

ENTREES

Grilled Chicken Satay 18⁹ 
Char-grilled marinated chicken thigh skewers with house made satay peanut sauce.

Thaiger Skewer Rack 26⁹ 
4 large, tender skewers of marinated chicken thigh or pork eye fillet, grilled over open flame and served hanging from our signature rack. Choose Chicken, Pork, or Half & Half.

House Made Spring Rolls 16⁹ 
Aromatic Duck, ginger & hoisin or Ginger Tofu (Vegan)
3 rolls half cut

Pim's Curry Puffs 18⁹
Pimvalee's hand-rolled, flaky pastry puffs filled with seasoned chicken, sweet potato and Thai spices. 4 pcs

House Made Red Curry Wontons 20⁹
Six of our freshly made pork and prawn wontons with a rich red curry sauce, slowly simmered with fresh green beans and capsicum

Goong Nampla 23⁹ 
Raw large grade prawn cutlets marinated in a spicy vibrant mix of fish sauce, lemon, garlic, chili and thai herbs, 8 pcs

Prawn Cakes 18⁹
Thai Prawn Cakes: Golden-fried prawn patties, seasoned with aromatic herbs and spices. Served with sweet spicy mayo dipping sauce 3pcs

Spicy Spinach Dumplings 16⁹ 
In spicy chili sauce (contains peanut)

SIDES

Seasonal Veges 23⁹  
Stir fried fresh crisp seasonal veges in shiitake mushroom sauce

Cauliflower Cashew Fried Rice 24⁹ 
Freshly grated cauliflower wok-tossed with egg and cashew.
A light, delicious low-carb alternative to traditional fried rice

Thaiger Fried Rice 23⁹
Jasmine rice flash-fried to order with egg, fresh pineapple, cashews, and fresh spring onion. Add chicken + \$8

RICE - ROTI - EXTRAS

Jasmine Rice 4	Fresh Thai Chili 2
Brown Jasmine Rice 4.5	With soy or fish sauce
Sticky Rice 4.5	
Blue Coconut Rice 5.5	
Roti 2 pieces 6	
Cashew Nuts 4	

MAINS

Crispy Snapper 47⁹
Whole line-caught fresh snapper, deep fried golden, smothered in a vibrant, zesty Thai dressing with fresh herbs and cashews

Thaiger Pad Thai 32⁹
Pad Thai with our house made tamarind, palm sugar sweet and sour sauce, wrapped in egg net
Prawn only or Prawn & Chicken + \$5

Drunken Noodles 31⁹
Aromatic garlic and chili wok-tossed with wide, tender rice noodles and fresh Thai basil. A bold, savoury flavour with a kick. Pork, Chicken or Tofu. Add Prawns or prawn only + \$5

Pad Khing 34⁹  
Julienned ginger flash-wokked with your protein selection. A clean, fragrant dish balanced with vibrant seasonal vegetables. Chicken, Pork, Beef or Tofu * Add prawn or Prawn only + \$5

Crispy Chicken Cashew Nuts 34⁹
Tender chicken breast pieces, lightly coated and wok-tossed with fresh seasonal vegetables & Cashews.
Finished in a savory-sweet chili jam sauce. Prawns + \$5

Spicy Ginger Fillet Beef 36⁹ 
Slices of premium Angus eye fillet flash-tossed with fresh ginger and chili. Served with Bok Choy, Broccoli, finished with toasted sesame oil

THAIGER SIGNATURES

The Pineapple Curry 38⁹
Prawn cutletss simmered in silken red curry, served in a fresh hollowed out jumbo pineapple. The perfect balance of sweet tropical tang and aromatic spice

Thai Style Baby Back Pork Ribs 36⁹
Extra-meaty American baby back ribs, slow-cooked until very tender. Glazed in our signature Pad Cha sauce: a complex, fiery blend of fresh Thai herbs and aromatic green peppercorns

Sharing Platter for 2 82⁹
A balanced selection of Thai classics and street food favourites. Chicken Pad Thai, Thaiger Fried Rice, Somtum Salad. Tofu & Duck Spring Rolls, Curry Puffs, Prawn Twisters, Served with two authentic Thai dipping sauces

Gai Yang 34⁹ 
Grilled Thai Style Chicken thigh boneless, marinated 2 days, Served with Som tum salad, sticky rice, dipping sauce

Tom Yum Thaiger Prawn Soup 35⁹ 
Creamy hot and sour soup infused with 10 large grade Prawn cutlets, fresh lemongrass, galangal, kaffir lime, and Phoenix oyster mushrooms

Seafood Platter 142⁹
Crispy Whole Snapper with Thai herb sauce, spicy basil squid, salmon yum, papaya salad with soft shell crab, pla goong, bang-bang prawns, prawn twisters, blue coconut rice, 2 x Thai dipping sauces. Ingredients may vary depending on season. Contains peanuts

VEGAN

Tom Yum Tropical Noodles 32⁹ 
Fresh yellow noodles, organic locally made fresh firm tofu, stir fried with creamy coconut tom yum sauce, tofu, fresh pineapple, seasonal veges

Shiitake Phoenix Mushroom 34⁹ 
Stir fry of Mock chicken, seasonal veges, shiitake and phoenix oyster mushrooms in vegan garlic ginger sauce

 I Vegan or can be made vegan Please request when ordering.

