

# Choc Dee

## THAI RESTAURANT & TAKEAWAY

Tel: 4059 2533

Sawasdee, Choc Dee Yin Dee Ton Rap  
Good Evening, Welcome to Choc Dee  
Kitchen open 5.00pm-9.00pm, Tuesday to Sunday incl.



**Tripadvisor  
Travellers'  
Choice  
2020**

### The Only Authentic Thai Restaurant in Palm Cove.

Welcome to Choc Dee Thai Restaurant, established back in 2002. The only authentic Thai Restaurant in Palm Cove with Thai nationals serving up their culinary delights for you to enjoy. All of Choc Dee's staff, both in Kitchen and Dining are Non Smokers, No tainted food or drinks served to you.

At Choc Dee we Accept, Cash, Eftpos, Mastercard, Visa,  
Khapkun Khrap.....Thanking You.

**10% Surcharge Applies to Public Holidays.**

## **Appetisers: (Khongwang)**

### **Money Bags: (Thung Ngein) \$14.00**

5 pieces per serve. Deep Fried.

Made in House with minced Prawn, Chicken, Corn, Soy Sauce, Coconut & Palm Sugar. **Contains Gluten.**

### **Samosas: (Kahripap) \$14.00**

5 pieces per serve. Deep Fried.

Made in house with mixed vegetables & curry powder.

Served with Sweet Chilli Sauce. **Contains Gluten, Peanuts.**

### **Thai Spring Rolls: (Por Pia Tod) \$14.00**

5 pieces per serve. Deep Fried.

Made in house with mixed vegetables, garlic, Soy sauce, and glass noodles, wrapped in pastry.

Served with Sweet Chilli Sauce. **Contains Gluten.**

### **Thai Fish Cakes: (Tod Man Pla) \$14.00**

5 pieces per serve. Deep Fried.

Made in house with local fresh Australian Mackerel Fillets, Curry paste and Kaffir lime leaves, Beans, Thai Basil.

Served with Sweet Chilli Sauce, **Contains Peanuts.**

### **Satay Chicken: (Sa-Te Gai) \$14.00**

5 pieces per serve. Deep Fried.

Made in House with Chicken Breast marinated in Ground Coriander, Cumin and Turmeric, served with Peanut Sauce. **Contains Peanuts.**

### **Mixed Entrée: (Jarn Rourm) \$14.00**

5 Pieces per serve. Deep Fried.

One Money Bag, One Samosa, One Spring Roll, One Fish Cake, One Satay Chicken. **Contains Gluten & Peanuts.**

### **Steamed Mussels: (Hoy Maeng Phu Nung) \$15.00**

8 Pieces per serve. Steamed.

Steamed New Zealand Green Lipped Mussels

Served with Naam Jim Sauce.

### **Steamed Prawns: (Goong Nung) \$16.00**

8 pieces per serve, Steamed Prawn Cutlets,

Served with Naam Jim Sauce

### **Ginger Prawn on Pepper Leaf. (Mien Kham) \$18.00**

Pepper Leaf with Prawn, Lime, Peanut, Red Onion, Ginger, Lemongrass, Galangal, Palm Sugar, Shrimp Paste.

4 Pieces per serve.

### **Seared Scallops: (Hoy Shell) \$18.00**

Seared Scallops with Basil, Tomato, Onion, Cucumber, Oyster Sauce and Wasabi Mayo.

4 Pieces per serve.

### **Prawn Crackers: (Kao Kriep Goong) \$ 4.00**

## Soups: (Tom)

**Tom Yum:** Tom Yum is the most popular of the Thai soups containing lemongrass, kaffir lime leaves, fresh chilli and lime juice, Tom Yum Paste topped with fresh coriander leaves. Our Soups at Choc Dee are large enough to share.

**Hot and Sour Prawn Soup: (Tom Yum Goong)** **\$17.90**  
Spicy Prawn Soup.

**Hot and Sour Seafood Soup: (Tom Yum Talay)** **\$17.90**  
Spicy Mixed Seafood Soup.

**Hot and Sour Squid Soup: (Tom Yum Pla-Moug)** **\$16.90**  
Spicy Squid Soup.

**Hot and Sour Chicken Soup: (Tom Yum Gai)** **\$16.90**  
Spicy Chicken Soup.

**Hot and Sour Vegetable Soup: (Tom Yum Pak)** **\$13.50**  
Spicy Mixed Vegetable Soup.

**Chicken Galangal Soup: (Tom Kha Gai)** **\$17.90**  
Chicken Breast Slices with Fresh Thai Herbs, containing Fresh Galangal, Lemongrass, Mushrooms, Kaffir Lime Leaves and Lime Juice Cooked In Coconut Cream.

