



INNER MENU



DINNER MENU

SMALL

PRAWN CAKES (4pcs)	\$18
Crisp prawn cakes with plum sauce and sesame seeds	
VEGETARIAN SPRING ROLLS (4 pcs)	\$14
Deep fried spring roll pastry with mixed vegetables.	
MIEANG PRAWNS (2 pcs)	\$12
Betel leaves, diced lime, roasted peanuts, red onion, roasted coconut topped with a special sauce	
TAMARIND WINGS (6pcs)	\$16
Tamarind sauce, Coriander and Crisp onion	
TOM KHA GAI (Soup)	\$19
Coconut cream curry with chicken, Thai herbs	
SOM TUM THAI	\$18
Green Papaya, peanuts, dried prawns and chilli	
SPICY CRISPY CHICKEN SALAD	\$27
(Yum Gai Saab) Thai herbs, Caramel sauce and lime	
TOM YUM PRAWNS	\$22
A classic Thai spicy, sour fragrant soup with tomato, mushroom, lime leaves, lime juice and lemon grass	

SIDE DISHES

ASIAN SALAD	\$16
Asian slaw, Thai herbs, sweet chilli dressing	
STEAMED MIXED VEGETABLES	\$16
CRISPY CHIPS	\$12
JASMINE RICE / PERSON	\$5
COCONUT RICE / PERSON	\$6
STICKY RICE	\$6
ROTI	\$4
FRESH CHILLI	\$3

DIVINE SIGNATURES



MOO WAN	\$30
Crispy deep-fried pork belly dressed in a mild five spicy caramel sauce, served on a bed of green beans.	
DIVINE DUCK	\$30
Stir fried roasted duck fillet in oyster sauce with green vegetables.	
MASSAMAN BEEF WITH ROTI (Roti NOT GF)	\$35
A comfort dish, full of flavour with tender chuck beef slowly cooked over half a day and left to infuse overnight to fully inherit the flavour of the coconut milk.	
PAD THAI PRAWNS	\$28
Extremely popular stir fried with thin rice noodle, Aussie prawns, garlic chives, egg, Tofu topped with sprouts, served with a side of crushed nuts and lemon.	
SALT & PEPPER SQUID	\$26
A favourite, Deep fried tender squid with light bread crumb, served with tartare sauce.	
PLA PAD CHA	\$32
Deep fried fillet Barramundi with chilli, minced garlic, young green peppers and seasonal vegetables	
KA PAO MOO GROB	\$30
Stir fry Crispy pork belly, chilli, garlic, basil and beans	

DIVINE SPECIALS

GRILLED KING FISH	\$38
Served with green apple salad	
CHOO CHEE TIGER PRAWNS	\$36
Authentic spicy Thai Choo Chee Curry with Grilled Tiger prawns	
GRILLED SALMON WITH GREEN CURRY	\$32
A popular Thai green curry dish topped with crisp basil	
SOFT SHELL CRAB CHILLI JAM SAUCE	\$35
A delicious Thai cuisine dish served with lightly battered soft shell crab in a homemade chilli jam sauce	
CRISPY CHICKEN CASHEW NUT	\$29
Famous Thai stir fry with seasonal vegetables, authenticated chilli jam and roasted cashew nuts.	

- All prices inclusive of GST and subject to a price.
- Surcharge of 5% on Saturday - 10% on Sunday
- Surcharge of 15% on Public Holiday.
- We are unable to guarantee that our dishes are 100% free of residual gluten, nut or shellfish traces, if you have any food allergies, please advise with our waitstaff

NOTE : Any Stir Fry/Curry dish from the Takeaway Menu after 6pm has a \$4 charge that also applies to other extras requested.

 VEGETARIAN  GLUTEN FREE

BBQ

GRILLED PORK JOWL (Moo Yang)	\$28
The classic, Northeast Thai style marinated pork jowl served with Nam Jim Jaew (Thai chilli dip)	
SIRLOIN STEAK (250 gm)	\$45
Black Angus - Grain Fed 100 days, marble score 2+ served with Som Tum Thai	
LAMB CUTLETS (3 cutlets)	\$40
Served with crispy chips	
SAI GROG ISAN	\$20
Thai Pork sausage served with cabbage, chilli & pickled ginger.	

VEGETARIAN SUPREME

VEGGIE PRIK KHING	\$24
Stir fry seasonal vegetables, kaffir lime leaves in a delicious spicy sauce.	
PUMPKIN DELIGHT	\$26
A healthy stir-fry of thinly sliced pumpkin, egg, mushroom, tofu and seasonal vegetables	

CHILDREN'S MENU

Children 12 years & under with a complimentary scoop of ice cream for dessert.

EGG FRIED RICE WITH SPRING ROLLS (2 pcs)	\$16
PAD SE-EW CHICKEN WITH SPRING ROLLS (2 pcs)	\$16