



www.thaigiga.com.au

GFO GLUTEN FREE OPTION

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VO VEGAN OPTION

FOOD ALLERGY NOTICE: PLEASE BE ADVISED THAT FOOD PREPARED HERE MAY CONTAIN THESE INGREDIENTS: MILK, EGGS, WHEAT, SOYBEAN, PEANUTS, NUTS, FISH AND SHELLFISH. PLEASE ADVISE STAFF OF ANY ALLERGIES YOU MAY HAVE SO WE CAN BETTER ADVISE YOU ABOUT OUR MENU CHOICES, THANK YOU.

1% surcharge on credit card & paywave transactions.
Apologies, no menu changes.

STARTERS

SATAY SKEWERS (4)	grilled marinated chicken tenderloin skewers served with satay & thai special sauce.	14
 SEARED SCALLOPS (4)	grilled scallops with roe, fried basil, topped with sweet basil sauce.	12
NANBAN THAI	flour dusted thigh chicken deep fried drizzled with thick honey lemon sauce & topped with japanese style mayonnaise.	16
COCONUT PRAWNS (5)	deep fried prawns coated with egg, flour & coconut served with sweet chilli sauce.	15
 SAN CHOY LARB (3)	minced chicken mixed with thai spices & chilli served in crispy lettuce shells.	12
SPRING ROLLS (4)	vegetables & glass noodles wrapped in crispy pastry served with plum sauce.	12
CURRY PUFFS (4)	puff pastry filled with curried vegetables served with sweet chilli sauce.	12
QUAIL (5)	deep fried thai style marinated quail served with sweet chilli sauce.	18
MIXED ENTREE (4)	mixed serving consisting of coconut prawn, spring roll, curry puff & satay skewer served with plum & sweet chilli sauce.	16
DUCK PANCAKES (3)	crispy duck, cucumber, shallot, chilli & our spicy hoisin sauce served inside a soft pancake.	18
TOFU CHIPS (6)	soft tofu deep fried served with sweet & sour sauce topped with crushed peanuts & chilli.	12
HO'S DIM SIMS (4)	directly from Ho's Dim Sim Shop in Thai Town, Sydney, served with sweet soy sauce.	14
MOO PING (4)	marinated grilled tender pork skewers served with namjim jaew sauce.	15
SOFT SHELL CRAB	salt & pepper flour dusted deep fried crab with soft edible shell served with sweet chilli sauce.	17
S&P CALAMARI	salt & pepper flour dusted deep fried calamari served with sweet chilli sauce.	15

SOUPS single serve

TOM YUM GOONG

thai spicy & sour soup with prawns seasoned with lemongrass, galangal, kaffir lime, mushrooms, shallots, coriander & condensed milk.

14

GFO

TOM KHA

thai coconut soup with chicken seasoned with lemongrass, chilli, galangal, kaffir lime, mushrooms, shallots, coriander & a splash of coconut cream.

12

SALADS

THAI BEEF SALAD

grilled marinated riverina angus scotch fillet tossed with red onion, coriander, cucumber, mint, shallots, tomato & chilli jam lime dressing.

24

PRAWN SALAD

grilled prawns tossed with red onion, fried coconut, mint, shallots, cucumber, coriander & chilli lime coconut dressing topped with cashew nuts.

25

DUCK SALAD

grilled duck with cashew nuts, coriander, shallots, cucumber, red onion & tomato tossed in chilli jam & coconut dressing.

26

GRILLS add a serve of sticky rice for \$5

CRYING THAIGGA

marinated riverina angus scotch fillet cooked to medium served with namjim jaew sauce.

28

GRILLED CHICKEN

marinated thigh chicken served with sweet chilli sauce.

24

GRILLED CALAMARI

marinated grilled calamari served with our spicy seafood sauce.

22

RICE

SMALL JASMINE RICE

steamed jasmine rice for one.

3

LARGE JASMINE RICE

steamed jasmine rice serve in a bowl to share.

8

COCONUT RICE

steamed jasmine rice mixed with sweet coconut cream.

5

STICKY RICE

glutinous rice made to be eaten by hand, best combined with our grilled meats.

5

CRAB FRIED RICE

fried rice with crab, egg & shallots.

18

EGG FRIED RICE

fried rice with soy sauce & egg.

14

SIDES

MIXED SALAD

mixed lettuce, cucumber & tomato with dressing.

5

STEAMED VEGES

steamed broccoli, carrot, green beans, bok choy & zucchini.

5

GREEN VEGES

mixed green vegetables stir fried with garlic & oyster sauce.

8

CHILLI

side of chopped red chilli.

1

CHILLI SAUCE

side of chopped red chilli with fish or soy sauce.

2

ROTI

thai style crepe, an excellent accompaniment to our curries.

