

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 (6pcs)	7.50
Thai house-made spring rolls with minced pork, minced chicken, garlic, coriander, pepper, egg, sesame oil and vermicelli noodles served with sweet chilli sauce	
4. Spring Rolls Puk - Vegetarian (6pcs)	7.50
Thai house-made spring rolls filled with carrot, vermicelli noodles, shiitake mushrooms, cabbage & celery served with sweet chilli sauce	
5. Curry Puffs (4pcs)	7.50
Puff pastry filled with minced chicken, potato, onion and spices served with sweet chilli sauce	
6. Curry Puffs Puk - Vegetarian (4pcs)	7.50
Thai style curry puff filled with corn, peas, carrot, potato & onion	
7. Chicken Satay (4pcs)	8.00
Popular Thai dish of marinated chicken tenderloins grilled on skewers with coconut milk and spices served with house-made peanut sauce	
8. Tod Mun Pla (4pcs)	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 chili sauce	
10. Goong Hom Pha (4pcs)	8.50
Marinated prawns with coriander, garlic, sesame oil and sesame seeds wrapped in pastry served with sweet chili sauce	
11. 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 chilli sauce	
12. Mixed Entree (2 of each)	13.50
Spring rolls, curry puffs, fish cake and goong hom pha	

SOUP

(All soups are topped with coriander and spring onion)

Prices for Menu items 20-21 are:

- Chicken	8.50
- Prawn	9.50
- Vegetarian with tofu	8.00

20. Tom Yum Soup

The most famous spicy sweet and sour soup with tomato, young corn and mushroom

21. Tom Kha Soup

Another famous Thai style coconut soup with coconut milk, young corn and 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 in wonton pastry, carrot, young corn, garlic and onion

SALAD

(Prep. W. coriander, spring onion, red onion & side salad)

30. Thai Salad – Vegetarian 11.00

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

31. Naem Zod 14.00

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

32. Larb Gai 14.00

Spicy minced chicken cooked in salad dressing, chilli & ground rice

33. Nuer Num Tok 14.00

Grilled beef with salad dressing, chilli & ground rice

34. Yam Nuer 14.00

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

35. Goong Manow 16.00

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

36. Yam Talay 16.00

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

37. Squid Salad 16.00

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

THAI CURRIES

Prices for Menu items 40-45 are:

- Chicken or Beef	18.50
- Prawn or Fish (Rockling fillet)	21.00
- Vegetarian with tofu	17.00

40. Green Curry

Traditional green curry cooked in coconut milk with carrot, peas, capsicum, bamboo shoots, basil & green beans

41. Yellow Curry

Yellow curry cooked in coconut milk with onion, carrot & potato

42. Red Curry

Traditional red curry cooked in coconut milk with carrot, peas, capsicum, bamboo shoots, basil & green beans

43. Pineapple Curry

Red curry cooked in coconut milk with carrot, onion, pineapple, kaffir lime leaves, basil & capsicum

44. Panang Curry

Mild red curry cooked in coconut milk topped with capsicum, basil & kaffir lime leaves

45. Massaman Curry

Thai sweet and sour curry cooked in coconut milk with onion and potato, topped with roasted peanut

46. Massaman Lamb Curry 23.00

Diced Lamb cooked with sweet and sour curry in coconut milk with onion and potato, topped with shredded carrot, cashew nut & fried shallots

47. Red Duck Curry 23.00

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	16.50
- Prawn	19.50
- Vegetarian with tofu	16.00

50. Pad Prew Waan

Stir-fried sweet and sour sauce with carrot, tomato, cucumber, pineapple, onion, capsicum, snow peas, spring onion & garlic

51. Pad Graprow

Stir-fried green beans, carrot, onion, garlic, capsicum, chilli, zucchini & sweet basil

52. Pad Khing

Stir-fried carrot, mushroom, young corn, capsicum, cauliflower, onion, snow peas, zucchini, spring onion, garlic & ginger

53. Pad Cashew Nut

Stir-fried carrot, capsicum, cashew nuts, onion, spring onion, zucchini & roasted dry chilli

