Harbour

Thai Restaurant

V VEGETARIAN GF GLUTEN FREE MEALS GFO GLUTEN FREE OPTION

Appetizers and main courses can be a substituted price subject to variation. For the customer's health and safety concerns, please do not hesitate to enquire our friendly staff about the ingredients and mixture that might provoke your specific allergies and intolerances.

*All images are for illustrative purposes only

Appetizers

SATAY CHICKEN SWEKERS (4PCS) GF — 12.9
Grilled marinated chicken served with special satay sauce.

COCONUT PRAWNS (3PCS) GF — 12.9
Deep fried prawns coated with coconut served with Thai sweet chilli sauce.

GARLIC CHIVES CAKE V
Deep fried garlic chives cake served with sweet & sour soy dressing and fresh chilli.

12.9

OYSTER CHILLI LIME

5.5 EACH / HALF DOZ 30

Oysters topped with a zesty blend of lime, chilli, and garlic, balancing tangy and spicy flavours for a refreshing bite.

Minimum 2pcs

STEAMED WONTON

Steamed minced prawn and chicken wrapped in pastry parcels served with soy vinaigrette

14.9

Appetizers

VEGETABLE CURRY PUFFS (4 PCS) 10.9
Crispy puff pastry filled with potatoes and mixed vegetables served with cucumber sauce

DEEP FRIED SPRING ROLLS (4PCS) (V) 10.9
CRAB MEAT (GF) 11.9
Deep fried spring rolls filled with crab meat served with plum sauce

CRYING TIGER (WAGYU) 15.9
Marinated wagyu beef grilled to perfection served with Thai chilli sauce and salad.

Scallop Apple Salad (3pcs) GF

14.9

Grilled scallops, thinly sliced green apple, mint, fresh chilli and red onion drizzled with chilli lime dressing.

Appetizers

DUCK PANCAKES (3PCS)
Roasted duck, shallot, cucumber served with Hoisin sauce.
14.9

CRISPY QUAIL EGGS
Six golden fried wonton parcels filled with quail egg, served with a sweet chilli sauce.
14.9

PRAWN CAKES
Crispy golden prawn patties served with sweet plum sauce.
14.9

Soup

TOM KHA GAI (CHICKEN) GF
Delicious coconut soup with mushroom, lemongrass, coriander, kaffir lime leaves and galangal.
20.9

TOM YUM HED (MUSHROOM) GF
Tangy Thai style soup with mushroom, lemongrass, coriander, kaffir lime leaves and galangal.
17.9

TOM YUM KUNG (PRAWNS) GF
Tangy Thai style soup with prawns, mushroom, lemongrass, coriander, kaffir lime leaves and galangal.
23.9

Tom yum kung

Grill

BBQ LAMB (3 CUTLETS)
Grilled marinated lamb cutlets in Thai style sauce served with a side of sautéed mixed vegetables.

ADD CHIPS +5

36.9

BBQ CHICKEN
Grilled marinated chicken thigh fillet served with quinoa salad and sweet chilli sauce.

ADD CHIPS +5

25.9


BBQ WAGYU
Grilled marinated wagyu beef served with quinoa salad and Nam Jim Jaew.
ADD CHIPS +5
32.9

CHEF Recommendations

CHOO CHEE GF — **30.9**

Choo Chee curry with creamy coconut sauce with choice of either:

Prawns | Barramundi Fillet | Salmon fillet

BBQ CHICKEN CURRY GFO — **25.9**

Stir fried BBQ chicken with yellow curry paste, egg, onion and shallot.

SPECIAL FRIED RICE

Pineapple fried rice with chicken and prawns.

26.9

Special Fried Rice


HONEY CHICKEN
Crispy battered chicken glazed with honey sauce.
21.9

CHEF Recommendations

Soft Shell Crab Pad Prik Thai Dum

Deep fried soft shell crab wok-tossed with onion, capsicum and shallot in black pepper sauce.

29.9

Salt & Pepper Squid GF

Deep fried salt and pepper squid wok-tossed with onion and capsicum served with Thai sweet chilli sauce.

