

In Bangkok, locals know that some of the best Thai food is found in the sidewalk stalls that line its bustling streets.

The essence of the Bangkok cuisine has evolved over time from an eclectic mix of cultures — resulting in an atmosphere that is fun, festive, and social. Here at Bangkok Sidewalk we wanted to reflect that energy and vibrancy by bringing you a truly authentic dining experience.

You'll recognise some of the more traditional dishes on our menu but we'd also like to introduce you to some of our more unique and inventive creations that you may not be so familiar with ... all made with only the freshest produce.

WE'VE CAPTURED
THE TRUE SPIRIT
ESSENCE BANGKOK'S
BUZZING STREET SCENE THE TASTE, THE PASSION
THE IMAGINATION.

BYO CORKAGE CHARGE \$2 PER PERSON 10% SURCHARGE ON PUBLIC HOLIDAYS NO SEPARATED BILLS PLEASE ACCEPT VISA, MASTERCARD, EFTPOS

FOOD INGREDIENTS & PRICES
SUBJECT TO CHANGE
WITHOUT NOTICE
PRICE INCLUDES GST

IF YOU HAVE ANY FOOD ALLERGIES PLEASE ASK OUR WAIT STAFF FOR INFORMATION ABOUT THE MENU



# ENTRÉE

### KAI SATAY (4 skewers) 12.90

A popular snack of Southern Thailand, grilled marinated chicken breast on skewers, served with toast, peanut sauce and cucumber relish.

#### GARLIC CHIVES CAKE (pan fried) (4 pcs) 14.90

In true Bangkok spirit, soft on the inside with a little crunch on the outside – garlic and chives dumpling, served with chilli soy sauce.

## KANOM JEEB (4 pcs) 12.90

Another Bangkok snacks is here, steamed seasoned minced pork and shredded cabbaged, wrapped with wonton pastry, served with chilli soy dipping sauce.

#### MONEY BAG (4 pcs) 11.90

Crispy fried pastry w/chicken, crab meat, crushed peanuts, green peas and corn, served w/plum sauce.

## SPRING ROLLS (4 pcs) 9.90

One of the most popular deep fried snack vermicelli noodles, carrot, cabbage wrapped with crispy wrapping pastry. Served with plum sauce. It's vegetarian.

## CURRY PUFF (4 pcs) 10.90

Totally vegetarian, fresh vegetables are chopped and mixed with a fragrant curry sauce, then wrapped in puff pastry and lightly fried.
Served with sweet chilli dipping sauce.

# PRAWN BETEL LEAF (2 pcs) 12.90

Betel leaf topped with prawn, Thai herbs, peanuts and chilli lime dressing.

# CRAB AND PRAWN ROLL (4 pcs) 10.90

A crispy golden netting of pastry surrounds the mouth watering deep fried, combination of crab and prawn meat together with a special blend aromatic herbs and spices served with plum sauce.



🄰 Spicy 🥒 Vegetarian 👠

# BANGKOK'S-DISHES

## SALT 'N' PEPPER SQUID 15.90

Battered tender squid, deep fried to perfection. Dusted with salt and pepper, and served with sweet chilli sauce.

# CRISPY SOFT SHELL CRAB 18.9

Battered soft shell crab, lightly fried and served with crispy wonton skins, sprinkled with fried garlic.



CRISPY SOFT SHELL CRAB



## SOUP

# PRAWN 17.9 / CHICKEN 15.9 / VEG 15.9

Served in this spicy-zesty broth with mushroom. Flavoured with roast chilli paste, lemongrass, kaffir lime leaves and lemon juice.

# PRAWN 17.9 / CHICKEN 15.9 / VEG 15.9

Poached gently with mushroom in a mild coconut broth flavoured with cherry tomatoes, galangal and a touch of roast chilli jam.

## GRILL

## CRYING TIGER W/ SALAD 24.9

Grilled marinated beef and sliced, served with Nam Jim Jaew (Thai chilli dip) and salad.

#### BBQ PORK SKEWERS ( MOO PING ) W/ SALAD 22.9

A delight created on the streets of Bangkok, the grilled marinated pork is skewered and served with Nam Jim Jaew (Thai chilli dip) and salad.



