

Starters

Chicken Murtabak Roti: Most popular street foods known as murtabak, Roti filled with minced chicken, potato, carrot, onion, cooked in curry powder served with cucumber, sweet sour sauce. **\$15**

Duck Pancakes (2pcs)

Roasted duck breast, cucumber and shallot wrapped in house made rosemary pancake. **\$9**

Appetizers

Duck spring roll (4 pcs) :

House made duck spring roll with vegetables served with homemade sweet and sour sauce. **\$13**

Pork spring roll (6pcs) \$10

Spring roll Vegetables:(V 4 pcs) \$10

House made Thai spring roll served with sweet and sour sauce.

Curry puffs chicken: (4Pcs) Minced chicken, potato, onions, cooked in curry powder and puff pastry served with sweet and sour sauce. **\$10**

Curry puffs Vegetables:(V) Thai vegetarian curry puffs (4 pieces per serve) \$10

Satay chicken:(6Pcs) Marinated & skewered pieces of charcoal grilled chicken in coconut milk with satay powder topped with house made peanut sauce & cucumber salad. **\$13**

Prawns spring roll: (4PCS)

Deep fried marinated king prawns in spring roll pastry served with house made sweet and sour sauce. **\$12**

Salt & Pepper Squid: Deep fried squid served with sriracha mayonnaise. **\$15**

Shrimp Tempura:(4 pcs) Thai style shrimp tempura served with hot creamy chili sauce. **\$12**

Shrimp Dumplings:(4pcs) Homemade shrimp dumplings with garlic and ginger soy sauce. **\$9**

Wonton chicken:(4pcs) Homemade steamed wonton chicken with garlic and ginger soy sauce. **\$9**

SOUPS AND SALADS

Choice of Vegetables \$ 13 (V) Chicken \$ 15 Prawn \$16

Thom yum soup: spicy Thai hot and sour soup (GF)

Thom ka soup: Thai spicy galangal soup with silky coconut milk(GF)

Grilled Beef Salad :

(GF) Grilled & sliced beef with onion, chili, lemon juice, ground toasted rice powder and mint leaves. **\$25**

Fried Soft-shell crab salad:(GF) Thai spicy salad with onion lemon juice, mint, coriander and coconut milk. **\$28**

Som Tum:(GF) Most famous papaya salad mix with tomato, bean, lime juice, chili. **\$15**

Curry dish

The most important ingredient in Thai curries is the curry paste. Our traditional Thai curry paste is homemade from fresh herbs and spices and achieves a unique and subtle flavor. You can determine the strength of curry: hot, medium, or mild.

Choice of Vegetables \$ 23 (V) Chicken/ Beef \$ 25 Prawn \$27

Red curry: (GF) Thai curry made from red curry paste cooked in coconut milk, and vegetables.

Roasted Duck Red Curry: (GF) Traditional Thai roasted duck in red curry, coconut milk with Lychee, pineapple, basil leaves. **\$28**

Green curry: (GF) Traditional Thai curry made from green curry paste cooked in coconut milk and vegetables.

Panang Curry:(GF) Thai sweet curry cooked in thick coconut milk capsicum and lime-leaf. |

Yellow Curry: (GF) Curry paste cooked in coconut milk with potato, carrot, Onion, and roasted peanuts.

Mussaman Curry: (GF) a smooth and gentle curry cooked in coconut milk with potato, carrot, onion, and roasted peanuts.

Massaman Curry Lamb Shank: (GF) Twelve hours' slow cook lamb shank in massaman curry, with potato served with roti bread. **\$32**

Seafood Green Curry: (GF) Traditional Thai Green curry with seafood, king prawn, squid, mussel half shell, fish fillet in coconut milk and vegetables. **\$28**

Stir fry

Choice of Vegetables \$ 23 (V) Chicken/ Beef \$25 Prawn \$27

Chilli Basil: stir fried with garlic, chili, onion, green bean, capsicum, and sweet basil.

Pud khing: Stir fried with ginger, mushrooms, vegetables and onion with ginger sauce.

Pud mad: Stir fried with onion, capsicum, broccoli, cashew nuts and roasted dry chili.

Pud Garlic pepper: stir fried garlic and green pepper with steam vegetables.

Pud Oyster sauce: stir fried stir combination vegetables with oyster sauce

Pud Satay Stir-fried combination vegetables with satay sauce.

Kana mhu grob: stir fried Chinese broccoli, pork belly with oyster sauce. **\$26**

Crisp pork belly with ginger: (GF) stir fried crisp pork belly with ginger in red curry paste. **\$28**

Asian green:(V) Stir-fried fresh Asian green vegetables, tofu and vegetarian sauce. **\$25**

Pud Ka na mun hoy:

(V) stir fried Chinese broccoli and mushrooms, garlic with oyster sauce. **\$24**

Noodle

Choice of Vegetables \$ 22 (V) Chicken/ Beef / \$ 25 Prawn \$ 27

Pud se ewe: stir fried flat rice noodles with egg, Chinese broccoli; spring onion, bean shoots and drack soy sauce.

Pud Thai: (GF) Stir fried rice stick noodles with egg, bran shoot, spring onion, roasted, peanuts with lemon juice.

Pud kee mow: Spicy and aromatic stir fried flat rice noodle with fresh chili, garlic, Thai basil

THE OCEAN

We served barramundi fillets & rockling fillets

Pla sum rod: Deep fried fish fillets with Thai sweet and sour sauce. **\$28**

Barramundi with Thai spicy dressing:

(GF) grilled barramundi fillet with spicy sauce, served on fresh salad. **\$28**

Pla chu chee: Deep fried fish fillets in curry paste. **\$28**

Mixed Seafood Basil:

Stir fried king prawns, mussels, calamari, scallops with garlic, chili, basil, and green beans. **\$28**

Pud bai gapoa pla: Stir fried fish fillets with garlic, onion, chili, sweet basil. **\$28**

Garlic pepper: Deep fried fish fillets with garlic and green pepper sauce, served with steam vegetables. **\$28**



Address : 4 Wood Street Bairnsdale VIC 3875
Conact : 0433 397 009
www.cinnamon-thai.com.au

Grilled

Gai yang: Charcoal grilled marinated chicken fillets in honey, chili, garlic, pepper, and lemon grass. **\$23**

Moor yang: Charcoal grilled marinated pork in honey, chili, garlic, pepper, and lemon grass. **\$23**

Rice Dish

Choice of Vegetables \$ 20 Chicken/ Beef \$22 Prawn \$ 24

Fried rice: Thai fried rice with tomato, onion, egg.

Stream Rice: Thai Steamed aromatic rice (per person) **\$4.00**

Coconut Rice: Steamed rice cooked in coconut milk (per person) **\$5.00**

Brown rice (per person) **\$5.00**

Roti bread(2pcs) pan fried bread, served with peanut sauce. **\$4.00**
