

ENTREE

1 Prawn Crackers	5.00
Served with peanut sauce	
2 Roti Bread	5.00
Thai style bread served with peanut sauce	
3 Spring Rolls (6 pcs.)	7.50
Thai house-made spring rolls with minced pork, garlic, coriander, sesame oil, egg vermicelli noodles & pepper served with sweet chilli sauce	
4 Spring Rolls Puk - Vegetarian (6 pcs)	7.50
Thai house-made spring rolls filled w. carrot, vermicelli noodles, shitake mushrooms, cabbage & coriander served with sweet chilli sauce	
5 Curry Puffs (4 pcs.)	7.50
Puff pastry filled with minced chicken, potatoes, onions & spices, served with sweet chilli sauce	
6 Curry Puffs Puk - Vegetarian (4 pcs)	7.50
Thai style curry puff filled with corn, peas, carrot, potato and onion	
7 Chicken Satay (4 pcs.)	7.50
Popular Thai dish of marinated chicken tenderloins grilled on skewers with coconut milk & spices, served with house-made peanut sauce	
8 Tod Mun Pla (Thai fish cake) (4 pcs)	8.50
Thai style fish cake served with sweet chilli sauce	
9 Goong Tod (4 pcs.)	8.50
Battered deep-fried prawns served with sweet chilli sauce	
10 Goong Hom Pha (4 pcs.)	8.50
Marinated prawns with coriander, garlic, sesame oil and sesame seeds wrapped in pastry, served with sweet chilli sauce	
11 Mixed Entrée (2 of each)	13.50
Spring Rolls, Curry Puffs, Fish Cake and Goong Hom Pha	
12 Kha Nom Jeep (4 pcs.)	8.50
Steamed marinated minced chicken, pork and prawn with egg, corn flour, garlic, pepper & coriander wrapped in wonton pastry, served with sweet & sour dark soy sauce	

SOUP

All Soups are topped with coriander and spring onions

Prices for Menu items 20 - 21 are:

- Chicken	8.50
- Prawns	9.50
- Vegetarian with Tofu	8.00

20 Tom Yum Soup
The most famous spicy hot & sour soup with tomato, young corn & mushroom

21 Tom Kha Soup
Another famous Thai style coconut soup with coconut milk, young corn & mushroom

22 Tom Jurd Soup 8.50

Thai style soup with minced pork, garlic, vegetables and vermicelli noodles
- Vegetarian with Tofu

8.00

23 Wonton Soup 8.50

Clear soup with minced pork wrapped in wonton pastry, carrot, corn, garlic & onion

SALAD

Prep.w.coriander, spring onions, red onions & side salad

30 Thai Salad - Vegetarian 11.00

Selected fresh vegetables with egg & tofu topped with house-made peanut sauce

31 Naem Zod 14.00

Spicy minced pork cooked in salad-dressing, fresh ginger, chilli & roasted peanuts

32 Larb Gai 14.00

Spicy minced chicken cooked in salad-dressing, chilli and ground rice

33 Nuer Num Tok 14.00

Grilled beef with salad dressing, chilli and ground rice

34 Yam Neur 14.00

Rump beef, sliced & cooked in salad-dressing, tomato, cucumber, lemongrass & fresh chilli

35 Goong Manow 16.00

Grilled marinated prawns dressed with salad dressing, fresh chilli and garlic

36 Yam Talay 15.00

Combination seafood cooked with salad-dressing, tomato, cucumber, lemongrass, fresh chilli, and kaffir lime leaves

37 Squid Salad 15.00

Squid cooked in sweet chilli paste, lemon, carrot, cabbage, cashew nut and pickled ground chilli

THAI CURRIES

Prices for Menu items 40 - 45 are:

- Chicken or Beef	17.50
- Prawns or Fish (Rockling fillets)	20.00
- Vegetarian with Tofu	16.00

40 Green curry
Traditional green curry cooked in coconut milk with carrot, peas, capsicum, bamboo-shoots, basil and green beans

41 Yellow Curry
Yellow curry cooked in coconut milk with onion, carrot and potato

42 Red Curry
Traditional red curry cooked in coconut milk with carrot, pea, capsicum, bamboo-shoots, basil and green beans

43 Pineapple Curry
Red curry cooked in coconut milk with carrot, onions, pineapple, kaffir lime leaves, basil and capsicum

44 Panang Curry
A mild red curry cooked in coconut milk topped with capsicum, basil & kaffir lime leaves

45 Masaman Curry
Thai sweet & sour curry cooked in coconut milk with onion and potato, topped with roasted peanuts

46 Masaman Lamb Curry 21.00
Diced Lamb cooked with sweet & sour curry in coconut milk with onion & potato, topped with shredded carrot, cashew nuts & fried shallots

47 Red Curry Duck 21.00
Roasted Duck breast fillets cooked in red curry with coconut milk, carrot, onion, lychee, tomato, capsicum, basil & kaffir lime leaves

STIR FRIED

Prices for Menu items 50 - 57 are:

