

STARTERS

Entrée Tasting Plate

\$21 pp (min 2 person)

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)** \$20
A royal dish from RAMAII reign. 4 eggnet parcels of spiced prawn & pork caramelised with thai spices peanut fresh chili & coriander sweet vinegar dressing
- Call from the Past – Miang Boran (n)** \$22.5
Prawn, pomelo, roasted desiccated coconut, peanut & thai spices finished with a caramelized palm sugar coconut dressing on a betel leaf. (4 leaves)
- Chive Dumplings (v)** \$15
Plump housemade pan fried asian chive dumplings with chili & soy
- Half Moon - Kanom Beung Yuan (n)** \$18
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)** \$18
Baramundi, lemongrass, kaffir lime, ginger lime zest cashew nuts tossed with sweet & tangy chili dressing
- Pretty Duck* - Ped Chom Yong (n)** \$18
Char-grilled marinated duck fresh green mango, shallot, cashew nut & a bold pineapple sweet chili dressing
- Pretending Tiger* - Spicy Thai Beef Salad** \$18
Fresh hot & sour with medium char-grilled Scotch fillet, lemongrass, kaffir lime leave, shallot, mango, coriander chili and mint 🍃
- Tom Yum Goong *** \$17
Hot & sour soup, king prawns, oyster mushrooms with chili, lemon grass, galangal & kaffir lime 🍃🍃

MAIN

- Stir Fry Green Peppercorn *** \$26.5
Char-grilled Chicken
Spicy aromatic stir fried dish with green peppercorn lemongrass, kaffir lime leaf, galangal, wild ginger holy basil leaf and vegetables 🍃
- Spicy stir-fry with Thai apple eggplant *** \$29.5
Pork
It's aromatic, robust and flavours deliver a strong taste of Thailand. Thai chili, thai eggplant and thai basil all fresh from the restaurant gardens 🍃🍃
- Green Curry* - Gaeng Keaw Wan Gai** \$26.5
Char-grilled Chicken
Everyone's favourite green curry with vegetables, thai aubergine, bamboo shoot and fresh sweet basil leaf 🍃
- Sumptuous & Creamy Red Curry*** \$35.5
Char-grilled Duck
A sumptuous full-flavoured creamy red curry finished with fresh kaffir lime
- Nectarous Duck Curry** \$35.5
Char-grilled marinated duck curry with cherry tomatoes, pineapple lychee, grapes and fresh basil
- Itsara Mignon Curry (n)** \$36.5
Succulent char-grilled marinated scotch fillet in a velvet creamy curry with potato & cherry tomatoes
- Three Kings from the Sea** \$42
Char-grilled barramundi, jumbo king prawns and scallops with lush caramel flavors accented by chili, garlic, tamarind, kaffir 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 fish of the day with a unique full-flavoured chili jam cashew nuts, spring onion & capsicum pepper
- Stir Fry Tom Yum / Pad Ped Tom Yum** \$36.5
Aromatic stir fried Tom Yum flavours with king prawn, scallops and fish of the day, accented with lemon grass, lime leaves galangal & chilies 🍃
- Stir Fry King Prawns with Asparagus** \$35.5
Stir-fried rice wine infused Exmouth king prawns with fresh asparagus spears, garlic and oyster sauce
- Stir fry Vegetables** \$20
A flame stir-fry of crisp broccolini, asparagus and sugar snap pea
- Steamed Jasmine Rice / Kao Praow** \$3.5/serve

LET US IMPRESS YOU

Sunday → Tuesday \$57pp

Wednesday → Saturday \$60pp

Enjoy a range of beautifully balanced shared mixed entrée and mains selected by Chef Itsara for you.

We can add your favourites to the menu. Includes special off menu items

Minimum 3 persons - available every day

* Vegetarian options available

(n) Contains Nuts

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



DESSERT

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

Deconstructed house pavlova \$15
With soft mascarpone and seasonal fruits

Thai Tea crepe layer cake \$15
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 and kaffir lime infused crème brûlée \$14

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
- *Madagascar Bourbon Vanilla bean*
Vanilla straight from the pod

BEVERAGE

Organic Leaf Teas \$4.5
English Breakfast / Earl Grey / Chamomile / Jasmine / Ginger and Lemongrass / Japanese Sencha (*Green*) / Peppermint
Jasmine Dragon Pearl (*Robust Jasmine*) \$5.5

Coffee

We are proudly serving local freshly roasted coffee by 5 SENSES and BANNISTER DOWNS milk from Northcliffe

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

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

Affogato \$5.5

Water \$6.5
Mineral water *Sparkling* 750ml
Mineral water *Still* 750ml

Soft

Coke / Coke Zero / Lemonade / Fanta Orange
Club Lemon \$4
Lemon Lime Bitters \$5.5
Thai Iced Tea (*sweet with milk*) \$6

Juice

Apple / Orange / Pineapple \$4



“ONLY GREAT LOCAL FRESH PRODUCE - NO ADDITIVES NEEDED”

Corkage \$10 bottle

Cellar Nights Only Sunday to Tuesday, with a meal