# THE START

#### Half Moon(n)\$16.5

crispy Thai pancake king prawns, coconut, preserved turnip, bean sprouts, peanut finished with tangy cucumber relish

#### Fleeing Fish \$28\*

barramundi, lemongrass, kaffir lime, ginger lime zest cashew nuts tossed with sweet & tangy chili

## Pretending Tiger \$28\*

fresh, hot  $\theta$  sour spicy Thai salad with char-grilled Scotch fillet, lemongrass, kaffir lime leaves, shallot, mango, coriander chili and mint

#### Fish Cakes (n) \$14.5

traditional style fishcake with chili, garlic, shallot, lemongrass, kaffir lime, snake bean and crispy basil leaves (5pc)

#### Sping Rolls(g) \$14.5

tasty house made spring rolls packed with flavour. Glass noodles fresh vegetables with chicken (4pc)

## Tom Yum Goong

## King prawn \$16 | Chicken \$14.5

famous Thai hot and sour soup with king prawns, oyster mushrooms flavoured with chili, lemon grass, galangal and torn kaffir lime leaves

# THE WOK

## Spicystir-fry with thai eggplant

Pork \$26 | King Prawns \$32.5

spicy, aromatic  $\vartheta$  robust flavours the taste of thailand. chili, thai eggplant, thai basil all from our garden

## Peppercorn Stir Fry

Duck \$32 | King Prawns \$32 | Chicken \$25.5 spicy aromatic, green peppercorn, lemongrass, kaffir lime, galangal, wild ginger, holy basil δ vegetables

## Cashew Nut Chicken Stirfry(n) \$25.5

A sensual stir-fried crispy chicken with cashew nut, roasted chili, spring onion  $\boldsymbol{\vartheta}$  capsicum peppers

## Ginger Stir-fry

Char-grilled Duck \$32 | Chicken \$25.5 an aromatic dish with fresh young ginger, garlic, onion, shitake mushroom, spring onion and capsicum pepper

#### Pad Thai (n)

King Prawn \$25.5 | Vegan & Vegetarian \$23 stir-fried noodle, bean sprout, preserved turnip & tamarind. Served with peanut and roasted chili

# THE PAN

## Green Curry

King Prawn \$32 | Chicken \$25.5

everyone's favourite green curry with vegetable, thai eggplant, bamboo shoot & fresh sweet basil.

## Red Curry

King Prawn \$32 | Chicken \$25.5

a twist on the green, red curry with vegetable, thai aubergine, bamboo shoot & fresh sweet basil

## Jungle Curry

King Prawn \$32 | Chicken \$25.5

earthy, hot & spicy, packs a punch. Siam ginger, green peppercorn, thai apple eggplant & baby corn

#### Itsara Mignon (n) \$33

succulent char-grilled marinated angus fillet in a velvet creamy curry with potato and cherry tomatoes

## Nectarous Duck Curry \$32

char-grilled marinated duck curry with cherry tomatoes, pineapple, lychee, grape and house grown fresh basil

# THE SEA

## King Prawn Asparagus \$32

something milder: stir fried rice-wine infused local king prawns with fresh asparagus spears, garlic and oyster sauce

#### Itsara Island (n) \$32

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

#### Choo Chee

King Prawn \$32 | Barramundi \$32

a sumptuous bold creamy red curry finished with kaffir lime leaf

#### Seared Barramundi\$32

pan seared barramundi with lush flavours of chili, garlic, tamarind carmelised  $\vartheta$  garnished with a kaffir lime  $\vartheta$  sweet basil

## Peppercorn Stir Fry King Prawns \$32

spicy aromatic, green peppercorn, lemongrass, kaffir lime, galangal, wild ginger, holy basil  $\,\vartheta\,$  vegetables

# MINIMUM \$30 for DELIVERY

<sup>\*</sup> larger size serve

## THE VEGE

## Thai Eggplant \$24

spicy, aromatic & robust flavours the taste of thailand. tofu, chili, thai eggplant, thai basil all from our garden

## Green Curry \$23

everyone's favourite green curry with vegetables, thai eggplant, bamboo shoot, tofu, oyster mushroom & fresh sweet basil

## Peppercorn Stir-fry \$23

spicy aromatic, green peppercorn, lemongrass, kaffir lime, galangal, wild ginger, holy basil, vegetables  $\boldsymbol{\vartheta}$  tofu

## Ginger Stir-fry \$23

an aromatic dish with fresh young ginger, garlic, onion, tofu, shitake mushroom, spring onion & capsicum pepper.

## Jungle Curry \$24

earthy, hot  $\vartheta$  spicy, packs a punch. siam ginger, green peppercorn, tofu, thai apple eggplant  $\vartheta$  baby corn.

## Cashew NutStir-fry \$23

a sensual crispy tofu dish with cashew nut, roasted chili, spring onion  $\boldsymbol{\vartheta}$  capsicum peppers

#### PadThai \$23

stir-fried noodle, tofu, bean sprout, preserved turnip  $\vartheta$  tamarind. Served with peanut  $\vartheta$  roasted chili

"Nothing artificial ever Just our own fresh produce"

# THE SIDE

## GreenVegetables \$18

high flame stir-fry of crisp young broccoli, asparagus and sugar snap pea

## Papaya Salad \$18

spicy green papaya salad with peanut  $\vartheta$  dry ground shrimp

#### ChickenFriedRice\$20

chicken stir-fried with jasmine rice, egg, spring onion  $\boldsymbol{\vartheta}$  tomato

100% Thai Jasmine Rice \$4.2

# **DRINKS**

#### Cans 375ml \$4.5

Coke | Coke no Sugar | Lemonade Fanta (Orange) | Solo

#### Australian mineral water \$6

Capi Sparkling 750ml Capi Still 750ml





All prices include GST and are subject to change without notice

# Take-Out & Delivery.

"We're Growing our own fresh vegetables & hand making sauces & pastes, that's how we plate up the best of Thailand"



25 STIRLING HIGHWAY
NEDLANDS | ITSARA.COM.AU

08 6389 2441

TAKE-OUT & DELIVERY
6 NIGHTS | Closed MONDAY
Order from 5pm