

Boons Thai

RESTAURANT



LUNCH SPECIAL \$17

For All Lunch Special
Choose Vegetable or Chicken or Beef or Pork
Some Lunch Specials may be
unavailable on certain occasions



STIR FRY WITH RICE

Ginger – Pad Khing *Chilli Free*

Stir fry with ginger, shallots, onion, fungus, mushroom, carrot & baby corn.

Oyster – Pad Nam Mum Hoy *Chilli Free*

Stir fry with oyster sauce, cauliflower, broccoli, onion, shallots, snowpeas, Chinese cabbage & mushroom.

Garlic – Pad Kra Tiem Prig Tai *Chilli Free*

Stir fry with garlic, pepper, soy sauce & mixed vegetables.

Sweet & Sour – Pad Prieu Wan *Chilli Free*

Stir fry with Chef's own sweet & sour sauce, tomato, cucumber, pineapple, mushroom, red capsicum, shallots & onion.

Peanut Sauce – Pra Ram Loung Song *Chilli Free*

Stir fry with mixed vegetables & topped with our own peanut sauce.

Cashew Nut

Stir fry with chilli jam, cashew, fungus, mushroom, carrot, onion, shallots, red capsicum & baby corn.

Chilli – Pad Prik Sod

Stir fry with fresh chilli, bamboo shoots, onion, shallot & mushroom.

Chilli & Basil – Pad Kra Prow

Stir fry with chilli paste, fresh basil & chilli, beans, red capsicum & zucchini.

Chu Chee

Stir fry with curry paste & coconut milk, beans, carrot & zucchini.



CURRIES WITH RICE

Your choice of Mild, Medium or Hot

Traditional – Panang – *Gluten Free*
Traditional curry cooked with coconut milk & Thai spices, red capsicum, carrot & beans.

Yellow – Gang Leu-ung

Gluten Free
Chef's own yellow curry cooked with coconut milk & Thai spices, potato, onion & tomato.

Red – Gang Dang

Gluten Free
Red curry cooked with coconut milk, fresh basil, beans & bamboo shoots.

Green – Gang Keow Wan

Gluten Free
Green curry cooked with coconut milk, fresh basil, bamboo shoots, zucchini & beans.

Masaman

Gluten & Chilli Free
Chunky beef curry cooked with coconut milk & Thai spices, potato, onion & pineapple. Garnished with peanuts and dry-fried onion.



NOODLES

Pad Thai

Gluten & Chilli Free
Rice stick noodles stir fried with tamarind sauce, tofu, egg, shallots, bean sprouts, & crushed peanuts.

Pad Se-lw

Chilli Free
Rice fat noodles stir fried with sweet soy sauce, egg, carrot & gai larn (Chinese broccoli)

Pad Kee Mao

Rice fat noodles stir fried with fresh chilli & basil, shallot, baby corn, egg mushroom, gai larn, red capsicum & carrot.

Chef's Hokkien Noodles

Hokkien Noodles stir fried with chilli jam, egg, cashew, baby corn, onion, shallots, mushroom, red capsicum & carrot.



BANQUETS



DINNER BANQUETS

Minimum 4 Persons

BANQUET (A)	BANQUET (B)
\$34 per head	\$39 per head
ENTREE	ENTREE
• Money Bag	• Satay Chicken Skewer *GF
• Spring Roll	• Curry Puff
• Curry Puff	• Money Bag
MAIN COURSES	MAIN COURSES
• Pad Thai Chicken *GF *CF	• Snow Pea Prawn *CF
• Green Pork Curry *GF	• Panang Chicken Curry *GF
• Garlic Beef *CF	• Chilli & Basil Beef
• Jasmine Rice	• Pad Se-lw Pork *CF
	• Jasmine Rice
BANQUET (C)	BANQUET (D)
\$42 per head	\$47 per head
ENTREE	ENTREE
• Spring Roll	• Satay Chicken Skewer *GF
• Curry Puff	• Curry Puff
• Money Bag	• Prawn Cone
• Prawn Cone	• Boon's Special Entree *GF
MAIN COURSES	MAIN COURSES
• Red Chicken Curry *GF	• Green Chicken Curry *GF
• Sweet & Sour Pork	• Oyster Vegetables *CF
• Chilli & Basil Beef	• Peppercorn Duck on Sizzling Plate
• Tamarind Prawns *CF	• Coco Lime Prawns *CF
• Jasmine Rice	• BBQ Beef
	• Jasmine Rice
DESSERT	DESSERT
Tapioca Shot *GF or	Thai Sweet Roti or
Vanilla Ice Cream *GF	Tapioca Shot *GF or
	Vanilla Ice Cream *GF



