

## RICE & NOODLES

### 48. Pad Thai 16.50

Stir-fried rice noodles with chicken, egg, prawns, crushed peanuts, bean shoots and bean curd. Comes in an egg crepe.

### 49. Roast Duck noodle 17.50

Stir-fried egg noodles with roast duck. Top with seasonal soy sauce

### 50. Pad Se-Ew 14.50

Stir-fried thick rice noodles with chicken, egg, mixed vegetables and dark soy sauce.

### 51. Kao pad 14.50

Fried rice with egg, tomato, onion and peas with chicken.

### 52. Kao pad supparod 15.50

Thai style pineapple fried rice with chicken, cashew nuts, egg and touch of curry powder.

### 53. Steamed Jasmin rice 3.50/container

## ALL TIME FAVOURITE

### 54. Chicken delight 24.00

Whole chicken breast fillet grilled and served with grilled prawn fan avocado and garlic cream sauce and a portion of moulded rice.

### 55. Chicken parmigiana 25.00

Whole chicken breast fillet crumbed and topped with smoked ham Napoli sauce and mozzarella cheese. Oven baked served with salad and chips.

### 56. Fish on Fire 25.00

Barramundi fillet crumbed and topped with sliced granny smith apples, cashew nuts, chilli and Thai dressing served with steamed rice.

### 57. Tempura fish 18.50

Battered fish fillet, deep- fried and served with salad and chips.

### 58. Tempura fish (Kids Size) 12.00

### 59. Grill fish 'n' chips 23.00

Grilled barramundi fillet with garlic butter. Served with beer battered chips and garden salad.

### 60. Lamb shank 25.00

Stewed tender lamb shank in a red sweet curry, Served with chunky potatoes, peanuts, onion and steamed rice.

### 61. Spare ribs 24.50

A full rack of tender pork ribs cooked to perfection, basted with tangy BBQ and tomato sauce and honey glaze served with salad and chips.

### 62. Ribs (Kids Size) 15.00

### 63. Crayfish (Dine in Only) MP.

Whole crayfish cooked, served with beer batter chips and a garden salad, Plus your choice of : 1. *Thai Chilli Dip*. 2. *Mornay Sauce*. 3. *Shallots & Ginger with Soy Sauce*.

### 64. Kai Yang 24.00

Thai Style grilled chicken fillet marinated with soy sauce, seasoning with Thai herbs served with delicious coconut rice and Thai salad (shredded carrots, tomatoes, string beans, crushed peanuts seasoned with lime and garlic).

### 65. Barramundi Delight 26.00

Pan fried Barramundi with garlic butter served on home made potato cake and sauteed bok choy, carrot and snow peas, topped with creamy garlic sauce.

### 66. Rib Eye Steak 30.00

The must try grain fed Rib Eye cooked to your liking, served with roasted potatoes and salad. Your choice of mushroom, pepper or creamy garlic sauce.

### 67. T-Bone Steak 28.00

Selected grain fed T-Bone Steak, cooked to your liking, served with salad and chips. Your choice of creamy garlic, pepper or mushroom sauce.

### 68. Surf & Turf 28.00

Grain fed scotch fillet cooked to your liking topped with grilled prawns and a creamy garlic sauce, served with salad and chips.

### 69. Creamy Garlic Prawns 27.00

Sauteed prawns with creamy garlic sauce topped with crispy fried garlic, served with steamed rice.

### 70. Seafood Hotplate 29.00

Thai style mixed seafood stir-fried with egg, spring onion, garlic, celery and a touch of chilli jam and curry powder served with steamed rice.

### 71. Seafood Platter 30.00

An assortment of lightly battered and deep-fried barramundi, prawns, calamari and scallops served with beer battered chips and garden salad.

### 72. Roxby grill combo (Dine in Only) (2 grills) 36.00 (3 grills) 42.00

Can't decide which grill to get ? now you can choose a combination of 200gm scotch fillet, grilled chicken breast or Roxby's famous spare ribs. Served with creamy garlic sauce, beer battered chips and garden salad

## SIDE DISH

Steamed veggies **6.50** Garden salad **6.50**

Greek salad **7.50** Beer battered chips **6.50**

We value the health & safety of our customers, if you suffer from any food allergies or intolerances please request further information about our cuisine.

### WILLETTON : 9457 0072

B.Y.O. Alcohol only. No Soft Drinks. Corkage FEE applies.

### O'CONNOR : 9314 2444

Tavern Licensed, Beer on TAP.

Liquor without a meal permitted.

