

Spicy stir-fry with Thai eggplant Pork* \$31

It's aromatic, robust flavours bring a strong taste of Thailand. local pork, thai chilli, thai eggplant & thai basil all from the restaurant farm gardens

Green Curry* - Chicken \$29

Green curry with char-grilled maryland chicken, our own grown traditional thai vegetables, thai eggplant and fresh sweet basil

Choo Chee Red Curry* Char-grilled Duck \$36

A sumptuous full-flavoured creamy red curry finished with fresh makrut° lime leaf

Nectarous Duck Curry \$36

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

Itsara Mignon Curry (n) \$39

Succulent chargrilled marinated scotch fillet, velvet creamy curry with peanut, potato & cherry tomatoes

Three Kings of the Sea \$43

Char-grilled barramundi, jumbo king prawns and scallops with lush caramel flavors accented by chilli, garlic, tamarind, makrut° lime leaf and sweet basil

Itsara Island (n) \$37.5

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

Mermaid Delight* (n) \$36

Stir-fry crispy barramundi with a unique full-flavoured chilli jam cashew nuts, spring onion & capsicum pepper

Stir Fry King Prawns with Asparagus \$36

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

Choo Chee Red Curry* \$36

Barramundi or King Prawn
A sumptuous full-flavoured creamy red curry finished with fresh makrut°

Itsara Pad Thai (n) \$35

Jumbo tiger prawns stir-fried rice noodle, sweet turnip, peanut, tamarind, tofu, fresh garlic chive & bean sprout

SIDE

Som Tum (Papaya Salad) (n) \$19

traditional spicy green papaya salad with peanut & ground dry shrimp

Stir fry Vegetables \$22

high flame stir-fry of crisp seasonal green vegetables

Steamed Jasmine Rice* serve \$4.5

* unlimited after all guests order one serve each

LET US IMPRESS YOU

\$65pp (min 2 people)

Enjoy a delicious shared tasting plate of 4 entrée and a selection of mains chosen by Chef Itsara for you.

Ask about your favourites.
includes off menu dishes

All of our entrée and mains on this menu are gluten free



DESSERT

Our delicious desserts are made in-house using fresh fruits and locally sourced ingredients

Deconstructed house pavlova \$16.5
With soft mascarpone and seasonal fruits

Thai Tea crepe layer cake \$16.5
With a cashew and rice-pop praline and house made Thai tea ice cream

Ivory Mango \$16.5
A fan of fresh mango with white sticky rice and a scoop of our house made coconut jack fruit ice-cream. *Itsaras' mum special recipe*

Ginger & makrut lime° infused crème brûlée \$16.5

Itsara Ice Creams \$9.5
*Two Scoops of our delicious Ice cream
All made in house, all natural and all delicious*

Choose one flavour or mix two:

- **Thai Tea**
Full flavour and spices with a hint of sweetness
- **Jasmine Green Tea**
Traditional style fresh fragrant and silky
- **Coconut and Jack Fruit**
Dairy free with pieces of coconut flesh & Jackfruit
- **Madagascan Bourbon Vanilla bean**
Vanilla straight from the pod

BEVERAGE

Organic Leaf Teas \$5
English Breakfast / Earl Grey / Chamomile /
Jasmine / Ginger and Lemongrass /
Japanese Sencha (*Green*) / Peppermint

Jasmine Dragon Pearl (*Robust Jasmine*) \$5.5

COFFEE

We are serving locally roasted  **& BANNISTER DOWNS milk**

Cappuccino / Latte / Flat White / Espresso /
Short macchiato \$4.5

Long macchiato / Double Espresso / \$5
Hot Chocolate / Long Black / Mocha

Affogato \$6

WATER

\$7
Mt Ossa Sparkling water 750ml (Tasmania)
Mt Ossa Stillwater 750ml (Tasmania)

SOFT DRINK

Coke / Coke Zero / Lemonade / Fanta Orange
Club Lemon \$4.5
Coconut water \$5
Lemon Lime Bitters \$5.5
Fresh Lime Soda \$5.5

Lemon Lime Passion fruit \$6.5
Thai Blue Butterfly lime soda \$6.5
Lychee Soda \$6.5
Thai Iced Tea (*sweet with milk*) \$6.5

JUICE

Apple / Orange / Pineapple \$5



*"Growing our own fresh vegetables &
hand-making sauces & pastes,
is how we plate up the best of Thailand"*

*Please be aware while we make every effort we are unable to guarantee any
dish is completely free of residual nut oil or shellfish traces*

BYO Wine Tuesday Only | Corkage \$10 bottle

All prices include GST and are subject to change without notice
Credit / Debit card processing fees apply

Split billing only where the bill is split evenly, no itemised payments