3

MAIN COURSE

add a rice or side dish starting from \$3

MASSAMAN BEEF	beef & potato slow cooked in thick massaman curry topped in peanuts, fried garlic & fried shallots with a splash of coconut cream.	26
PANANG LAMB	slow cooked hind quarter lamb shank served with sweet potato topped with panang curry.	30
 NAMJIM LAMB	saltbush lamb cutlets cooked to medium served with namjim jaew sauce.	28
CRISPY CHICKEN	egg & flour dusted deep fried chicken strips served with our homemade sweet chilli basil sauce.	24
PAD PRIK KHING	crispy pork belly, green beans, red chilli & kaffir lime cooked in spicy curry paste.	26
HOR MOK	prawn, scallop, mussel & squid cooked in mild curry paste & served in a young coconut	28
DRUNK DUCK	roasted duck & bok choy served with our thai red wine sauce.	30
PAD PET DUCK	stir fried roasted duck & mixed vegetables with curry paste & coconut cream with green peppercorn, bamboo shoots & fresh basil.	28
STICKY PORK	pork belly coated with sweet, sticky tamarind sauce topped with fried shallots served with our homemade spicy thai sauce.	26
 SNOWPEA PRAWN & SCALLOPS	prawns & scallops stir fried with aromatic shrimp oil, snowpeas & sliced chilli.	26
LAZY DUCK	deep fried duck served on wilted bok choy in panang curry with a splash of coconut cream & fried sweet potato strips.	26
CRISPY CRAB PAD THAI	thin rice noodles cooked with egg, tofu, bean sprouts, garlic, chives, dried shrimp & peanuts topped with crispy soft shell crab.	26
PINEAPPLE FRIED RICE	fried rice with chicken, prawns, sultanas, cashew nuts served in half pineapple topped with shredded pork.	28
SEAFOOD LAKSA	singapore noodles cooked in thai curry soup with mixed seafood, beansprouts, vegetables & fried onions.	24
CHICKEN KATSU	japanese style crumbed fried chicken thigh served in a spicy curry with potato cubes & broccolini.	25
HULA DUCK	roasted duck with panang curry, pineapple, tomato, lychee, rambutan & kaffir lime	26

TRADITIONAL DISHES

with your choice of:

VEGETABLES

VEGETABLES & TOFU

CHICKEN, BEEF OR PORK

MIXED SEAFOOD prawns, calamari, mussels & scallops

PRAWNS

CRISPY PORK gluten free n/a

ROASTED DUCK gluten free n/a

WOK STIR FRIES *

CASHEW NUT chilli jam sauce stir fried with mixed vegetables topped with cashew nuts

CHILLI BASIL fresh chilli, garlic & basil stir fried with mixed vegetables

GINGER fresh ginger & coriander stir fried with mushrooms, vegetables & shallots

OYSTER mixed vegetables stir-fried with oyster sauce

SATAY mixed vegetables stir fried with peanut sauce

CHINESE BROCCOLI chinese broccoli stir fried with garlic & fresh chilli

PAD CHA green peppercorn, chilli garlic & thai herbs stir fried with our spicy thai sauce **HOT**.

GARLIC & PEPPER garlic & pepper stir fried with mixed vegetables

FRIED RICE

GARLIC fried rice with egg, tomato, garlic, onion, baby corn, carrot & chinese broccoli

THAI STYLE fried rice with egg, onion, tomato & chinese broccoli

CHILLI JAM & CASHEW NUT fried rice with chilli jam, cashew nuts, egg, onion, tomato & chinese broccoli

CHILLI & BASIL fried rice with fresh chilli, onion, tomato, baby corn & chinese broccoli

TOM YUM fried rice with spicy & sour curry paste, onion, baby corn, tomato, chinese broccoli, coriander & shallots

GREEN CURRY fried rice with green curry paste, basil, onion, tomato, baby corn & chinese broccoli

Dinner - Full Serve

(available all day)

Lunch - Smaller Serve

(only available during lunch)

*stir fries & curries come with a side of rice at lunch

17

18

22

24

25

26

28

12

13

17

19

20

21

23

NOODLE DISHES

PAD THAI thin rice noodles cooked with egg, tofu, bean sprouts, dried shrimp, garlic, chives & crushed peanuts

PAD SEE EW flat rice noodles with black soy sauce, egg & chinese broccoli

PAD KEE MAO flat rice noodles with fresh chilli, egg, green peppercorn, kachai, basil & mixed vegetables

HOKKIEN hokkien egg noodles stir fried with egg, mixed vegetables & our original thai sauce.

SINGAPORE thin rice vermicelli noodles stir fried with curry powder, egg, mixed vegetables & bean sprouts.