LUNCH BANQUETS

Minimum 4 Persons

BANQUET (E)	BANQUET (F)
\$26 per head	\$30 per head
ENTREE	ENTREE
• Prawn Crackers with Peanut Sauce Dip	• Curry Puff
	• Spring Roll
MAIN COURSES	MAIN COURSES
• Pad Thai Pork *GF *CF	• Chilli & Basil Beef
• Beef & Cashew	• Yellow Chicken Curry *GF
• Green Chicken Curry *GF	• Hokkien Noodles Pork
• Jasmine Rice	• Jasmine Rice



* GF - Gluten Free * CF - Chilli Free

Boons Thai

RESTAURANT



ENTRÉES

Curry Puffs (4)	\$12
Potato, onion, corn, peas & carrot wrapped in puff pastry & deep fried.	
Spring Rolls (4)	\$12
Thai style spring rolls filled with glass noodles, fungus, cabbage, onion, carrot & deep fried.	
Money Bags – Toong Tong (4)	\$12
Chicken mince, crab meat and potato, peas, corn & carrot in spring roll pastry & deep fried.	
Fish Cakes (4)	\$12
Fish mixed with chilli paste, herbs & fresh beans.	
Chicken Wings – Peek Gai Tod – <i>Gluten free</i>	\$12
Deep fried chicken wings marinated in special ingredients.	
Mixed Entrées (4)	\$14
Curry Puff, Money Bag, Spring Roll & Prawn Cone.	
Tofu Satay – <i>Vegan & Gluten free</i>	\$12
Grilled tofu topped with our own peanut sauce.	
Satay Chicken (4 skewers) – <i>Gluten free</i>	\$14
Marinated tenderloin chicken on a skewer topped with our own peanut sauce.	
Salt & Pepper Vegetables – <i>Vegan</i>	\$14
Thai style salt & pepper vegetables.	
Salt & Pepper Squid	\$15
Thai style salt & pepper squid.	
Prawn Cones – Goong Pra Khan (4)	\$15
Minced chicken stuffed with prawn wrapped in spring roll pastry, topped with sesame seeds & deep fried.	
Boon's Special Entrée (4) – <i>Gluten free</i>	\$15
Minced chicken and crab meat with water chestnuts & prawn pieces wrapped in bean curd & deep fried.	
Sea Scallops (4) – <i>Gluten free Chilli free</i>	\$15
Pan seared sea scallops with Thai dressing	
Prawn Skewers – Goong Takai (4) – <i>Gluten free</i>	\$15
Prawns marinated in Chef's special lemongrass sauce. Served on skewers and topped with fresh vegetable pickle and crushed peanuts.	



KID'S MEAL \$16

Aged 12 years or under

- Spring Roll
- Satay chicken skewer
- Kid's special fried rice
- Fruit juice or soft drink



If any vegetables unavailable, we will substitute. This applies to all dishes



RICE

Steamed Jasmine Rice - Per Person	\$3
Coconut Rice	\$8
Brown Rice	\$8
Thai Style Special Fried Rice	\$17
With Vegetables or Chicken or Beef or Pork	
Pineapple Fried Rice	\$18
With Chicken & Pineapple	
Chilli & Basil Fried Rice	\$18
With Chicken, fresh chilli & basil	
Thai Supreme Fried Rice	\$19
With Prawns & Chicken	



All fried rice dishes contain egg.



