



# Thai Mudgee

## MUDGEERABA

Our inspiration comes from our heritage in Central Thailand, a cuisine that brings the best dishes from neighboring regions with complete respect to tradition. Each dish is created with the finest ingredients available throughout the seasons and can be shared with friends and family.

We grow our herbs locally, exclusively for Thai Mudgee and have refined our recipes over many years.

While we rarely use dairy or gluten in our dishes, please advise our staff of any dietary restrictions. Nuts are commonly used in Thai cooking but can be omitted.

Please advise if you prefer a level of spice different to what the chef recommends.

FOLLOW US ON: 

BOOKING FOR FRIDAY & SATURDAY IS HIGHLY RECOMMENDED

# SET MENU

(exclude all drink otherwise stated)

Thai Mudgee, recently named number one restaurant in Mudgeeraba is the hottest experience in traditional Thai cuisine with a contemporary edge.

## BANQUET#1 (\$40 per person)

Minimum of 4 People

Entrée (served individual)	Mixed Entrée
Main Courses (to share)	Green Curry with Chicken, Sweet Chili Basil with Fish, King Prawn with Cashew Nut, Beef Rendang <b>or</b> Vegetarian Massaman Curry, Steamed Rice.
Beverage	Coffee or Tea

## BANQUET#2 (\$50 per person)

Minimum of 4 People

Entrée (served individual)	Mixed Entrée
First Course (served individual)	Crispy Fish Salad
Second Course (to share)	Fresh Ginger with Duck, Sweet Chili Basil with King Prawn, Red Curry with Chicken, Coconut Rice.
House Specialty Dessert (served individual)	
Beverage	Coffee or Tea



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exclusively for Thai Mudgee.*





# HIGH END

This high end menu is elaborately prepared by our highly qualified chefs from the famous Bangkok five star hotel.  
The menu is daily with limited available.

## ENTRÉE

<b>Crab Meat Rolls</b>	\$ 25	GF	DF
<b>Savoury Leaf Wraps</b> ~Miang Come ~ Betel leaf, prawn and fresh herbs creating several flavours in one bite like an orchestra playing in your mouth.	\$ 25	GF	DF
<b>San Choi Bow</b>	\$ 25	GF	DF
<b>Slow Cooked Pork Belly</b>	\$ 25		

## MAIN

<b>Fish of the day</b> Tossed in fresh ginger sauce accompanied with steamed vegetables and coconut rice	\$ 42	GF	DF
<b>Massaman Lamb Shank</b> Slow cooked in our special aromatic coconut sauce and served with potatoes and fragrant jasmine rice	\$ 38	GF	DF
<b>Thai Style Pork Belly Bourguignon</b> Braising with caramelised Thai spices and served with our special pandan rice	\$ 46	GF	DF

## DESSERT

<b>Assorted Cake Platter</b>	\$ 28			
A variety of our Chef's selection accompanied with ice cream				
<b>Hand Crafted fresh Mango &amp; House special sweet rice</b>	Served with ice cream	\$ 25	<div>V</div>	<div>GF</div> <div>DF</div>
<b>Coconut Ice Cream</b>	House made with our special recipe served with selected tropical fruits	\$ 25	<div>V</div>	<div>GF</div> <div>DF</div>



Vegetarian



Gluten Free



Dairy Free



High End

# ENTRÉE

All are **DF**

Thai Fish Cakes (4)	\$ 11	<b>GF</b> <b>DF</b>
Satay Chicken Breast Skewers (4)	\$ 11	<b>GF</b> <b>DF</b>
Coconut Prawns (4)	\$ 17	<b>GF</b> <b>DF</b>
Calamari Rings (8-12)	\$ 14	<b>GF</b> <b>DF</b>
Stuffed Chicken Wings (2)	\$ 19	<b>GF</b> <b>DF</b>
San Choi Bow (4)	\$ 20	<b>GF</b> <b>DF</b>
Fried Wonton (6)	\$ 11	<b>DF</b>
Steamed Dim Sim - Pork (4)	\$ 10	<b>DF</b>
Steamed Dim Sim - Prawn (4)	\$ 10	<b>DF</b>
Golden Bags - Chicken (4)	\$ 12	<b>DF</b>
Curry Puffs (4)	\$ 10	<b>V</b> <b>DF</b>
Spring Rolls (4)	\$ 9	<b>V</b> <b>DF</b>
Roti Bread with curry sauce (2 sheets)	\$ 8	<b>V</b> <b>DF</b>
Mixed Entrée	\$ 11	<b>DF</b>
Phuket Pork Skewer (2)	\$ 10	<b>DF</b>

# SOUP

**Coconut Soup** ~Tom Ka~ (Chicken **or** Vegetarian) \$ 11 **V** **GF** **DF**

Authentically served as a very mild soup influenced by kaffir lime leaves and galangal root.

