THAI RIFFIC
NEWTOWN

Starter
Trio Fritter
Lamb Skewers
Octopus Skewers
Betel Leaf
Prawns

Garlic Chive Cake

Betel Leaf Prawn (2 Pcs) G 10
"Miang Kum Koong", Betel leaf topped with prawn, fish roe, dried coconut, Thai herbs and aromatic house made special sauce

Trio Fritter (6 Pcs) V 9
"Todt Ruam" A mixed of taro, tofu and corn fritter served with our house made tamarind sauce and crushed peanuts

Duck Rolls (2 Pcs).....9
Deep fried spring roll of pecking duck, carrot, cabbage, shallot, coriander served with tamarind and palm sugar sauce

Garlic Chive Cake (6 Pcs) V 10
Fried garlic chive cake served with sour & sweet soy sauce

Lamb Skewers (2 Skewers).....9
Grilled marinated lamb skewer Served with Nahm Jim Jeaw

Octopus Skewers (2 Skewers).....8
Grilled baby octopus skewer with Thai green chilli and lime sauce

Duck Roll

V Vegetarian

G Gluten free

- Pork, Shell, Fish and Nuts are used in many dishes.
- Please inform us of any dietary restrictions.

Entrée

Spring Roll (4Pcs) (V) 10
Homemade crisp fried vegetarian spring rolls served with plum sauce

Curry Puff (4Pcs) (V) 10
Homemade puff pastry filled with mixed vegetables and sweet chilli sauce

Satay Chicken (6 Skewers) 14
Grilled marinated chicken sticks served with homemade peanut sauce and cucumber relish

Chicken Wings (8Pcs) 14
Crispy fried chicken wings marinated with soy sauce, fish sauce, pepper served with sweet chilli sauce

Money Bag (4Pcs) 12
Homemade crispy "Money Bag" filled with crab meat, fried shallot, minced chicken, sweet corns, peas, and peanuts wrapped with pastry

Turmeric Crab 14
Thai southern style crispy soft shell crab topped with fried garlic served with sweet chili sauce

E-Sarn Ribs 15
Fried pork spare rib coated with tamarind sauce, seasoned with E-Sarn style dry rub

Fish Cake **14**
Homemade minced fish, green bean, kaffir lime leaves, red curry paste topped with cucumber and sweet chilli sauce

Papaya Salad with Soft Shell Crab **17**
Green papaya salad with soft shell crab, peanuts and chilli

Seared Scallop (4pcs) G **15**
Seared scallops with butter, Thai green chilli sauce, chili, eshallot, lemon grass and Thai herbs

Soup

Tom Yum Prawn (G) 15
Classic Thai spicy soup with mushroom, lemongrass, galangal and kaffir lime leaves served with prawns

Tom Kha Gai (G) 14
Chicken soup with coconut milk, galangal, oyster mushroom, chili, lime and herbs

Tom Saab Stew Beef.....17
E-Sarn style spicy and sour clear soup with stew beef and oyster mushroom

Grilled

BBQ Beef (G) 20
Char grilled wagyu beef served with
fresh vegetables and Nahm Jim Jeaw

BBQ Chicken.....18
Thai style grilled marinated chicken served with Nahm Jim Jeaw

