

Thomicaa

The image features a stylized logo for 'Thomicaa' centered on a background of grey and white wavy brushstrokes. The text 'Thomicaa' is rendered in a bold, black, calligraphic font. The letter 'T' is uniquely designed as a cross. Below the text, there are two orange brushstrokes that curve upwards and to the right, and a large, thick black brushstroke that loops around the bottom of the 'a'.





**GFO** GLUTEN FREE OPTION

**GF** GLUTEN FREE

**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.

[www.thaigga.com.au](http://www.thaigga.com.au)



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# STARTERS

<b>SATAY SKEWERS (4)</b>	grilled marinated chicken tenderloin skewers, served with peanut satay sauce.	<b>17</b>	<b>DUCK PANCAKES (3)</b>	crispy duck, cucumber, leek, chilli & hoisin sauce, served inside a soft pancake.	<b>22</b>
<b>GFD SEARED SCALLOPS (4)</b>	grilled scallops with roe, fried basil, topped with sweet basil sauce.	<b>15</b>	<b>TOFU CHIPS (6)</b>	soft tofu deep fried served with sweet & sour sauce, topped with crushed peanuts & chilli.	<b>15</b>
<b>COCONUT PRAWNS (5)</b>	deep fried prawns coated with egg, flour & coconut, served with sweet chilli sauce.	<b>17</b>	<b>HO'S DIM SIMS (4)</b>	directly from Ho's Dim Sim Shop in Sydney, deep fried served with sweet soy sauce.	<b>18</b>
<b>SPRING ROLLS (4)</b>	vegetables & glass noodles wrapped in crispy pastry, served with plum sauce.	<b>15</b>	<b>MOO PING (4)</b>	marinated grilled tender pork skewers, served with namjim jaew sauce.	<b>18</b>
<b>CURRY PUFFS (4)</b>	puff pastry filled with curried vegetables, served with sweet chilli sauce.	<b>15</b>	<b>SOFT SHELL CRAB</b>	salt & pepper flour dusted deep fried crab with soft edible shell, served with sweet chilli sauce.	<b>20</b>
<b>QUAIL (5)</b>	deep fried Thai style marinated quail, served with sweet chilli sauce.	<b>22</b>	<b>S&amp;P CALAMARI</b>	salt & pepper flour dusted deep fried calamari, served with sweet chilli sauce.	<b>18</b>
<b>FISH CAKES (4)</b>	minced fish mixed with spicy Thai herbs, served with sweet chilli sauce.	<b>15</b>			

## SOUPS SINGLE SERVE

### TOM YUM GOONG

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

18

### GFO TOM KHA

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

16

## SALADS

### THAI BEEF SALAD

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

33

### PRAWN SALAD

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

30

### DUCK SALAD

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

32

## GRILLS

### CRYING THAIGGA

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

35

### GRILLED CHICKEN

marinated thigh chicken served with sweet chilli sauce.

32

### GRILLED CALAMARI

marinated grilled calamari served with our spicy seafood sauce.

30

# MAINS ADD RICE OR SIDE DISH FROM \$6

## MASSAMAN BEEF

beef & potato slow cooked in thick massaman curry topped in peanuts, fried garlic & fried shallots.

## PANANG LAMB

slow cooked hind quarter lamb shank served with sweet potato topped with panang curry.

## CRISPY CHICKEN

egg & flour dusted deep fried chicken strips served with our homemade sweet chilli basil sauce.

## PAD PRIK KHING

crispy pork belly, green beans, red chilli & kaffir lime cooked in spicy curry paste.

## HOR MOK

prawn, scallop, mussel & squid cooked in mild curry paste & served in a young coconut.

## DRUNK DUCK

roasted duck & bok choy served with our Thai red wine sauce.

## PAD PET DUCK

stir fried roasted duck & mixed vegetables with curry paste & coconut cream with green peppercorn, bamboo shoots & fresh basil.

## STICKY PORK

pork belly coated with sweet, sticky tamarind sauce topped with fried shallots served with our homemade spicy Thai sauce.

32



## CRAB FRIED RICE

fried rice with crab meat, egg & shallots.

