



FREE HOME DELIVERY
WITHIN DESIGNATED AREA
(MINIMUM ORDER \$25)

FOR DINNER RESERVATION
PHONE **9918 4020** OR
9918 4050

SHOP 1
21-23 OLD BARRENJOEY RD
AVALON BEACH, NSW

OPEN 7 DAYS
SUNDAY-THURSDAY : 11 AM - 9.45 PM
FRIDAY - SATURDAY : 11 AM - 10 PM
FOOD INGREDIENTS AND PRICES SUBJECT TO CHANGE
WITHOUT NOTICE / PRICE INCLUDES GST

f / BANGKOKSIDEWALK
@BANGKOKSIDEWALK

**BANGKOK
SIDEWALK**

*MAKING YOUR OWN FEAST

With your choice of meat, fresh seasonal vegetables
or seafood with fabulous Thai style noodles, stir-fry or curry.

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|--------------------------|-------------|------------------------|-------------|
| VEGETABLE OR TOFU | 15.9 | CHICKEN OR BEEF | 15.9 |
| DUCK | 17.9 | FISH FILLET | 15.9 |
| CALAMARI | 15.9 | PRAWNS | 18.9 |
| SEAFOOD | 18.9 | | |

*NOODLES

- 30 PAD THAI**
The classical Thai stir-fry of rice thin noodle stirred with bean
spouts, crushed peanuts and scented sliced red onion.
- 31 PAD KU-AE TEAW HIMMAPARN**
Stir-fried flat rice noodle with cashew nuts and egg and dressed up
with roasted chilli.
- 32 PAD SWEET COCONUT MILK CHILLI BASIL**
Flat rice noodles stirred with homemade creamy sweet chilli sauce
topped with a heap of lightly fried basil leaves.
- 33 PAD KEE MAO**
Stir-fried flat rice noodles with heated chilli, garlic and
fragrant basil leaves.
- 34 PAD SE EW**
Tossing flat rice noodles and seasonal vegetables in a dark soy and
oyster sauce with the aromatic kick of freshly ground white pepper.

*VEGETARIAN CORNER

Almost all dishes are available for vegetarians on request.
please feel free to ask our staff for further information.

*STIR-FRY

- 35 CASHW NUT SAUCE**
The flavour of Thailand's classic stir-fry with roasted cashew nuts
and an authentic chilli jam which is unique to Thai cuisine.
- 36 GARLIC AND PEPPER SAUCE**
A healthy dose of goodness, this stir-fry has a soy and oyster sauce
base and highlights of fragrant garlic and cracked peppercorns.
- 37 CHILLI BASIL SAUCE**
Stir-fried fresh long red and sharp chillies with crushed garlic
combined with holy basil.
- 38 SATAY SAUCE**
Originally from the south of Thailand, satay's are universally
popular with a stir-fried peanut sauce and Thai aromatic spices.
- 39 GINGER AND SHALLOT SAUCE**
Ginger has always been considered a powerful aphrodisiac in
Thailand, this delicate combination of stir-fry with shredded
ginger is no exception.
- 40 SWEET COCONUT MILK CHILLI BASIL SAUCE**
Homemade of soya bean, crushed garlic, coriander root simmered
in creamy coconut milk.
- 41 LIME LEAVES AND PEPPERCORN**
Stir-fried combination of garlic, chilli, lime leaves and
peppercorns in oyster sauce.

*CURRY

- 42 KAENG KEAW WARM**
The fragrant green curry simmered gently with baby corn,
Thai apple eggplants, bamboo shoots, ka-chai and sweet basil.
- 43 RED CURRY**
Always a favourite, this warming curry with its full body is perfectly
served with seasonal vegetables, chopped kaffir lime leaves, long red
chillies and baby corn.
- 44 MASSAMUN NEUA (BEEF ONLY)**
Traditional braising of beef with coconut milk, onion and served
with baby potatoes in a spiced massamun curry, sprinkled with
cashew nuts and fried red onion.
- 45 JUNGLE CURRY**
Drumming with heat, this is a vigorous northern Thai curry, cooked
traditionally without coconut milk. A toss of textures, including apple
eggplant, shallots, red chilli and bamboo shoots.

SIDE-DISHES

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|----------------------------|------------|
| JASMINE RICE | 3.0 |
| STICKY RICE | 3.0 |
| SAFFRON RICE | 3.5 |
| GARLIC RICE | 3.5 |
| ROTI | 3.5 |
| SESAME CRACKERS | 4.5 |
| FRIED RICE WITH EGG | 4.5 |

SOFT-DRINKS

| | |
|--------------------------------|------------|
| Coke / Diet Coke | 3.0 |
| Lemon squash / Lemonade | 3.0 |