BBQ Pork Cheek.....18
Grilled marinated pork cheek served with Nahm Jim Jeaw

BBQ Lamb (3Pcs).....19
Grilled marinated lamb cutlet served with Nahm Jim Jeaw

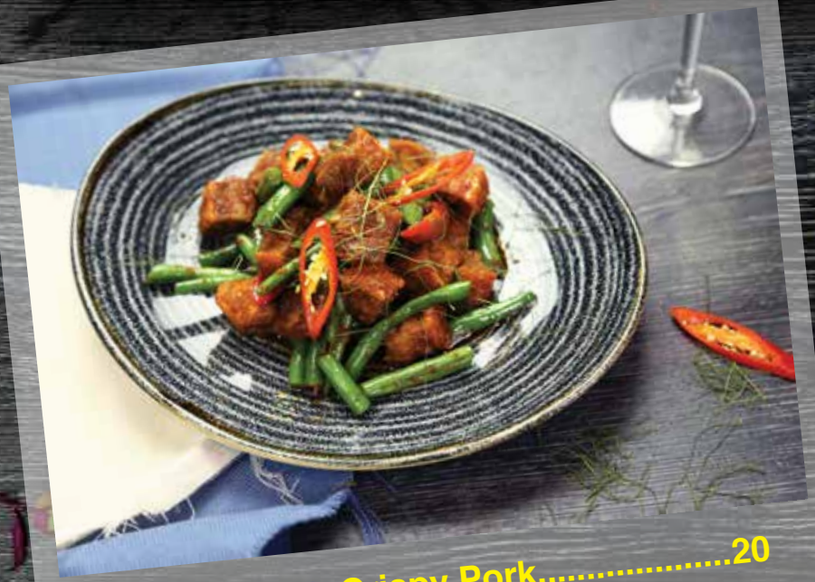
Salad

Nahm Tok Wagyu Beef.....21
North Eastern Thai style grilled wagyu beef
mixed with Thai herb and chilli

Chicken Salad.....19
Salad of grilled chicken with Thai Herbs
and chilli & lime dressing

Newtown's Dish

Caramelized Five Spices Pork Belly.....17
Caramelized pork belly with five spices, palm sugar and sweet soya sauce



Prik Khing with Crispy Pork.....20
Fried crispy pork belly in red chili paste,
beans, and kaffir lime leaves

Chinese Broccoli with Crispy Pork.....20
Wok fried crispy pork belly and Chinese broccoli

Newtown's Dish

Pineapple Fried Rice.....21
Fried rice with chicken, prawn, peas, cashew nut and pineapple

Salt and Pepper Squid.....20
Battered salt and pepper squid served with chilli sauce

Chilli Jam Soft Shell Crab.....24
Crispy fried soft shell crab topped with special homemade chilli jam sauce, shallot, sweet basil sliced red chilli

Crab Pad Thai..... 26
Old school style of Thai Riffic Pad Thai
served with soft shell crab

Grilled Salmon with Green Mango or Apple.....24
Grilled salmon served with fried crispy fish, dried shrimp,
chilli, green mango or apple (seasonal) and sweet fish sauce dressing

Crying Tiger.....21
Char grilled wagyu beef with special crying tiger tamarind sauce

Five Spices Duck.....28
Slow cooked five spices duck with shitake mushroom and Chinese broccoli

Steamed Wild Barramundi with Ginger Sauce.....28
Steamed wild barramundi with ginger, shitake and shallot

Newtown's Dish

Northen Style Crispy Pork G 20
Crispy pork belly topped with capsicum and long big chilli dressing

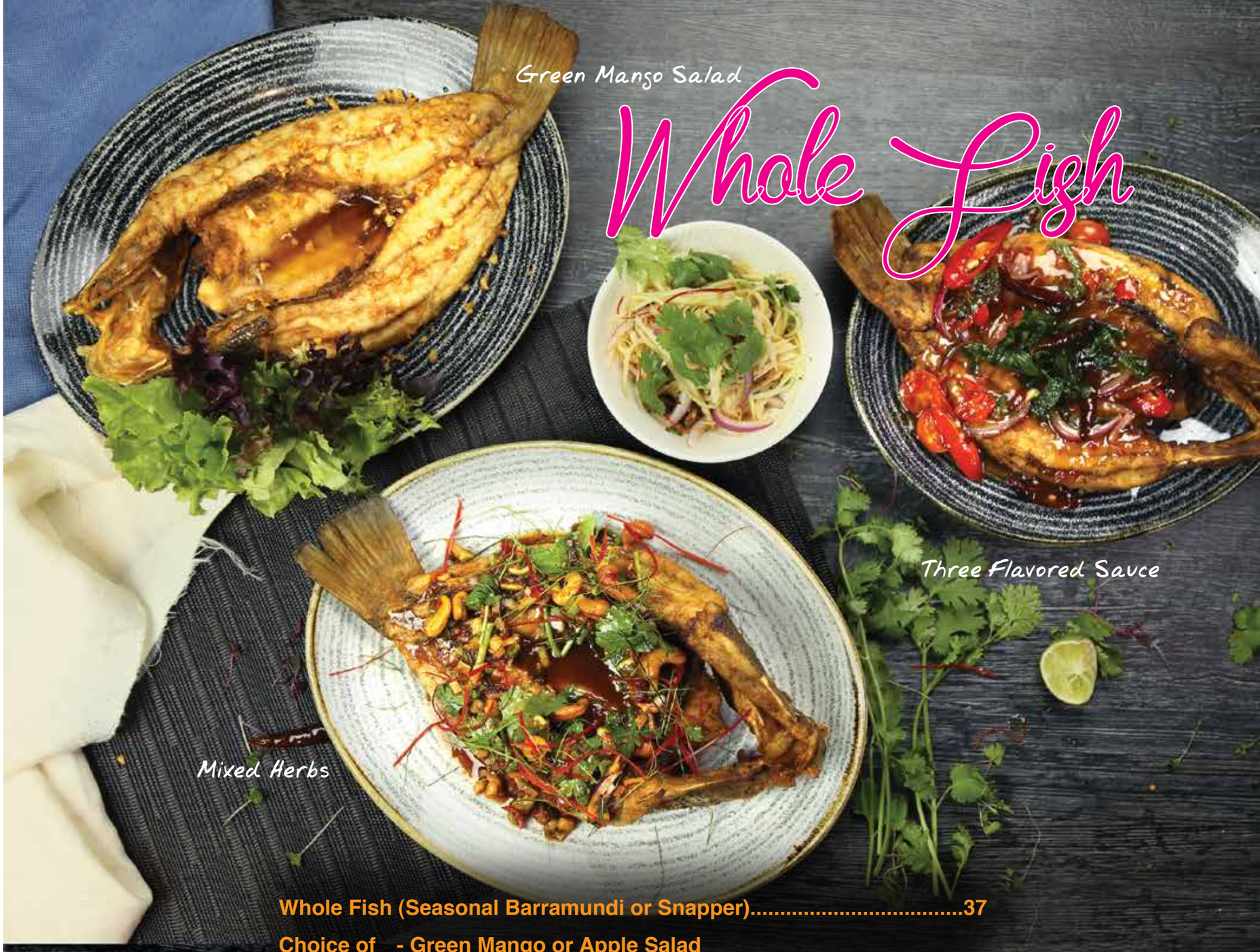
Crispy Water Spinach.....20
Tempura water spinach with mince chicken, prawn, cashew nut and chilli & lime dressing.

