

# Rice and Noodles

46. Pad Thai	\$16.90
A popular noodle dish, with chicken, egg, green onions, ground peanuts & bean sprouts.	
With prawns	\$18.90
47. Pad See ew	\$16.90
Stir fried noodles with chicken, pork or beef with sweet sauce, egg and vegetables	
48. Drunken noodles	\$16.90
Stir fried egg noodles with chicken, pork or beef, vegetables, basil and chilli (Mild, Med, Hot).	
49. Combination Fried Rice	\$16.90
Combination of beef, chicken & pork, fresh vegetables & egg.	
50. Spicy Fried Rice	\$16.90
Beef, chicken or pork with basil leaves, onions and fresh chilli (Mild, Med., Hot).	
51. Kao Pad Sub Parod	\$16.90
A popular Thai style fried rice with chicken and pineapple.	
52. Kao Pad Med Mamuang	\$16.90
Fried rice chicken, beef or pork with cashew nuts	
53. Steamed jasmine rice. ( per serve)	\$3.00
54. Coconut rice. ( per serve)	\$4.00

## Vegetarian

### ENTREE

55. Curry Puff (4pcs)	\$6.90
Puff pastries filled with potatoes and onions, deep fried and served with sweet chilli sauce.	
56. Spring Roll (4pcs)	\$6.90
Mixed vegetables rolled in a light pastry, deep-fried & served with a sweet chilli sauce.	
57. Pak Tod	\$6.90
Fresh vegetables lightly fried in a Thai tempura batter, served with a sweet & sour sauce.	

### SOUP

58. Tom Yum Vegetables	\$7.90
A spicy broth infused with fresh lemon grass, Kaffir lime leaves and lime juice (Mild, Med., Hot).	
59. Tom Kah Vegetables	\$7.90
Fresh galangal and coconut cream in a delicious soup (Mild, Med, Hot).	
60. Gaeng Jued Vegetables	\$6.90
Clear vermicelli soup with bean curd and shallots	

### SALAD

61. Thai Salad	\$14.90
Fresh lettuce, cucumber, tomato, onion, bean curd and boiled egg serve with peanut sauce	
62. Gado Gado	\$14.90
Steamed mixed vegetables served with peanut sauce	

### CURRY

63. Red Curry	\$14.90
Fresh Vegetables and bean curd with the traditional all time favourite of red curry cooked in coconut cream (Mild, Med, Hot).	
64. Green Curry	\$14.90
Fresh Vegetables and bean curd with authentic green curry paste cooked in coconut cream (Mild, Med, Hot).	
65. Yellow Curry	\$14.90
Fresh Vegetables and bean curd with yellow curry cooked with coconut cream and potatoes (Mild, Med, Hot).	
66. Panaeng Curry	\$14.90
Fresh Vegetables and bean curd with panaeng curry (Mild, Med, Hot).	
67. Mussaman Tofu	\$14.90
Fresh vegetables and bean curd cooked in coconut cream, palmsugar with cashew nuts	

### RICE AND NOODLES

68. Pad Puk Roam Mit with Cashew nuts	\$14.90
Combination of vegetables cooked in oyster sauce.	
69. Kao Pad Puk	\$14.90
Fried rice and mixed vegetables (Egg optional) (Mild, Med., Hot).	
70. Kao Pad Med Mamuang	\$14.90
Fried rice and mixed vegetables with cashew nuts	
71. Pad Thai Puk	\$14.90
Fried Thai noodles with bean curd, chives and bean sprouts, (Egg optional) (Mild, Med., Hot).	
72. Pad See ew	\$14.90
Stir fried noodles with sweet sauce and vegetables. (egg optional)	
73. Drunken noodles	\$14.90
Stir fried egg noodles with vegetables, basil and chilli (Mild, Med, Hot).	

## Desserts

74. Sticky Rice filled with a choice of banana or taro with Vanilla Ice Cream	\$5.90
75. Sago and Fresh Banana with Coconut Cream	\$5.90
76. Creamy Vanilla Ice Cream topped with Hot Chocolate Sauce	\$5.90
77. Home made Deep Fried Ice Cream drizzled with chocolate or strawberry sauce	\$6.90
78. Banana Fritter with Vanilla Ice Cream	\$6.90

NO MSG is used in our cooking. Our chefs only use premium cuts of meat (Chicken breast & tenderloin, rump steak & lean pork leg cuts, all trimmed of fat).

