

noodles & rice

pad thai ^{GFO}

thin flat rice noodles cooked with egg, tamarind sauce, shrimp paste, shallots, beansprouts & ground peanuts

phat-mee ^{GFO}

hokkien noodles str-fried with egg & vegetables

chilli noodles ^{GFO}

wide flat rice noodles stir-fried with egg, chilli, basil & vegetables

phat si-iew ^{GFO}

wide flat rice noodles stir-fried with egg, vegies & soya sauce

thai fried rice ^{GFO}

traditional hearty thai-style fried rice made to order with egg, your meat selection and fresh vegetables

chicken – breast fillet pieces	\$21.50
beef – angus rump strips	\$21.50
duck ^{GFO} – bbq breast fillet	\$26.00
prawns – australian wild caught	\$26.00
vegetarian – fine tofu, quick fried	\$21.50

light fried rice ^{GFO} – egg & vegies **\$10.00**

brown rice ^{GF} – steamed **\$6.90**

coconut & turmeric rice ^{GF} – steamed **\$8.90**

jasmine rice ^{GF} – steamed **\$3.50**

roti bread ^{GFO} – (2 pieces) **\$5.00**

soups

tom yum ^{GF}

hot & spicy sour soup with lemongrass, galangal, kaffir lime leaf, fresh chilli, cherry tomato, coriander, lemongrass & mushrooms

tom kha ^{GF}

meat selection poached in coconut milk with mushroom, galangal, cherry tomato, coriander, lemongrass & kaffir lime leaves

prawns – australian wild caught **\$26.00**

chicken – breast fillet pieces **\$19.00**

condiments

satay sauce ^{GFO} (400ml) **\$6.00**

(100ml) **\$1.50**

other sauces **\$1.00**

sweet chilli sauce / plum sauce / (50ml)

soy sauce / (gluten-free soy sauce \$1.50) (30ml)

chopped chilli / chilli powder / sriracha chilli sauce / (30ml)

chopped chilli & soy sauce / chopped chilli & fish sauce (30ml)

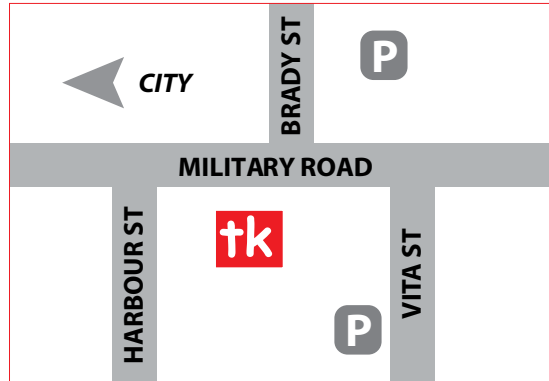
home delivery

mon - sat, 5:30pm – 8:30pm

• delivery fee \$5

• credit cards: supply card details with order
(cardholder signature required upon delivery)

• please allow 35–45 mins for us to prepare & deliver your order.



all prices include gst.

prices & ingredients subject to change without notice.

food safety

eat unrefrigerated food within 2 hours

refrigerate food to below 5°C

reheat refrigerated food to steaming hot

wash hands & utensils thoroughly

allergies

all utensils have contact with peanut, soy & wheat products

inform us of any allergies before ordering

gluten free soy sauce available

no added msg

more info at: www.foodauthority.nsw.gov.au

GF - gluten free, GFO - gluten free option (must ask)

^{GFO} - this item CANNOT be made gluten free

menu date: October 2021

thai
kanteen

541 military rd
mosman 2088

☎ 9960 3282

www.thaikanteen.com.au

dine in

fully licensed

monday - saturday from 5:30pm

take away

mon - sat, 5:00pm – 9:30pm

home delivery

mon - sat, 5:30pm – 8:30pm

thai kanteen mosman

entrees

satay chicken (each) skewer of marinated bbq chicken breast +peanut sauce	\$3.75
money bag (each) egg pastry 'bag' of glass noodles, fresh herbs & chicken	\$3.25
curry puff (each) chicken, potato, peas & corn in pastry +plum sauce	\$3.25
barramundi fish cake (each) ^{GF} barramundi fillet blended w/chilli paste +sweet chilli sauce	\$3.75
deep fried spring roll (each) vegetable & glass noodle spring roll +thai plum sauce	\$3.25
vegan steamed dumplings (3) water chestnut, bamboo, mushroom, tofu, ginger & sesame	\$10.50
sang choi bow (2 pers) ^{GF} ground chicken, a hint of garlic & chilli jam, tomato, shallot & coriander with fresh lettuce leaves	\$16.00