Had Yai Fried Chicken.....19
Fried maryland chicken with fried shallot

Sizzling

Sizzling Beef.....19
Stir fired beef, shallot, chilli and onion with lemongrass, garlic and pepper sauce served on sizzling hot plate

Sizzling Pad Cha Seafood.....22
Stir fried mixed seafood with Thai spicy herbs paste, green peppercorn, rhizome, kaffir lime leaves, chilli and garlic served on sizzling hot plate



Whole Fish

Whole Fish (Seasonal Barramundi or Snapper).....37

Choice of - Green Mango or Apple Salad

Salad of green mango or apple, chilli, fried shallot, roasted coconut and lime juice

- Three Flavored Sauce

Thai Riffic chilli and garlic sauce with tomatoes, red onion and basil

- Mixed Herbs

Chilli jam dressing with ginger, lemongrass, lime cubes,
red onion, cashew nut and chilli

Curry

Green Curry Chicken G 18
Authentic Thai curry with green curry paste, chicken, apple eggplants, pea eggplants, kaffir lime leaves and basil

Panang Beef G 18
Aromatic Thai red curry with red chilli paste, beef, cherry eggplant and basil

Massamun Beef G 20
Slow cooked grain fed beef with massamun curry sauce served with potato

Red Curry Duck.....22
Roasted duck with authentic Thai red curry, apple eggplant, seasonal fruit, cherry tomato and basil

Lamb Shank (1Shank) G 19
Eight hours slow cooked lamb shank in massamun curry

Stir Fried

(All dishes come with vegetables)