24.9

SPECIAL RED DUCK CURRY

Boneless roasted duck in red coconut curry, lychee, pineapple and cherry tomatoes.

27.9

CHEF *Recommendation*

PAD CHA (SPICY SEAFOOD STIR FRIED)

Spicy mixed seafood with Thai herbs, baby corn, wild ginger, garlic and kaffir lime leaves.

30.9

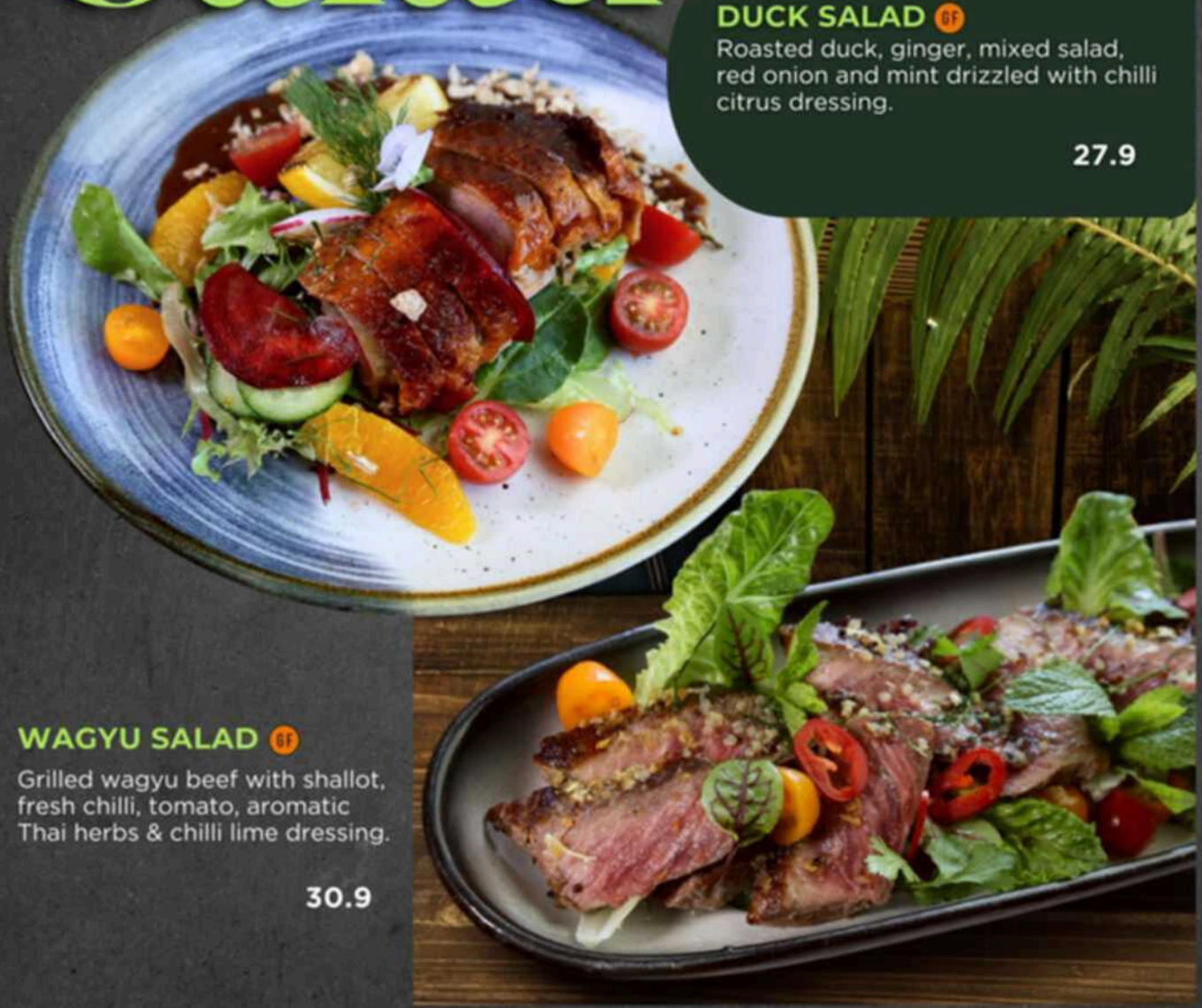
SALT & PEPPER CRISPY PORK

Golden crispy pork with salt and pepper, tossed with garlic and chilli.

