

Curry

Vegetables	\$ 22.50
Chicken / Beef / Pork / Tofu	\$ 23.50
Duck / Crispy Pork	\$ 26.50
Prawn / Seafood	\$ 26.50

GREEN CURRY //

Spicy Hot - Green Curry paste from green chilli, basil leaves, bamboo sliced and mixed vegetables cooked in coconut milk.

RED CURRY //

Medium Hot - Red Curry paste from dried red chilli, basil leaves, bamboo sliced and mixed vegetables cooked in coconut milk.

PANANG CURRY //

Mild - Panang Curry paste from herbs and chilli and kaffir lime leaves cooked in thick coconut cream.

YELLOW CURRY //

Mild - Yellow Curry paste from mild turmeric and curry powder, potatoes, onion, and tomatoes cooked in thick coconut milk. Sprinkle with fried shallot.

JUNGLE CURRY ///

Spicy Hot - non-coconut milk based curry with jungle herbs: young peppercorn, rhizome and mixed vegetables.

BEEF MUSSAMAN CURRY // \$ 26.50

Mild - Mussaman Curry paste from herbs, mild chilli, tamarind pulp, aromatic herbs: bay leaves, cinnamon bark, star anise cooked in sweet coconut milk, potatoes topped with cashews and fried shallot.

SPECIAL DUCK CURRY // \$ 26.50

Roasted boneless duck with tomato, pineapple and lychee cooked in sweet and creamy Thai red curry.

Noodles

Vegetables	\$ 22.50
Chicken / Beef / Pork / Tofu	\$ 23.50
Duck / Crispy Pork	\$ 26.50
Prawn / Seafood	\$ 26.50

PAD THAI

Stir Fried thin rice noodles with egg, bean sprouts and ground peanuts.

PAD SEE-EW

Stir Fried flat rice noodles with thick soy sauce and egg.

CASHEW NUT NOODLE

Stir Fried flat rice noodle with eggs, chilli jam and cashew nuts.

SATAY NOODLE

Stir Fried flat rice noodle with the grain peanut-based sauce and eggs.

CHILLI BASIL NOODLE //

Stir Fried flat rice noodle with chilli, garlic, basil leaves and mixed vegetables.

HOKKIEN NOODLE

Stir Fried Hokkien Noodle with oyster sauce and eggs.

COCONUT CREAM NOODLE

Stir Fried flat rice noodles with the grain coconut milky sauce and egg.

LAKSA NOODLE (Choice+\$2)

Thick Rice Noodle cooked in The Grain homemade creamy laksa soup topped with green vegetables and sprinkled with fried onion.

Rice

Vegetables	\$ 22.50
Chicken / Beef / Pork / Tofu	\$ 23.50
Duck / Crispy Pork	\$ 26.50
Prawn / Seafood	\$ 26.50

THAI FRIED RICE

Traditional Thai style fried rice with soy sauce, egg and vegetables.

CASHEW NUT FRIED RICE

Fried Rice with mild chilli jam, eggs, cashew nut and vegetables.

SATAY FRIED RICE

Fried Rice with the grain peanut-based satay sauce, eggs and mixed vegetables.

CHILLI BASIL FRIED RICE //

Fried Rice with eggs, chilli, garlic, basil leaves and vegetables.

PINEAPPLE FRIED RICE

Fried Rice with mild curry spice, pineapple, tomatoes, eggs, onion and vegetables. Sprinkled with shallot and fried shallot.

TOM YUM FRIED RICE

Fried rice with Tom Yum Paste, red onions, vegetables, egg and Thai herbs

STEAMED JASMINE RICE \$ 5.50 Per Person

COCONUT RICE \$ 7.50 Per Person

Chef's Specials

DUCK ON GREEN FIELD

The Grain BBQ roasted duck topped with Thai style gravy sauce on steamed mixed green vegetables.

DRY CURRY KING PRAWNS

Stir fried king prawns with curry powder, onions and Thai herbs, eggs and milk topped with shallots.

MACADAMIA KING PRAWNS

Stir fired king prawns and vegetables in special creamy oyster sauce topped with crushed macadamia nut.

EXOTIC SEAFOOD //

Steamed mixed seafood with sliced cabbage cook in mild red curry paste, egg, coconut cream and basil leaves.