**Soups:** All soups can be ordered as spicy as you wish,

- A: Extra Mild,** no extra chilli added.  
**B: Mild,** just a little added to give it a bit of spice.  
**C: Medium,** just enough to give it a very good kick. **Spicy**  
**D: Hot,** now we are getting serious. **Very Spicy**  
**E: Thai Hot,** **be warned, our spice level is high, Very Very Spicy.**

\* **If you are not sure, order mild and ask for some fresh Chilli.**

\* **Main meals will not be replaced if you have ordered the wrong spice level, Medium, Hot and Thai Hot is Spicy, very spicy, very very spicy.**

## Children's Specials:

**Calamari & Chips:** **\$15.00**

**Fish & Chips:** **\$15.00**

**Bowl of Chips:** **\$ 5.00**

## **Mains: (Arhan Lak)**

## **Curries: (Gaeng)**

### **Green Curry: (Gaeng Khiaw-Waan) \$28.90**

Choice of Chicken or Beef.

Coconut Cream, Palm Sugar, Salt, Kaffir Lime Leaves,  
Thai Basil, Bamboo Shoots, Assorted Vegetables.

### **Green Prawn Curry: (Gaeng Khiaw-Waan Goong) \$32.90**

Prawn Cutlets, Coconut Cream, Salt, Palm Sugar,  
Kaffir Lime Leaves, Thai Basil, Bamboo Shoots,  
Assorted Vegetables.

### **Red Curry: (Gaeng Dang) \$28.90**

Choice of Chicken or Beef.

Coconut Cream, Salt, Palm Sugar, Assorted Vegetables,  
Bamboo Shoots and Fresh Basil.

### **Red Duck Curry: (Kaengphed Daeng) \$32.90**

Roasted Duck with Lychee & Vegetables.

### **Massaman Curry: (Gaeng Massaman) \$28.90**

Choice of Chicken or Beef.

Potatoes, Onion, Peanuts, In House Recipe.

**Contains Peanuts.**

### **Panang Curry: (Gaeng Panang) \$28.90**

Choice of Chicken or Beef.

Coconut Cream, Kaffir Lime Leaves, Basil, Bamboo Shoots,  
Assorted Vegetables.

### **Yellow Curry: (Gaeng Kahri) \$28.90**

Choice of Chicken or Beef.

Coconut Cream, Seasonal Vegetables. In House Recipe.

### **Yellow Prawn Curry: (Gaeng Kahri Goong) \$32.90**

Prawn Cutlets .

Coconut Cream, Vegetables. In House Recipe.

### **Jungle Curry: (Gaeng Pa) \$28.90**

Choice of Chicken or Beef.

Country Style, Bamboo Shoots, Kaffir Lime Leaves, Holly Basil,  
Fish Sauce, Assorted Vegetables.

**Choo Chee Curry, Prawns: (Choo Chee Goong) \$32.90**

Prawn Cutlets, Coconut Cream, Palm Sugar, Salt, Thai Basil, Kaffir Lime Leaves, Assorted Vegetables.

**Thai Seafood Curry: (Gaeng Kahri Talay) \$32.90**

Prawn Cutlets, Calamari, Barramundi, Mussel, Scallops, Coconut Cream, Salt, Palm Sugar, Thai Herbs.

**Thai Seafood Pineapple Curry: \$32.90  
(Gaeng Kati Talay Sapparod)**

Prawn Cutlets, Calamari, Barramundi, Mussel, Scallops, Coconut Cream, Salt, Palm Sugar, Thai Herbs, Pineapple.

\*\*\*\*\* **Recommended as one of the owners Favourites.**

**Fish Curry: (Gaeng Kati Pla) \$32.90**

Barramundi Fillet Slices, Coconut Cream, Thai Herbs, Assorted Vegetables.

**Stir Fries: (Pad)**

**Lemongrass Seafood: (Talay Pad Prik Takhria) \$32.90**

Prawn Cutlets, Calamari, Barramundi, Mussel, Scallops, Lemongrass, Chilli Paste, Bamboo Shoots, Soya Sauce, Oyster Sauce, Assorted Vegetables.

