

ENTREES

Grilled Chicken Satay - 18 GF
Marinated grilled chicken thigh skewers served with satay sauce.

Thaiger Skewer Rack - 24 GF
Marinated grilled pork or chicken thigh skewers + dipping sauce, 4 skewers - choose Pork, Chicken or half half

Hoisin Duck Spring Rolls - 16
Aromatic Duck, ginger & hoisin spring rolls 3 pcs

Pim's Curry Puffs - 18
Pimvalee's hand made curry puffs, chicken, kumara, spices, flaky pastry 4pcs

Thai Red Curry Wontons - 20
6 x Pork wontons cooked in creamy red curry sauce, green bean, capsicum.

Bang Bang Prawns - 18
Crispy, golden-brown prawns coated in a zesty Thai batter, served with green chili mayo for a spicy kick.

Thai Flavour Bombs - 18
Little balls of Thai flavour filled with a spicy blend of herbs, spices, and ground chicken. Served with a cooling sweet chili cucumber mayo.

SIDES

Seasonal Veges - 20 GF
Stir fried seasonal veges in shiitake mushroom sauce

Cauliflower Cashew Fried Rice - 22 GF
Freshly grated cauliflower, egg fried rice, cashew nuts.

Thaiger Fried Rice - 22 GF
Egg fried rice, pineapple, cashews, raisin, spring onion

Mair Yai Somtum Salad - 20 GF
Grandma's recipe: zingy, spicy, savoury, SomTum salad, peanut

Thai Sweet Potato Fries - 16
Coated in Thai seasoning, wok tossed with garlic, chilli, sea salt, spring onion, lemon, coriander (sharing bowl)

RICE & ROTI

Jasmine Rice - 4
Brown Jasmine Rice - 4.5
Sticky Rice - 4.5
Blue Coconut Rice 5.5
Roti 2 pieces - 6
Cashew Nuts - 4

MAINS

Crispy Chicken Cashew Nuts - 33
Lightly coated chicken breast pieces, seasonal veges, sweet chilli jam. Prawns + \$4

Sweet and Sour Crispy Pork Belly - 34
tender and flavourful sous vide pork belly, with fresh pineapple, capsicum, sweet and sour or spicy yum sauce

Crispy Snapper - 45
Crispy fried whole fresh snapper, with choice of Tamarind, Sweet and Sour or Thai Herb sauces (contains nuts)

Prawn in Pineapple Red Curry - 36 GF
Succulent prawns in creamy red curry. Served inside a large fresh pineapple

Pad Thai Prawn & Chicken - 32 GF
Pad Thai with our house made tamarind, palm sugar sweet and sour sauce, crushed peanuts

Beef Rendang - 34 GF
Spicy, rich coconut curry beef made with slow cooked beef, spices, coconut cream

Green Chicken Thigh Curry - 34 GF
Creamy coconut, chicken thigh, veges, bamboo, green peppercorns, kaffir lime

Spicy Basil Duck Kai Dao - 36 GF
BBQ Duck, stir fried with green bean, capsicum, bamboo strips, thai basil, garlic, chili, fish sauce, topped with a fried egg

THAIGER SPECIALS

Crispy Somtum Softshell Crab - 38
Delicious crispy deep fried version of the classic Somtum salad with softshell crab

Crispy Blue Cod - 48
Crispy fried fresh whole South Island Blue cod with Thai chili garlic sauce

Som Tum Boat - 43
Large serving of Som Tum Salad, chicken wings, pork belly skewers, egg, noodles (contains peanuts)

Namtok Beef Waterfall Salad - 32
Flavourful and refreshing, thinly sliced, grilled sirloin steak tossed in a zesty dressing of fish sauce, lime juice, chili flakes, toasted ground rice and fresh herbs

Spicy Ginger Fillet Beef - 36 GF
Angus Beef Eye Fillet, bok choy, broccoli, sesame, ginger, chili, sauce

Drunken Noodles - 31 GF
Soft flat rice noodles, chili, garlic, basil, Pork or Chicken, (Prawn + \$4)

Crying Thaiger- 36 GF
Tender slices of Beef Eye Fillet tossed with a medley of fresh greens, zesty herbs Thai yum sauce, cucumber, red onion, cherry tomato

