

CHICKEN or BEEF or VEGETABLES & TOFU 🍴 \$22
COMBINATION (SEAFOOD) 🍴 \$24
PRAWN 🍴 \$26
EXTRA TOFU or VEGETABLES \$4



GREEN CURRY

Stir Fry & Curries

PAD KHING 🍴
 Stir fry with ginger, garlic, shitake mushroom, seasonal vegetables in a tasty sauce.

CASHEW NUT
 Famous Thai stir fry with seasonal vegetables, authenticated chilli jam and roasted cashew nuts.

CHILLI BASIL 🍴
 Stir fry flavoured with crushed garlic, slices of fresh long chilli and Thai basil leaves in a tasty sauce with seasonal vegetables.

GARLIC & PEPPER 🍴
 Original Thai stir fry with soy sauce, oyster sauce, minced garlic, cracked pepper and seasonal vegetables.

GREEN CURRY 🍴
 A popular Thai curry dish with lime & basil leaves in a green curry paste cooked in creamy coconut milk, mildly spicy.

PANANG CURRY 🍴
 A fragrant Thai sweet and all-round smooth curry with seasonal vegetables, fresh red chilli, chopped lime leaves, finally flavoured with red chilli paste.

Kid's Meal

FRIED RICE EGGS with SPRING ROLL (2 PCS.) \$14
PAD SE-EW CHICKEN with SPRING ROLL (2 PCS.) \$14
CHICKEN NUGGETS with CHIPS \$12
BOWLS OF CHIPS \$10



FRIED RICE EGGS WITH SPRING ROLL

CHICKEN NUGGETS WITH CHIPS

Noodles & Fried Rice

PAD THAI



PAD KEE MAO

PAD THAI 🍴
 Extremely popular thin rice noodle dish with shallot, egg & tofu, topped with sprouts, served with side crushed nuts and lemon.

PAD SEE-EW 🍴
 Flat noodles with sweet soy sauce, Chinese broccoli

PAD KEE MAO 🍴
 Flat noodles with chilli, garlic, peppercorns, fragrant basil leaves and Chinese broccoli.

PAD CASHEW NUT NOODLES
 Flat noodles with sweet chilli jam, roasted cashew nuts and seasonal vegetables.

ORCHID FRIED RICE
 Traditional Thai Fried rice with egg, onion, seasoning sauce & Vegetables

TOM YUM FRIED RICE
 Originating in the centre of Thailand spicy, fragrant with mushroom, cherry tomatoes and egg.

FRIED RICE with EGG \$14
 Slivers of shallot, mixed corn, carrot, peas and seasoning sauce.

Side Dishes

STEAMED RICE	(S) \$4	(L) \$6
JUMBO STEAMED RICE		\$8
COCONUT RICE	(S) \$5	(L) \$7
STICKY RICE		\$6
ROTI		\$4
STEAMED NOODLES		\$5
FRESH CHILLI		\$3
STEAMED SIDE VEGETABLES		\$12

- All prices inclusive of GST and subject to a price.
 - Surcharge of 10% on Sunday. - 15% on Public Holidays.
 - If you require further assistance, please ask our waitstaff

🌿 Vegetarian 🍴 Ask for Gluten Free 👍 Recommend

DIVINE cafe & bar
 Modern Thai Cuisine & Bar

☎ (02) 8806 7259

🏠 101/2 Henshall Way, Macquarie ACT 2614

🌐 www.divinecafeandbar.com.au

BREAKFAST / LUNCH

TUE : 9.00 am - 2.30 pm
 WED- SAT : 7.30 am - 2.30 pm
 SUN : 7.30 am - 2.00 pm
 MON : CLOSED

DINNER

TUE - THU : 4.30 pm - 8.00 pm
 FRI - SAT : 4.30 pm - 8.30 pm
 MON, SUN : CLOSED

Fully Licensed ▪ NO BYO ▪ Please do not bring your food & drink inside

Entree

VEGETARIAN SPRING ROLLS (4 PCS)  \$12
Deep fried spring roll pastry with mixed vegetables.

PRAWNS CAKE \$16
Popular snack crisp prawn cakes served with plum sauce.