**Lemongrass Chicken: (Gai Pad Prik Takhria) \$28.90**

Chicken Breast, Lemongrass, Thai Herbs, Bamboo Shoots, Assorted Vegetables.

**Tamarind Duck: (Ped Pad Nam Makham) \$32.90**

Roasted Duck Meat, Tamarind Sauce, Palm Sugar, Fresh Bok Choy, Assorted Vegetables.

\*\*\*\*\* **Recommended as one of the owners Favourites**

**Pork with Ginger: (Muu Pad Khing) \$29.90**

Pork with Ginger, Soya Sauce, Oyster Sauce, Onion, Garlic, Assorted Vegetables, Coriander.

\*\*\*\*\* **Recommended as one of the owners Favourites.**

**Chicken & Cashew Nuts: \$29.90  
(Gai Pad Med Mamuang Himapaan)**

Chicken Breast, Soy Sauce, Chilli Jam, Oyster Sauce, Assorted Vegetables. Cashew Nuts.

**Contains Cashew Nuts.**

**Stir Fried with Holy Basil: (Pad Kra Prou)** **\$28.90**

Choice of Chicken, Beef, cooked with Garlic, Fresh Chillies, Soya Sauce, Oyster Sauce, Holy Basil, Assorted Vegetables.

**Stir Fried Prawns: (Pad Kra Prou Goong)** **\$32.90**

Prawn Cutlets cooked with Garlic, Fresh Chillies, Soy Sauce, Oyster Sauce, Holy Basil, Assorted Vegetables.

**Chilli Calamari: (Pad Prik Pla-Moug)** **\$28.90**

Sliced Calamari, Fresh Chilli, Thai Herbs. Soy Sauce, Oyster Sauce, Assorted Vegetables.

**Stir Fried Satay: (Pad Sa-te)** **\$28.90**

Choice of Chicken or Beef cooked in Satay Sauce, Assorted Vegetables.

**Contains Peanuts.**

**Stir Fried Vegetables: (Pad Pak Roum)** **\$26.50**

Thai Style Cooked Mixed Vegetables with Tofu.

**Oyster Beef: (Neua Pad Num Man Hoy)** **\$28.50**

Stir Fried Beef and Assorted Vegetables with Oyster Sauce.

**Garlic Beef (Pad Kratiem Prik Thai)** **\$28.50**

Tender Beef with Garlic, Pepper, Fried Onion, Broccoli, with Oyster and Soya Sauce.

**Chilli Fish (Pla Lard Prik)** **\$32.90**

Barramundi Deep Fried Fillets, Oyster Sauce, Sweet Chilli Sauce, Garlic, Corriander Root, Chilli Jam, Lime Juice, Tamarind, Sugar.

**Ginger Lime Prawns & Scallops. (Khing Goong & Hoi Pad)** **\$32.90**

Black Tiger Prawns, Scallops, Onion, Shallots, Capsicum, Ginger, Lime, Chilli Jam, Oyster Sauce.

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## Vegan/ Vegetarian.

No Egg, No Fish Sauce, No Oyster Sauce, No Dairy products.

### Entrée

**Spring Rolls.** **\$14.00**

5 Pieces per Serve, Deep Fried in Cottonseed Oil, Mix Vegetables  
Soy Sauce, Glass Noodles, Garlic. **Contains Gluten**

**Samosa** **\$14.00**

5 Pieces per Serve, Deep Fried in Cottonseed Oil, Mix Vegetables  
& Curry Powder. **Contains Gluten, Peanuts.**

**Tom Yum Pak** **\$13.50**

Spicy Mixed Vegetable Soup.

### Mains.

**Stir Fried Vegetables: (Pad Pak Roum)** **\$26.50**

Stir Fried Vegetables with Tofu, Soy Sauce.

**Green Curry Vegetables: (Gaeng Khiaw-Waan Pak)** **\$26.50**

Vegetables with Tofu, Coconut Cream, Palm Sugar, Salt, Kaffir Lime  
Leaves, Thai Basil, Bamboo Shoots.

**Red Curry Vegetables: (Gaeng Dang Pak)** **\$26.50**

Vegetables with Tofu, Coconut Cream, Salt, Palm Sugar,  
Bamboo Shoots and Fresh Basil.

**Massaman Curry: (Gaeng Massaman Pak)** **\$26.50**

Vegetables with Tofu, Onion, Potatoes, Peanuts.

**Contains Peanuts.**

**Panang Curry Vegetables: (Gaeng Panang Pak)** **\$26.50**

Vegetable with Tofu, Coconut Cream, Kaffir Lime Leaves, Basil,  
Bamboo Shoots.

