

ENTREES

Grilled Chicken Satay - 18

Marinated grilled chicken thigh skewers served with satay sauce.

Thaiger Skewer Rack - 24

Marinated grilled pork or chicken thigh skewers, 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

Bang Bang Prawns - 18

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

Thai Red Curry Wontons - 20

6 x Prawn and Pork wontons, creamy red curry sauce, green bean, capsicum.

Goong Nampla - 20

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

SIDES

Seasonal Veges - 20

Stir fried seasonal veges in shiitake mushroom sauce

Cauliflower Cashew Fried Rice - 22

Freshly grated cauliflower, egg fried rice, cashew nuts.

Thaiger Fried Rice - 22

Egg fried rice, pineapple, cashews, raisin, spring onion

Thai Omelette \$20

With minced pork or chicken

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

Thai Style Baby Back Pork Ribs - 34

Slow cooked tender, extra meaty Amercian baby back ribs with delicious spicy Pad Cha sauce

Drunken Noodles - 31

Soft flat rice noodles, chili, garlic, basil, Pork, Chicken, or tofu (Prawn + \$4)

Crispy Snapper - 45

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

Goong Taang: The Thai Seafood Steamer - 85

An assortment of steamed black tiger prawns, red prawns, vannamei prawn cutlets, blue swimmer crab, NZ green lip mussels, loligo baby squid, fresh corn on the cob, in a unique, savoury, spicy, vibrant Thai herb sauce. (Contains dairy)

Yum Kai Dom - 28

Minced prawn and chicken, soft boiled eggs with yum sauce

Pad Thai Prawn & Chicken - 32

Pad Thai with our house made tamarind, palm sugar sweet and sour sauce, crushed peanuts

Gai Yang Platter - 34

Thai BBQ Chicken thigh, Som tum salad, sticky rice, dipping sauce

Spicy Ginger Fillet Beef - 36

Angus Beef Eye Fillet, bok choy, broccoli, sesame, ginger, chili, sauce

Som Tum Boat - 43

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

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 - 2 x thai dipping sauces. Please note that components may change depending on availability. Contains peanuts.

Crispy Chicken Cashew Nuts - 33

Lightly coated chicken breast pieces, seasonal veges, sweet chilli jam. Prawns + \$4

Crispy Somtum Softshell Crab - 38

Delicious crispy deep fried version of the classic Somtum salad with softshell crab

Khao Pad Kapi Platter - 34

Fried rice with shrimp paste, sweet pork, Gai Yang (bbq chicken), eggs, yum cashews, lettuce, green bean, dipping sauce

SALADS

Yum Tua Pu Goong- 36

Prawns, green bean, cashews, salad in coconut yum sauce

Crying Thaiger - 36

Tender slices of Angus Beef Scotch Fillet tossed with a medley of fresh greens, zesty herbs Thai yum sauce, cucumber, red onion, cherry tomato

The Laab Boat - 32

Flavourful minced chicken salad with a zesty chili lime dressing with fresh Thai herbs

Mair Yai Somtum Salad - 20

Grandma's recipe: zingy, spicy, savoury, SomTum salad , peanut

CURRIES

Prawn in Pineapple Red Curry - 36

Succulent prawns in creamy red curry. Served inside a large fresh pineapple

Mussaman Beef Curry - 34

Slow cooked tender Angus beef curry, potato, tamarind, star anise, cinnamon

Roasted Aromatic Duck Curry - 36

Roasted aromatic duck breast with grilled fresh pineapple, veges cherry tomato, lychee

Green Chicken Thigh Curry - 34

Creamy coconut, chicken thigh, veges, bamboo, green peppercorns, kaffir lime

VEGAN

Vegan Spinach Dumplings (6) - 16

In spicy chili sauce (contains peanut)

Tofu Spring Rolls (3) - 16

Made in house, ginger soy marinated tofu and shredded veges

Karaage Noodles - 33

Mock Crispy Chicken, fresh yellow noodles, seasonal veges, Shiitake mushroom vegan sauce

Vegan Red Pineapple Curry - 34

Made with soft meaty mock chicken, creamy coconut curry, veges, served inside a fresh pineapple

Tom Yum Tofu Tropical Noodles - 32

Fresh yellow noodles stir fried with creamy coconut tom yum sauce, tofu, fresh pineapple, seasonal veges

Shiitake Mushroom - 30

Stir fry of Mock chicken, seasonal veges, shiitake mushrooms, vegan shiitake mushroom sauce

Cauliflower Fried Rice Nasi Goreng - 29

Fried cauliflower rice, sauteed tofu, curry spices, beansprouts, spring onion, veges

Garlic Ginger Tofu Stir Fry - 31

Fresh tofu, garlic, ginger, seasonal veges, stir fried in Vegan shiitake 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

Please request NGA (No Gluten Added) 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