

infusion

thai

Enjoy the authentic taste of Thailand

FULLY LICENCED | BYO WINE ONLY

To ensure efficient service, please do not alter meals | split billing is available
We gladly accept all major Debit, Visa, MasterCard & American Express cards (surcharges apply)

15% surcharge applies on public holidays.

† Gluten free, vegan & vegetarian customers

Several ingredients used in our house-made sauces **DO** contain gluten, animal and fish products, however:

- Items denoted gluten free, vegetarian or vegan (gf, v or vg) are already prepared in this manner and priced accordingly.
- On items denoted with **gfo**, **vo** or **vgo** you may request the option to have your meal prepared as gluten free, vegetarian or vegan. Please note this will incur an additional charge of \$1 per dish.

Food allergy statement

While we will endeavour to accommodate requests for special meals for customers who have food allergies or intolerances, we cannot guarantee completely allergy-free meals. This is due to the potential of trace allergens in the working environment and supplied ingredients.

Entrée

Mixed Entree Plate | 5pcs 16

Fish cake, curry puff, spring roll (chicken or vegetable), money bag, chicken satay skewer

Bao Bun | each 9

Steamed bao bun with your choice of crispy pork belly or crispy chicken, cucumber, coriander, shallots, sesame seeds & fresh chilli with our house-made sauce

Gui Chai Tod | 4pcs (v, vg) 11

Grilled Thai chive cake served with our sticky dark soy dipping sauce

Roti with Satay Sauce 12

Crispy grilled roti bread served with our house-made satay sauce

Fish Cakes | 4pcs 12

Marinated fish blended with coriander & Thai herbs, topped with crushed peanuts & sweet chilli sauce

Golden Fried Tofu (gfo, v, vg)[†] 12

With our house-made tamarind sauce

Curry Puffs | 4pcs (v, vg)[†] 12

House-made with pea, potato, sweet potato, carrot, onion & Thai herbs served with sweet chilli sauce

Spring Rolls | 4pcs (v, vg)[†] 12

House-made, with mixed vegetables, vermicelli noodles wrapped in thin pastry with sweet chilli sauce. Your choice of chicken, vegetable or mixed.

Prawn & Crab Rolls | 4pcs (gf)[†] 12

Crispy netted rice paper filled with prawn & crab meat served with sweet chilli sauce

Money Bags | 4pcs 12

House-made with stir-fried pork, vegetable & coconut in a thin pastry served with sweet chilli sauce

Crispy Chicken Wings | 6pcs (gfo)[†] 12

With your choice of a spicy or sweet chilli sauce

Satay Chicken Skewers | 3pcs (gf)[†] 15

Marinated & grilled chicken with our house-made satay sauce and cucumber dipping sauce

Coconut Prawns | 4pcs (gf)[†] 15

Marinated prawns crumbed with desiccated coconut, served with plum sauce

Salt & Pepper Prawns | 4pcs (gfo)[†] 15

Seasoned, crispy fried prawns topped with fresh shallots, served with sweet chilli sauce

Salt & Pepper Squid (gfo)[†] 15

Seasoned, crispy fried squid topped with fresh shallots, served with sweet chilli sauce

Salt & Pepper Soft Shell Crab 16

Crispy battered soft shell crab with sweet chilli sauce

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Kids Menu

(children 12 years & under)

Chicken Wings & Chips 12

Crispy chicken wings (4pcs) with chips and your choice of sweet chilli, BBQ or tomato sauce

Nuggets & Chips 12

Chicken nuggets with chips and your choice of sweet chilli, BBQ or tomato sauce

Popcorn Chicken & Chips 12

Bite sized crispy chicken pieces with chips and your choice of sweet chilli, BBQ or tomato sauce

Calamari & Chips 14

Seasoned calamari with chips and your choice of sweet chilli, BBQ or tomato sauce