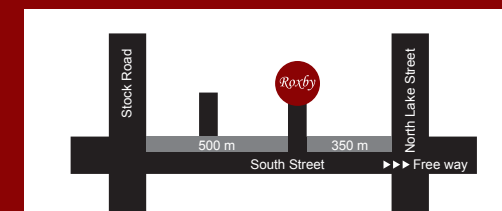
B.Y.O. Wine only. Corkage FEE applies.

Bookings available for Weddings, Parties, Functions, Catering, Business and other events.

Prices subject to change without notice  
**NO SEPARATE BILLING**



**WILLETTON : 9457 0072**



**O'CONNOR : 9314 2444**

[www.roxbythai.com](http://www.roxbythai.com)

## TAKE AWAY MENU



# Roxby

## Thai Cafe Restaurant

**WILLETTON : 9457 0072**

1 Yampi Way Willetton

Dinner : Tues-Sun 5:30 p.m. - 10:00 p.m.  
Closed on Monday

**O'CONNOR : 9314 2444**

398 South Street O'Connor

Dinner : Mon-Sun 5:30 p.m. - 10:00 p.m.

Both Restaurants Closed on Public Holidays  
Visa and Master Cards accepted

Only at O'Connor  
ATM Available within restaurant



## SOUP

- 1. Tom yum goong** **8.50**  
Hot and sour soup served with whole prawns flavoured with lemongrass, kaffir lime leaves, lemon juice, tomatoes, mushrooms and fresh coriander.
- 2. Tom kha gai** **7.50**  
Chicken pieces cooked in coconut milk flavoured with galangal, lemon juice, chilli and onion.
- 3. Poh tak** **8.50**  
A combination seafood soup with lemongrass, basil, galangal, kaffir lime leaves, mushrooms and fresh chilli.
- 4. Tom jued (clear soup)** **7.50**  
Pleasantly light tasting chicken pieces cooked with vermicelli noodles in a soup with vegetables and topped with fresh coriander.

## ENTREE

- 5. Fish cake (6 pcs.)** **8.50**  
Ground fish patty mixed with Thai herbs and red curry paste. Served with sweet chilli sauce.
- 6. Spring rolls (4 pcs.)** **8.50**  
Minced chicken mixed with vegetables, wrapped in pastry. Deep-fried and served with sweet chilli sauce.
- 7. Golden bags (4 pcs.)** **8.50**  
Prawns minced chicken, mixed vegetables and water chestnut in a pastry. Deep-fried and served with sweet chilli sauce.
- 8. Curry puffs (4 pcs.)** **8.50**  
Minced chicken, potato, mung beans and curry powder wrapped in puff pastry, deep-fried.
- 9. Mixed entree** **8.50**  
One each of the list above.
- 10. Satay chicken (4 pcs.)** **8.50**  
Char-grilled chicken skewers served with tasty peanut sauce.
- 11. Golden wings (2 pcs.)** **8.50**  
Marinated chicken wings stuffed with minced pork, celery, garlic and coriander, and deep-fried.
- 12. Garlic bread (4 pcs.)**
- 13. Brushetta (2 pcs.)**



9. Mixed entree

- 14. Scallop dream** **16.00**  
Half a dozen scallops grilled, topped with soy sauce, sesame seeds ginger, garlic and coriander.
- 15. Prawn sleeping bags (6 pieces)** **16.00**  
Marinated prawns wrapped in spring roll pastry, golden deep-fried served with sweet chilli sauce.

## THAI SALAD

- 16. Yum nuer** **19.50**  
Slice of grilled topside beef fillet, onion, cucumber and tomato, shallots and coriander tossed with fish sauce, lemon juice and chilli.
- 17. Yum woonsen** **19.50**  
Warm salad of vermicelli noodles with minced chicken, prawn, squid, onion and coriander tossed with fish sauce, lemon juice and chilli.



18. Pla goong

- 18. Pla goong** **24.00**  
Grilled prawn with chilli jam, lemongrass, red onion, coriander, fish sauce and lemon juice.
- 19. Larb gai** **17.50**  
Minced chicken, tossed in chilli powder, red onion, coriander, fish sauce, lemon juice and roasted ground rice powder.
- 20. Larb ped** **20.00**  
Sliced roast duck strips with cashew nuts, chilli jam, lemongrass, coriander, fish sauce and lemon juice.

- 21. Papaya salad (seasonal)** **16.00**  
Fresh green papaya, grated and mixed with shrimp paste, crushed peanuts, palm sugar, fish sauce, green beans, tomatoes and lemon juice.