 No Gluten Added (NGA). Please request NGA when ordering. Any Allergies please check with your server

CURRIES

Green Chicken Thigh Curry 34⁹ 
Sous Vide chicken thigh in a creamy coconut curry with fresh broccoli, green beans, and capsicum, made fragrant with kaffir lime and green peppercorns

Roasted Aromatic Duck Curry 36⁹ 
Roasted aromatic duck breast with grilled fresh pineapple, veges cherry tomato, lychee

Mussaman Beef Curry 35⁹ 
Slow cooked tender Angus beef curry, potato, tamarind, star anise, cinnamon *

Slow Roasted Lamb Massaman Curry 36⁹ 
Slow-Roasted Lamb MassamanTender, slow-roasted lamb shank in a fragrant curry with creamy Agria potato and notes of tamarind, star anise, and cinnamon.

SALADS

The Laab Boat 34⁹ 
Flavourful minced chicken salad with a zesty chili lime dressing with fresh Thai herbs *

Crying Thaiger 36⁹ 
Tender slices of Angus Beef Eye Fillet tossed with a medley of fresh greens, zesty herbs Thai yum sauce, cucumber, red onion, cherry tomato *

Thaiger Prawn Salad 35⁹
Prawns, green bean, cashews, salad, in coconut yum sauce

Mair Yai Somtum Salad 21⁹ 
Grandma's recipe: zingy, spicy, savoury, SomTum salad , contains peanut

DESSERT

Mango Sticky Rice (Seasonal) 19⁹
Mango, sticky rice, cream, coconut sauce, vanilla bean ice cream, Mango boba. Fresh mangos available late Oct to early Feb

Crispy Banana Balls 18⁹
Deep-Fried crispy banana balls with vanilla bean ice cream, chocolate and caramel sauce, crushed peanuts

Siam Sundae 15⁹
Vanilla Bean Ice-cream, coconut cream, mango lime sauce, chocolate sauce, crushed peanuts, whipped cream.

(BYO Cake - \$2 per person service charge)

BEERS

Singha Beer	11	Asahi Super Dry Lager	12
Tiger Beer	11	Corona Extra	12
Beer Chang	12	Parrot Dog Hazy IPA	12
Asahi Dry Zero	11	Panhead Supercharger IPA	12
Steinlager Light 2.5%	11	Behemoth Something Hoppy IPA	12

THAI DRINKS

Non Alcoholic

Thaiger Thai Tea	13	Thaiger Iced Lemon Tea	12
Butterfly Pea Lemon Soda	13	Thai Unicorn Milk Tea	13
Thai Green Milk Tea	13	Dangmo (Watermelon) Matcha	15

WINES

SAUVIGNON BLANC

Catalina Sounds 2023 Sauvignon (Marlborough)	14/55
Dog Point Sauvignon 2023 (Marlborough)	16/74

CHARDONNAY

TW Reserve Chardonnay 2020 (Gisborne)	15/68
Mahi Chardonnay 2020 (Marlborough)	15/65
Stone Paddock Chardonnay 2023 (Hawkes Bay)	14/58

SPARKLING

Bandini Prosecco NV DOC (Veneto Italy)	14/56
Bird in Hand Sparkling 200ml (Adelaide Sth. Aust)	18

PINOT GRIS

Lake Hayes Pinot Gris 2021 (Central Otago)	15/65
Spy Valley 2023 (Marlborough)	14/64

ROSÉ

Mahi Rosé Pinot Noir 2023 (Marlborough)	14/64
Laurette Rosé 2022 (Provence, France)	16/66

REDS

Dicey Pinot Noir 2021 (Central Otago)	18/90
Redmetal Syrah 2023 (Hawkes Bay)	16/70

GEWURTZMARINER

Gewurztraminer Sustainable Marlborough 2021	16/70
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SPIRITS

Bombay Gin	11	Bacardi Rum	13
Hendricks Gin	16	Finlandia Vodka	13
JD #7 Whiskey	13	Absolut Vodka	14
Johnny Walker Gold Whiskey	13	Jagermeister	13
Glenfiddich 12 yr old Scotch Whiskey	18	Jim Beam Bourbon	13

Range of mixers available

COCKTAILS

THAI ME 19

Peychaud's Aperitivo, Lemon Juice, East Imperial Grapefruit Soda

PEACH & CHILI MARGARITA 20

El Jimador Blanco, Cointreau, Lime Juice, Peach, Chilli

YOU DO YUZU 19

Ukiyo Yuzu Gin, Yuzu Lemonade, Lemon

LYCHEE LYCHEE 20

London Dry Gin, Lychee Liqueur, Pineapple Juice, Lemon Juice, Soda

ESPRESSO MARTINI 19

Quick Brown Fox coffee liquor, Finlandia Vodka, Harpoon Cold brew espresso

BLUE LAGOON 19

Blue Curacao, Lemon juice, Pineapple juice, Soda

MOCKTAILS

MINT MOJITO 17

Virgin Mojito, lime juice, mint, Thai ginger beer

WHITE THAIGER 18

Virgin Pina Colada, pineapple juice, coconut cream, coconut milk, lime

MAN-GO THAILAND 17

Mango juice, lime juice, chilli flakes, lemonade

TROPICAL SUNRISE 17

Pineapple juice, grenadine, lemonade

COCONUT ISLAND SMOOTHIE 17

Blended coconut cream, coconut juice, cream, grated fresh coconut

FRESH PINEAPPLE SMOOTHIE 17

Blended fresh pineapple pieces, cream, ice

FRESH COCONUT JUICE 14

Coconut juice from a freshly opened young coconut served in the shell

SPARKLING WATER | SOFT DRINKS

Sparkling Water 750ml	9	Fruit Juice - Orange, Pineapple, Apple	7.5
Coke Reg/Zero, Fanta, Sprite Reg/Zero	7		