**BANGKOK
SIDEWALK**
TAKEAWAY MENU

ENTRÉE

- 1 **FRESH ROLLS (2 pieces)** 8.9
A healthy Thai entrée alternative. Wrapped in fresh rice paper, a sensational concoction of prawns, marinated tofu, lettuce, Thai mint and basil leaves. Served with deep pulsing chilli and lime dipping sauce.
- 2 **KAI SATAY (2 skewers)** 5.9
A popular snack of Southern Thailand, grilled marinated chicken breast on skewers with peanut sauce.
- 3 **TUNG TONG (4 money bags)** 9.9
Created in the royal kitchens of Thailand, these "bags-of-gold" are a lovely contrast of the crispy fried pastry and the soft filling of chicken, crab meat, crushed peanuts, green peas and corn. Served with a plum sauce.
- 4 **CORN FRITTERS AND GOLDEN TOFU** 8.9
Sourced from the Thai vegetarian community, this popular snack is a selection of corn fritters and deep fried golden tofu wedges, served on a nest of crispy shredded taro. Remember to dip these morsels in the Num Jim and Ar-jard to absorb additional sweet-tangy and spicy flavours.
- 5 **FISH CAKE (2 pieces)** 6.9
Bite into these blissful cushions. Made with mix of fish, Thai herbs and spices. Lightly floured and pan fried, served with sweet chilli sauce.
- 6 **KAI HOR BAI TOEY (2 pieces)** 6.9
Succulent chicken, marinated and wrapped in fragrant pandan leaves then deep fried. Served with a tangy sweet sesame and tamarind relish.
- 7 **CURRY PUFF (2 pieces)** 5.9
Totally vegetarian, fresh vegetables are chopped and mixed with a fragrant curry sauce, then wrapped in puff pastry and lightly fried. Served with sweet chilli dipping sauce.
- 8 **CRAB PRAWN ROLLS (4 pieces)** 8.9
A crispy golden netting of pastry surrounds the mouth watering deep fried, combination of crab and prawn meat together with a special blend aromatic herbs and spices. Served with plum sauce.

BANGKOK'S DISHES

- 9 **PU NIM TOD KROB** 15.9
Battered soft shell crab, lightly fried and served with crispy wonton skins, sprinkled with fried garlic, fresh chilli and shallots.
- 10 **SALT AND PEPPER SQUID** 12.9
The juicy textures of squid works wonders with its crispy batter casing. The Asian salt and pepper seasoning along with chilli and shallots enhance the natural flavours of the sea.
- SOUP**
- 11 **TOM YUM KOONG** 12.9
Prawns and mushrooms are served in this spicy-zesty broth. Flavoured with roast chilli paste, lemongrass, kaffir lime leaves and lemon juice.
- 12 **TOM KHA KAI** 9.9
Tender chicken breast and mushrooms are poached gently in a mild coconut broth flavoured with cherry tomatoes, galangal and a touch of roast chilli jam.
- GRILL**
- 13 **KAI YANG KA-TI-SOD** 15.9
Thin chicken slices are marinated with traditional Thai herbs, lightly grilled then tossed in a light coconut sauce and served with a chilli dip and sticky rice.
- 14 **NEUA YANG** 15.9
Grilled marinated beef and sliced, served with Nam Jim Jaew (Thai chilli dip) and sticky rice.
- 15 **MOO PING** 15.9
Grilled marinated pork is skewered and served with Nam Jim Jaew (Thai chilli dip) and sticky rice.

SALAD

- 16 **SOM TUM** 17.9
Shredded green papaya tossed with dried shrimps, cherry tomatoes and peanuts drizzled with lemon juice dressing. The salad is pounded in mortar, served with sticky rice and a choice of **KAI YANG, MOO PING or NEUA YANG**.
- 17 **YUM HUA PLEE** 19.9
Banana flower salad with grill prawns tossed with sun dried shrimps, mint leaves, shredded red onion, shallots, coriander and drizzled with coconut milk and chilli jam dressing.
- 18 **YUM NEUA** 16.9
Grilled marinated beef tossed with sliced apple eggplant, mint, coriander, shallots, red onion, together with chilli-lime dressing. Sprinkled with roasted rice and fried garlic.
- 19 **YUM PED** 17.9
Grilled roasted duck with lemongrass, coriander leaves, shallots, red onion, chilli, sliced cucumber and carrot ribbons drizzled with chilli jam and coconut sauce.

THE SIDEWALK'S SPECIALS

- 20 **PAD PAK** 14.9
A healthy dish, consist of green vegetables, crushed garlic, tofu, cashew nuts and shiitake mushroom stirred together in oyster sauce and topped with fried red onion.
- 21 **PAD PUMPKIN** 14.9
A homemade classic. Thinly sliced pumpkin and shredded zucchini is stir-fried with beaten egg. Flavoured with chopped coriander, soy sauce, ground white pepper, the dish is a vibrant mixture of sweet, savory and a hint of pepper heat.
- 22 **SEASONAL GREEN VEGETABLES WITH KING PRAWNS** 27.9
Quick fix, with high impact, fresh seasonal green vegetables are tossed into a hot wok with juicy king prawns with a light oyster sauce.

- 23 **KING PRAWNS WITH SWEET COCONUT MILK** 27.9
On a bed of tender broccolini, the sweet flesh of king prawns, dressed in mild coconut sauce with pearls of scallops, basil leaves, mushrooms and vegetables.
- 24 **KAE KATIEM** 23.9
Marinated lamb cutlets with herbs and fragrant cloves and sesame oil served with a seasonal vegetables stir-fried in a garlic and pepper sauce.
- 25 **KAENG PHED PED YANG** 17.9
Action packed, this highly spiced red curry highlights the deep flavours of boneless roast duck in a chilli red curry combined with lychees, pineapple and cherry tomatoes which temper the heat of this classic dish.
- 26 **LARB PED** 17.9
This popular salad dish of North Eastern Thailand uses roasted duck, chopped and tossed with finely sliced red onion, mint leaves, Thai parsley, sliced shallots and chilli lemon dressing sprinkled with roasted rice.
- 27 **PLA SAM ROS** 29.9
Using fresh barramundi fillet, beautifully deep fried dressed with a swirl of kaffir lime leaves, long chilli, crisp basil leaves and fried enoki ribbons.
- 28 **PED NAM BOUY** 23.9
Tender roasted duck served with shiitake mushroom, bok choy and dressed in a light plum sauce, spiced with garlic, cinnamon and star anise.
- 29 **KAO PAD SUB-PRA-ROD** 18.9
Special Thai fried rice with prawns, chicken and crab meat with peas, diced carrot, sliced onion and pieces of pineapple.

IF YOU HAVE ANY FOOD ALLERGIES PLEASE ASK
OUR STAFF FOR INFORMATION ABOUT THE MENU