**Yellow Curry Vegetables: (Gaeng Kahri Pak)** **\$26.50**

Vegetables with Tofu Coconut Cream, In House Recipe.

**Jungle Curry Vegetables: (Gaeng Pa Pak)** **\$26.50**

Vegetables with Tofu, Bamboo Shoots, Kaffir Lime Leaves, Holly Basil.

**Pad Satay Vegetables: (Pad Sa-te Pak)** **\$26.50**

Vegetables with Tofu in a Satay Sauce.

**Contains Peanuts.**

**Pad Thai Vegetables: (Pad Thai Pak)** **\$26.50**

Rice Noodles with Vegetables & Tofu

**Pad See-ew Vegetables: (Pad See-ew Pak.)** **\$26.50**

Large Flat Rice Noodles, Mixed Vegetables & Sweet Soya Sauce.

**Garden Salad: (Yum)** **\$15.00**

Lettuce, Tomato, Cucumber, Mushrooms, Red Onion, Carrots.  
Sprouts, Mint, Lime Juice.

**Steamed Vegetables: (Pak Nung)** **\$10.00**

Broccoli, Cauliflower, Green Beans, Pak Choy, Carrots, Snow Peas

**Fried Rice: (Kao Pad Pak)** **\$22.50**

Thai Style Fried Rice with Vegetables, Soy Sauce. (No Egg)

## Thai Noodle Dishes: (Sen Kwuiy Tieaow)

### **Stir Fried Noodles: (Pad Thai) \$28.50**

Choice of Chicken, Beef or Pork.  
with Stir Fried Noodles, Eggs, Oyster Sauce, Sweet Soy Sauce,  
Palm Sugar, Crushed Peanuts.

**Contains Peanuts.**

### **Stir Fried Noodles: (Pad Thai Goong) \$32.90**

Rice Noodles Stir Fried with Prawns, Oyster Sauce, Sweet Soy Sauce,  
Palm Sugar, Crushed Peanuts.

**Contains Peanuts.**

### **Stir Fried Noodles: (Pad See-ew) \$28.90**

Rice Noodles Stir Fried with Chicken or Beef,  
Sweet Soy Sauce, Oyster Sauce.

### **Laksa Chicken: (Laksa Gai) \$28.90**

Rice Noodles, Chicken Breast, Assorted Seasonal Vegetables,  
Coconut Cream, Salt, Palm Sugar, Peanuts.

**Contains Peanuts.**

### **Laksa Seafood: (Laksa Talay) \$32.90**

Rice Noodles, Prawn Cutlets, Calamari, Scallops, Mussel,  
Barramundi, Assorted Seasonal Vegetables, Coconut Cream,  
Palm Sugar, Salt, Peanuts.

**Contains Peanuts.**

**\*\*\*\*\*Recommended as one of the owner's favorite's.**

## Steak: (Neua)

### **Crying Tiger: \$35.00**

270g/300g Cape Grim (Tasmania) Fillet Steak, pan fried and sliced,  
served with fresh garden salad and a special in house, crying tiger sauce.  
Contains soy sauce, fish sauce, chilli, garlic.

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## Fried Rice: (Kao Pad)

**Fried Rice with Prawns: (Kao Pad Goong)** **\$28.50**  
Thai Style Fried Rice with Prawn Cutlets, Assorted Seasonal Vegetables, Soy Sauce, Oyster Sauce.

**Fried Rice Chicken Pineapple: (Kao Pad Gai)** **\$26.50**  
Thai Style Fried Rice with Chicken Breast, Pineapple, Soy Sauce, Oyster Sauce and Assorted Seasonal Vegetables

## Thai Salads: (Yum)

**Thai Beef Salad: (Yum Neua)** **\$24.00**  
**Thai Chicken Salad: (Yum Gai)** **\$24.00**  
**Thai Squid Salad: (Yum Pla Moug)** **\$24.00**  
**Thai Prawn Salad: (Yum Goong)** **\$26.00**

Thai salads contain Lettuce, Tomatoes, Cucumber, Capsicum, Lemongrass, Lime Juice, Fresh Chilli, Kaffir Lime Leaves, Mint.  
All Mains and Salads can be ordered as spicy as you wish,

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## Extras: (Pi-sed)