28.9


COMBO
Lightly battered fried Barramandi fillet and prawns topped with basil and sweet chilli sauce
30.9

Salad



DUCK SALAD GF

Roasted duck, ginger, mixed salad, red onion and mint drizzled with chilli citrus dressing.

27.9

WAGYU SALAD GF

Grilled wagyu beef with shallot, fresh chilli, tomato, aromatic Thai herbs & chilli lime dressing.

30.9

SALMON SALAD GF

Pan fried salmon fillet served with mixed salad, red onion, mint and lemongrass served with Thai chilli sauce.

31.9

AVO PRAWNS SALAD GF

Grilled prawns, avocado, red onion, tomato and mint topped with homemade chilli relish.

29.9

Curry

CHOICE OF MEAT

Vegetable	20.9
Tofu	21.9
Chicken	21.9
Beef	22.9
Prawn	26.9

Red Curry GF
Red curry paste with coconut milk, bamboo shoots, eggplant, galangal and green beans.

Green Curry GF
Green curry paste with coconut milk, bamboo shoots, eggplant, galangal and green beans.

Panang Curry GF
Panang curry paste with coconut milk, baby corn, green beans.

massaman

BEEF MASSAMAN CURRY GF

Slow cooked beef in mild coconut curry with potato.

25.9

MASSAMAN LAMB SHANK GF

Slow cooked lamb shank in mild coconut curry with potato, fried onion and cashew nuts.

26.9

Stir Fried

CHOICE OF MEAT

Vegetable	20.9
Tofu	21.9
Chicken	21.9
Beef	22.9
Prawn	26.9
Crispy Pork Belly	26.9
Roasted Duck	26.9

Garlic & Pepper GFO
Mushroom, broccoli, onion, and baby corn.

Satay Sauce GFO
Broccoli, capsicum, carrot, Chinese cabbage and baby corn.

Pad Ka-na GFO
Chinese broccoli, soya bean and fresh chilli.

Pad Ka-na

Chilli Basil Sauce GFO
Basil, chilli, bamboo shoots, onion and green beans.

Oyster Sauce GFO
Mushroom, capsicum, onion, baby corn and buk choy.

Cashew Nut Sauce (Gai Sam Ros) GFO
Cashew nuts, chilli jam, shallot, water chestnut, broccoli, baby corn, onion and capsicum.

Laksa

CHOICE OF MEAT

VEGETABLE	20.9
TOFU	21.9
CHICKEN	21.9
BEEF	22.9
PRAWN	26.9

LAKSA

Egg noodle, buk choy and bean sprouts in laksa broth topped with crispy noodles, bean sprouts and fried onion.

Fried Rice

CHOICE OF MEAT

VEGETABLE	20.9
TOFU	20.9
CHICKEN	21.9
BEEF	22.9
PRAWN	26.9
CRISPY PORK BELLY	26.9

THAI FRIED RICE GFO

Thai style fried rice with egg, onion, tomatoes and Chinese broccoli.

Noodle

CHOICE OF MEAT

VEGETABLE	20.9
TOFU	21.9
CHICKEN	21.9
BEEF	22.9
PRAWN	26.9
CRISPY PORK BELLY	26.9
ROASTED DUCK	26.9

HOKKIEN NOODLE GFO
Stir fried Hokkien noodles with mixed vegetables.

PAD SEE EW GFO
Stir fried flat rice noodles, Chinese broccoli and egg in sweet soy sauce.

