

DINNER LUNCH

亚洲美食

ENTRÉE

- E1 Spring Roll | GF** \$7.5
Sautéed vegetables and vermicelli noodles
- E3 Money Bags** \$8.5
Minced chicken, lemongrass, coriander
- E4 Dumplings** \$8.5
Pork, coriander, panang curry sauce and kaffir lime leaves
- E5 Crunchy Pork Belly | GF** \$8.5
Thai vinaigrette dipping sauce
- E6 Sharing Platter** \$16
Combination entrée, spring roll, money bags, dumplings, crunchy pork belly
- E7 Satay Chicken Sticks | GF** \$8
Marinated chicken skewers, and our signature peanut sauce topping
- E9 Deep Fried Squid** \$8.5
Garlic, lemon and pepper
- E10 Roti and Peanut Sauce** \$8

| GF Gluten Free

| V Can be made Vegan

| * Can be made Gluten Free

CURRY & LAKSA

SERVED WITH STEAMED JASMINE RICE

- C1 Thai Green Curry with Chicken | GF** \$15.5
Green chilli paste, creamy coconut, spices and fresh basil
- C2 Panang Curry with Beef Cheek | GF** \$16
Slow braised, panang curry sauce, kaffir lime garnish
- C4 Massaman Curry with Lamb Shanks | GF** \$18
New Zealand lamb, potatoes, onions, peanuts
- C5 Laksa King Prawn | GF** \$17.5
Sambal chilli paste, coconut cream, tofu, bean sprout, rice stick noodle

NOODLE & RICE

- N1 Pad Thai with Chicken and Tofu | GF** \$15.5
Our signature dish, rice noodles, pad thai sauce, bean sprouts, tamarind, egg, and ground roasted peanuts
- N2 Classic Crispy Egg Noodle with Pork** \$15
Onions, celery, cabbage, garlic and coriander
- N3 Northern Thai Style Noodle with Chicken | *** \$15
Sweet dark soy, garlic, chilli and fresh basil
- N4 Yellow Rice with Pork | GF** \$14.5
Jasmine rice, turmeric, egg, peas, carrots, cucumber and spring onions
- N5 Red Curry Rice with Beef | GF** \$14.5
Jasmine rice, curry paste, lemon and coriander
- N6 Pineapple fried rice with chicken | *** \$15.5
Garlic, fresh root ginger, sweet dark soy sauce and roasted cashews

BUDDHA'S SAVOURY

- S1 Kung Pao Chicken** \$15.5
Little spicy, sweet and delicious sauce, Sichuan peppercorn, peanut, garlic, ginger, spring onion, and roasted whole chilli
- S3 Honey & Lemon Chicken** \$15.5
Sweet and tangy lemon sauce, served with prawn crackers and salad
- S4 Cashews & Tempura Chicken** \$15.5
Home-made Thai sauce, onion and red pepper
- S6 Lemongrass & Chilli Chicken | GF** \$15.5
Slightly spicy, marinated in garlic and turmeric powder, onions

WOKS

- W7 Sweet & Sour | *** \$15.5
Crispy pork belly, pineapple, pepper, spring onion,
in Buddha's special sweet and sour sauce
- W8 Black Pepper | V | *** \$15.5
Sliced beef, potatoes, peppercorn, bell pepper, onions and
whole black pepper sauce
- W9 Chilli and Fresh Basil | *** \$15.5
Crispy pork belly, chilli, garlic and fresh basil
- W10 Cashew Nut Chicken | V | *** \$15.5
Authentic Thai recipe, very popular in Bangkok
- W11 Signature Peanut Sauce | GF** \$15.5
Chicken/beef or pork, spiced satay sauce and onions,
traditional style – no Vege!
- W12 Ginger Sauce Beef** \$15.5
Fresh root ginger, baby corn, shiitake and button, oyster sauce
and spring onions
- W13 Spicy Herbs | *** \$17.5
King prawn, peppercorn, curry leaf, fresh chilli

FRESH BLENDS

- F1 Bang-Bang Chicken | GF** \$15.5
Black vinegar, sesame paste, Sichuan chilli oil, and palm sugar
- F2 Crispy Pork Belly | GF** \$15.5
Mixed leaves, red onion, coriander and lime dressing
- F3 Beef with roasted rice powder | GF** \$15.5
Fresh lettuce, cherry tomato, mint, coriander, fish sauce chilli and lime
- F4 King Prawn with fresh herbs | GF** \$17.5
Mint, fresh coriander, lime, cucumber, red onion,
cherry tomato and prawn crackers

SIDE

- Jasmine Rice** \$3
- Roti** \$4
- Greens Stir Fry with Garlic** \$12

EXTRA

- Chicken, Beef, Pork, Tofu** \$3
- Peanut Sauce, Cashews** \$4
- Prawn, Fish** \$4