- All prices inclusive of GST, and subject to change without notice.
- 15% Surcharge on public holidays • one bill per table
- take away boxes 50 cents each • corkage \$ 1.50 Per head

BYO

www.raunthai.com.au

# Raun Thai

## Restaurant

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### Banquet 1 \$30 per head (min 4 persons)

Entree: Spring roll / curry puff

#### Mains:

- Pad puk roam mit with cashew nuts (Combination of vegetables cooked in oyster sauce)
- Red curry chicken
- Krathiam prigthai chicken or beef (Sliced beef or chicken cooked with garlic and pepper sauce)
- Yum Neua (Grilled and sliced beef tossed in our Thai herbs and spices with lemon juice (Mild, Med, Hot)
- Steamed jasmine rice

#### Desserts

- Creamy Vanilla Ice Cream topped with Hot Chocolate Sauce or
- Sago and fresh Banana with Coconut Cream (includes tea/coffee/corkage)

### Banquet 2 \$35 per head (min 4 persons)

Entree: Spring roll/coconut prawns/satay chicken

#### Mains

- Larb Gai (minced chicken mixed with ground roasted rice, shallots, mint leaves and ground dried chilli (Mild, Med, Hot).
- Pad puk roam mit with cashew nuts (Combination of vegetables cooked in oyster sauce.)
- Raun Thai Jarn Roan (A selection of fresh seafood lightly sautéed, embraced with fresh basil leaves, pepper corn and krachai (Mild, Med, Hot).
- Green curry chicken or beef
- Steamed jasmine rice

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 • Sago and fresh Banana with Coconut Cream or  
 • Sticky Rice filled with a choice of banana or taro served with Vanilla Ice Cream (includes tea/coffee/corkage)

**\*\*FOR ADDITIONAL VEGETABLES, TOFU OR CASHEW NUTS\*\*  
TO ANY DISH ADD 2.00 PER DISH**

## Entrée

1. **Curry Puff (4 pcs)** \$6.90  
Puff pastries filled with minced chicken, potatoes and onions, deep fried and served with sweet chilli sauce.
2. **Spring Roll (4pcs)** \$6.90  
Our own Thai style spring rolls with minced chicken. Served with sweet chilli sauce.
3. **Golden Bag (5pcs)** \$6.90  
Deep fried Thai style wonton with minced chicken. Served with sweet chilli sauce.
4. **Fish cake (4pcs)** \$7.90  
Fresh minced fish combined with beans, finely sliced Kaffir lime leaves, served with sweet chilli sauce.
5. **Satay chicken (4pcs)** \$7.90  
Grilled chicken with peanut sauce.
6. **Fried Calamari** \$7.90  
Thai-style, deep fried calamari served with a sweet & sour chilli sauce.
7. **Tempura Prawn (4pcs)** \$7.90  
Prawns lightly fried in a Thai tempura batter, served with a sweet chilli sauce.
8. **Coconut Prawn (4pcs)** \$7.90  
Prawns generously covered in shredded coconut, battered and deep fried. Served with mayonnaise
9. **Mixed Entrees** \$14.90  
Combination of Spring Roll(2), Curry Puff(2), Fish Cakes(2) and Satay Chicken(2)

## Soup

10. **Tom Yum**  
A spicy broth infused with fresh lemon grass, Kaffir lime leaves and lime juice (Mild, Med., Hot).  
**With choice of chicken** \$7.90  
**Prawn** \$8.90
11. **Tom Kah**  
Fresh galangal and coconut cream in a delicious soup (Mild, Med., Hot).  
**With choice of chicken** \$7.90  
**Prawn** \$8.90
12. **Gaeng Jued Woon Sen Gai Sap** \$7.90  
Clear vermicelli soup with minced chicken and shallots.

## Salads

13. **Yum Neua** \$16.90  
Grilled and sliced beef tossed in our Thai herbs and spices with lemon juice (Mild, Med., Hot).
14. **Larb Gai** \$16.90  
A popular side dish, minced chicken mixed with ground roasted rice, shallots mint leaves and ground dried chilli (Mild, Med., Hot).
15. **Pla Goong** \$18.90  
Prawn salad with lemon juice, lemon grass, fresh chilli and Thai herbs (Mild, Med., Hot).

16. **Yum Raun Thai** \$16.90  
Chicken salad seasoned with zesty sauce, lemon juice, lemon grass, Thai herbs and peanut (Mild, Med. Hot).
17. **Yum Talay** \$18.90  
Combination of prawn, fish fillet, scallop and calamari seasoned with lemon juice, lemon grass, fresh chilli, lightly coconut milk and Thai herbs (Mild, Med., Hot).
18. **Yum Pla Muk** \$18.90  
Famous calamari salad seasoned with lime juice and Thai herbs (Mild, Med., Hot).