NOODLES

Pad Thai – <i>Gluten free & Chilli free</i>	
Rice stick noodles stir fried with tamarind sauce, tofu, egg, bean sprouts, shallots & crushed peanuts.	
Vegetable or Chicken or Beef or Pork	\$21
Prawns	\$25
Mixed Seafood	\$26
Pad Se-lw – <i>Chilli free</i>	
Rice fat noodles stir fried with sweet soy sauce, egg, carrot & gai larn (Chinese broccoli)	
Vegetable or Chicken or Beef or Pork	\$21
Prawns	\$25
Mixed Seafood	\$26
Roast Duck	\$27
Pad Kee Mao	
Rice fat noodles stir fried with fresh chilli & basil, shallots, egg, baby corn, mushroom, gai larn, red capsicum & carrot.	
Vegetable or Chicken or Beef or Pork	\$21
Prawns	\$25
Mixed Seafood	\$26
Roast Duck	\$27



SOUPS

Traditional -Tom Yum – <i>Gluten free</i>		
Soup flavoured with herbs, lemongrass, chilli paste & lemon juice.		
	Entree	Main
Vegetable or Chicken	\$14	\$16
Prawns or Fish	\$16	\$19
Mixed Seafood	-	\$20
Coconut Milk -Tom Kha – <i>Gluten free</i>		
Soup flavoured with lemongrass, lemon juice, galangal & chilli paste.		
	Entree	Main
Vegetable or Chicken	\$14	\$16
Prawns	\$16	\$19
Mixed Seafood	-	\$20
Rice Noodle Soup - Kway Tiew – <i>Gluten free & Chilli free</i>		
Clear soup with fat rice noodles.		
		Main
Chicken or Beef or Pork		\$18
Prawns		\$21



No M.S.G. Added



If any vegetables unavailable, we will substitute. This applies to all dishes



STIR FRY

Ginger – Pad Khing – Chilli free
Stir fry with ginger, shallots, onion, fungus, mushroom, carrot & baby corn.

Vegetable or Chicken or Beef or Pork	\$21
Prawns or Fish	\$25
Mixed Seafood	\$26
Roast Duck	\$27

Oyster – Pad Nam Mum Hoy – Chilli free
Stir fry with oyster sauce, cauliflower, broccoli, onion, shallots, snowpeas, Chinese cabbage & mushroom.

Vegetable or Chicken or Beef or Pork	\$21
Fish	\$25
Mixed Seafood	\$26

Snow Pea Prawns – Goong Sam Sa Hay – Chilli free
Stir fried prawns with oyster sauce, snow peas, broccoli & baby corn.

	\$25
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Garlic – Pad Kra Tiem Prig Tai – Chilli free
Stir fry with garlic, pepper, soy sauce & mixed vegetables.

Vegetable or Chicken or Beef or Pork	\$21
Prawns or Fish	\$25
Mixed Seafood	\$26

Sweet & Sour – Pad Priew Wan – Chilli free
Stir fry with Chef's own sweet & sour sauce, tomato, cucumber, pineapple, mushroom, red capsicum, shallots & onion.

Vegetable or Chicken or Beef or Pork	\$21
Prawns or Fish	\$25
Mixed Seafood	\$26

Peanut Sauce – Pra Ram Loung Song – Chilli free
Stir fry with mixed vegetables & topped with our own peanut sauce.

Vegetable or Chicken or Beef or Pork	\$21
Prawns or Fish	\$25
Mixed Seafood	\$26

Thai Omelette – Chilli free
Wok fried Omelette with onion, peas, corn & shallots. Served with a condiment of tomato sauce.

Vegetable or Chicken or Beef or Pork	\$21
Prawns	\$25
Mixed Seafood	\$26

Cashew Nut
Stir fry with chilli jam, cashew nut, fungus, mushroom, carrot, onion, shallot, red capsicum & baby corn.

Vegetable or Chicken or Beef or Pork	\$21
Prawns	\$25
Mixed Seafood	\$26
Roast Duck	\$27

Chilli – Pad Prik Sod
Stir fry with fresh chilli, bamboo shoots, onion, shallots, red capsicum & mushroom.