## CURRY

- 22. Gaeng keo wahn** **8.50**  
A famous green curry, flavoured with ground green chilli and exotic Thai spices in coconut milk. Served with mixed vegetables and your choice of meat.
- 23. Gaeng daeng** **8.50**  
A smooth red curry with red chilli pasted, coconut milk and exotic Thai spices. Served with mixed vegetables and your choice of meat.
- 24. Gaeng panang** **8.50**  
A dry and thicker red curry with coconut milk, crushed roasted peanuts and kaffir lime leaves and your choice of meat.

- 25. Gaeng massaman** **8.50**  
A Sweet red curry with chunky potatoes and peanuts in coconut milk. Best with beer.

- 26. Gaeng kari** **8.50**  
Thai yellow curry cooked in coconut milk and exotic Thai herbs. Served with sweet potato, tomato, onion and your choice of meat.

- 27. Gaeng pah** **8.50**  
Commonly known as jungle curry. This is the only curry without coconut milk. It is flavoured with ginger root, basil leaves and fresh chilli. Served with mixed vegetables and your choice of meat.

## SPICY STIR-FRY

- 28. Phat kapow** **8.50**  
Your choice of meat with vegetables, garlic, chilli, basil and topped with crispy basil leaves.
- 29. Phat green chilli paste** **8.50**  
Your choice of meat stir-fried with green chilli paste and mixed vegetables.

- 30. Phat med mamnang himapan** **8.50**  
Mild chilli shrimp paste, cashew nuts, onion, shallots and roasted whole chilli. Best with chicken.

- 31. Phat pik Thai sod** **8.50**  
Your choice of meat with fresh peppercorns, vegetables, kaffir limeleaves, lemongrass and fresh chilli.



31. Phat pik Thai sod

- 32. Phat pik khing** **8.50**  
Red curry paste with green beans, onion, kaffir lime leaves, fish sauce and palm sugar. Best with prawns, beef or chicken.

## MILD STIR-FRY

- 33. Phat nam mun hoy** **8.50**  
Your choice of meat with mixed seasonal vegetables and oyster sauce. Best with beef.
- 34. Phat khing** **8.50**  
Your choice of meat with fresh ginger, onion and mixed vegetables.
- 35. Phat kratiam pik Thai** **8.50**  
Your choice of meat with garlic, coriander and pepper.

Your choice of meat	
Prawns	24.00
Fish	20.50
Scallops	23.00
Mixed Seafood	21.00
Chicken	19.00
Beef	19.00
Lamb	19.50
Calamari	17.50
Vegetarian with tofu	15.50

- 36. Phat priew wan** **8.50**  
Your choice of meat with sliced tomato, onion, pineapple and sliced baby corn in sweet and sour sauce.
- 37. Phat pak ruammit** **8.50**  
Mixed seasonal vegetables stir-fried with or without tofu.

## CHEF'S SPECIAL

- 38. Goong makram** **24.00**  
Prawns in a sweet tamarind sauce with cashew nuts.
- 39. Hor mouk talay** **21.00**  
Steamed mixed seafood in a creamy thick red curry with kaffir lime leaves and kachai, on bed of cabbage, wrapped in a bird foil.
- 40. Sizzling satay lamb** **19.50**  
Tender sliced lamb fillets cooked with onion, carrot and tasty satay sauce.
- 41. Honey soy sauce duck** **22.00**  
Sliced roast duck breast with Roxby owned superb honey and soy sauce, on top of steamed chinese kai lan.
- 42. Gaeng ped** **22.50**  
Sliced roast duck in red curry cooked with coconut milk, churly tomatoes and lychee.
- 43. Grilled fish (Pla Yang Bai Toey)** **22.00**  
Grilled, marinated Barramundi on Bai Toey (Padan Leaves). Served with delicious Roxby sauce, with rice and vegetable.
- 44. Barramundi Fillet Lard pik** **22.00**  
Deep fried barramundi fillets topped with Thai herbs and served with a home made sweet chilli sauce.

- 45. Stuffed omelette** **17.50**  
Omelette filled with minced chicken, prawns, young corn, tomatoes, peas and onion.

- 46. Sizzling beef** **19.50**  
Sliced of topside beef fillets served with mixed steamed seasonal vegetables, garlic, ginger and chilli.

- 47. Mixed seafood clay pot** **27.50**

Grilled barramundi, prawns calamari and scallops simmered in a clay pot served with your choice of salad or rice.



42. Gaeng ped