

Eat Fresh Eat Smart

For booking reservation online, search "Inline Noodle Hut"



(Corkage charge \$3.00 per person)

Open Monday - Sunday Lunch: 11am - 4 pm / Dinner: 5pm - 9.30pm

TEL. (02) 9980 9667, (02) 9980 8812

Cherrybrook Village Shopping Centre Shop P003 / 41-47 Shephards Drive Cherrybrook NSW 2126

www.noodlehuts.com.au

ENTREE

- Crispy Crab Net Rolls (4pcs) \$12.90
 Crab meat, shrimp, fish mixed with water chestnuts, and taro delicately wrapped in crispy net roll..
- Gai Hor Bai Mai (4pcs) \$12.90
 Overnight marinated chicken & herbs, wrapped in bamboo leaves.
 Deep fried and served with Thai mint sauce.
- 3. Larb Todd (6pcs)(Spicy) \$12.90

 Marinated mince chicken balls with Thai herbs, lemon juice, chilli, fish sauce. Deep fried & served with ginger, peanuts & lemon on side
- Satay Chicken Skewers (4pcs)(GTF*) \$12.90
 Marinated chicken skewer on stick, topped with peanut satay sauce and cucumber sauce.
- 5. Satay Peanut Sauce (GTF*)

Small - \$5.00 Large - \$10.00

Thai Fish Cakes (4pcs)(Spicy) \$12.90
 Deep fried spicy Thai fish cakes served with Thai sweet chilli, cucumber sauce and crushed peanuts.



- Salt & Pepper Crab Small \$14.90 Large \$19.90
 Deep fried soft shell crab, marinated in flour & egg. Served with sweet plum sauce.
- Salt & Pepper Squid Small \$13.90 Large \$18.90
 Deep fried squid, marinated in flour & egg. Served with Thai sweet chilli sauce & lemon on side.
- Sun Choy Bow Duck (3pcs) \$15.90
 Mixture of carrots, onions, water chestnuts and Duck. Topped with crispy noodles, coriander, capsicum & served on iceberg lettuce.

VEGETARIAN ENTREE

10. Vegetarian Spring Rolls (4pcs)
Served with Thai sweet chilli sauce.

\$11.90

11. Deep Fried Tofu (GTF*) \$11.90
Served with Thai sweet chilli sauce & crushed peanuts.













SOUPS

Comes in one large size.

12. Tom Yum Goong (Spicy) \$19.90 Classic spicy Thai soup with prawns, mushrooms, chilli, shrimp paste, onions, cherry tomatoes, Thai herbs & coriander.

13. Poh Tak (Hot) \$19.90
Spicy Thai clear soup with mixed seafoods, chilli, lemon juice, fish sauce, mushrooms & Thai herbs.

14. Tom Kar Gai (Spicy) \$18.90 Spicy coconut milk based soup with chicken, mushrooms, lemon juice, chillijam & Thai herbs.

STIR FRIED

Rice sold separately. Select your ingredient:

 Vegetables + Tofu Chicken, Beef OR Pork Combination (Chicken + Beef + Pork) Prawns OR Mixed Seafoods Roast Duck Grilled Salmon 	\$19.90 \$20.90 \$22.90 \$23.90 \$25.90 \$27.90
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15. Stir Fried Cashew Nuts

Stir fried cashew nuts cooked with sweet chillijam sauce, coriander, onion, shallots & mix vegetables.

16. Stir Fried Satay Peanut (G*) Stir fried satay peanut sauce cooked with mixed vegetables.

17. Stir Fried Sweet & Sour (G*) Stir fried sweet & sour sauce cooked with tomatoes, pineapples, cucumber & mixed vegetables.

Stir Fried Oyster (G*)
 Stir fried oyster sauce cooked with mixed vegetables.

Stir Fried Chilli Basil (Spicy)(G*/V*)
 Stir fried Thai Basil cooked with chilli, bamboo, green beans, onions, and capsicum.

20. Stir Fried Pad Prik Khing (Spicy) Stir fried Thai curry paste cooked with chilli, green beans, carrots, capsicum, baby corn, kaffir lime leaves & topped with crushed peanuts.

21. Stir Fried Garlic & Pepper (G*/V*) Stir fried cooked in fresh garlic. Pepper & mixed vegetables.

22. Stir Fried Lemongrass (G*/V*)
Stir fried cooked with lemongrass, green beans, bamboos & mixed vegetables.

23. Stir Fried Eggplant (G*/V*) Stir fried cooked with eggplant, Thai basil, capsicum and mixed vegetables.

24. Stir Fried Ginger (G*/V*)
Stir fried cooked in oyster sauce & ginger. Shallots, coriander, soy bean & mixed vegetables.