GOLDEN CRISPY SOFT SHELL CRAB \$16
Deep fried lightly battered soft shell crab served with sweet chilli sauce.

PRAWNS CAKE

VEGETARIAN SPRING ROLLS

Soup

TOM YUM PRAWNS \$22
A classic Thai spicy, sour fragrant soup with tomato, mushroom, lime leaves, lemon juice, lemongrass with tom yum paste.

TOM SAAB  \$20
Spicy soup with soft pork bones, mixed with Thai herbs and chilli.

GOLDEN CRISPY SOFT SHELL CRAB

BBQ & Deep Fried Dishes

SAI GROG ISSAN \$16
Thai sausage of pork served with cabbage, chilli & ginger.

BBQ PORK (MOO YANG) \$19
The classic, Northeast Thai style BBQ pork marinated & grilled served with Nam Jim Jaew (Thai chilli dip)

BBQ CHICKEN (KAI YANG) \$18
A Thai marinated char-grilled chicken dish served with sweet chilli sauce

BBQ PORK (MOO YANG)

SAI GROG ISSAN

Salad

CHICKEN LARB \$22
Spicy chicken mince salad consisting of Thai herbs dressed with Larb seasoning

MOO NUM TOK \$22
Grilled marinated pork neck consisting of Thai Herbs dressed with larb seasoning.

SPICY CRISPY CHICKEN SALAD (YUM GAI SAAB)  \$22
Crispy chicken mixed with Thai fresh herbs & larb seasoning.

PAPAYA SALAD CRISPY CHICKEN \$25
Green papaya salad mixed with chili & garlic served with crispy chicken.



SPICY CRISPY CHICKEN SALAD



CHICKEN LARB



MOO NUM TOK

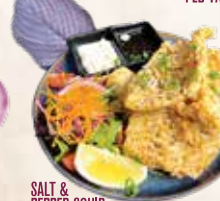
Divine Signature



MASSAMAN BEEF SERVED with ROTI



KANG PHED PED YANG



SALT & PEPPER SQUID



MOO GROB PAD CHA

MOO WAN  \$28
Crispy deep-fried pork belly dressed in a mildly five spicy caramel sauce, served on a bed of green beans.


KANG PHED PED YANG  \$27
Roasted duck fillet simmered in a classic red curry with fresh pineapple, cherry tomatoes and lychees.

KANA MOO GROB \$28
Crispy pork belly with Chinese broccoli, crushed chilli & garlic in a rich oyster sauce.

CINNAMON DUCK \$27
Boneless tender roasted duck lightly spiced with plum sauce, shiitake mushrooms & herbs served with steamed bok choy.

MOO GROB PAD CHA  \$28
Spicy stir fry crispy pork belly with chilli, minced garlic, young peppers and seasonal vegetables.

MASSAMAN BEEF SERVED with ROTI  \$27
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.

SALT & PEPPER SQUID  \$22
A favorite, Deep fried tender squid with light bread crumb, served with tartare sauce.

Divine Specials

CHILI EGGPLANT \$22
Stir fry chicken mince with eggplant, chilli and basil.

SPICY ROASTED DUCK  \$27
(PAD PHED PED YANG)
Stir fried roasted duck fillet with red chili paste, young green pepper, kaffir lime leaves, chili, Thai eggplant and basil.

KA PAO KAI GROB  \$22
Stir fry Crispy Chicken with chilli, garlic, basil, beans.

DIVINE DUCK \$27
Stir fried roasted duck fillet in oyster sauce with green vegetables

PLA PAD CHA \$26
Deep fried fillet Barramundi with chili, minced garlic, young pepper and seasonal vegetables.



DIVINE DUCK



KA PAO KAI GROB



SALT & PEPPER TOFU



VEGGIE PRIK KHING

Vegetarian Supreme

PHAK BOONG FAI DANG  \$20
Stir fry morning glory, garlic, chilli in oyster sauce.

SALT & PEPPER TOFU \$20
Lightly battered pieces of Tofu placed on top of a bed of Chinese broccoli with a vegetarian oyster sauce.

VEGGIE PRIK KHING  \$22
Stir fry seasonal vegetables, kaffir lime leaves in a delicious spicy sauce.