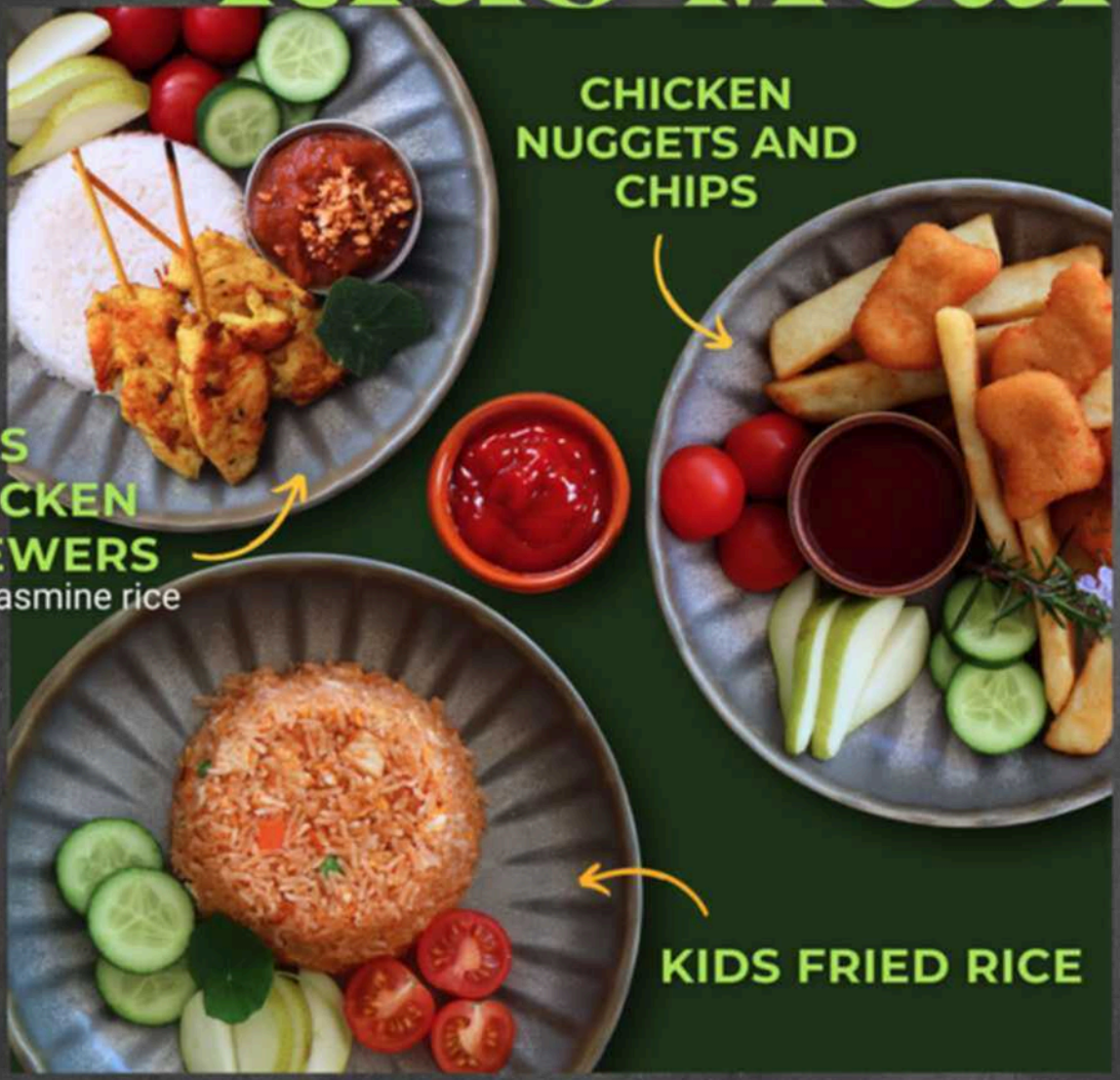
SATAY NOODLE GFO
Stir fried flat rice noodles with mixed vegetables, egg and peanut sauce.

CASHEW NUT NOODLE GFO
Stir fried flat rice noodles with cashew nuts, seasonal vegetables, chilli jam, egg and shallot.

PAD THAI GFO
Stir fried thin rice noodles with egg, bean sprouts, tofu, garlic chives, topped with crushed peanuts and bean sprouts.

PAD KHEE MAO GFO
Spicy stir fried flat rice noodles with mixed vegetables, egg and chilli basil sauce.