25. Stir Fried Pumpkin (G*)
Stir fried soy sauce, cooked with eggs, shallot, carrots & pumpkin.

26. Stir Fried Mixed Herbs (Hot)
Stir fried cooked with mixed Thai herbs, mixed vegetables & spicy
Thai sauce

CURRY

Rice sold separately. Select your ingredient:

Vegetables + Tofu	\$19.90
Chicken, Beef OR Pork	\$20.90
Combination (Chicken + Beef + Pork)	\$22.90
Prawns OR Mixed Seafoods	\$23.90

- 27. Massaman Curry (Beef Only)(Mild)(GTF*) \$25.90 Signature slow cooked beef chuck, cooked with coconut milk, Thai herb, potato & topped with red onions, capsicum & peanuts.
- 28. Green Curry (Spicy)
 Thai style green curry paste cooked with coconut milk, Thai basil, eggplant, green beans, bamboo & capsicum.
- 29. Red Curry (Medium Spicy)
 Thai style red curry paste cooked with coconut milk, Thai basil, eggplant, green beans, bamboo & capsicum.
- 30. Panang Curry (Mild)
 Thai style thick creamy coconut milk cooked with Thai basil, green beans, carrots, kaffir lime leaves & topped with crushed peanuts.
- 31. Jungle Curry (Without Coconut Milk)(Hot)
 Thai style spicy clear curry base, cooked with Thai herbs, pepper corn & mixed vegetables.
- 32. Tropical Roast Duck Curry (Spicy) \$25.90
 Special Thai style curry cooked with roast duck breast & coconut milk, mixed with Thai basil, green beans, bamboo, capsicum, pineapple, lychee & peas.

BBQ

- 33. BBQ Lamb Chops

 Grilled marinated overnight lamb chops, Thai herbs, carrots, red onions, cherry tomatoes & served with Thai mint sauce on side.
- 34. BBQ Chicken

 Overnight marinated Merrylands chicken, served with lettuce, carrots, pepper & Thai sweet chilli sauce on side.
- 35. Grilled Barramundi Fillet \$25.90
 Served with mixed steam vegetables & topped with sauce of choice:

 Thai chilli Basil Sauce Garlic & Pepper Sauce
 - Thai Spicy Mixed Herbs Sauce Ginger Sauce

SALADS

- 36. Wagyu Thai Beef Salad (Spicy) \$25.90
 Wagyu beef salad, mixed with Thai herbs, lemon juice, crushed chilli, roasted rice, mint, shallots, coriander, red onions & capsicum.
- 37. Thai Prawn Salad (Spicy) \$24.90
 Grilled prawns cooked in chillijam, mixed with lemongrass, kaffir lime leaves, crushed chilli, mint, lemon juice, red onions, shallots, coriander & capsicum.
- 38. Larb Gai (Chicken Salad)(Spicy) \$20.90
 Minced chicken mixed in Thai herbs, lemon juice, fish sauce, crushed chilli, red onions, shallot, coriander, mint & capsicum.
- 39. Thai Roast Duck Salad (Spicy) \$25.90
 Roasted Duck breast, seasoned with Thai herbs, roasted coconut, chillijam,crushed chilli, shallots, red onions, garlic, coriander & capsicum.
- 40. Thai Papaya Salad (Spicy)

 Thai style papaya salad mixed with carrots, fish sauce, crushed chilli, lemon juice, palm sugar, snake beans, cherry tomatoes & topped with peanuts.
 - Papaya Salad With Soft Shell Crab (Spicy) \$25.90
 - Papaya Salad With BBQ Chicken (Spicy) \$25.90

NOODLE STIRFRY & NOODLE SOUPS AND RICE

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Vegetables + Tofu	\$19.90
Chicken, Beef OR Pork	\$20.90
 Combination (Chicken + Beef + Pork) 	\$22.90
Prawns OR Mixed Seafoods	\$23.90
Roast Duck	\$26.90

NOODLE STIRFRY & NOODLE SOUPS

41. Laksa Noodle Soup (Mild)

Mild coconut based noodle soup, with Vermicelli rice noodles, puff tofu, coriander & mixed vegetables.

42. Tom Yum Noodle Soup (Spicy)Classic Thai spicy noodle soup, with Thin rice noodles, mushrooms, Thai herbs, coriander & mixed vegetables.

43. Pad Thai (Mild)(GTF*)
Classic Thin rice noodle stirfry cooked in tamarind sauce, fish sauce, egg, fresh tofu, shallots, bean sprouts & topped with crushed peanuts & fried onions with slice of lemon on side.

44. Pad See Ew (Mild)(G*/V*)

Classic Thick rice noodle stirfry cooked in sweet soy sauce, egg, carrots, Chinese broccoli & broccoli.

45. Pad Kee Mao (Spicy)(G*/V*)
Spicy Thick rice noodle stirfry cooked with egg, chilli, peppercorn, krachai herbs, Thai basil, bamboo, baby corn, green beans & capsicum.

46. Singapore Noodles (Mild)(V*)

Thai style curry powder Vermicelli noodle stirfry cooked with egg. white sesame, bean sprouts & mixed vegetables.

