



## 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)** 🌿 \$10.8  
(Extra piece \$3.0)

Hand-made crispy spring rolls served with 'VON' plum sauce.



**FISH CAKES (3)** 🍷 \$16.8

(Extra piece \$5.0) (GF)

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



**SON-IN LAW EGGS \$13.8**

Deep fried eggs with crispy shallots and drizzled with sweet Thai "caramel sauce" served on a bed of fresh cabbage.



**VEGETARIAN CURRY PUFFS (3)** 🌿 \$10.8

(Extra piece \$3.0)

Hand-made crispy fried puff pastry filled with curry vegetables served with 'VON' sweet chilli sauce.



**SEAFLOWERS (3)** \$16.8

(Extra piece \$5)

Hand-made chicken, prawn and squid dumplings served with a decadent curry sauce.



# ENTREES

**SATAY CHICKEN** (3) 🍴 \$15.8 (Extra piece \$5)  
(GF)

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



**CHICKEN WINGS** (6) \$16.0

Crispy deep-fried succulent chicken wings serve with house made sweet chilli sauce.



**CHILLI JAM FRY CHICKEN** \$15.8

Juicy boneless crumbed chicken served with house made chilli jam.



# SOUPS

**TOM YUM SOUP** 🍃 (GF)

**Chicken** \$12.8 / **Seafood** \$14.8 / **Tofu** \$12.8

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** \$13.8 / **Seafood** \$16.8 / **Tofu** \$13.8

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** \$19.8 🌿 🍋 🥥 (GF)  
Crunchy fresh Green Papaya, carrots, cherry tomatoes, dried shrimps, short beans and peanuts tossed in a spicy aromatic Thai lemon dressing.



**CALAMARI SALAD** \$28.8 🥥  
Lightly battered crispy squid with carrots, spring onions, mixed salad, green apple, corianders, cashew nuts, Asian herbs and spices tossed with VON chilli mayo and sour cream.



**LARB CHICKEN** \$20.8  
(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.  
\* Best enjoyed wrapped in green oak and mints.



**CRISPY APPLE AND PEAR SALAD** 🥥  
**Chicken** \$25.8 / **King Prawns** \$28.8  
Crunchy green apple and pear salad with shallots, coriander, capsicum, mints, carrots, crushed peanuts & cashew nuts tossed in tangy chilli garlic lemon dressing.



# MAINS

## GREEN CURRY 🌿 (GF)

**Chicken** \$24.8 / **Beef** \$25.8 / **Seafood** \$28.8 / **Tofu** \$24.8

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

## RED CURRY 🌿 (GF)

**Chicken** \$24.8 / **Beef** \$25.8 / **Seafood** \$28.8 / **Tofu** \$24.8

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

## SOUTHERN THAI CHICKEN CURRY 🍤 (GF)

**Chicken** \$27.8 / **Prawns** \$30.8

A homemade traditional southern Thai curry and shrimp paste made in-house with fresh chilli and fragrant herbs served with seasonal vegetables.

## ROAST DUCK CURRY \$28.8 (GF)

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

## CHU CHEE PRAWN \$28.8

Lightly fired crispy prawns with vegetable tempura, bamboo shoots, lime leaves and short beans served in a creamy Chu Chee curry sauce.



## PAD THAI NOODLES 🌿 (GF available)

**Thai Fried Chicken** \$26.8 / **Tofu** \$26.8 / **King Prawn** \$29.8

'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** \$24.8 / **Beef** \$25.8 / **Seafood** \$28.8 / **Tofu** \$24.8

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



# MAINS

## THAI BASIL MUSSELS \$30.8

Stir-fried mussels tossed in a robust Thai basil sauce with oyster mushrooms, red capsicums, garlic, onions, spring onions and bamboo shoots.



## ROAST DUCK FRIED RICE \$28.8

[GF available]

Roast duck wok fried rice tossed in house made 'Von' street style chilli jam with egg, pineapple, carrots, cherry tomatoes, shallots, garlic, and spring onions.

## TOM YUM FRIED RICE [GF available]

**Chicken** \$24.8 / **Beef** \$25.8 / **Seafood** \$28.8 / **Tofu** \$24.8

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



## PAD KRA PAO MOO SAP \$27.8

[GF & no chilli available]

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



## '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.



## STIR-FRY WITH SATAY SAUCE 🌶️

[GF & no chilli available]

**Chicken** \$25.8 / **Beef** \$26.8 / **Seafood** \$29.8 / **Tofu** \$25.8

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** \$25.8 / **Beef** \$26.8 / **Seafood** \$29.8 / **Tofu** \$25.8

Stir-Fried with onions, spring onions, capsicum, bamboo, oyster mushrooms and seasonal vegetables tossed in a rich spicy Thai basil sauce.

# MAINS

## SPICY DRY CURRY BARRAMUNDI \$32.8 🌶️

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



## CHILLI BASIL BABY SQUID (GF available) \$28.8

Wok tossed tender baby squid tossed with garlic, oyster mushrooms, chilli, Thai basil, capsicum, bamboo shoots and onions



## CHU CHEE BARRAMUNDI \$32.8

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



## TOM YUM NOODLE SOUP 🌿 (GF)

**Chicken + Prawn** \$25.8 / **Seafood** \$28.8 / **Tofu** \$23.8

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 lime leaves.

## SARAWAK LAKSA 🌿

**Chicken + Prawn** \$25.8 / **Seafood** \$28.8 / **Tofu** \$23.8

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.



## SEASONAL VEGETABLES 🌿

(Main Size)

**MIXED VEGETABLES WITH THAI BASIL** \$20.8

**VEGETABLES WITH SATAY SAUCE** \$20.8





## SIDES

COCONUT RICE \$4.0

HOUSEMADE THAI  
SPICED PEANUTS \$6.8

JASMINE RICE \$3.0

### 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**