signature

steamed dumplings (3) pork & prawn steamed dumplings with soy sauce	\$11.40
duck pancakes (2) using Aan's roasted duck breast & hoi sin sauce	\$14.50
miang prawns (4) ^{GF} betel leaf wraps of lightly poached prawn with lime, ginger, coconut & peanuts	\$17.50

salads

your meat selection tossed in a traditional spicy thai salad of chilli, cherry tomato, onion, kaffir lime leaf, cucumber, lime juice & mint

yum duck – bbq five-spiced breast fillet sliced ^{GF}	\$28.50
yum chicken – bbq marinated thigh fillet sliced ^{GF}	\$28.00
yum beef – med rare bbq angus rump fillet sliced ^{GF}	\$28.00

signature

barramundi fillet & mango salad ^{GF} pan fried fresh QLD PEJO barramundi fillet atop a traditional thai salad with mango	\$34.00
king salmon fillet salad ^{GF} pan fried fresh NZ ORA king salmon fillet atop a traditional thai salad	\$34.00
king prawn salad ^{GF} bbq king prawns QLD tossed through a traditional thai salad	\$34.00

curries

green curry ^{GF} hot, spicy & slightly sweet with coconut milk, basil, snow peas, zucchini, carrot, capsicum & eggplant	
penang curry ^{GF} red curry with coconut milk, lime leaf, basil leaves, zucchini, capsicum, carrot, snow peas & eggplant	
jungle curry (no coconut milk) ^{GF} country style curry with krachai, green peppercorns and vegetables stir-fried with red curry paste	
beef – angus rump strips	\$23.00
chicken – breast fillet pieces	\$23.00
duck – breast fillet sliced ^{GF}	\$28.50
prawns – australian wild caught	\$32.00
vegetarian – fine tofu	\$23.00

signature

organic lamb in masaman ^{GF} certified organic lamb slow cooked in our masaman curry topped with fresh young coconut	\$32.00
slow-cooked beef in masaman ^{GF} beef blade with potato & onion, simmered in a complex masaman curry	\$30.00
red curry beef & vegies ^{GF w/ roti} ^{GF} southern Thai style red curry beef and vegetables with roti bread	\$31.00
slow-cooked chicken in yellow curry ^{GF} chicken thigh pieces with potato & onion gently simmered in yellow curry	\$29.00
king salmon fillet choo chee ^{GF} pan fried fresh NZ ORA king salmon fillet with bok choy and Anan's choo chee curry	\$35.00

vegetable sides

mixed vegetables – carrot, capsicum, mushroom, gai lum, zucchini, broccoli & snowpeas	
green vegetables – zucchini, broccoli, gai lum & snowpeas	
steamed only ^{GF} / steamed & drizzled with soy sauce ^{GF}	\$15.00
wok-tossed with oyster & soy sauce ^{GF}	\$16.90

stir-fries

oyster sauce stir-fry (no chilli) ^{GFO} oyster sauce, gai lum, broccoli, carrot, mushrooms, snow peas, zucchini, capsicum & beansprouts	
cashew nut stir-fry ^{GFO} chilli jam, shallot, tomato, capsicum, snow peas, broccoli, zucchini, carrot & cashew nuts	
ginger & shallot stir-fry (no chilli) ^{GFO} ginger, onion, shallot & mushroom	
basil & chilli stir-fry ^{GFO} sweet basil, fresh chilli, onion, snow peas, broccoli, zucchini, carrot & capsicum	
peanut sauce stir-fry ^{GF} your meat selection wok-tossed plus lightly steamed fresh vegetables all topped with our special peanut sauce	
beef – angus rump strips	\$23.00
chicken – breast fillet pieces	\$23.00
duck – breast fillet sliced ^{GF}	\$28.50
prawns – australian wild caught	\$32.00
salmon – fresh NZ salmon fillet pieces	\$34.00
vegetarian – fine tofu, quick fried	\$23.00

signature

coconut lime prawns ^{GF} australian prawns & fresh young coconut flesh in a tangy infusion of lime, ginger, chilli & coconut cream	\$34.00
crisp pork belly ^{GFO} oven roasted pork belly with crackling on a bed of chinese broccoli stir-fried with oyster sauce	\$32.00
super salmon stir-fry ^{GFO} a superfood dish of fresh NZ ORA king salmon, ginger and quinoa wok-tossed through kale, broccoli & cauliflower	\$36.00
organic chicken & pumpkin stir-fry ^{GFO} certified organic chicken and pumpkin stir-fried with ginger & basil	\$31.00
vegan stir-fry ^{GFO} asian greens, ginger & macadamias stir-fried with soy bean sauce and chilli	\$24.00
certified organic mixed vegetables +quinoa ^{GF} season fresh, wok tossed with chilli jam & GF soy	\$18.50

GF - gluten free, GFO - gluten free option (must ask)

^{GF} - this item CANNOT be made gluten free