RICE

47. Thai Fried Rice (G*/V*)
Classic Thai fried rice cooked with egg, shrimp paste, mixed vegetables & coriander.

48. Pineapple Fried Rice (G*/V*)
Classic Thai fried rice cooked with egg, shrimp paste, pineapple, sultanas, cherry tomatoes, peas & coriander.

49. Tom Yum Fried Rice (Spicy)
Classic Thai fried rice cooked with egg & with added Tom yum paste, chilli, shrimp paste, Thai basil, Thai herbs, mushrooms & cherry tomatoes.

- 50. Egg Fried Rice Small \$10.00 Large Classic Thai fried rice, cooked with egg & shrimp paste. Small \$10.00 Large \$13.00
- 51. Steam Jasmine Rice DINE IN(Per person)\$4.50 TAKEAWAY ONLY Small - \$4.50 Large - \$6.00





NOODLE HUT SPECIAL DISHES

52. Thai Roast Duck Stirfry (Spicy) \$26.90 Special roast Duck breast with chilli, Thai basil cooked in sweet soy sauce, broccoli, snow peas, capsicum, green beans, shallots, baby corn & Chinese broccoli.

53. Prawn Hot Pot

Thai style glass noodle stirfry cooked in thai herbs, prawns, celery, white sesame, mixed vegetables & served in a hot pot.

54. Chicken Bomb

Deep fried Chicken in flour, cooked chillijam sauce, cashew nuts shallots & mixed vegetables.

55. Chooky Prawns (G*) \$26.90
Combination of Chicken & Prawns cooked in special peanut sauce mixed with coconut cream & topped with white sesame.

56. Choo Chee Lamb Chops (Hot) \$25.90
Marinated BBQ lamb chops topped with spicy mixed herbs sauce & coconut milk.

Marinated BBQ lamb chops topped with spicy mixed herbs sauce & coconut milk.

57. Barramundi WHOLE FISH

\$39.90

OR Barramundi PERCH FILLET \$27.90
Deep fried fish marinated in flour & egg topped with sauce of choice:

- Cashew Nuts Chillijam Sauce
- Garlic & Pepper Sauce
- Chilli Basil Sauce (Spicy)
 Choo Chee Sauce (Hot)
- Spicy Mixed Herbs Sauce (Hot) Sweet & Sour Sauce



SPECIAL MENU NOODLE HUT CHERRYBROOK



\$29.99

1. Sizzling Wagyu Beef

Wok stir-fried wagyu with garlic, butter, peppercorns oyster, and mix vegetable



\$27.99

2. **Salmon** Thai coconut green **curry**

Thai style green curry pastel cooked and coconut milk, Thai basil, broccoli

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\$27.99

3. **Salmon** green apple **salad**

Seared slow-cooked salmon, green apple, and Thai herbs with chilli tamarind dressing.



\$29.99

4. Crying Tiger

Grilled Wagyu **Beef**, served with wok tossed mix vegetables, and spicy Nam Jim Jaew.



\$35.90

5. Pla Lui Suan (Whole **fish**)

Crispy fried whole barramundi, sweet and sour sauce, with Thai herbs salad.



\$25.90

6. **Chilli** Jam Soft Shell **Crab**

Super crispy deep fried soft shell crabs, served with homemade mild chilli jam sauce.





3 STEP NOODLE

1. SELECT INGREDIENTS

Vegetables + Tofu	\$19.90
Chicken, Beef or Pork	\$20.90
Combination (Chicken+beef+pork)	\$22.90
Prawns OR Mixed Seafood	\$23.90
Roast Duck	\$25.90

2. SELECT COOKING SAUCE • Cashew Nuts Chilli Jam Sauce

- · Chilli Basil Sauce (Spicy)
- Garlic & Pepper Sauce
- Oyster Sauce
- · Satay Peaunt Sauce
- BBQ Sauce
 - · Gluten Free Sauce (Mushroom Sauce)
 - · Vegan Soy Sauce

3. SELECT NOODLE TYPE

- Thin Rice Noodles (GTF*)
- · Thick Rice Noodles (GTF*)
- · Vermicelli Rice Noodles (GTF*)
- Hokkien Egg Noodles

Chilli Levels (GTF*) = Standard Gluten Free (G*) = Can Make Gluten Free Alternative • Mild • Spicy • Medium Spicy • Hot •Ex Hot (V*) = Can Make Vegan Alternative

All prices are included GST. Prices are subjected to change without notice.10% surcharge on public holidays. We accept CASH & CREDIT CARD(minimum of \$20) EFTPOS Available 1% charge for VISA, MASTERCARD, BANK CARD & AMEX All prices include GST. (Prices are subject to change without notice) *Public holiday surcharges apply.**We are an open kitchen, please be advised that food prepared here may contain & have traces of peanuts, eggs, milk, sesame, wheat, soybean, Fish, shellfish** If you have any food allergies please ask our wait staff for information about the special order.