CRYING TIGER

# SALAD

#### **50M TUM 20.9**

# SOM TUM W/ CRISPY SOFT SHELL CRAB 29.9

This north eastern Thai papaya salad is a classic. Created with shredded green papaya tossed with dried shrimps, cherry tomatoes and peanuts drizzled with lemon juice dressing.

# BANANA FLOWER SALAD (YUM HUA PLEE) 25.9

Banana flower salad with grill prawns tossed with mint leaves, shredded red onion, shallots, coriander and drizzled with coconut milk and chilli jam dressing.

## BEEF SALAD [ YUM NUA ] 24.9

Grilled marinated beef tossed with mint, coriander leaves, shallots, red onion, cashew nut, together with chilli-lime dressing and fried garlic.

#### BBQ PORK SALAD 21.9

Grilled marinated pork w/herbs, spices, red onion, mint, parsley, shallots, dressed w/chilli-lime sauce.





# THE SIDEWALK'S SPECIALS

Massamun – its sweet, gentle nature, matches perfectly with the lamb shanks, which are braised in the curry, spiced with star anise, cinnamon, cumin seeds all cradled in the warmth of coconut milk. The dish is served with a sprinkle with thinly sliced kaffir lime leaves and roti pastry.

Deep fried green beans stir fried with shrimp paste, topped with fried garlic and onion.

# RED CURRY W/ GRILLED BEEF & BETEL LEAVES 28.90

Bring the coconut milk to a boil, add homemade curry paste and fry until fragrant, lime leaves, pineapple, red chilli, shrimp paste, betel leaves & grilled beef.

JUNGLE CURRY BEEF 24.9 The omission of coconut milk will ensure a lively sensation of tender beef, spice and chilli as it thrums energy through your soul.

Eggplant stir fried w/chicken minced, garlic, chilli, basil in chilli-basil sauce.



GREEN BEAN BALACAN

44.00



#### TAKE CONTROL of making your own feast, with your meat of choice, fresh seasonal vegetables & a selection of a fabulous Thai sauces stir-fry, curry & noodles 19 G

VEGETABLE CHICKEN DUCK PRAWNS	18.9 18.9 24.9 23.9	TOFU BEEF PRAWN & CRISPY P	19.9 CALAMARI ORK BELLY	19.9 24.9
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## CURRY

#### GREEN CURRY

The fragrant green curry, with baby corn, Thai apple eggplants, bamboo shoots, ka-chai and sweet basil.

#### RED CURRY

Always a favourite, this warming curry with its full body is perfectly served with seasonal vegetables, chopped kaffir lime leaves, long red chillies and baby corn.

#### MASSAMUN NEUA 23.9

Traditional braising of beef with coconut milk, onion and served with baby potatoes in a spiced Massamun curry, sprinkled with cashew nuts and fried red onion.



# STIR-FRY

### CASHEW NUT SAUCE

The flavour of Thailand's classic stirfry with roasted cashew nuts and an authentic chilli jam which is unique to Thai cuisine.

## GARLIC AND PEPPER SAUCE

A healthy dose of goodness, this stir-fry has a soy and oyster sauce base and highlights of fragrant garlic and cracked peppercorns.

#### CHILLI BASIL SAUCE

Stir-fried fresh long red and sharp chillies with crushed garlic combined with holy basil.

#### OYSTER SAUCE

Originally from the south of Thailand, satay's are universally popular with a stir-fried peanut sauce and Thai aromatic spices.



# NOODLES

The classical Thai stir-fry of rice thin noodle stirred with prawns, chicken, bean spouts, crushed peanuts and scented sliced red onion wrapped in a Thai style crispy pancake.

#### CHILLI JAM SAUCE

Stir-fried flat rice noodle with chicken or beef, roasted chilli and dressed up with cashew nuts and egg.

#### HOLY CHILLI BASIL

Stir-fried flat rice noodles with heated chilli, beef, garlic and fragrant basil leaves.

#### PAD SE EW

Tossing flat rice noodles with your choice of chicken or beef and seasonal vegetables in a dark soy and oyster sauce with the aromatic kick of freshly ground white pepper.