GARLIC NOODLES stir fried flat rice noodles with mixed vegetables & garlic

CHILLI JAM & CASHEW NUTS stir fried flat rice noodles with chilli jam sauce, mixed vegetables & cashew nuts

SATAY NOODLES stir fried flat rice noodles with satay powder, mixed vegetables topped with satay sauce

CURRIES * Add a Roti for only \$3

GREEN spicy curry with green chilli, coconut cream, bamboo shoots, mixed vegetables topped with basil

RED spicy curry with red chilli, coconut cream, bamboo shoots, mixed vegetables topped with basil

PANANG spicy thick curry cooked in coconut cream & mixed vegetables.

DESSERTS

GF

BAKED TARO CUSTARD

baked creamy sweet dessert made from thai taro & coconut

12

GF

STICKY RICE WITH CUSTARD

sweet sticky rice with topping of creamy custard

12

GF

BLACK RICE IN COCONUT CREAM

black glutinous rice combined with young coconut strips cooked in syrup & warm creamy coconut sauce

10

GF

TARO CAKE WITH ICE CREAM

taro & glutinous rice balls served with creamy vanilla ice cream

14

SWEET ROTI

thai style crepe served with sliced banana & creamy vanilla ice cream

12

CRISPY ROTI

thai style crepe served with sweet condensed milk, whipped cream & sugar

8

SWEET STICKY RICE & MANGO

sweet, sticky rice, coconut cream and fresh, sliced mango (seasonal)


15

BOWL OF ICE-CREAM

two scoops of vanilla ice-cream
toppings 50c extra: chocolate, caramel & strawberry

5

RED WINE

		
3 Bridges Durif	9	38
3 Bridges Shiraz	9	38
Pfeiffer Wines Pinot Noir	9.5	42
Charles Sturt University Alumni Shiraz	5.5	24
Baby Doll Pinot Noir	8	34
Pfeiffer Wines Merlot	8.5	40
Borambola Moonlight Cabernet Sauvignon	8	36
3 Bridges Cabernet Sauvignon	8	37
Cottontails Shiraz	6.5	28
Calabria Bros. Shiraz	9	43
Calabria Private Bin Montepulciano	7	39

WHITE WINE

Baby Doll Sauvignon Blanc	8.5	37
Richland Pinot Grigio	7.5	29
Baby Doll Pinot Gris	8.5	37
Borambola Wishing Well Sauvignon Blanc	9.5	41
Cottontails Sauvignon Blanc Semillon	7	33
Richland Moscato	6.5	29
Charles Sturt University Alumni Chardonnay	6	27
Richland Pink Moscato	6.5	29
Charles Sturt University Boutique Riesling	9	41
3 Bridges Chardonnay	8.5	41
Okiwi Bay NZ Sauvignon Blanc	7.5	33
Cofield Riesling	8.5	40
Pfeiffer Wines Moscato	7	30

ROSÈ

Calabria Bros Rosè	7	30
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SPARKLING WINE

Richland Sparkling Chardonnay Pinot Noir	6.5	28
Calabria Private Bin Prosecco Piccolo 200ml	9	
Lock & Key Piccolo 200ml Pinot Noir Chardonnay		10
Cottontails White Bubbles		38
Borambola VIII Sparkling Chardonnay		42

BEER

Cascade Premium Light Beer	AUSTRALIA	6
Yenda Pale Ale	AUSTRALIA	6
Great Northern Mid	AUSTRALIA	6.5
Carlton Dry	AUSTRALIA	6.5
Tumut Brewing Co Pale Ale	AUSTRALIA	7
Tuckerbox Hoppy Lager	AUSTRALIA	7
Tiger Beer	SINGAPORE	8
Peroni	ITALY	8
Corona	MEXICO	8
Singha	THAILAND	8
Chang	THAILAND	8
Blue Moon	USA	8
Asahi Super Dry	JAPAN	8

CIDER

Pressmans Apple	7
Tuckerbox Apple	7.5
Rekorderlig Strawberry Lime	8
Rekorderlig Mango Raspberry	8

PRE MIXED SPIRITS

Canadian Club & Dry	8.5
Gordons Gin & Tonic	8.5
Smirnoff Vodka Lime & Soda	8.5
Jim Beam Bourbon & Cola	9
Bundaberg Rum & Cola	8.5
Johnnie Walker & Cola	9

As a condition of our Liquor License, adequate food must be ordered for us to provide alcoholic beverages to our patrons. Our Kitchen closes & the service of alcoholic beverages ends at 9:30pm. Have fun, eat lots & please DRINK RESPONSIBLY!

DRINKS

traditional thai drinks - made in store

thai iced tea

thai lemon iced tea

coconut juice

thai iced coffee

6

330ml glass bottles

coca-cola

coca-cola no sugar

diet coca-cola

sprite

fanta

lift

4

330ml glass cascade

lemon lime & bitters

ginger beer

4

300ml juices

apple

orange

3.5

750ml glass bottles

mount franklin still

mount franklin sparkling

6

tap water available on request