SEAFOOD PAD CHA //

Stir fried mixed seafood with fresh chilli, onion, basil leaves & herbs.

PLA LAD PRIG //

Deep fried whole snapper or baramundi topped with Chef's secret sweet chilli sauce.

STEAMED FISH WITH GINGER & SHALLOT

Steamed whole snapper or baramundi with ginger and shallot in black soy sauce.

MOO TOON

Tender braised pork belly, boiled egg and Chinese kale sweet herbal sauce and chilli garlic vinegar.

CHOO CHEE PORK RIBS //

Slow cooked ribs cooked in a creamy red curry sauce served on steamed broccoli.

PAD THAI WITH GRILLED JUMBO PRAWNS

Stir Fried thin rice noodles with egg, large banana prawns bean sprouts and ground peanuts

PAD THAI WITH CRISPY SOFT SHELL CRABS

Stir Fried thin rice noodles with egg, soft shell crabs bean sprouts and ground peanuts

The Grain

Thai Restaurant

Only Fresh Ingredients Used
Most of the meal can be made
Gluten-Free, Vegetarian or Vegan.
Please enquire with our staff.

BYO Wine Only \$6 Per bottle
NO SPLIT PAYMENT.

1.6% Card Surcharge Applies
All Prices include GST.

Price subject to change without notice.
No MSG added, However some imported ingredients
May contain traces of nut, Gluten, Dairy or MSG.

Entree

SPRING ROLLS (4 PIECES) Deep fried spring roll pastries wrapped with vermicelli, carrot, cabbage and black jelly mushroom.	\$ 13.50
GOLDEN TOFU (8 PIECES) Deep fried bean curds served with peanut sweet chilli.	\$ 13.50
CURRY PUFFS (4 PIECES) Deep fried puff pastries with potatoes, onion, carrot, peas, corn, and curry powder filling.	\$ 13.50
CHICKEN WINGS (4 PIECES) Deep fried marinated Chicken Wings served with The Grain Sweet Chilli Sauce.	\$ 13.50
FISH CAKES (5 PIECES) Deep fried blended fish fillet seasoned with Thai Chill paste and herbs.	\$ 13.50
CALAMARI RINGS (7 PIECES) Deep fried crumbed calamari rings.	\$ 15.50
MONEY BAGS (4 PIECES) Deep fried pastries with minced chicken, seafood, onion and water chestnut fillings.	\$ 15.50
CRAB MEATBALLS (4 PIECES) Deep fried minced crab balls.	\$ 15.50
DIM SIMS (5 PIECES) (Steamed / Fried) egg pastries with minced pork and prawns filling.	\$ 15.50
SATAY CHICKEN STICKS (4 PIECES) Grilled Chicken Tenderloin marinated with Satay secret spice on skewers topped with peanut sauce.	\$ 15.50
COCONUT PRAWNS (4 PIECES) Deep fried battered king prawns coated with shredded coconut served with The Grain sweet chilli sauce	\$ 15.50
PRAWN SPRING ROLLS (4 PIECES) Deep fried spring roll pastries wrapped with spring roll fillings and king prawn.	\$ 15.50
TEMPURA PRAWNS (4 PIECES) Deep fried light crispy tempura battered king prawns.	\$ 15.50
MIXED ENTRÉE (7 PIECES) Combination of Spring Roll, Curry puff, Chicken Wing, 2 Fish Cakes and 2 Calamari Rings.	\$ 16.50

Soups

Vegetables	S \$ 15.50	L \$22.50
Chicken /Beef/Pork/ Tofu	S \$ 16.50	L \$23.50
Prawn /Seafood	S \$ 18.50	L \$26.50

TOM YUM Spicy and sour soup filled with herbs and your choice of meat.
TOM KHA Creamy sweet and sour coconut galangal soup with and herbs and your choice of meat.