36



## SNOWPEA PRAWN & SCALLOPS

prawns & scallops stir fried with aromatic shrimp oil, snowpeas & sliced chilli.

30

## LAZY DUCK

deep fried duck served on wilted bok choy in panang curry with a splash of coconut cream & fried sweet potato strips.

33

## CRISPY CRAB PAD THAI

thin rice noodles cooked with egg, tofu, bean sprouts, garlic, chives, dried shrimp & peanuts topped with crispy soft shell crab.

35



## PINEAPPLE FRIED RICE

fried rice with chicken, prawns, sultanas, onion, cashew nuts served in half pineapple topped with shredded pork.

38

## CHICKEN LAKSA

Singapore noodles cooked in Thai curry soup with chicken, beansprouts, carrot, bok choy, shallots & fried onions.

33

## CHICKEN KATSU

Japanese style crumbed fried chicken thigh served in a mild curry with sweet potato cubes & broccolini.

32

## HULA DUCK

roasted duck with panang curry, pineapple, tomato, lychee & rambutan.

27

33

32

32

30

28

33

32

## RICE

### SMALL JASMINE RICE

steamed jasmine rice for one.

### LARGE JASMINE RICE

steamed jasmine rice serve in a bowl to share.

### COCONUT RICE

steamed jasmine rice mixed with sweet coconut cream.

GFO

### EGG FRIED RICE

fried rice with soy sauce & egg.

## SIDES

### STEAMED VEGES

steamed mixed vegetables.

### GREEN VEGES

mixed green vegetables stir fried with garlic & oyster sauce.

### CHILLI

side of chopped red chilli.

### CHILLI SAUCE

side of chopped red chilli with fish or soy sauce.

### ROTI

Thai style crepe, an excellent accompaniment to our curries.

6

12

8

18

8

10

2

3

5

# TRADITIONAL DISHES

ALL TRADITIONAL DISHES  
WITH YOUR CHOICE OF:

	DINNER	LUNCH
<b>VEGETABLES</b>	23	18
<b>VEGETABLES &amp; TOFU</b>	24	19
<b>CHICKEN, BEEF OR PORK</b>	28	23
<b>MIXED SEAFOOD</b> prawns, calamari, mussels & scallops	30	25
<b>PRAWNS</b>	30	25
<b>CRISPY PORK</b> gluten free n/a	32	27
<b>ROASTED DUCK</b> gluten free n/a	34	29

LUNCH SMALLER SERVE AVAILABLE DURING LUNCH TRADING HOURS ONLY  
STIR FRIES & CURRIES COME WITH A SIDE OF RICE AT LUNCH  
DINNER SERVE IS A FULL SIZE & AVAILABLE ALL DAY

## 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 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.



### GARLIC & PEPPER

garlic & pepper stir fried with mixed vegetables.



# TRADITIONAL DISHES



## CURRIES **ADD A ROTI FOR ONLY \$5**

### 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.

## FRIED RICE

### **VO GFO** GARLIC

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

### **VO GFO** THAI STYLE

fried rice with egg, onion, baby corn, tomato & chinese broccoli.

### CHILLI JAM & CASHEW NUT

fried rice with egg, chilli jam, cashew nuts, onion, carrot, baby corn, tomato & chinese broccoli.

### **HOT GFO** CHILLI & BASIL

fried rice with egg, fresh chilli, onion, carrot, tomato, baby corn & chinese broccoli.

### TOM YUM

fried rice with egg, spicy & sour curry paste, onion, baby corn, tomato & chinese broccoli.

## NOODLE DISHES

### **VO GFO** PAD THAI

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

### **VO GFO** PAD SEE EW

flat rice noodles with black soy sauce, egg & chinese broccoli.

### **HOT VO GFO** PAD KEE MAO

flat rice noodles with fresh chilli, egg, green peppercorn, kachai, basil & mixed vegetables.

### **GFO** HOKKIEN

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

### **VO GFO** SINGAPORE

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

### **VO GFO** GARLIC NOODLES

stir fried flat rice noodles with egg, mixed vegetables & garlic.