# FRIED RICE

## PINEAPPLE FRIED RICE 23.90

Special Thai fried rice with PRAWNS AND CHICKEN, peas, diced carrot, sliced onion & pieces of pineapple.

#### TOMYUM FRIED RICE

CHICKEN OR BEEF 19.90 / SEAFOOD 23.90 Taste the favourite Tom Yum flavour in different dimension.

## DRUKEN CHILLI FRIED RICE

CHICKEN or BEEF19.90 / SEAFOOD 23.90 Always hits the spot with this spicy prawn and chicken, stir-fried with chilli, garlic, basil and rice.

## CLASSIC FRIED RICE

CHICKEN or BEEF19.90 / VEG 18.9 / PRAWN 23.90 One of the best quick wok stir-fried rice, vegetables and soy sauce.

# PORK BELLY

KANA MOO GROB 25.90

Crispy skin roast pork, stir-fried with Chinese broccoli and oyster sauce.

### PORK PRIK KHING 25.90

Crispy skin roast pork, stir-fried with beans, red chilli, kaffir lime leaves and Prik Khing sauce.

## CRISPY PORK AND WONTON 25.90

Crispy Pork and crispy wonton skin with pad thai sauce top with bean sprouts and crushed peanuts.



DUCK RED CURRY



KANA MOO GROB

## DUCK

#### DUCK PLUM 28.90

Tender roasted duck served with shiitake mushroom, Chinese broccoli and dressed in a light plum sauce, spiced with garlic, cinnamon and star anise.

#### DUCK LYCHEE PINEAPPLE RED CURRY 26.90

Action packed, this highly spiced red curry highlights the deep flavours of boneless roast duck in a chilli red curry combined with lychees, pineapple and cherry tomatoes which temper the heat of this classic dish.

## DUCK SALAD ( YUM PED ) 25.90

Grilled roasted duck with lemongrass, coriander leaves, shallots, red onion, chilli, sliced cucumber and carrot ribbons drizzled with chilli jam and coconut sauce.



# SEAFOOD LOVER

## PAD CHA SEAFOOD 28.90

Seafood stir fry combination of garlic, chilli, basil leaves and green peppercorns in a light oyster sauce.

#### GINGER BARRA 29.90

Steamed fresh barramundi fillet in gingershallot soy sauce, chopped shallots & black fungi, served on Chinese broccoli bed.

#### GRILLED BARRAMUNDI WITH GREEN APPLE SALAD 29.90

Grilled Barramundi fillet, tossed with dried shrimp, chilli, green apple salad and lime dressing.

#### SEASONAL GREEN VEGETABLES WITH KING PRAWNS 33.90

Quick fix, with high impact, fresh seasonal green vegetables are tossed into a hot wok with juicy king prawns with a light oyster sauce.

## TOM YUM KING PRAWN 29.9

Served in this spicy-zesty broth with oyster mushrooms. Flavoured with roast chilli paste, lemongrass, kaffir lime leaves and lemon juice.

# VEGETARIAN

## THE GREEN PAVER 18.90

Fresh seasonal green vegetables are tossed into a hot wok w/garlic & soy

EGGPLANT WITH MUSHROOM & GARLIC SAUCE 19.90

PAD PUMPKIN 18.90

# SIDE DISHES

RICE 4 **ROTI** 4.50 **GARLIC RICE** 6 SAFFRON RICE 6 COCONUT RICE 6 RICE WITH PEANUT SAUCE 6.50 PRAWN CRACKERS 7 SESAME CRACKERS 5.50 PEANUT SAUCE 6.50



# SOFT-DRINKS

COKE / DIET COKE / COKE ZERO / LEMONADE / LEMON SQUASH / FANTA / SPARKLING WATER small 5.50 / large 8.90

BUNDABERG 6.50 (Ginger beer / Guava / Passion fruit)

# DESSERTS

#### TARO CAKE 12.90

Baked taro custard - coconut milk, eggs, palm sugar, and shallots.

MANGO STICKY RICE (SEASONAL) 15.90

EGG CUSTARD STICKY RICE 12.90

## BANANA FRITTERS 12.90

Battered Lady finger banana, fried untill golden brown. Served with icing honey syrup