**Thai Jasmine Steamed Rice: (Kao Plao)** **\$4.00**  
**Thai Style Coconut Rice: (Kao Ma Praow)** **\$5.00**  
**Roti: (Roti)** **\$4.00**  
**Fresh Chilli: (Priik)** **\$2.50**  
**Fresh Chilli Sauce: (Priik Nam Pla)** **\$2.50**  
**Sweet Chilli Sauce: (Naam Jim Waan)** **\$2.00**  
**Peanut Sauce: (Naam Sa-te)** **\$2.00**  
**Soy Sauce: (Sii-yu)** **\$2.00**

## Desserts: (Khong Whan)

**Banana Sticky Rice & Ice Cream:** **\$ 10.00**  
**(Kao Nieow & I-Tim)**

Contains Sticky Rice, Coconut Cream, Lady Finger Banana, Wrapped in Banana Leaf and Steamed cooked. Ice Cream.

**Black Sticky Rice & Ice Cream:** **\$ 10.00**  
**(Khao Nieow Dum I-Tim)**

Steamed Black Sticky Rice, Salted Coconut Cream, Shaved Young Coconut Slices with Ice Cream.....**When Available..**

**Mango, Sticky Rice & Ice Cream:** **\$ 15.00**  
**(Kao Nieow Ma Muang)**

Fresh Mango Sliced and Served with Sticky Rice, Coconut Cream & Ice Cream.....**Available Nov/Dec...ONLY**

**Custard Pumpkin:** **\$ 9.00**  
**(Sang Khaya)**

Steamed Coconut Cream, Palm Sugar, Egg, Pumpkin, Salt. With Ice Cream.

**Vanilla Ice Cream:** **\$ 7.50**  
**(I-Tim)**

3 Scoops of Vanilla Ice Cream, Your choice of Strawberry, Chocolate or Caramel Topping.

**Banana Roti:** **\$ 14.00**

Pan Fried Roti with Banana slices, Condensed Milk and Ice Cream. Caramel, Strawberry or Chocolate Topping if requested.

## Tea: (Chaa)

Green Tea **\$4.50**

Jasmine Tea **\$4.50**

Peppermint Tea **\$4.50**

## Wednesday Night Special.

### Barramundi



### 500/800gm Thai Style Whole Barramundi.

Served with Special Naam Jim Chilli Sauce  
&  
Jasmine Rice & Slaw Salad.

**\$38.00**

Add a Glass of Leeuwin Estate, Classic Dry White.

**\$43.90**

## Wine: (Wai)

### **Sparkling Wine:**

	<b>Glass</b>	<b>Bottle</b>
Moet & Chandon 750ml, Epernay, France		<b>\$75.00</b>
Rumball, Sparkling Shiraz. Coonawarra. SA		<b>\$48.00</b>
Chandon NV Brut, Coldstream. Vic	<b>\$12.90</b>	<b>\$48.00</b>
Yarra Burn Cuvee Brut, Yarra Valley. Vic	<b>\$ 9.90</b>	<b>\$38.00</b>

### **White Wine: (Wai Khaao)**

Petaluma Riesling, Clare Valley, SA		<b>\$52.00</b>
Stonier Chardonnay, Mornington Peninsula, Vic		<b>\$48.00</b>
McWilliams Elizabeth, Semillon, Hunter Valley, NSW.		<b>\$44.00</b>
Isabel Dry Riesling, Marlborough. NZ.		<b>\$44.00</b>
Brown Brothers, Gold Moscato, Milawa, Vic.	<b>\$ 9.90</b>	<b>\$42.00</b>
Innocent Bystander, Pinot Gris, Healsville, Vic	<b>\$ 9.90</b>	<b>\$42.00</b>
Hesketh, Sauvignon Blanc, Adelaide Hills, SA.	<b>\$ 9.90</b>	<b>\$42.00</b>
Leeuwin Estate, Classic Dry White, Margaret River, WA.	<b>\$ 9.90</b>	<b>\$42.00</b>
Villa Maria, Sauvignon Blanc, Marlborough, NZ.	<b>\$ 8.50</b>	<b>\$38.00</b>
D'Arenberg, Chardonnay, McLaren Vale, SA.	<b>\$ 8.50</b>	<b>\$38.00</b>
Franklin Tate Estate, SBS, Margaret River, WA.		<b>\$35.00</b>
Tulloch, Verdello, Hunter Valley, NSW.		<b>\$35.00</b>