### CHILLI JAM & CASHEW NUTS

stir fried flat rice noodles with chilli jam sauce, egg, mixed vegetables & cashew nuts.

### SATAY NOODLES

stir fried flat rice noodles with satay powder, egg, mixed vegetables topped with satay sauce.

# DESSERTS

- GF BAKED TARO CUSTARD** 12  
 a baked creamy dessert that's sweet and smooth, made from Thai taro and coconut.
- GF STICKY RICE WITH CUSTARD** 12  
 a unique and tasty combination of Thailand's famous sweet sticky rice, with a topping of rich creamy custard.
- GF SAGO AND BLACK BEAN IN COCONUT CREAM** 12  
 soft beans in a bed of silky sago, covered with a warm and sweet coconut cream.
- SWEET ROTI** 15  
 Thai style crepe served with sliced banana & creamy vanilla ice cream.
- CRISPY ROTI** 13  
 Thai style crepe served with sweet condensed milk, whipped cream & sugar.
- SWEET STICKY RICE & MANGO** 17  
 sweet, sticky rice, coconut cream and fresh, sliced mango (seasonal).
- THAI COCONUT ICE-CREAM** 10  
 hand-made coconut ice-cream topped with peanuts
- VANILLA ICE-CREAM** 7  
 toppings 50c extra: chocolate, caramel or strawberry.

# DRINKS

- traditional Thai drinks - made in store** 9  
 Thai iced tea  
 Thai lemon iced tea  
 Thai iced coffee  
 coconut juice
- soft drinks** 6  
 coca-cola  
 coca-cola no sugar  
 diet coca-cola  
 sprite  
 fanta  
 lift  
 lemon lime & bitters  
 ginger beer  
 soda water
- juices** 5  
 apple  
 orange
- water**  
 mount franklin sparkling small 5  
 mount franklin sparkling large 8  
 tap water available on request



## RED WINE

Borambola Moonlight Cabernet Sauvignon	9	41
Borambola Hiraji's Spell Shiraz	9	41
3 Bridges Durif	10	45
3 Bridges Shiraz	10	45
3 Bridges Cabernet Sauvignon	10	45
Baby Doll Pinot Noir	9	41

## WHITE WINE

Borambola Wishing Well Sauvignon Blanc	9	41
Borambola Bunya Bunya Chardonnay	9	41
Baby Doll Sauvignon Blanc	10	45
Baby Doll Pinot Gris	10	45
Richland Pinot Grigio	9	41
Richland Moscato	8	37
Calabria Bros. Eden Valley Riesling	9	41

## ROSE

Borambola Double Joy Rose (Dry)	9	41
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## SPARKLING WINE

Richland Sparkling Chardonnay Pinot Noir	8	37
De Bortoli King Valley Prosecco Piccolo 200ml		12



## BEER

Cascade Premium Light Beer AUSTRALIA	8
Great Northern Mid AUSTRALIA	8
Carlton Dry AUSTRALIA	9
Tumut Brewing Co Pale Ale AUSTRALIA	9
Tiger Beer SINGAPORE	10
Corona MEXICO	10
Singha THAILAND	10
Asahi Super Dry JAPAN	10
Carlton Zero 0% Alcohol AUSTRALIA	9

## CIDER

Pressman's Apple (Sweet)	9
Tuckerbox Apple (Dry)	9
Rekorderlig Strawberry Lime	10

## PRE MIXED SPIRITS

Midori Illusion	10
Midori Splice	10
Canadian Club & Dry	11
Smirnoff Vodka Lime & Soda	11
Gordon's Gin & Tonic	12
Gordon's Pink Gin & Soda	12
Jim Beam Bourbon & Cola	13

AS A CONDITION OF OUR LIQUOR LICENCE,  
ADEQUATE FOOD MUST BE ORDERED FOR US TO  
PROVIDE ALCOHOLIC BEVERAGES TO OUR PATRONS.

OUR KITCHEN CLOSSES & THE SERVICE OF  
ALCOHOLIC BEVERAGES ENDS AT 9:30PM.  
HAVE FUN, EAT LOTS & PLEASE DRINK RESPONSIBLY!



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