54. Pad Puk

Stir-fried combination vegetables, onion, spring onion & garlic

55. Pad Nummun Hoy

Stir-fried broccoli, onion & garlic with oyster sauce, topped with roasted sesame seeds

56. Pad Lemongrass

Stir-fried young corn, capsicum, carrot, zucchini, lemongrass, snow peas, cauliflower, onion, 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

58. Pad Gratiam Prig Thai

Stir-fried with garlic and white pepper on a bed of lettuce, topped with shredded carrot, coriander & spring onion

- Chicken or Beef 16.50
- Calamari 19.50
- Prawn 19.50

59. Honey Chicken 18.00

Fried chicken in batter served with mango-honey sauce, topped with shredded carrot & roasted sesame seeds

60. Pad Ga-Ri Talay 20.00

Stir-fried mixed seafood with onion, carrot, capsicum, snow peas, zucchini, young corn & spring onion in mild yellow curry

61. Pad Ped Talay 20.00

Stir-fried mixed seafood with carrot, mushroom, capsicum, snow peas, zucchini, young corn, onion, green beans, bamboo shoots, zucchini & basil in red curry

CHAR-GRILLED

66. Gai Yang (BBQ Chicken) 18.00

Grilled chicken thigh fillet marinated in honey, garlic, lemongrass, chilli & pepper, served with side salad and sweet chilli sauce

FISH (ROCKLING FILLET)

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

70. Pla Chu Chee 19.50

Fish cutlets cooked with carrot, onion, capsicum & basil in red curry sauce

71. Pla Lard Khing 19.50

Fish cutlets cooked with young corn, carrot, mushroom, capsicum, snow peas, zucchini, cauliflower, onion, spring onion & ginger

72. Pla Sam Rod 19.50

Fish cutlets cooked with carrot, onion, capsicum, snow peas, spring onion & tomato in tomato sauce

73. Pla Lard Prig Pow 19.50

Fish cutlets cooked with onion, cauliflower, carrot, snow peas, basil, capsicum, zucchini & young corn in chilli paste with soy-bean oil

NOODLES & RICE

Prices for Menu items 80-81 are:

- Chicken or Beef 15.50
- Prawn 18.50
- Vegetarian with tofu 15.00

80. Pad Thai

Stir-fried rice noodles with egg, bean-shoot, spring onion & crushed peanuts

81. Pad Se-ew

Stir-fried rice noodles with egg, carrot, onion, broccoli, capsicum & spring onion

82. Fried Rice

Thai style fried rice with egg, tomato, onion & spring onion

- Chicken or Beef 16.00
- Prawn 18.50
- Eggs 15.50
- (As above but with extra egg added)
- Vegetarian with tofu 15.50

83. Fried Rice with chilli

Fried rice with egg, carrot, onion, basil, fresh chilli, garlic & capsicum

- Chicken or Beef 16.00
- Prawn 18.50
- Vegetarian with tofu 15.50

84. Fried Rice with Pineapple

Thai style fried rice with egg, carrot, onion, capsicum, pineapple, spring onion & cashew nuts

- Chicken or Beef 16.50
- Prawn or Prawn & Calamari 19.00
- Vegetarian with tofu 16.00

85. Steamed Jasmine Rice 3.50

86. Coconut Rice 4.50

Please note: Vegetables are seasonal and may be substituted

TAKEAWAY MENU

LEELAVADEE

THAI

RESTAURANT

Templestowe Village

1/110 James Street, Templestowe, VIC 3106

Open for dinner 7 nights from 5.30pm till 10.00pm
(Kitchen closes at 9.30pm)

For booking and takeaway, please call **8822 3720**

Email us your reservation via

leelavadee@optusnet.com.au

Sorry, due to extreme staff shortages we are unable to do home deliveries until the situation improves

**** Please advise our friendly staff when placing your order if you require gluten free (GF), vegan dish or have any food intolerances/allergies**



Prices are subject to change without notice
Issue Date: July 2022