

## ENTREE

<b>1. Prawn crackers</b>	6.00
Served with peanut sauce	
<b>2. Roti Bread</b>	6.50
Thai style bread served with peanut sauce	
<b>3. Spring Rolls (6pcs)</b>	9.00
Thai house-made spring rolls with minced pork, garlic, coriander, pepper, egg, sesame oil and vermicelli noodles served with sweet chilli sauce	
<b>4. Spring Rolls Puk - Vegetarian (6pcs)</b>	9.00
Thai house-made spring rolls filled with carrot, vermicelli noodles, shiitake mushrooms & cabbage served with sweet chilli sauce	
<b>5. Curry Puffs (4pcs)</b>	9.00
Puff pastry filled with minced chicken, potato, onion and spices served with sweet chilli sauce	
<b>6. Curry Puffs Puk - Vegetarian (4pcs)</b>	9.00
Thai style curry puff filled with corn, peas, carrot, potato & onion	
<b>7. Chicken Satay (4pcs)</b>	10.00
Popular Thai dish of marinated chicken tenderloins grilled on skewers with coconut milk and spices served with house-made peanut sauce	
<b>8. Tod Mun Pla (I) (4pcs)</b>	10.00
Thai style fish cake served with sweet chilli sauce	
<b>9. Goong Tod (I) (4 pcs)</b>	10.00
Battered deep-fried prawns served with sweet chili sauce	
<b>10. Goong Hom Pha (I) (4pcs)</b>	10.00
Marinated prawns with coriander, garlic & sesame oil wrapped in pastry served with sweet chili sauce	
<b>11. Kha Nom Jeep (I) (4 pcs)</b>	12.00
Steamed marinated minced chicken, pork and prawn with egg, corn flour, garlic, pepper & coriander wrapped in wonton pastry, served with house-made sauce	
<b>12. Mixed Entree (I) (2 of each)</b>	15.00
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	11.00
- Prawn (I)	12.00
- Vegetarian with tofu	11.00

## **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** 12.00

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

- Vegetarian with tofu 11.00

## **23. Wonton Soup** 13.50

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** 14.50

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

## **31. Naem Zod** 17.50

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

## **32. Larb Gai** 17.50

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

## **33. Nuer Num Tok** 17.50

Grilled beef with salad dressing, chilli & ground rice

## **34. Yam Nuer** 17.50

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

## **35. Goong Manow (I)** 20.50

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

## **36. Yam Talay (I)** 20.50

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

## **37. Squid Salad (I)** 20.50

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

## THAI CURRIES

Prices for Menu items 40-45 are:

- Chicken or Beef	19.50
- Prawn or Fish (Rockling fillet) (I)	24.00
- Vegetarian with tofu	19.50

## **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** 24.00

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** 24.00

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	18.50
- Prawn (I)	21.50
- Vegetarian with tofu	18.50

## **50. Pad Prew Waan**

Stir-fried sweet and sour sauce with carrot, tomato, pineapple, onion, capsicum, 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, zucchini, spring onion, garlic & ginger

**53. Pad Cashew Nut**

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

**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, cauliflower, onion, spring onion & garlic

**57. Pad Satay**

Stir-fried carrot, pineapple, onion, capsicum, zucchini, spring onion, cauliflower & corn, served with house-made peanut sauce

**58. Pad Gratiam Prig Thai**

Stir-fried with garlic and black pepper on a bed of mixed salad, topped with shredded carrot, coriander & spring onion

- *Chicken or Beef* 18.50
- *Calamari* 21.50
- *Prawn (I)* 21.50

**59. Honey Chicken** 21.00

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

**60. Pad Ga-Ri Talay (I)** 22.00

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

**61. Pad Ped Talay (I)** 22.00

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

**CHAR-GRILLED****66. Gai Yang (BBQ Chicken)** 21.00

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 (I)** 24.00

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

**71. Pla Lard Khing (I)** 23.50

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

**72. Pla Sam Rod (I)** 23.50

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

**73. Pla Lard Prig Pow (I)** 23.50

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

**NOODLES & RICE**

Prices for Menu items 80-81 are:

- *Chicken or Beef* 17.50
- *Prawn (I)* 20.50
- *Vegetarian with tofu* 17.50

**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* 17.50
- *Prawn (I)* 20.50
- *Eggs* 17.50
- (As above but with extra egg added)
- *Vegetarian with tofu* 17.50

**83. Fried Rice with chilli**

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

- *Chicken or Beef* 17.50
- *Prawn (I)* 20.50
- *Vegetarian with tofu* 17.50

**84. Fried Rice with Pineapple**

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

- *Chicken or Beef* 18.50
- *Prawn or Prawn & Calamari (I)* 20.50
- *Vegetarian with tofu* 18.50

**85. Steamed Jasmine Rice** 4.00**86. Coconut Rice** 5.00

Please note: Vegetables are seasonal and may be substituted

**TAKEAWAY MENU****LEELAVADEE****THAI****RESTAURANT****Templestowe Village**

1/110 James Street, Templestowe, VIC 3106

Open Tuesday – Sunday from 5.30pm till 10.00pm  
(Kitchen closes at 9.30pm)

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

Email us your reservation via

[leelavadeethai22@gmail.com](mailto:leelavadeethai22@gmail.com)

[www.leelavadee.biz](http://www.leelavadee.biz)

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

SEAFOOD ORIGIN

A= Australian I= Imported M= Mixed



Prices are subject to change without notice  
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