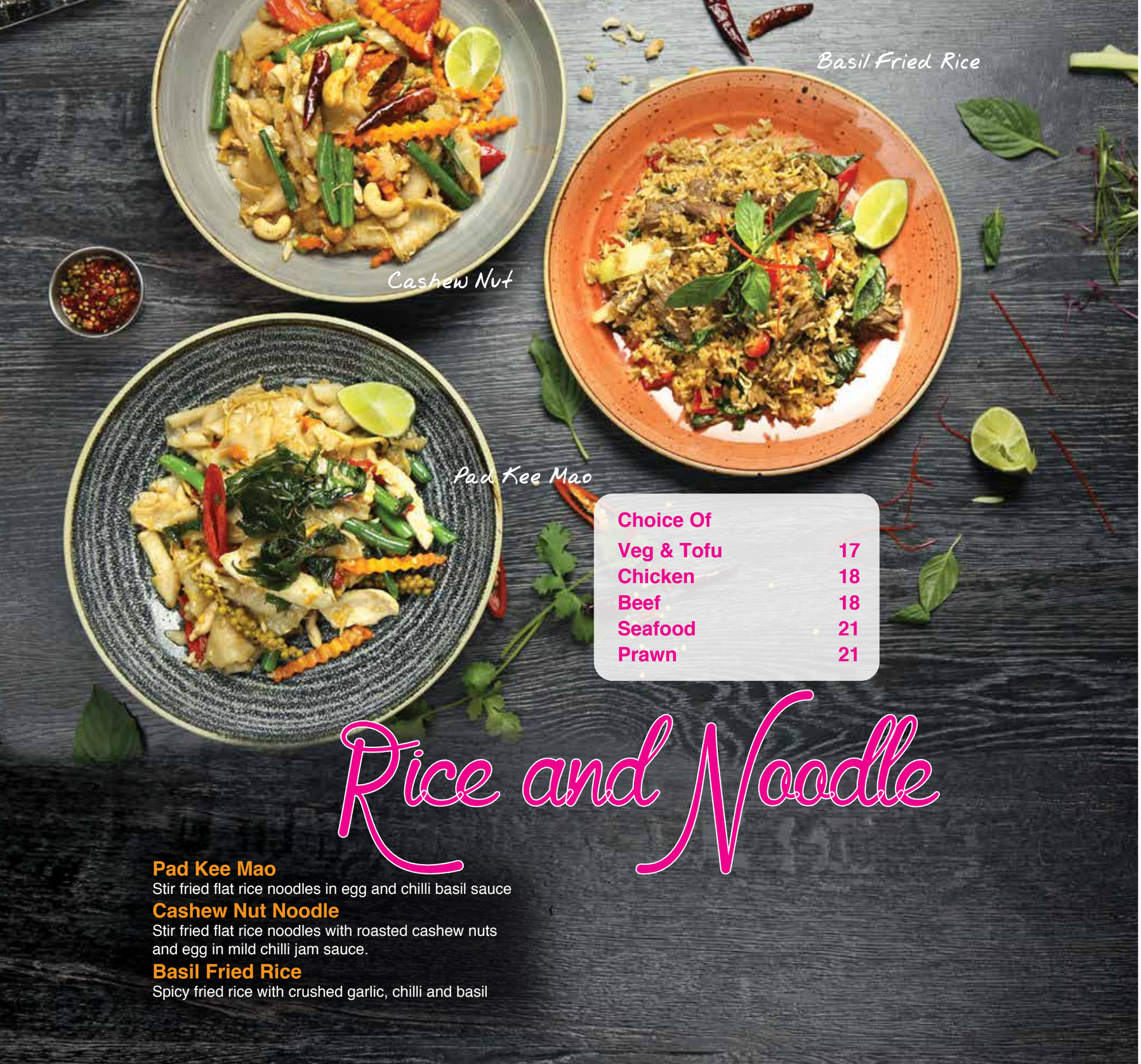
Choice Of	
Veg & Tofu	17
Chicken	18
Beef	18
Seafood	21
Prawn	21

Oyster Sauce
A classic oyster sauce, sprinkled with fried onion

Cashew Nut Sauce
Stir fried roasted cashew nuts with mild chilli jam

Chili and Basil Sauce
Stir fried crushed garlic and red chilli infused with basil

Satay Sauce
Thai style peanut sauce and aromatic herb



Choice Of	
Veg & Tofu	17
Chicken	18
Beef	18
Seafood	21
Prawn	21

Rice and Noodle

Pad Kee Mao
Stir fried flat rice noodles in egg and chilli basil sauce

Cashew Nut Noodle
Stir fried flat rice noodles with roasted cashew nuts and egg in mild chilli jam sauce.

