

RICE *Rice*

Chicken	\$16.90	Beef	\$18.00
Prawn	\$24.00	Mixed Seafood	\$24.00

45. Fried Rice 46. Egg Fried Rice \$15.00

Fried garlic | onion | egg | carrots | broccoli | Chinese broccoli | soy and oyster sauces

47. Spicy Fried Rice

Chilli | garlic | onion | beans | capsicum | bamboo shoots | basil | carrots | broccoli | Chinese broccoli | egg | soy and oyster sauces

48. Pineapple Fried Rice with Prawns \$24.00

Pineapple | egg | garlic | onion | corn | peas | shallots | oyster and soy sauces

49. Rice Small \$4.50 Large \$5.00

Steamed jasmine rice

50. Saffron Rice with Coconut Milk Small \$5.50 Large \$6.00

Steamed jasmine rice coloured with real saffron and sweetened with coconut milk

51. Roti Bread (each) \$3.00

Freshly made Indian-style Roti bread

NOODLE *Noodle*

Vegetables and Tofu	\$18.90	Chicken	\$21.00
Beef	\$24.00	Prawns	\$26.00
Mixed Seafood	\$26.00	Duck	\$26.00
Lamb	\$28.00		

52. Pad Thai

Thin rice noodles | egg | garlic | red onion | tofu | bean shoots | shallots | ground peanuts | lemon

53. Pad See Ew (Noodles in Soy Sauce)

Flat rice noodles | carrots | broccoli | egg | Chinese broccoli

54. Pad Kee Mow (Spicy Noodles)

Flat rice noodles | garlic | chilli | onion | carrots | broccoli | beans | capsicum | basil | bamboo shoots

55. Hokkien Noodles

Thick egg noodles | onion | carrot | broccoli | capsicum | egg | oyster and soy sauces

56. Laksa

Very thin egg noodles | yellow curry paste | coconut milk | tofu | bean shoots | broccoli | carrots | crispy fried garlic and onion

DESSERT *Dessert*

57. Sticky Rice with Egg Custard	\$12.90
58. Deep Fried Ice Cream	\$11.90

DRINK *Drink*

Water	\$4.50
Coke, Diet Coke, Coke No Sugar, Fanta, Solo, Lemonade, pepsi, pepsi max	\$4.50
Orange Juice, Apple Juice, Pineapple Juice	\$5.50
Soda Water, Mineral Water, Tonic Water, Dry Ginger Ale	\$5.50
Ginger Beer	\$6.50
Lemon, Lime and Bitters	\$5.50

LUNCH SPECIALS

Vegetables and Tofu	\$13.90		
Chicken	\$14.85	Beef	\$15.90
Prawns	\$17.90	Mixed Seafood	\$17.90

Stir fry or curry with rice, chosen from :

- Basil and Chilli
- Oyster Sauce
- Ginger Sauce
- Sweet and Sour
- Chilli jam
- Peanut sauce
- Yellow Curry
- Green Curry
- Red Curry
- Panang Curry

Stir fry noodle, chosen from :

- Pad Thai
- Pad See Ew
- Pad Kee Mow

Fried-rice :

- Spicy fried rice
- Fried rice



Corkage Fee \$3 per Person
FET 1.1% surcharge

Dine in, Takeaway and Delivery
Vegetarian, Vegan and Gluten-free Friendly

Home delivery \$8-\$10
Online or Phone Orders

Tel : 4984 5838

22/61 President Wilson Walk, Tanilba Bay
in the Kooindah Shopping Centre

Open 6 days

LUNCH : Monday to Friday 11 am – 2:00 pm

DINNER : Monday to Saturday 5 pm – 8:00 pm

Closed on Sundays

Online order on www.tillithai.com.au



STARTERS *Starters*

- 1. Chicken Satay Skewers** (4 pieces) **\$12.00**
Marinated chicken | homemade peanut sauce
- 2. Thai Fish Cake** (4 pieces) **\$14.00**
Fish paste | curry | beans | egg | kaffir lime leaf
- 3. Salt and Pepper Squid** **Small \$14.00 Large \$24.00**
Deep fried | salt | pepper | lightly battered
- 4. Mixed Entrée** (4 pieces) **\$12.00**
Fish Cake | Chicken Wing | Spring Roll | Curry Puff
- 5. Prawns in a Blanket** (4 pieces) **\$15.00**
Marinated prawns | salt | sugar | pastry wrapped
- 6. Money Bags** (4 pieces) **\$11.00**
Handmade pastries | minced chicken | water chestnuts | corn | peas

- 7. Spring Rolls** (4 pieces – vegetarian) **\$9.90**
Handmade rolls | cabbage | vermicelli noodles | carrots | corn | garlic
- 8. Chicken Wings** (4 pieces) **\$9.90**
Deep fried chicken wings | garlic | coriander root | pepper | soy | oyster sauce
- 9. Curry Puffs** (4 pieces – vegetarian) **\$9.90**
Handmade pastries | potato | corn | peas | curry powder

- 10. Dim Sim – Steamed or Deep Fried** (4 pieces) **\$12.90**
Chicken mince | cabbage | sesame oil | celery | ginger

- 11. Prawn Chips** **\$4.90**
Made fresh to order

- 12. Tom Yum Soup with Prawns** **Small \$16.00 Large \$26.00**
Lemongrass | kaffir lime leaf | galangal | red onion | fish sauce | lime juice | chilli paste | mushroom