Satay Skewers & Chips 14

2 piece chicken skewers with our house satay sauce served with chips

Kids Egg Fried Rice 12

Salads

Larb Salad (chicken or pork mince) (gfo) 23.9

Chilli, mint, onion, Thai herbs, crushed roasted rice, kaffir lime leaf with our house-made dressing, served traditionally with lettuce cups & cucumber

Crispy Pork Belly Salad (gfo) 25.9

Mixed greens, tomato, fresh pineapple, lychee, green apple, roasted cashew nuts & crispy pork belly with our house-made tangy dressing

Thai Beef Salad (gfo) 27.9

Thinly sliced marinated grilled beef, chilli, tomato, mint, cucumber, onion, Thai herbs, crushed roasted rice with our house-made dressing

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Soup

Tom Yum (gf)

Traditional sour & spicy soup with kaffir lime leaf, lemongrass, galangal, mushrooms and tomato.

Choose from:

		Small	Large
Tofu	Vegetable	14.9	20.9
Beef	Chicken	14.9	20.9
Prawn	Seafood		24.9

Optional extras:

add rice noodles 3.0

Curry

Choice of protein:

Tofu Vegetable.....	24.9
Beef Chicken.....	24.9
Prawns Pork Belly.....	29.9

Seafood	30.9
Roast Duck Breast	34.9

Yellow Curry (gf, vo, vgo)

Our mildest, creamy curry with coconut cream, kaffir lime leaf, potato, sweet potato onion and your choice of protein

Panang Curry (gf, vo, vgo)

Very mild, creamy curry with coconut cream, kaffir lime leaf, Thai basil, green beans, broccoli & zucchini

Red Curry (gf, vo, vgo)

A mild-medium curry with coconut cream, bamboo shoots, broccoli, zucchini, kaffir lime leaf & Thai basil

Green Curry (gf, vo, vgo)

A spicy curry with coconut cream, bamboo shoots, broccoli, zucchini, kaffir lime leaf & Thai basil

Massaman Beef (gf) 27.9

Tender, slow cooked beef cheek in a creamy curry with potato, sweet potato & onion topped with peanuts

Massaman Lamb Shank (gf) 27.9

Tender, slow lamb shank in a creamy curry with potato, sweet potato & onion topped with peanuts

Traditional Red Duck Curry (gf) 34.9

A mild curry with coconut cream, kaffir lime leaf, Thai basil, cherry tomatoes, fresh pineapple, lychee & roasted duck breast

From The Wok

Choice of protein:

Tofu Vegetable.....	23.9
Beef Chicken.....	23.9
Prawns Pork Belly.....	28.9

Crispy Chicken	24.9
Seafood	29.9
Roast Duck Breast	33.9

Satay Stir-Fry (gfo)

Your choice of protein with stir fried vegetables & our house-made satay sauce

Oyster Sauce (gfo, vgo)

Your choice of protein stir-fried with green vegetables and oyster sauce

Pad Prik Khing (gfo)

Your choice of protein stir-fried with chilli paste, red capsicum, kaffir lime leaf & green beans

Chilli Basil (gfo, vgo)

Traditionally prepared with your choice of chicken or pork mince, stir-fried with fresh Thai basil, garlic, onion, green beans, bamboo shoots & fresh chilli

Cashew Nut (gfo)

Your choice of protein stir-fried with capsicum, mixed vegetables, onion & chilli jam, tossed with shallots and cashew nuts

Crispy Chicken Cashew (gfo) 24.9

Crispy chicken stir-fried with capsicum, onion & chilli jam, tossed with shallots and cashew nuts

Garlic & Pepper (gfo, vgo)

Your choice of protein stir-fried with garlic, pepper, mixed vegetables & our house sauce

Ginger & Shallot (gfo, vo, vgo)

Your choice of protein stir-fried with vegetables, ginger, shallots & our house sauce

Pad Cha Talay (gfo) 30.9

A mix of prawns, mussels, squid & fish pieces in a hot & spicy stir fry with green peppercorns, Thai basil, green beans, capsicum & bamboo shoots