### **Red Wine: (Wai Daeng)**

Penfolds Bin 138, Grenache Shiraz Mourvedre, Barossa Valley, SA.		<b>\$78.00</b>
Gibsons, Dirtman Shiraz, Barossa Valley. SA		<b>\$68.00</b>
Bowen Estate, Cabernet Sauvignon, Coonawarra, SA.		<b>\$55.00</b>
Vasse Felix, Cabernet Merlot, Margaret River, WA.		<b>\$46.00</b>
D'Arenberg Custodian Grenache, McLaren Vale, SA.		<b>\$46.00</b>
Paxton AAA Shiraz Grenache, McLaren Vale, SA.		<b>\$46.00</b>
Kilikanoon Kavel's Flock Shiraz, Barossa Valley, SA.		<b>\$46.00</b>
Peter Lehmann, The Barossan Shiraz, Barossa Valley, SA.		<b>\$46.00</b>
Franklin Tate, Shiraz, Margaret River, WA	<b>\$ 9.90</b>	<b>\$46.00</b>
Leconfield, Merlot, Coonawarra, SA	<b>\$ 9.90</b>	<b>\$46.00</b>
Noble Fellows, Pinot Noir, Marlborough NZ.	<b>\$ 9.90</b>	<b>\$45.00</b>
La Plancheliere Cabernet D'Anjou, Rose', France.	<b>\$ 8.90</b>	<b>\$38.00</b>
Yalumba Sangiovese Rose', Eden Valley, SA.	<b>\$ 8.90</b>	<b>\$38.00</b>
Cat Amongst the Pigeons, Shiraz Cab, Tanunda, SA.	<b>\$ 8.90</b>	<b>\$38.00</b>

**BYO .....\$6.00/Bottle-Wine Only**

Please Drink Sensibly,

All Patrons under the age of 20 must produce a legal Photo ID, to partake of any form of Alcohol.

## Beer: (Biia)

**Thailand:** Chang \$6.50  
Singha \$6.50

**Laos:** Beerlao \$6.50  
Beerlao Dark \$6.50

**Indonesia:** Bintang \$6.50

**Singapore:** Tiger \$6.50

**Mexico:** Corona \$6.50

**Japan:** Kirin \$6.50

**Australia:** Hahn Light \$5.00  
XXXX Gold \$5.00  
VB \$6.50  
James Boags \$6.50  
Crown Lager \$6.50  
Pure Blonde \$6.50  
G/Northern \$6.50

### Craft Beers:

Fat Yak Pale Ale \$7.50  
Little Creatures Pale Ale \$7.50  
Coopers Dark Ale \$7.50  
James Squire 150 Lashes \$7.50  
Coopers Vintage Ale \$8.50

### Ciders:

Bulmer's Apple Cider \$6.50  
Somersby Pear Cider \$6.50

## Soft Drinks: (Naam at Lom)

Coca Cola \$3.00  
Coca Cola, Diet, Zero \$3.00  
Fanta \$3.00  
Schweppes Dry Ginger Ale \$5.00  
Schweppes Lemonade \$3.00  
Solo Lemon Squash \$3.00  
Schweppes Soda Water \$5.00  
Schweppes Tonic Water \$5.00  
Sparkling Min/Water (L) \$9.00  
Spring Water \$3.00  
Lemon Lime & Bitters \$5.00  
Pink Lemonade \$3.50  
Bundaberg Ginger Beer \$5.00

## Spirits: (Lao)

Smirnoff Vodka \$6.50  
Grey Goose Vodka \$7.50  
Malibu Rum \$6.50  
Bacardi Rum \$6.50  
Bundaberg Rum \$6.50  
Jim Beam \$6.50  
Southern Comfort \$6.50  
Jack Daniels \$6.50  
Wild Turkey \$6.50  
Brandy \$6.50  
Chivas Regal \$8.00  
Johnnie Red \$6.50  
Johnnie Black \$7.50  
Gordons Gin \$6.50  
Bombay Gin \$7.50  
Mixers, Coke Etc.. \$2.50

## Liqueurs: (Lao)

Baileys \$7.50  
Cointreau \$7.50  
Frangelico \$7.50  
Kahlua \$7.50  
Midori \$7.50  
Tequila \$7.50

## Juice(Naam Phohn La Maai)

Orange Juice \$5.00  
Apple Juice \$4.00  
Pineapple Juice \$4.00  
Mango Nectar \$5.00  
Guava Nectar \$5.00  
Coconut Water \$6.00

**Choc Dee Stubbie Holders \$8.00 ( Australian Made)**

All Accounts of Stealing will be reported to the Police.

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