- Chicken or Beef	16.00
- Prawns	19.00
- Vegetarian with Tofu	15.00

50 Pad Prieu Waan
Stir fried sweet & sour sauce with carrot, tomato, cucumber, pineapple, onion, capsicum, snow peas, spring onion & garlic

51 Pad Bai Graprow
Stir fried green beans, carrot, onion, garlic, capsicum, fresh chilli, zucchini & sweet basil

52 Pad Khing
Stir fried carrot, mushroom, corn, capsicum, cauliflower, onion, snow peas, zucchini, spring onion, garlic & ginger

53 Pad Cashew Nut
Stir fried carrot, capsicum, cashew nuts, onion, spring onion & roasted dry chilli

54 Pad Puk
Stir fried vegetables, onions, spring onion & garlic

55 Pad Nammun Hoy
Stir fried broccoli, onion & garlic with oyster sauce topped with roasted sesame seed

56 Pad Lemongrass
Stir fried corn, capsicum, carrot, zucchini, lemongrass, snow peas, cauliflower, onions, spring onion & garlic

57 Pad Satay
Stir fried carrot, pineapple, onion, snow peas, capsicum, zucchini, spring onion, cauliflower & corn, served with house-made peanut sauce

STIR FRIED*continued*

58 Pad Gratiem Prig Thai	
Stir fried with garlic and white pepper on a bed of lettuce, topped with shredded carrot, coriander and spring onion	
- Chicken or Beef	16.00
- Prawns or Calamari	19.00
59 Honey Chicken	17.00
Fried chicken in batter served with mango-honey sauce, topped with shredded carrot and roasted sesame seeds	
60 Pad Ga-Ri Talay	19.00
Stir fried mixed seafood with onion, carrot, capsicum, snow peas, zucchini, corn & basil in mild yellow curry	
61 Pad Ped Talay	19.00
Stir fried mixed seafood with carrot, snow-peas, capsicum, mushroom, young corn, onions, green beans, bamboo shoots, zucchini and basil in red curry	

CHAR GRILLED

66 Gai Yang (BBQ Chicken)	17.00
Grilled chicken thigh fillet marinated in honey, garlic, lemongrass, chilli & pepper, served with side salad & sweet chilli sauce	

FISH (Rockling Fillet)

All fish dishes are available as steamed or deep-fried in light batter

70 Pla Chu Chee	19.00
Fish cutlets cooked with carrot, onion, capsicum and basil in red curry sauce	
71 Pla Lard Khing	19.00
Fish cutlets cooked with corn, carrot, mushroom, capsicum, snow peas, zucchini, cauliflower onion, spring onion & ginger	
72 Pla Sam Rod	19.00
Fish cutlets cooked with capsicum, snow peas, carrots, onion, spring onion & tomato in tomato sauce	
73 Pla Lard Prig Pow	19.00
Fish cutlets cooked with onion, cauliflower, carrot, snow peas, capsicum, basil, zucchini & young corn in chilli paste with soy-bean oil	

If you are intolerant to any ingredients, i.e. Gluten, Peanuts, Seafood etc., please advise our friendly staff when placing your order

Prices are subject to change without notice

Issue Date: November 2020

NOODLES & RICE

80 Pad Thai	
Stir fried rice noodles with egg, bean-shoots, spring onion & crushed peanuts	
- Chicken or Beef	15.00
- Prawns	18.00
- Vegetarian with Tofu	14.50
81 Pad Se-Ew	
Stir fried rice noodles with egg, carrot, onion, broccoli, capsicum & spring onion	
- Chicken or Beef	15.00
- Prawns	18.00
- Vegetarian with Tofu	14.50
82 Fried Rice	
Thai style fried rice with egg, tomato, onion and spring onion	
- Chicken or Beef	15.50
- Prawns	18.00
- Eggs - as above but with extra egg added	15.00
- Vegetarian with Tofu	15.00
83 Fried Rice with Chilli	
Fried rice with egg, carrot, onion, basil, fresh chilli, garlic and capsicum	
- Chicken or Beef	15.50
- Prawns	18.00
- Vegetarian with Tofu	15.00
84 Fried Rice with Pineapple	
Thai style fried rice with egg, carrot, onion, capsicum, pineapple, spring onion and cashew nuts	
- Chicken or Beef	16.00
- Prawns & Calamari	18.50
- Vegetarian with Tofu	15.50
85 Steamed Jasmine Rice	3.50
86 Coconut Rice	4.50

Please Note:

Vegetables are seasonal and may be substituted

DRINKS

200 Coconut Juice	3.00
203 Schweppes Lemon. Lime & Bitter	3.00
204 Schweppes Lemon & Lime	3.00
205 Schweppes Natural Mineral Water	3.00
206 Schweppes Soda Water	3.00
207 Soft Drinks (cans):	2.50
Coca-Cola, Diet Coke, No Sugar Coke	
Schweppes Lemonade or Solo	

**THAI RESTAURANT**

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Take Away Menu

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BYO

**Open for dinner 7 nights
from 5:00pm till 10:00pm
(Kitchen closes 9:00 pm)**

Home delivery from Tuesday to Sunday

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to a maximum of 8 km**