Harbour

Thai Restaurant

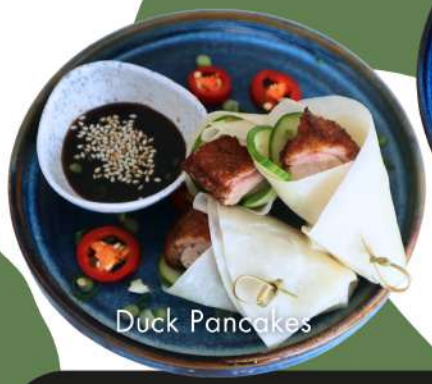
LUNCH SPECIAL

Mon- Fri

START 11:30AM

*All images are for illustrative purposes only

APPETIZERS



Crying Tiger (Wagyu) 15.9
Marinated wagyu beef grilled to perfection served with Thai chilli sauce and salad.

Satay Chicken Skewers (4pcs) GF 12.9
Grilled marinated chicken served with special satay sauce.

Duck Pancakes (3 PCS) 14.9
Roasted duck, shallot, cucumber served with Hoisin sauce.

Deep Fried Spring Rolls (4 PCS)
Veg V 10.9
Crab Meat GF 11.9
Deep fried spring rolls served with plum sauce

Crispy Quail Eggs 14.9
Six golden fried wonton parcels filled with quail egg, served with a sweet chilli sauce.

Prawn Cakes 14.9
Crispy golden prawn patties served with sweet plum sauce.

V VEGETARIAN GF GLUTEN FREE MEALS GFO GLUTEN FREE OPTION

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


Oyster Chilli Lime

Scallop Apple Salad (3 Pcs) GF **14.9**
Grilled scallops, thinly sliced green apple, mint ,fresh chilli and red onion drizzled with chilli lime dressing.

Garlic Chives Cake **12.9**
Deep fried garlic chives cake served with sweet & sour soy dressing and fresh chilli.

Steamed Wonton **14.9**
Steamed minced prawn and chicken wrapped in pastry parcels served with soy vinaigrette

Coconut Prawns (3PCS) GF **12.9**
Deep fried prawns coated with coconut served with Thai sweet chilli sauce.

Vegetable Curry Puffs (4pcs) **10.9**
Crispy puff pastry filled with pumpkin, onion and peas served with cucumber sauce.


Scallop Apple Salad


Garlic Chives Cake

V VEGETARIAN GF GLUTEN FREE MEALS GFO GLUTEN FREE OPTION

CLASSIC THAI DISHES

18.9

Kao Neow Gai Yarng
Thai-style grilled chicken served with warm sticky rice and sweet chilli sauce.

Laksa Gai Tao Hu (Chicken and Tofu)
Chicken, Tofu, Egg noodle, buk choy and bean sprouts in laksa broth topped with crispy noodles, bean sprout and fried onion.

Pad Kaprao Gai + Kai Dao
Stir-fried minced chicken with chilli, garlic and Thai basil, served with jasmine rice and a crispy fried egg.

Kao Na Ped (Roasted Duck)
Tender roasted duck served with steamed buk choy and steamed rice.

Pad Thai Kung (Prawns)
Stir-fried rice noodles with prawns, egg, and tofu in a sweet-tangy Pad Thai sauce topped with bean sprouts, garlic chives and crushed peanuts.

Pad Ka-na Moo Grob
Crispy pork stir-fried with Chinese broccoli, garlic, and chilli in a savoury sauce. Served with steamed rice.

Authentic Thai Flavours

STIR FRIED
WITH RICE

CHOICE OF MEAT	
Vegetable	14.9
Tofu	15.9
Chicken	15.9
Beef	16.9
Prawns	18.9
Crispy Pork	18.9

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

Garlic & Pepper Sauce GFO
Mushroom, Broccoli, Onion, and Baby Corn.

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

Honey Chicken
Crispy battered chicken glazed with honey sauce

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 and capsicum.

V VEGETARIAN GF GLUTEN FREE MEALS GFO GLUTEN FREE OPTION

NOODLE

CHOICE OF MEAT	
Vegetable	14.9
Tofu	15.9
Chicken	15.9
Beef	16.9
Prawns	18.9
Crispy Pork	18.9

Hokkien Noodle GFO
Stir fried Hokkien noodles with mixed vegetables.

Pad See Ew GFO
Stir fried flat rice noodles, Chinese broccoli, egg in sweet soy sauce.

Cashew Nut Noodle GFO
Stir fried flat rice noodles with cashew nuts, seasonal vegetables, chilli jam, egg and shallot.

Pad Khee Mao GFO
Spicy stir fried flat rice noodles with mixed vegetables, egg and chilli basil sauce.

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

Satay Noodles GFO
Stir fried flat rice noodles with mixed vegetables, egg and peanut sauce.

V VEGETARIAN GF GLUTEN FREE MEALS GFO GLUTEN FREE OPTION

FRIED RICE

CHOICE OF MEAT	
Vegetable	14.9
Tofu	15.9
Chicken	15.9
Beef	16.9
Prawns	18.9
Crispy Pork	18.9

Thai Fried Rice

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

CURRY WITH RICE

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.

V VEGETARIAN GF GLUTEN FREE MEALS GFO GLUTEN FREE OPTION

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

Harbour

Thai Restaurant

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

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