Vegetable or Chicken or Beef or Pork	\$21
Prawns	\$25
Mixed Seafood	\$26

Chilli & Basil – Pad Kra Prow
Stir fry with chilli paste, fresh basil & chilli, beans, red capsicum & zucchini.

Vegetable or Chicken or Beef or Pork	\$21
Prawns	\$25
Mixed Seafood	\$26
Roast Duck	\$27



STIR FRY - continued

Chu Chee
Stir fry with curry paste & coconut milk, beans, carrot & zucchini.

Vegetable or Chicken or Beef or Pork	\$21
Prawns or Fish	\$25
Mixed Seafood	\$26
Roast Duck	\$27

Jungle Stir Fry – Gang Paa Pad Phed
Stir fry with chilli paste, herbs, peppercorns, bamboo shoots, zucchini, beans, baby corn, mushrooms, red capsicum & fresh basil.

Vegetable or Chicken or Beef or Pork	\$21
Prawns or Fish	\$25
Mixed Seafood	\$26
Roast Duck	\$27



THAI SPECIAL SALADS

Vegetarian Salad - Yum Puk – Gluten free
Blanched mixed vegetables prepared with fresh chilli, mint, lemon juice, lemongrass, onion, cucumber, tomato & coriander.

	\$21
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Beef Salad - Yum Nua – Gluten free \$22
Pork Salad - Yum Moo – Gluten free \$21

Slices of beef or pork prepared with chilli jam, mint, lemon juice, lemongrass, onion, cucumber, tomato, coriander & kaffir lime leaves

Larb - Salad – Gluten free \$22
Minced Chicken or Pork blended with herbs & spices, chilli, onion, shallots, mint coriander, & a touch of lemon juice.

Yum Woon Sen Ruam Mit - Glass Noodle Salad – Gluten free \$26
Prawns & minced chicken with glass noodles mixed with spices, lemon juice, tomato, fresh chilli, onion, mint & cashews.

Salads – Gluten free
Prawns or Mixed Seafood prepared with fresh chilli, mint, lemon juice, lemongrass, onion, shallots, tomato, cucumber & coriander.

Prawn Salad - Yum Pla Goong \$25
Mixed Seafood Salad - Yum Talay \$26

Duck Salad - Yum Pet Yang – Gluten free \$27
Roasted duck prepared with fresh chilli, mint, lemon juice, lemongrass, onion, shallots, tomato, cucumber & coriander.



THAI STYLE BARBEQUE

BBQ Beef - Crying Tiger \$24
Thai style BBQ marinated beef with onion, shallots & red capsicum. Served with a condiment of spicy Thai sauce.

BBQ Pork - Moo Yahng \$23
Thai style BBQ marinated pork with onion, shallots & red capsicum. Served with a condiment of spicy Thai sauce.

BBQ Chicken - Gai Yahng \$23
Thai style BBQ boneless chicken marinated with Thai spices & coconut cream. Served with a condiment of sweet chilli sauce.



CURRIES - mild, medium or hot

Traditional – Panang – Gluten free
Traditional curry cooked with coconut milk & Thai spices, red capsicum, carrots & beans.

Vegetable or Chicken or Beef or Pork	\$21
Prawns or Fish	\$25
Mixed Seafood	\$26

Yellow – Gang Leu-ung – Gluten free
Chef's own yellow curry cooked with coconut milk & Thai spices, potato, onion & tomato.

Vegetable or Chicken or Beef or Pork	\$21
Prawns or Fish	\$25
Mixed Seafood	\$26

Red – Gang Dang – Gluten free
Red curry cooked with coconut milk, fresh basil, beans & bamboo shoots.

Vegetable or Chicken or Beef or Pork	\$21
Prawns or Fish	\$25
Mixed Seafood	\$26

Red Roast Duck – Gluten free \$28
Red curry cooked with coconut milk, fresh basil, bamboo shoots, zucchini, beans, carrot, red capsicum, tomato, lychee & pineapple.

Green – Gang Keow Wan – Gluten free
Green curry cooked with coconut milk, fresh basil, bamboo shoots, zucchini & beans.

