

SAMPLE GROUP MENU

BOOK US FOR YOUR NEXT GROUP FUNCTION

Traditional Thai can cater for groups of 8 to 80 people and all dietary requirements.

Below is our standard group menu, however we can create a menu specifically for your function.

We are fully licensed with Thai inspired cocktails, local and imported beers and an extensive wine list.

2 COURSE MENU

\$35 per head

SHARED ENTREES

Trad Thai's Spring Rolls w/ Vegetable & Noodles
Crispy Chilli Spiced Calamari w/ Thai Chilli Jam
Twice Cooked Duck Salad w/ Fresh Asian Herbs, Shaved
Coconut & Nahm Jimm Dressing

CHOICE OF MAIN

Pad See Ew w/ Local Prawns, Roasted Peanuts, Bean Sprouts & Fresh Herbs
Green Curry of Chicken Breast w/ Bamboo Shoots, Baby Corn & Green Beans
Panang Curry of Braised Beef Brisket w/ Roasted Peanuts
Stir Fry of Fresh Seasonal Vegetables w/ Thai Basil, Ginger & Chilli
Rice to share

DESSERT COURSE ADD \$10

Banana & White Chocolate Spring Roll w/ Salted Caramel, Hazelnut Ice Cream
Flourless Chocolate & Coconut Cake w/ Palm Sugar Toffee, Coconut Ice Cream
Lemongrass & Lime Crème Brulee w/ Fresh Mango

Contact us now to book!

(02) 6685 5151