## Curry

19. **Jungle Curry** \$16.90  
Country style spicy broth with beef or chicken and vegetables and bamboo shoots (Mild, Med., Hot).
20. **Red Curry**  
The traditional all time favourite of red curry made from red chillies cooked in coconut cream with bamboo shoots and sweet basil (Mild, Med., Hot).  
**With choice of beef , chicken or pork** \$16.90  
**Prawn or Seafood** \$18.90  
(prawn, fish fillet, scallop and calamari )
21. **Green Curry**  
Authentic green curry paste made from green chillies, cooked in coconut cream with bamboo shoots and sweet basil (Mild, Med., Hot).  
**With choice of beef , chicken or pork** \$16.90  
**Prawn or Seafood** \$18.90  
(prawn, fish fillet, scallop and calamari )
22. **Yellow Curry**  
Mild yellow curry cooked with coconut cream and potatoes (Mild, Med., Hot).  
**With choice of beef , chicken or pork** \$16.90  
**Prawn or Seafood** \$18.90  
(prawn, fish fillet, scallop and calamari )
23. **Panaeng Curry** \$16.90  
A "reduced" curry of beef , chicken or pork with bean, capsicum and basil (Mild, Med., Hot).
24. **Mussaman Curry** \$17.90  
Your choice of beef or chicken with coconut cream and cashew nuts
25. **Gaeng Ped Paed Yang** \$18.90  
Famous in central Thailand. This is a traditional curry of roast duck in red paste with lychees (Mild, Med., Hot).
26. **Choo Chee Goong** \$18.90  
A gastronomic delight of grilled, marinated king prawns topped up with a unique blend of crushed green coriander, coconut cream and Kaffir lime leaf, Panaeng style (Mild, Med., Hot).
27. **Choo Chee Talay** \$18.90  
Famous and exotic flavour of the thick red curry, combined with seafood and vegetables (Mild, Med., Hot).
28. **Pla Choo Chee (fish curry)** \$18.90  
Fresh fish fillet in a thick red curry with capsicum, kaffir lime leaves and Thai basil.

## Stir Fried

29. **Pad Bai Kaprao** \$16.90  
Stir fried beef , chicken or pork with basil leaves, onions and fresh chilli (Mild, Med., Hot).
30. **Neua Pad Prig** \$16.90  
Sliced beef stir fried with onions and capsicum (Mild, Med., Hot).
31. **Kratiam Prigthai** \$16.90  
Sliced beef , chicken or pork cooked with garlic and pepper sauce.
32. **Neua Raun Thai** \$16.90  
Stir fried beef with oyster sauce and onions.
33. **Gai Pad Med Mamuang** \$16.90  
Stir fried chicken with cashew nuts, onions and capsicum.
34. **Pad Prig Khing** \$16.90  
Sliced beef , chicken or pork with curry paste, Kaffir lime leaves, and green beans (Mild, Med., Hot).
35. **Pad Khing** \$16.90  
Sliced beef , chicken or pork cooked with ginger, shallots and mushrooms.
36. **Pad Prew Wan** \$16.90  
Thai style sweet and sour beef , chicken or pork.
37. **Satay Stirry** \$16.90  
Beef, chicken or pork stir fried with vegetables, and served with delicious satay sauce
38. **Pla Sam Rod with Fish Fillet** \$18.90  
Translates as three flavoured sauce, a sweet sauce. This is used to flavour fried fish of the day
39. **Raun Thai Jarn Roan** \$18.90  
A selection of fresh seafood lightly sautéed, embraced with fresh basil leaves , pepper corn and krachai (Mild, Med, Hot).
40. **Pla Neung with Fish Fillet** \$18.90  
Steamed fish cooked in light soya sauce with ginger julienne.
41. **Garlic Prawn** \$18.90  
Prawn cooked in garlic and pepper sauce.
42. **Goong Pad Curry** \$18.90  
Prawn cooked in turmeric with celery, shallots and egg. Served with a generous amount of sauce (Different & popular)
43. **Goong Ob Woon Sen** \$18.90  
Vermicelli baked in a clay pot with prawn, ginger, garlic and celery.
44. **Goong Pad Prig** \$18.90  
Stir fried prawn with onion and capsicum (Mild, Med., Hot).
45. **Pad Prew Wan Talay** \$18.90  
Sweet and sour seafood Thai style.

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