$13.9 Kids Meal



*ONLY KIDS 10 AND UNDER

Sides

CRISPY NOODLES	5.9
ROTI WITH SATAY SAUCE	7.9
STEAMED VEGETABLES	6.9
SATAY SAUCE	5.9
PLAIN FRIED RICE (FOR TWO)	16.9
STEAMED JASMINE RICE	3.9
STICKY RICE	5.9
COCONUT RICE	5.9
STEAMED RICE NOODLES WITH FRIED GARLIC	5.9

FRESH CHILLIES	2
CHILLIES WITH SOY / FISH SAUCE	2

*TAKE AWAY CONTAINER TO BE SUPPLIED WITH A CHARGE OF 50 CENTS EACH

Dessert

BAILEYS WITH ICE CREAM
Shot of Baileys with ice cream, Thai coffee and fresh fruits

STICKY DATE
Warm sticky date served with vanilla ice cream

16.9

DEEP FRIED ICE CREAM
Golden and crispy deep fried vanilla ice cream with choice of topping:
CARAMEL / CHOCOLATE / STRAWBERRY

CHOCOLATE FONDANT
A warm, gooey chocolate fondant paired with vanilla ice cream.

MANGO STICKY RICE (SEASONAL)
Freshly cut mango served with sweet sticky rice and creamy coconut sauce topped with roasted coconut flakes

COCONUT ICE CREAM
Young coconut ice cream with palm seeds, glass jelly, coconut jelly, roasted peanuts and unsweetened condensed milk
CONTAINS DAIRY AND PEANUTS

BANQUET 1

$45 PER PERSON

2 COURSE

MINIMUM 4 PEOPLE

APPETIZERS

VEGETABLES CURRY PUFFS (4PCS)
Crispy puff pastry filled with pumpkin, onion and peas served with cucumber sauce.

PRAWN CAKES
Crispy golden prawn patties served with sweet plum sauce.

SATAY CHICKEN SKEWERS
Grilled marinated chicken served with our special recipe satay sauce.

MAIN COURSES

BEEF PAD SEE EW
Stir fried flat rice noodles, Chinese broccoli and egg in sweet soy sauce.

PRAWN CASHEW NUT
Stir fried prawns with cashew nuts, chilli jam, shallot, water chestnut, baby corn and capsicum.

CHICKEN PANANG CURRY
Panang curry paste with coconut milk, baby corn and green beans garnished with kaffir lime leaves.

DUCK SALAD
Roasted duck, ginger, mixed salad, red onion and mint drizzled with chilli citrus dressing.

STEAMED JASMINE RICE

BANQUET 2

$55 PER PERSON

2 COURSE

MINIMUM 4 PEOPLE

APPETIZERS

CRAB MEAT SPRING ROLLS
Deep fried spring rolls filled with crab meat served with plum sauce.

SATAY CHICKEN SKEWERS
Grilled marinated chicken served with special satay sauce.

COCONUT PRAWNS
Deep fried prawns coated with coconut served with Thai sweet chilli sauce.

MAIN COURSES

PRAWN PAD THAI
Stir fried thin rice noodles with egg, bean sprouts, tofu, garlic chives, topped with crushed peanuts and bean sprouts.

CRISPY PORK CASHEW NUT SAUCE
Cashew nuts, chilli jam, shallot, water chestnut, broccoli, baby corn and capsicum.

SPECIAL RED DUCK CURRY
Boneless roasted duck in red coconut curry, lychee, pineapple and cherry tomatoes.

SALT & PEPPER SQUID
Deep fried salt and pepper squid, wok-tossed with onion and capsicum served with Thai sweet chilli sauce.

WAGYU SALAD
Grilled wagyu beef salad drizzled with chilli lime dressing.

STEAMED JASMINE RICE


@Harbour
Thai Restaurant
90 MINS SEATING
NO SPLIT BILL
BYO $2.5 PER PERSON (WINE ONLY)
15% SURCHARGE ON PUBLIC HOLIDAYS
10% SURCHARGE APPLIES ON WEEKENDS
MINIMUM EFTPOS $25
CAKEAGE FEE $10 PER CAKE