**Spicy Prawn Soup** ~Tom Yum Goong ~ (Prawn **or** Vegetarian) \$ 11 **V** **GF** **DF**

One of the most famous Thai spicy soups with king prawn.  
Can be served from mild to extremely hot.

**Wonton Soup** ~Geow Nam~ \$ 11 **DF**

A non-chili soup made from minced pork and herbs wrapped in egg pastry then gently cooked in clear chicken stock with bok choy.



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exclusively for Thai Mudgee.*



# SALAD

All are GF DF

**Papaya Salad** ~Som Tam ~ GF DF  
Shredded green papaya mixed with peanuts and our house-made lemon, palm sugar dressing.

Plain	\$ 19	V GF DF
Australian King Prawns*	\$ 38	GF DF
Soft shell Crab*	\$ 36	GF DF
King Prawns (4)	\$ 30	GF DF

**Duck Breast Salad** ~Yum Ped Yang ~ \$ 34 GF DF  
Slow cooked sliced duck breast tossed in sweet lemon chili dressing with cashew nuts, onion and fresh herbs.

**Larb Chicken** ~Larb Gai ~ \$ 24 GF DF  
A traditional dish from the North-East of Thailand.  
Ground chicken with toasted rice, chili and fresh herbs.

**Thai Beef Salad** ~Yum Nuer ~ \$ 25 GF DF  
Slices of roasted beef tossed in fresh lemon chili dressing with tomato, cucumber, onion and fresh herbs.

<b>Green Mango Salad</b> (seasonal availability) ~Yum Mamung ~ Shredded green mango, onion and fresh herbs tossed in our house-made mild lemon chili dressing.		
Basa Fillet*	\$ 26	GF DF
Fish of the day Fillet*	\$ 36	GF DF
Soft Shell Crab*	\$ 36	GF DF

**Crispy Market Fish Salad** ~Pla Lui Seun ~ \$ 36 GF DF  
Fish of the day fillet\* served on a bed of lettuce, Cashew Nuts and fresh herbs with the Chef's sweet lemon chili dressing.



Soup & Salad

*\*lightly battered in GF rice flour & fried*

# CURRY

All are  

## STYLE

Please choose your base style of curry and accompanying meat or vegetarian.

**Choo-Chee Curry** ~Gang Choo Chee~

A mildly coconut cream based curry with fresh fingerroot influences served on a bed of vegetables.

**Green Curry** ~Gang Keaw Wan~

A famous Thai Spicy coconut curry with market vegetables.

**Red Curry** ~Gang Dang~

A red chili paste base coconut curry with market vegetables.

**Massaman Curry** ~Gang Massaman~

An aromatic mixed spiced coconut curry with potato.

**Panang Curry** ~Gang Panang~

A mildly spiced coconut curry with lightly steamed vegetables.

**Yellow Curry** ~Gang Leung~

A mild coconut cream based curry with influences of fresh turmeric and potato.

**Jungle Curry** ~Gang Par~

A spicy non-coconut based curry with fresh herbs and vegetables.

**Rendang Beef Curry** ~Gang Rendang Neua~

An adaptation of the popular Balinese curry. A selection of diced beef simmered in medium spices and fresh herbs.



\$ 26  

**Fruity Duck Curry** ~Gang Ped Yang ~

House-roasted duck breast, a fragrant coconut cream curry blended with fresh herbs, lychee and cherry tomato.

\$ 34  

## MEATS & VEGETARIAN

Vegetarian with tofu and mushroom  Chicken  Beef

\$ 24  

Lamb  Pork  King Prawn  Basa Fillet\*  Calamari


\$ 29  

Duck Breast

\$ 35  

Chicken, Beef & Seafood  Mixed Seafood

\$ 33  

Australian King Prawn\* (head & tail on)  Soft Shell Crab\*

\$ 39  

Fish of the Day fillet\*

\$ 36  

Superb Combination (all meat and seafood)

\$ 39  

*\*lightly battered in GF rice flour & fried*



# WOK-FRIED

Please choose your base style of sauce and accompanying meat or vegetarian.