Vegetable or Chicken or Beef or Pork	\$21
Prawns or Fish	\$25
Mixed Seafood	\$26

Masaman – Gluten free & Chilli free
Chunky beef curry cooked with coconut milk & Thai spices, potato, onion & pineapple. Garnished with peanuts and dry-fried onion.

Beef only	\$23
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Curry/Coconut Milk - Laksa – Gluten free
Rice stick noodles in light curry with sprouts, broccoli, tofu and garnished with dry-fried onion

Vegetable or Chicken	\$21
Prawns or Fish	\$25
Mixed Seafood	\$26



BEVERAGES

Coke, Diet Coke, No Sugar Coke, Solo, Sunkist, Lemonade \$4
Also available in jugs \$10

Bottled Water	\$3
Ginger Beer	\$6
Lemon Lime & Bitters	\$6
Natural Mineral Water	\$6
Sparkling Spring Water	\$6
Apple, Orange, Coconut	\$6
Non-Alcoholic Cider	\$8
Percolated Coffee	\$4
Hot Chocolate	\$5
Thai Tea (Fresh Lemon optional)	\$5
Tea Green / Jasmine / English Breakfast	\$5



BYO WINE

BYO Wine per bottle \$4



CHEF'S DELICACIES

Koh Soi Gai – Chicken only \$25
Tender egg noodles in sweet creamy thick curry with chicken pieces, broccoli & bean sprouts. Topped with deep fried crispy egg noodles.

Moo Grob \$25
Crispy pork with carrot, beans, broccoli & onion with either:
• Chilli Jam or
• Oyster Sauce or
• Chilli & Basil Sauce

Peppercorn Sizzling Plate - Prik Tai On
Stir fry with peppercorns, beans, onion, young corn, Thai herbs, chilli paste & basil.

Beef	\$27
Duck	\$30

Honey Lime Chicken – Gluten free & Chilli free \$25
Grilled chicken thigh fillet on a bed of broccolini topped with our special honey & lime sauce with a hint of ginger

Coco Lime Prawns – Chilli free \$27
Stir fry prawns in coconut cream with fresh lime segments, red capsicum, snow peas & onion.

Mixed Seafood on Sizzling Plate - Boon's Talay \$29
Stir fry with Chef's Own Special Tasty Sauce, Thai herbs, onion, bean & zucchini, carrot, red capsicum & fresh basil.

Tamarind Prawns – Chilli free \$27
Grilled prawns served on a bed of vegetables & topped with our special tamarind sauce.

Tamarind Duck – Chilli free \$30
Sliced duck breast served on a bed of vegetables & topped with our special tamarind sauce.

Soft Shell Crab \$31
Deep fried soft shell crab in tempura batter served with either:
• Chilli & Basil Sauce (Pad Kra Prow) or
• Yellow Curry Paste (Phong Garee) or
• Sweet & Salty Sour Sauce (Sam Ros)



DESSERTS

Tapioca Shot – After Dinner Refresher – Gluten free \$6
Tapioca with sweet Coconut Cream, Golden Syrup & Pomegranate Seeds. Served in a shot glass

Ice Cream
Served with your choice of Chocolate or Caramel or Strawberry Sauce

Vanilla – Gluten free	\$8
Coconut	\$11

Banana Split – Gluten free \$12
Served with Vanilla Ice Cream & your choice of Chocolate or Caramel or Strawberry Sauce

Deep Fried Ice Cream \$14
Served with your choice of Chocolate or Caramel or Strawberry Sauce

Thai Sweet Roti
Served with Vanilla Ice Cream

Plain	\$14
Banana	\$16

Sweet Sticky Rice – Gluten free
Served with Thai Custard \$14
Served with Thai Custard & Vanilla Ice Cream \$16

Deep Fried Banana \$16
Served with Vanilla Ice Cream and a drizzle of Honey or Caramel Sauce

BYO Cake Charge \$10



No M.S.G. Added



Other gluten free and /or vegan options are available. Please ask a staff member for details.



Surcharge may apply to split bills.