



modern thai

For us, local is so much more than a place, a Thai restaurant. It is the people, the business, cultures, flavours, diversity, values, wine, history and foods. It is a community of voices and ideas. That is what makes **Very Own Neighbourhood Thai** special.



Entrees

VEGETARIAN SPRING ROLLS (3) 🌿 \$13.8
(Extra piece \$4.0)

Crispy and crunchy spring rolls served with von plum sauce.



VEGETARIAN CURRY PUFFS (3) \$13.8 🌿
(Extra piece \$4.0)

Crispy fluffy puff pastry filled with curry vegetables filling served with von sweet chilli sauce.

PORK DUMPLING (4) \$20.8
(Extra piece \$5)

Delectable dumpling of minced pork, herbs, cooked in light slow cook chicken chilli broth.



SON-IN LAW EGGS \$13.8

Deep fried eggs with crispy shallots drizzled with sweet Thai "caramel sauce".



FISH CAKES (3) 🐟 (GF) \$17.8
(Extra piece \$5.0)

Hand-made traditional Thai fish patties served with 'VON' sweet chilli sauce, cucumber, coriander, red onions, dried shallots, and crushed peanuts.

SEAFLOWERS (3) \$26.8
(Extra piece \$7)

Mouth watering scallops, prawn, fish and squid made with herbs dumplings and caviar on top served in delicate red curry sauce.



Entrees

SATAY CHICKEN (3) 🥥 (GF) \$18.8
(Extra piece \$5)

Lightly fried Thai spiced marinated chicken skewers served with house made peanut sauce.



CHILLI JAM FRIED CHICKEN \$17.8

Juicy boneless crumbed chicken served with house made chilli jam.



Soups

TOM YUM SOUP 🥥 🌿 (GF)
Chicken \$15.8 / **Seafood** \$18.8 /
Tofu \$15.8

Traditional Thai hot and sour soup with fish balls, fish cakes, oyster mushrooms, cherry tomatoes, shallot, galangal, lemongrass and lime leaves.

SARAWAK LAKSA SOUP 🥥
Chicken \$15.8 / **Seafood** \$18.8 /
Tofu \$15.8

Sarawak laksa with home made shrimp paste broth served with fish balls, fish cakes, onions, lemon wedge and topped with a dash of coconut cream.



Warm Salads

SOM TUM THAI 🌿 🍵 🌶️ (GF) \$23.8
(SEASONAL)

Crunchy fresh green papaya, green mango, carrots, cherry tomatoes, short beans and peanuts tossed in a spicy aromatic Thai lemon dressing.



CALAMARI SALAD 🌶️ \$30.8

Lightly battered crispy squid with carrots, spring onions, mixed salad, green apples, corianders, cashew nuts, Asian herbs and spices tossed with VON chilli mayo and sour cream.



LARB CHICKEN \$25.8
(GF & no chilli available)

Traditional Thai minced chicken salad with aromatic Thai herbs, cherry tomatoes, mints, spring onion, red onions, corianders, toasted chilli flakes and toasted rice powder.



CRISPY APPLE AND PEAR SALAD

King Prawns 🌿 🌶️ \$32.8

Crunchy green apple and pear salad with shallots, coriander, capsicum, mints, carrots, crushed peanuts & cashew nuts tossed in tangy chilli garlic lemon dressing.



Curry

GREEN CURRY 🌿 (GF)

Chicken \$27.8 / **Beef** \$29.8 /
Seafood \$32.8 / **Tofu** \$27.8

Fragrant home blend Thai green curry with bamboo shoots, kaffir lime leaves, seasonal vegetables and Thai basil.



RED CURRY 🌿 (GF)

Chicken \$27.8 / **Beef** \$29.8 /
Seafood \$32.8 / **Tofu** \$27.8

Delectable home blend Thai red curry with kaffir lime leaves, bamboo shoots, seasonal vegetables and Thai basil.

SOUTHERN THAI CHICKEN CURRY 🌿 (GF)

Chicken \$27.8 / **Seafood** \$32.8

A homemade traditional southern Thai curry of shrimp paste, fresh chilli and fragrant herbs served with seasonal vegetables.



CONFIT DUCK CURRY \$37.8 (GF)

Aromatic tender confit duck leg with cherry tomatoes, eggplants, green apples, lychees, pineapple in a special red curry sauce.



Seafood

SPICY DRY CURRY BARRAMUNDI \$38.8

Wok fried crispy barramundi fillets tossed with fragrant curry paste made in house with shrimp paste, kaffir lime.



CHU CHEE PRAWN (GF) \$32.8

King prawns cooked in house blend Chu Chee curry sauce with bamboo shoots, short beans, shrimp paste, kaffir lime.

CHU CHEE BARRAMUNDI \$38.8

Lightly fried crispy barramundi fillets served with short beans and bamboo, lathered with a rich creamy Chu Chee curry sauce. *(below)*



CHILLI LEMONGRASS MUSSELS 🌶️ \$34.8

Stir-fried mussels tossed in a robust Thai basil sauce with kaffir lime leaves, lemongrass, garlic, chilli, and Thai basil on top.



CHILLI LEMONGRASS SQUID 🌶️ \$32.8

(GF available)

Wok tossed tender baby squid tossed with garlic, kaffir lime leaves, lemongrass, chilli, Thai basil on top.