All are **DF**  
Must advise to be **GF** **V**

## SAUCE

<b>Cashew Nut</b> ~Med ma Muang~	Cashew nuts tossed in honey sauce with a touch of spices, shallot and vegetables.
<b>Fresh Ginger</b> ~Pad King~	Sautee of fresh ginger, mixed mushrooms, onion and sweet soya bean sauce served with steamed vegetables.
<b>Garlic &amp; Pepper</b> ~Kra Tiam Prik Thai~	Garlic, leek and onion sauteed with sweet soy sauce, seasoned with black pepper served with steamed vegetables.
<b>Hot Chili &amp; Basil</b> ~Pad Gra Praow~	A spicy stir-fry with garlic, chili and ga-praow leaf (holly basil) and vegetables. This dish is a must try due to its traditional Thai flavours stemming from holly basil exclusive to Thai Mudgee.
<b>Herbal Superior</b> ~Pad Cha~	Authentic Thai herbs and young peppercorn sauteed with a touch of chili and garlic.
<b>Oyster Sauce</b> ~Nam Mun Hoi~	Oyster sauce sauteed with fresh mushrooms and steamed Asian vegetables.
<b>Sweet Chili &amp; Basil</b> ~Nam Prik Pao~	A mild stir-fry of sweet chili paste, Thai sweet basil and vegetables.
<b>Sweet &amp; Sour</b> ~Preaw Wan~	Tomato, onion, cucumber and steamed vegetables sweetened with pineapple.
<b>Sweet Tamarind Sauce</b> ~Nam Ma Kham~	Sweet Tamarind with ginger and garlic served on a bed of mixed lettuce.
<b>Thai Peanut Sauce</b> ~Rad Nam Satay~	Rich Thai peanut sauce served over a bed of steamed vegetables.

## MEATS & VEGETARIAN

Vegetarian with Tofu & Mushroom <b>or</b> Chicken <b>or</b> Beef	\$ 23
Lamb <b>or</b> Pork <b>or</b> King Prawn <b>or</b> Basa Fillet* <b>or</b> Calamari	\$ 28
Duck Breast	\$ 34
Chicken, Beef & Seafood <b>or</b> Mixed Seafood	\$ 32
Australian King Prawn* (head & tail on) <b>or</b> Soft Shell Crab*	\$ 38
Fish of the Day Fillet*	\$ 35
Superb Combination (all meat and seafood)	\$ 38

*\*lightly battered in GF rice flour & fried*



Curry & Wok-Fried

# WOK-FRIED (OTHERS)

**Whole Fish** \$ MP GF DF  
Fresh market fish wok-fried & served in a traditional tamarind based Bangkok sauce. Please allow a minimum of 20 minutes for preparation.

**BBQ Chicken** \$ 24 GF DF  
Boneless chicken grilled in a mild Thai herbal sweet sauce served with mesclun.

**Salt-Pepper**  
A stir-fry with a salt, pepper, garlic and shallot served on a bed of lettuce.

Basa Fillet*	\$ 28	GF	DF
Calamari* <span>or</span> King Prawns*	\$ 29	GF	DF
Soft Shell Crab* <span>or</span> Fish of the day Fillet*	\$ 36	GF	DF

*\*lightly battered in GF rice flour & fried*

**Morning Glory** \$ 20 GF V DF  
Water spinach sauteed with garlic and soya bean sauce.

**Stir-fried Mixed Vegetables** \$ 20 GF V DF  
Market vegetables sauteed with a touch of garlic in light sweet soya bean and oyster sauce.

# RICE

**Thai Style Fried Rice** *with Chicken* or *Plain* or *Vegetables* GF \$ 18 DF  
Jasmine rice, egg, tomato, onion garlic and salt.

**Nasi Goreng** GF \$ 20 DF  
Jasmine rice stir-fried with Sambol Olek sauce, egg, vegetable, King prawn and chicken topped with fried egg.

**Spicy Fried Rice** \$ 19 DF  
Jasmine rice, chopped chicken breast, egg, garlic. Chili and ga-praow leaf (Holly Basil). May contain traces of gluten. Please advise if you require GF.

**Crab Meat Fried Rice** GF \$ 26 DF  
Jasmine rice stir-fried with crab meat, egg, onion and shallot.

**King Prawn Fried Rice** GF \$ 26 DF  
Jasmine rice stir-fried with King prawn, egg and small cut vegetables.

<b>Steamed Rice</b> <i>Per serve</i>	<b>\$ 4</b>	<b>Coconut Rice</b> <i>Per serve</i>	<b>\$ 5</b>
Medium bowl (2-3 people)	<b>\$ 6</b>	Medium bowl (2-3 people)	<b>\$ 8</b>
Large bowl (4-5 people)	<b>\$ 10</b>	Large bowl (4-5 people)	<b>\$ 14</b>



# NOODLE Soup

**GF** & **V** available, please mention

Please choose your noodle soup and accompanying meat or vegetarian.