Crispy

HONEY LEMON CHICKEN Crispy chicken pieces cooked with honey lemon sauce.	\$ 26.50
SALT & PEPPER SQUID Deep fried lightly coated squid sprinkled with classic seasoning; salt and pepper.	\$ 26.50
SPICY CRISPY KING PRAWN))) Deep fried lightly cooked king prawns topped with seasoning, hot chilli, garlic and spice.	\$ 26.50
HONEY LEMON KING PRAWN Crispy battered king prawn cooked with honey lemon sauce.	\$ 26.50
KING PRAWNS SAM ROS)) Deep fried lightly coated king prawns topped with chilli, onion, and chef's secret hot tangy tamarind sauce.	\$ 28.50
SPICY CRISPY SOFT SHELL CRAB)) Deep fried lightly cooked soft shell crab topped with seasoning, hot chilli, garlic and spice.	\$ 29.50
GARLIC AND PEPPER SOFT SHELL CRAB Deep fried soft shell crab stir fried with garlic and black pepper.	\$ 29.50
CHILLI JAM SOFT SHELL CRAB Deep fried battered young soft shell crab with chilli jam sauce and mixed vegetables.	\$ 29.50

Salad

TOFU SALAD Bean curd and vegetables tossed with sweet chilli dressing.	\$ 24.50
THAI BEEF SALAD Cooked slices of marinated beef tossed with chilli jam, lemon juice, chilli and herbs.	\$ 24.50
LARB (MINCED CHICKEN SALAD))) Cooked minced chicken tossed with lemon juice, grounded rice powder, dried chilli flakes and herbs.	\$ 24.50
ROASTED DUCK SALAD Roasted boneless duck tossed with chilli jam. lemon juice. chilli and herbs.	\$ 26.50
KING PRAWN SALAD Steamed King Prawns toss with chilli jam. lemon juice.	\$ 26.50

Barbecue

GAI YANG BBQ boneless chicken marinated in Thai spices, coconut milk and herbs cooked with Thai sweet chilli sauce.	\$ 26.50
MOO YANG BBQ pork slices marinated in tamarind sauce and herbs.	\$ 26.50
CRYING TIGER)) Grilled marinated beef slices in tamarind sauce and chilli flakes.	\$ 26.50

Moo Grob (Crispy Pork Belly)

KANA MOO GROB) Roasted pork belly stir fried with chinese broccoli, garlic and red chilli in oyster sauce.	\$ 26.50
PAD PRIK KHING MOO GROB (CHILLI PASTE))) Roasted pork belly stir fried with red curry paste, green beans and kaffir lime leaves.	\$ 26.50
KRA PRAO MOO GROB (CHILLI & BASIL))) Stir fried crispy pork belly with fresh chilli, garlic, basil leaves, bamboo shoots and mixed vegetables.	\$ 26.50
THE GRAIN CRISPY PORK Roasted pork belly topped with Thai style sauce on steamed green vegetables.	\$ 28.50

Stir Fried

Vegetables	\$ 22.50
Chicken / Beef / Pork / Tofu	\$ 23.50
Duck / Crispy Pork	\$ 26.50
Prawn / Seafood	\$ 26.50

CASHEW NUT SAUCE Stir Fried with chilli jam, cashew nuts, and mixed vegetables.
SATAY SAUCE Stir Fried with The Grain peanut-based Satay sauce and mixed vegetables.
CHILLI & BASIL SAUCE)) Stir Fried with fresh chilli, garlic, basil leaves, bamboo and mixed vegetables.
GARLIC & PEPPER SAUCE Stir Fried with garlic and pepper sauce and mixed vegetables. Topped with fried garlic.
GINGER SAUCE Stir Fried with fresh ginger, herbs, soy sauce and mixed vegetables.
OYSTER SAUCE Stir Fried with oyster sauce, baby corn and mixed vegetables.
LEMONGRASS SAUCE Stir Fried with finely sliced lemongrass herbs and mixed vegetables.
BLACK BEAN SAUCE Stir Fried with black bean sauce and mixed vegetables.
PUMPKIN SAUCE Stir Fried with garlic and egg and fresh sliced pumpkins.
EGGPLANT SAUCE)) Stir Fried eggplant with chilli garlic, basil and green beans.
SWEET & SOUR SAUCE Stir Fried with sweet and sour sauce, tomato, pineapple and mixed vegetables.
CHILLI PASTE SAUCE))) Stir Fried with chilli paste, peppercorns, green beans, herbs and kaffir lime leaves.
SWEET CREAMY CHILLI & BASIL SAUCE) Stir fried with fresh chilli, garlic, basil leaves and mixed vegetables.