PHANAENG LIME PRAWNS \$32.8

King prawn cooked in thick style of red curry, house blend curry with dried red chilli, lemongrass, shallot, garlic, galangal, shrimp paste, kaffir lime zest, coriander seed.

Mains

STIR-FRY WITH SATAY SAUCE

(GF & no chilli available)

Chicken \$27.8 / **Beef** \$28.8 /
Seafood \$32.8 / **Tofu** \$27.8

Wok Stir-fried seasonal vegetables tossed with satay sauce, finished off with soybean paste and crushed toasted peanuts.



BASIL STIR-FRY 🌿 (GF & no chilli available)

Chicken \$28.8 / **Beef** \$29.8 /
Seafood \$33.8 / **Tofu** \$28.8

Wok Stir-Fry with onions, spring onions, capsicum, bamboo, oyster mushrooms and seasonal vegetables tossed in a rich spicy Thai basil sauce. (below)



THAI BASIL WOK FRIED PORK BELLY \$32.8

(GF available)

Traditional street style pork belly stir fried with fragrant basil with spicy chilli sauce, bamboo shoot, spring onion, onion and red capsicum.



STICKY DRY CURRY WOK PORK BELLY

\$32.8 (GF available) 🌿

Wok fried pork belly in fragrant turmeric paste with aromatic shrimp paste, kaffir lime and short bean, carrot, and spicy chilli.

Mains

PAD KRA PAO MOO SAP \$28.8

(GF & no chilli available)

Mouth-watering Bangkok style wok stir-fried pork mince, tossed with fragrant Thai basil, short beans, bamboo, red capsicums and sunny-side up eggs.



KUA KLING MINCED PORK 🌿

\$27.8 (GF available)

Mouth watering spicy turmeric, shrimp paste wok fried minced pork, bamboo, short bean, red capsicums and lots of lime leaves



'VON' DEEP-FRIED CHICKEN \$26.8

Lightly deep fried crispy aromatic marinated chicken thigh served with a hot ginger, garlic, coriander and fresh chilli sauce on a bed of fresh cabbage salad finished with a sprinkle of crushed peanuts.

PAD THAI NOODLES 🌿 (GF available)

Thai Fried Chicken \$27.8 / Tofu \$27.8 / King Prawn \$32.8

'National Dish of Thailand' stir-fried rice noodles with chopped tofu, egg, and cooked through with tamarind paste, fish sauce, garlic, palm sugar, shallots, bean sprouts, chives, capsicum and corianders. Served with lemon wedge and toasted crushed peanuts.



DRUNKEN NOODLES 🌿 (GF available)

Chicken \$26.8 / Beef \$28.8 / Seafood \$30.8 / Tofu \$26.8

Wok stir-fried fresh rice noodles tossed with ginger, onions, spring onions, egg, cherry tomatoes, bean sprouts, topped with fragrant fresh Thai basil.

Mains cont.

THAI FRIED RICE 🌿 (GF available)
Chicken \$26.8 / **Beef** \$28.8 / **Seafood** \$30.8 / **Tofu** \$26.8

Street style wok fried rice with egg, shallots, spring onions, cherry tomatoes, carrots and lots of kaffir lime leaves.

TOM YUM FRIED RICE 🌿 (GF available)
Chicken \$26.8 / **Beef** \$28.8 / **Seafood** \$30.8 / **Tofu** \$26.8

Street style wok fried rice with egg, shallots, spring onions, cherry tomatoes, carrots and rich tom yum paste.

ROAST DUCK FRIED RICE \$32.8
(GF available)

Roast duck wok fried rice tossed in house made spicy garlic and onion sauce with egg, pineapple, carrots, cherry tomatoes, shallots, garlic, and spring onions.



TOM YUM NOODLE SOUP 🌿 🍲 (GF)
Chicken + Prawn \$27.8 / **Seafood** \$30.8 / **Tofu** \$25.8

Traditional Thai hot and sour noodle soup with fish balls, fish cakes, baby oyster mushrooms, cherry tomatoes, bean sprouts, galangal, lemongrass, red onions and kaffir.



SARAWAK LAKSA 🍲
Chicken + Prawn \$27.8 / **Seafood** \$30.8 / **Tofu** \$25.8

Rich and aromatic laksa broth from Sarawak with shrimp paste, served with thin decadent vermicelli noodles, bean sprouts, fish cakes, fish balls, onions, and serve with lemon wedge and a dash of coconut cream.



Dessert



**BLOOD ORANGE AND
DARK CHOCOLATE GELATO**
\$15

Blood orange sorbet with dark chocolate gelato with chocolate sauce.

RASPBERRY CRÈME BRÛLÉE
\$18

Vanilla crème brûlée with raspberry base.

VON AFFOGATO \$18

Coconut gelato with espresso and frangelico.



BLUE STICKY RICE \$18

Blue sticky rice served with mango puree and coconut gelato.

**PANNA COTTA WITH
VIETNAMESE COFFEE** \$18

House made panna cotta topped with Vietnamese coffee and sweet milk.








Sides

COCONUT RICE \$7.5

HOUSEMADE THAI
SPICED PEANUTS
\$6.8

JASMINE RICE \$4.0

Get to know your dishes

-  Made Level 2 - 3
-  Contains Peanuts
-  Vegan Option Available

Select your chilli level

- No chilli
- Level 1
- Level 2
- Level 3
- Level 4 **\$2**
- Level 5 **\$2.5**

With love,
VON Thai





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