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- |              |   |
|--------------|---|
| <b>Laksa</b> | A mild coconut based curry soup influenced with turmeric, lemon and fresh herbs served with Asian vegetables and shallot. |
| <b>Pho</b>   | A clear herbal soup with Asian herbs and bean sprouts.  |
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# NOODLE Stir Fried

**GF** & **V** available, please mention

Please choose your noodle dish and accompanying meat or vegetarian.

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- |                          |   |
|--------------------------|---|
| <b>Hokkien Noodles</b>   | A <b>non-chili</b> dish with thick egg noodles, vegetables and sweet soy sauce.   |
| <b>Singapore Noodles</b> | Thread-like rice noodles tossed in a mild curry sauce with onion, bean sprout and shallot.  |
| <b>Pad See Eiw</b>       | A non-chili dish with broad rice noodles, vegetables and sweet soy sauce.   |
| <b>Drunken</b>           | Similar to the hot chili basil stir-fry, the base of this dish is our home grown ga-praow leaf (holly basil) dish. Its name derives from the intoxicated people who want to be awakened by real hot spicy food. |
| <b>Pad Thai</b>          | Traditional stir-fried noodles with tofu, beansprout, and garlic chive.   |

## MEAT OR VEGETARIAN

Beef <b>or</b> Chicken <b>or</b> Vegetarian	\$ 24
Pork <b>or</b> Lamb <b>or</b> Chicken & Prawns	\$ 29
King Prawn, Fish <b>or</b> Seafood	\$ 30
Combo (Chicken, Beef & Seafood) <b>or</b> Duck	\$ 36
Superb Combination	\$ 39

Chef's suggestion, rice & Noodles



# DESSERT

Must be advised DF V

**Fresh Mango & Sticky Rice** ~Kao Neuo Ma Mung~ \$ 14 GF V DF  
Seasonal Availability. Served with ice-cream.

**Coconut & Black Rice** ~Kao Neuo Dum~ \$ 11 GF V DF  
Young coconut meat with natural black rice topped with coconut cream.

**House Made Cakes** \$14-\$18  
Freshly baked in-house. Add Ice cream \$ 3

**Sticky Rice & Custard** ~Kao Neuo Sung Ka Ya~ \$ 10 GF  
Sweet sticky rice, coconut cream, Thai custard and ice-cream.

**Coconut-Tapioca Fudge** ~Bah Bin~ \$ 9 GF V DF  
Shredded fresh coconut & tapioca blended with sweet coconut milk baked with sesame seeds.

**Crepe** ~Crepe~ \$ 14  
Wrapped with mixed tropical fruits, coconut and palm sugar served with ice-cream.

**Deep Fried Ice Cream** ~Ai Tim Tod~ \$ 14  
Our signature recipe. Served with your choice of topping. Chocolate / Strawberry / Caramel.







# FIVE STAR BANGKOK HOTEL CHEF'S PAKORN & WASU JOIN THAI MUDGEES.



# THANK YOU!

*We hope that you enjoy your dining experience with us as we do our best to ensure your visit is an enjoyable and ultimately memorable authentic Thai cuisine here at Thai Mudgee.*





# Thai Mudgee

MUDGEERABA

**69 RAILWAY STREET, MUDGEERABA**  
**BOOKINGS 07 5525 1655**

**ONLINE ORDERING & RESERVATIONS ARE AVAILABLE ON OUR WEBSITE**

**[www.thaimudgeegoldcoast.com.au](http://www.thaimudgeegoldcoast.com.au)**

All food at Thai Mudgee contains garlic and may contain trace amounts of peanuts and may be modified by request. No MSG is added to any dish. We are able to accommodate your dietary needs but must be advised when placing your order.

**LICENSED & BYO (STRICTLY BOTTLE WINE ONLY)**  
**CORKAGE \$7 PER BOTTLE**

**THE MANAGEMENT RESERVES ITS RIGHT TO APPLY CAKEAGE \$3 PER PERSON**  
**ONE BILL PER TABLE. SPLIT BILLS WILL OTHERWISE BE CHARGED \$3 PER TRANSACTION**

**15% PUBLIC HOLIDAY SURCHARGE**

**KITCHEN HOURS; LUNCH OPEN FOR GROUPS OF 10 OR MORE**  
**DINNER; 5-9PM 7 NIGHTS**