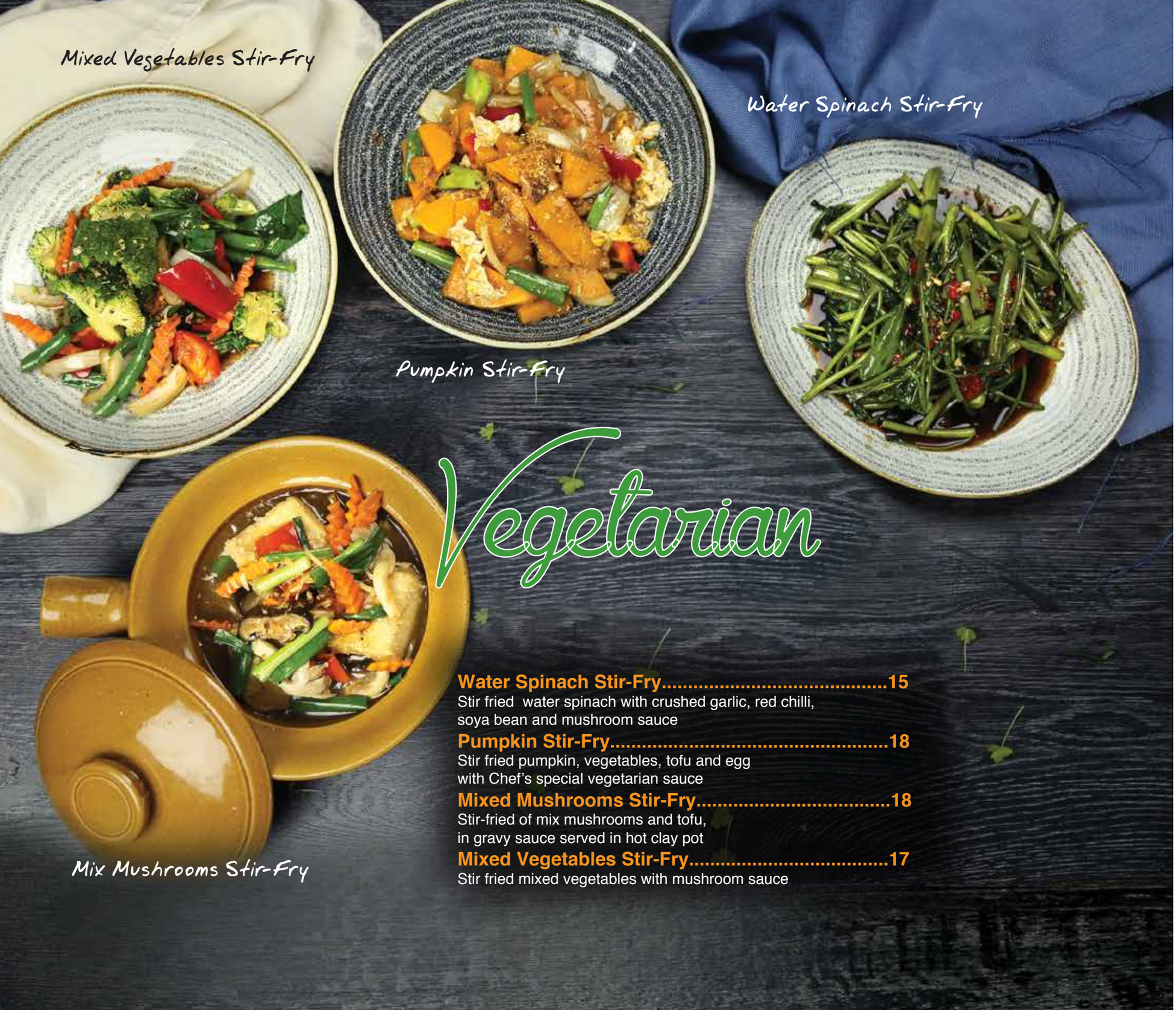
Basil Fried Rice
Spicy fried rice with crushed garlic, chilli and basil

Rice and Noodle

Pad Thai G
Stir fried thin rice noodle with egg, crushed peanuts, dried shrimp and tofu in our Pad Thai sauce

Pad Se Ew
Stir fried flat rice noodle with egg and sweet soy sauce

Thai Fried Rice G
Stir fried rice with vegetables, egg and seasoning



Vegetarian

Water Spinach Stir-Fry.....15
Stir fried water spinach with crushed garlic, red chilli, soya bean and mushroom sauce

