

thencia

A stylized orange graphic element consisting of three curved, overlapping lines, resembling a stylized 'C' or a decorative flourish, positioned below the letter 'h' in the word 'thencia'.





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.

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thaigga



thaigga_wagga

STARTERS

SATAY SKEWERS (4)	grilled marinated chicken tenderloin skewers, served with peanut satay sauce.	17	THAI FISHBALLS (9)	deep fried Thai fish balls, served with our home made sweet chilli basil sauce.	15
GFO SEARED SCALLOPS (4)	grilled scallops with roe, fried basil, topped with sweet basil sauce.	15	DUCK PANCAKES (3)	crispy duck, cucumber, leek, chilli & hoisin sauce, served inside a soft pancake.	22
COCONUT PRAWNS (5)	deep fried prawns coated with egg, flour & coconut, served with sweet chilli sauce.	17	TOFU CHIPS (6)	soft tofu deep fried served with sweet & sour sauce, topped with crushed peanuts & chilli. Vegan.	15
SPRING ROLLS (4)	vegetables & glass noodles wrapped in crispy pastry, served with plum sauce.	15	HO'S DIM SIMS (4)	directly from Ho's Dim Sim Shop in Sydney, deep fried served with sweet soy sauce.	18
CURRY PUFFS (4)	puff pastry filled with curried vegetables, served with sweet chilli sauce.	15	MOO PING (4)	marinated grilled tender pork skewers, served with namjim jaew sauce.	18
QUAIL (5)	deep fried Thai style marinated quail, served with sweet chilli sauce.	22	SOFT SHELL CRAB	salt & pepper flour dusted deep fried crab with soft edible shell, served with sweet chilli sauce.	20
THAI FISHCAKES (4)	minced fish mixed with spicy Thai herbs, served with sweet chilli sauce.	15	S&P CALAMARI	salt & pepper flour dusted deep fried calamari, served with sweet chilli sauce.	18

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.

33

GRILLED CALAMARI

marinated grilled calamari served with our spicy seafood sauce.

30

GRILLED BARRAMUNDI

skin on grilled barramundi, topped with our ginger shallot sauce, served with our spicy seafood sauce.

32

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.

33

PANANG LAMB

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

36

CRISPY CHICKEN

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

33

PAD PRIK KHING

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

33

HOR MOK

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

35

DRUNK DUCK

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

38

PAD PET DUCK

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

33

STICKY PORK

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

35

GFO

CRAB FRIED RICE

fried rice with crab meat, egg & shallots.

28

CHILLI JAM CRISPY CHICKEN

egg & flour dusted deep fried chicken strips, onion, capsicum, spring onion, cashew nuts cooked in our home made mild chilli jam sauce.

33

GFO

SNOWPEA PRAWN & SCALLOPS

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

33

LAZY DUCK

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

32

CRISPY CRAB PAD THAI

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

32

GFO

PINEAPPLE FRIED RICE

fried rice with chicken, prawns, sultanas, onion, cashew nuts topped with shredded pork.

32

CHICKEN LAKSA

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

28

CHICKEN KATSU

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

33

HULA DUCK

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

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.

6

12

8

18

SIDES

STEAMED VEGES

steamed mixed vegetables.

GREEN VEGES

mixed green vegetables stir fried with garlic & oyster sauce.

CHOPPED CHILLI

side of chopped red chilli.

SOY CHILLI SAUCE

side of chopped red chilli with soy sauce.

SRIRACHA SAUCE

side of spicy sriracha chilli sauce.

ROTI

Thai style crepe, an excellent accompaniment to our curries.

8

10

2

3

2

5

TRADITIONAL DISHES

ALL TRADITIONAL DISHES
WITH YOUR CHOICE OF:

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

LUNCH SMALLER SERVE AVAILABLE DURING LUNCH TRADING HOURS ONLY
STIR FRIES & CURRIES COME WITH A SIDE OF JASMINE RICE AT LUNCH
SWAP JASMINE RICE FOR COCONUT RICE AT LUNCH FOR \$2
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.



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.

RED

spicy curry with red chilli, coconut cream, bamboo shoots, mixed vegetables.

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.
- SWEET STICKY RICE WITH ICE-CREAM** 15
sweet, sticky rice with coconut ice-cream, topped with crushed peanuts.
- 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 crushed peanuts
- VANILLA ICE-CREAM** 7
toppings 50c extra: chocolate, caramel or strawberry.

DRINKS

- traditional Thai drinks - made in store** 9
Thai milk tea
Thai green milk tea
Thai lemon iced tea
Thai iced coffee
coconut juice
- soft drinks** 6
coca-cola
coca-cola no sugar
diet coca-cola
sprite
fanta
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
Yarran Wines Merlot	11	51

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	9	41
Calabria Bros. Eden Valley Riesling	9	41
Yarran Wines Pinot Grigio	11	51

ROSE

Borambola Double Joy Rose (Dry)	9	41
Yarran Wines Rose (Dry)	11	51

SPARKLING WINE

Richland Sparkling Chardonnay Pinot Noir	9	41
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

PRE MIXED SPIRITS

Midori Illusion	10
Midori Splice	10
Canadian Club & Dry	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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