- 13. Tom Yum Noodle Soup**
Lemongrass | kaffir lime leaf | galangal | red onion | fish sauce | lime juice | chilli paste | mushroom
Chicken \$21.00 / Beef \$24.00 / Mixed Seafood \$26.00



CHEF RECOMMENDED

- 13. Seafood Salad or Prawn Salad** **\$26.00**
Shallot | cucumber | onion | tomato | coriander | fish sauce | lemon juice | chilli | celery
- 14. Omelette Chicken or Omelette Prawn** **\$19.00 \$21.00**
Shallot | onion | carrot
- 15. Three Flavours with Crispy Fish Pieces** **\$24.00**
Chilli jam | lime juice | fish sauce | broccoli | onion | capsicum | carrots | shallots
- 16. Soft Shell Crab** **\$27.00**
Creamy curry sauce | coconut cream | onion | celery | capsicum
- 17. Pineapple Prawn Stir Fry** **\$26.00**
Creamy mild curry sauce | pineapple | celery | onion | capsicum
- 18. Cinnamon Duck** **\$26.00**
Steamed Chinese broccoli | carrots | hoisin sauce | star anise | cinnamon
- 19. Choo Chee Duck** **\$26.00**
Coconut cream | curry | carrots | beans | capsicum | kaffir lime leaf
- 20. Pad Prik King (Spicy Kaffir Lime Jam) Crispy Pork Belly** **\$26.00**
Beans | carrots | capsicum | curry paste | kaffir lime leaf
- 21. Thai Salad with Whole Barramundi** **\$35.00**
Deep fried | green apple | red onion | tomatoes | shallots | coriander | fish sauce | lime juice | chilli | cashew nuts
- 22. Chilli and Crispy Basil with Whole Barramundi** **\$35.00**
Deep fried | garlic | capsicum | onion | crispy basil | tangy tamarind and sweet chilli sauce

SALADS & BBQ

- 23. Chicken Larb Salad** **\$22.00**
Minced chicken | shallots | mint | onion | coriander | chilli flakes | ground roasted rice | lemon juice | fish sauce
- 24. Thai Beef Salad** **\$24.00**
Beef strips | cucumber | onion | tomato | coriander | shallots | fish sauce | lemon juice | chilli | celery
- 25. Roast Duck Salad** **\$26.00**
Roasted duck | shallots | mint | onion | coriander | chilli flakes | ground roasted rice | lemon juice | fish sauce | tomatoes
- 26. Barbeque Chicken** **\$22.00**
Marinated chicken | garlic | coriander root | pepper | oyster and soy sauces | sweet chilli dipping sauce
- 27. Barbeque Pork** **\$24.00**
Marinated Pork neck | garlic | coriander root | pepper | oyster and soy sauces | nam chim dipping sauce
- 28. Crying Tiger** **\$28.00**
Marinated lamb backstrap | garlic | coriander root | pepper | oyster and soy sauce | nam chim dipping sauce

Vegetables and Tofu	\$18.90	Chicken	\$21.00
Beef	\$24.00	Prawns	\$26.00
Mixed Seafood	\$26.00	Duck	\$26.00
Pork belly	\$26.00	Lamb	\$28.00

- 29. Oyster Sauce**
Garlic | broccoli | onion | capsicum | Chinese broccoli | carrots | shallots
- 30. Ginger and Soybean Sauce**
Garlic | ginger | broccoli | onion | capsicum | carrots | Chinese broccoli | shallots | celery | mushrooms
- 31. Basil and Chilli**
Garlic | chilli | bamboo shoots | onion | beans | carrots | capsicum | basil
- 32. Garlic and Pepper**
Garlic | pepper sauce | coriander root | steamed vegetables
- 33. Chilli Jam**
Broccoli | onion | capsicum | carrots | shallots
- 34. Peanut Sauce**
Broccoli | onion | capsicum | Chinese broccoli | pumpkin | carrots | beans | mushrooms
- 35. Sweet and Sour**
Pineapple | cucumber | tomatoes | onion | shallots | capsicum
- 36. Tili Cashew Nut** **\$24.90**
Lightly battered chicken | cashew nuts | chilli jam | onion | capsicum | shallots | broccoli | carrot
- 37. Pad Cha**
Red curry paste | garlic | chilli | peppercorns | onion | krachai | broccoli | basil | shallots

CURRIES *Curries*

- 38. Red Duck Curry** **\$26.00**
Roasted duck | red curry paste | coconut milk | pineapple | tomato | carrot | capsicum | basil
- 39. Massaman Beef Curry** **\$24.00**
Chunky slow-cooked beef | massaman curry paste | coconut milk | potato | roasted whole peanuts
- 40. Yellow Curry**
Yellow curry paste | coconut milk | potato | carrots | capsicum | onion
- 41. Green Curry**
Green curry paste | coconut milk | beans | carrots | capsicum | bamboo shoots | basil
- 42. Red Curry**
Red curry paste | coconut milk | beans | carrots | capsicum | pumpkin | bamboo shoots | basil
- 43. Panang Curry**
Panang curry paste | coconut milk | capsicum | carrots | beans | kaffir lime leaf
- 44. Jungle Curry**
Red curry paste | NO coconut milk | peppercorns | krachai | beans | carrot | capsicum | pumpkin | bamboo shoots | basil