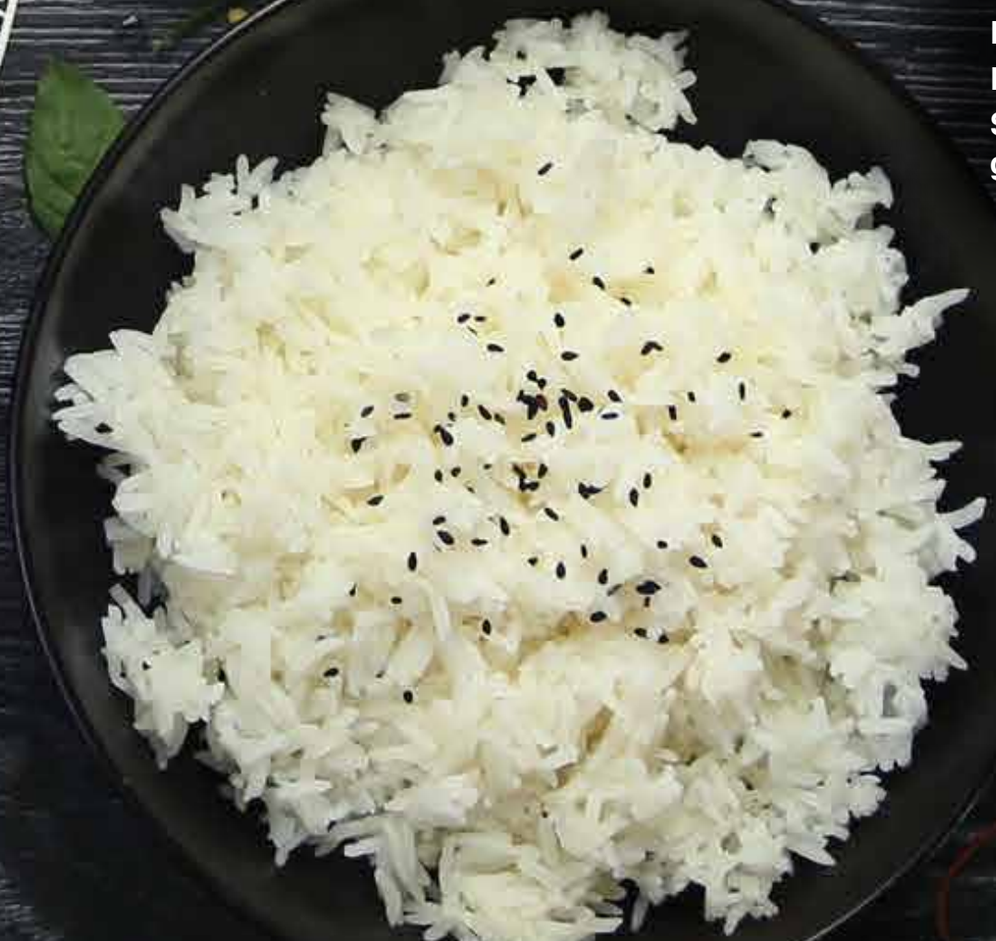
Pumpkin Stir-Fry.....18
Stir fried pumpkin, vegetables, tofu and egg with Chef's special vegetarian sauce

Mixed Mushrooms Stir-Fry.....18
Stir-fried of mix mushrooms and tofu, in gravy sauce served in hot clay pot

Mixed Vegetables Stir-Fry.....17
Stir fried mixed vegetables with mushroom sauce

Side

Jasmine Rice	S 4	L 6
Brown Rice		6
Roti		4
Peanut Sauce		6
Egg Fried Rice		8
Steamed Chinese Broccoli with ginger sauce		10



Banquet

Classic Thai $35 per person

Minimum 4 people

Entrée

Spring Roll
Chicken Wings
Petite Satay Chicken
Seared Scallop

Main

Chicken Cashew Nut Stir-fry
Pad Cha Seafood
Massamun Beef
Mixed Vegetable Stir Fried

Steamed Jasmine Rice

Thai Riffic's Singnature $45

Minimum 4 people

per person

Entrée

Betel Leaf Prawn
Turmeric Crab
Duck Spring Roll
Money Bag

Main

Soft Shell Crab Pad Thai
Crying Tiger
Green Curry Chicken
Deep Fried Whole Fish with Three Flavored Sauce
Mixed Mushrooms Stir-Fry

Steamed Jasmine Rice

- Corkage $3 per person
- ONLY Visa, Mastercard and Eftpos cards are accepted with a minimum of $20
- 1.65% Surcharge applies for all Credit Card (credit account) and Paypass payment.
- Prices and food ingredients are subject to change without notice
- Please do inform our staff of your allergies and dietary requirement as our ingredients may contain nuts and shellfish.
- Additions or substitutions of ingredients maybe available with charges apply
- No seperate bill
- Public Holiday surcharge apply.
- Terms and Conditions apply