

FEED ME \$72.8 P/P

MINIMUM 2 PEOPLE
6 COURSE SHARED MENU
ENTRÉES · CURRY · STIR FRY · SALAD
A GENEROUS SELECTION OF OUR FAVOURITES, DESIGNED TO SHARE.

FEED ME + \$89.8 P/P

MINIMUM 2 PEOPLE
7 COURSE PREMIUM SHARED MENU
ENTRÉES · CURRY · STIR FRY · SALAD · DESSERT
THE FULL EXPERIENCE, FEATURING A PREMIUM DISH AND DESSERT.

- GF

Gluten Free
- GFA

Gluten Free Available
- Contains Peanuts
- 🌿

Vegan Option Available
- Contains Shellfish
- I

Imported Seafood
- 🌶️

Mild
- 🔥

Medium Hot
- 🔥🔥

Traditional Hot

START

- Vegetarian Spring Rolls (3)**

🌿 \$18.8

Vegetables| sweet plum sauce

_Extra piece +\$6
- Fish Cakes (I) (3) (GF)**

\$27.8

Short bean| lime leaves| sweet plum sauce

_Extra piece +\$9
- Satay Chicken Skewers (3) (GF)**

\$27.8

Satay sauce| toasted peanut

_Extra piece +\$9
- Seaflowers (I) (3)**

\$30.8 🌶️🌶️

Scallop, prawn, fish and squid fillings| caviar| red curry

_Extra piece +\$10
- Tom Yum Soup (GF)**

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Chicken or Tofu \$25.8 | Prawn (I) \$34.8

Tom Yum based| galangal| lime leaves| lemongrass| straw mushrooms

_Main Size +\$9
- Chili Jam Fried Chicken**

🌶️🌶️ \$24.8

Sweet & sour chilli jam| lime leaves| sesame

SALAD

- Green Apple Salad**

Calamari (I) \$38.8| Prawn (I) \$ 39.8

Cashew nut| Asian herbs| chilli mayo| sour cream
- Som Tum Thai (GF)**

🌿 🌶️ \$27.8

Green papaya| carrot| short beans| cherry tomatoes| house-made dressing
- Larb Chicken (GF & no chilli available)**

🌶️ \$30.8

Cherry tomatoes| Thai herb salad| Thai dressing| chilli flakes| toasted rice

SEAFOOD

- Chu Chee Curry**

🔥🔥🔥 Crispy Barramundi (I) \$46.8| Prawn (I) (GF) \$39.8

Green beans| bamboo shoot| curry leaves| Chu Chee curry sauce
- Chili Lemongrass Squid (I)**

🌶️🌶️🌶️ (GFA) \$38.8

Thai basil| garlic| lemongrass| lime leaves| chilli
- Lemon chilli Barramundi (I)**

🌶️ \$46.8

Deep fried whole barramundi fillet| tomato salad | house made lemon dressing



Unlimited Sparkling Mineral Water \$5 per person
Unlimited Still Mineral Water \$5 per person

CURRY

- Green Curry**

🌿🌶️🌶️ (GF)

Chicken \$34.8| Tofu \$34.8| Beef \$37.8| Prawn (I) \$39.8

Thai basil| eggplants| capsicums| green beans
- Roast Duck Curry (GF)**

🌶️ \$42.8

Lychee| cherry tomatoes| pineapple| eggplants| fruity red curry
- Chu Chee Curry with Fried Chicken**

🔥🔥🔥 (GFA) \$37.8

Green beans| bamboo shoot| curry leaves| Chu Chee curry sauce
- Southern Thai Curry (GF)**

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Chicken \$34.8 |Tofu \$34.8| Beef \$37.8| Prawn (I) \$39.8

Thai basil| eggplants| capsicums| green beans| shrimp paste
- Slow cooked beef cheek red curry (GF)**

🌶️🌶️ \$45.8

Thai basil | carrot | broccoli | potato | red onion | chilli

MAIN

- Thai Fried Rice**

🌿 🌶️ (GFA)

Fried Chicken \$32.8| Tofu \$32.8| Beef \$37.8| Prawn (I) \$39.8

Egg| cherry tomatoes| carrot| lime leaves| shallot
- Tom Yum Fried Rice**

🌿🌶️🌶️ (GFA)

Fried Chicken \$32.8 | Tofu \$32.8| Beef \$37.8| Prawn (I) \$39.8

Tom Yum paste| egg| cherry tomatoes| lime leaves| shallot
- Satay Stir Fry**

🌿 🌶️ (GF & no chilli available)

Chicken \$32.8 | Tofu \$32.8 | Beef \$37.8| Prawn (I) \$39.8

Vegetables| satay sauce| crushed peanut| sweet chilli jam
- Pad Kra Pao**

🌶️ (GFA)

Minced Pork \$32.8| Minced Chicken \$32.8 | Tofu \$32.8 | Beef \$37.8| Prawn (I) \$39.8

Thai basil| green beans| bamboo shoot

_Extra sunny side up eggs +6.9

Chilli Jam Prawn & Chicken Pla (I) \$42.8 🌶️🌶️
Crispy prawns | lemongrass | lime leaves | minced chicken | Thai herbs

Thai Stir Fry Braised Pork Belly \$38.8 🌶️
Thai basil| green beans| bamboo shoot| lime leaves

Traditional Basil Stir Fry 🌿 🌶️ (GFA)
Chicken \$32.8 | Tofu \$32.8 | Beef \$37.8| Prawn (I) \$39.8
Vegetables| green peppercorns| bamboo shoot

Drunken Noodles 🌿🌶️ (GFA)
Chicken \$32.8 | Tofu \$32.8 | Beef \$37.8| Prawn (I) \$39.8
Egg| cherry tomato| green pepper| Thai basil

Pad Thai Noodles 🌿 🌶️ (GFA)
Fried Chicken \$32.8| Tofu \$32.8| Beef \$37.8| Prawn (I) \$39.8
Egg| chives| bean sprout| crushed peanut| tamarind chilli sauce

Tom Yum Noodles Soup🌿🌶️ (GF)
Chicken+Prawn I \$34.8| Tofu \$32.8| Prawn (I) \$39.8
Tom Yum broth| cherry tomatoes| galangal| lime leaves| lemongrass| straw mushrooms

SIDE

- Coconut Rice \$8.5
- Jasmine Rice \$5

DESSERT

- Viet Coffee Panna Cotta ☎ \$18
Vanilla panna cotta| Vietnamese coffee syrup| cashew nut
- Blue Sticky Rice ☎ \$18
Mango puree| coconut gelato| crushed peanut| mint
- Affogato \$15 / \$25 with Frangelico
Coconut gelato| espresso
- Blood orange Gelato \$15
Blood orange flavour| dark chocolate sauce

DIGESTIVE

- Rupes L'amaro Digestivo w. sliced orange \$15



CAKEAGE
\$3.50 per person for cakes brought into the restaurant.



BYO
\$35 per bottle.



TAKEAWAY CONTAINERS
50¢ per container for dine-in guests.



SUNDAYS
A 10% surcharge applies to all Sunday dining.



PRIVATE FUNCTIONS
A 10% service fee applies to private bookings.



Local is more than where we are - it's who we are.
It's our people, our cultures, our flavours and the businesses, stories and ideas that shape our neighbourhood. It's diversity, history, great food, good wine and a community that brings it all together.

That's Very Own Neighbourhood Thai.



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