Roasted Aromatic Duck Curry - 36
Roasted aromatic duck breast with grilled fresh pineapple, veges cherry tomato, lychee

Garlic Ginger Stir Fry - 31 GF
Vibrant stir fry of ginger and garlic, seasonal veges, with Chicken, Pork, or Tofu (Prawn + \$4)

Mussaman Beef Curry - 34 GF
Slow cooked tender Angus beef curry, potato, tamarind, star anise, cinnamon

Creamy Tom Yum Goong Soup - 24
Hot and sour soup blended with coconut milk for a smooth creamier texture and taste (with prawns)

PLATTERS

Sharing Platter - 79
Pad Thai Chicken - Thaiger fried rice - Somtum Salad- BBQ duck + tofu spring rolls, Curry puffs, prawn twisters- 2 x Thai dipping sauces. Contains peanuts.

Seafood Platter - 129
Crispy Whole Snapper with Tamarind sauce, spicy basil squid, salmon yum, papaya salad with soft shell crab, pla goong, bang-bang prawns, prawn twisters, blue coconut rice - 3 x thai dipping sauces. Please note that components may change depending on availability. Contains peanuts.

VEGAN

Vegan Spinach Dumplings (6) - 16
In spicy chili sauce
Tofu Spring Rolls (3) - 16
Made in house, ginger soy marinated tofu and shredded veges

Karaage Noodles - 33
Mock Crispy Chicken, fresh wheat noodles, seasonal veges, Shiitake mushroom vegan sauce

Vegan Red Curry - 34 GF
Made with soft meaty mock chicken, creamy coconut curry, veges, peanuts

Tom Yum Tofu Tropical Noodles - 32
Fresh noodles stir fried with creamy coconut tom yum sauce, tofu, fresh pineapple and seasonal veges

Shiitake Mushroom - 30
Stir fry of Mock chicken, seasonal veges, shiitake mushrooms, vegan shiitake mushroom sauce

Cauliflower Fried Rice Nasi Goreng - 29 GF
Fried cauliflower rice, sauteed tofu, curry spices, beansprouts, spring onion, veges

Tofu Satay Stir Fry - 30 GF
Seasonal veges, sauteed organic tofu, stir fried in Vegan satay peanut sauce

DESSERT

Can be made Vegan with coconut sorbet

Mango Sticky Rice - 18
Mango, sticky rice, coconut sauce, kaffir lime and coconut ice cream.

Crispy Banana Balls - 18
Deep-Fried Banana Balls with kaffir lime coconut ice cream, chocolate caramel sauce

Creamy Coconut Parfait 12
Coconut Ice-cream, coconut cream, chocolate sauce, crushed peanuts, cream.

Allergen Info
Gluten Free = No added Gluten
Please request GF when ordering .
Any Allergies please check with your server

BEERS

Singha Beer - 11
Tiger Beer - 11
Beer Chang - 12
Asahi Dry Zero - 11
Steinlager Light 2.5% alcohol - 10

Asahi Super Dry Lager - 12
Corona Extra- 12
Parrot Dog Hazy IPA - 12
Panhead Supercharger IPA 12
Behemoth Something Hoppy IPA 12

SPIRITS

Bombay Gin - 13
Hendricks Gin - 16
JD #7 Whiskey - 13
Johnny Walker Gold Whiskey - 16
Glenfiddich 12 yr old Scotch Whiskey - 18

Bacardi Rum - 13
Finlandia Vodka - 13
Absolut Vodka - 14
Jagermeister - 13
Jim Beam Bourbon - 13

Range of mixers available

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

SPARKLING WATER | SOFT DRINKS

Sparkling Water - 8
Coke, Zero, Fanta, Sprite - 6.5

Orange or Pineapple Juice 100% - 7

PINOT GRIS

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

ROSÉ

Man O'War Pinque Rosé 18/85
Laurette Rosé 2022 (Provence, France) 16/66

REDS

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

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 - 17

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 - 13

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

THAI DRINKS

Non Alcoholic

Thaiger Thai Tea - 12

Thaiger Iced Lemon Tea - 11

Butterfly Pea Lemon Soda - 12

Thai Unicorn Milk Tea - 13

Thai Green Milk Tea - 12