Spice Meter - select your level

- Level 0 | Mummy don't hurt me
- Level 1 | Can take it
- Level 2 | Make me cry

- Level 3 | Call the paramedics
- Level 4 | Crazy Thai spicy



Noodles

Pad Thai (gfo, vo, vgo)

Thai style thin rice noodles with your choice of protein, stir-fried with bean sprouts, egg, shallots and crushed peanuts

Pad See Ew (gfo, vo, vgo)

Flat rice noodles with your choice of protein, stir-fried with egg, asian greens, broccoli and sweet soy sauce

Pad Kee Mao (gfo, vo, vgo)

Spicy stir-fried flat rice noodles, with your choice of protein, egg, garlic, fresh chilli, broccoli, Asian greens, Thai basil and oyster sauce

Oriental Style (gfo, vo)

Egg noodles with your choice of protein, stir-fried with egg, chilli jam, mixed vegetables, onion & fresh shallots, topped with cashew nuts

Singapore Noodles (gfo, vo, vgo)

Vermicelli noodles with onion, garlic, curry powder, turmeric powder, mixed vegetables, oyster sauce, bean sprouts, shallots & egg

Choice of protein:

Tofu | Vegetable.....23.9

Beef | Chicken.....23.9

Prawns | Pork Belly.....28.9

Crispy Chicken24.9

Seafood29.9

Roast Duck Breast33.9

Rice

Thai Style Fried Rice (gfo, vo, vgo)

Your choice of protein stir-fried with egg, shallots, onions and Asian greens

Spicy Fried Rice (gfo, vo, vgo)

Your choice of protein stir-fried with egg, fresh Thai basil, garlic, onion, green beans, bamboo shoots, fresh chilli

Infusion Special Fried Rice (gf) 27.9

Chicken & prawns stir-fried with fresh pineapple, garlic, egg, onion, shallots & cashew nuts

Jasmine Rice 5.0

Steamed Thai jasmine rice

Coconut Rice 7.0

Steamed Thai jasmine rice with lightly sweetened coconut cream



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Chef Signature Dishes

Pork Belly with Basil (gfo, vgo)

28.9

Pork belly stir-fried with garlic, fresh chilli, onion, green beans, bamboo shoots and fresh Thai basil

Pork Belly with Greens (gfo)

28.9

Pork belly stir-fried with garlic and Asian greens in oyster sauce

Whole Barramundi (deep fried or steamed - serves 2 people) - allow 30min prep time

P.O.A

Fried - filleted & cubed fish pieces, deep fried with our house-made sticky sauce, crispy basil, kaffir lime leaf.

Steamed - served whole with our ginger and shallot broth.

Yum Pla Tod (crispy fried barramundi salad - serves 2 people) - allow 30min prep time

P.O.A

Whole barramundi, filleted & cubed then lightly fried and tossed with a mix of fresh herbs, crisp apple batons, cashew nuts, onion, lychee and house-made tangy dressing.

Sides

Roti Bread | 8pcs (v)

8

2 Roti bread, cut into 8 wedges, perfect with a curry dish

Prawn Chips

5.5

Hot Chips

7.5

Satay Sauce

4

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Vegan Menu

Entrée

Vegan Bao Bun

9

With tofu, cucumber, coriander, shallots, sesame seeds & fresh chilli with our house-made bao sauce

Roti With Vegan Satay | 8pcs

13

Roti bread served with our house-made vegan satay sauce

Curry Puffs^t | 4pcs

12

House-made with pea, potato, onion, Thai herbs, garlic served with sweet chilli sauce

Golden Fried Tofu^t

12

With our house-made tamarind sauce

Gui Chai Tod | 4pcs (v, vg)

11

Grilled chive cake with our sticky dark soy dipping sauce

Vegan Spring Rolls^t | 4pcs

12

House-made with mixed vegetables, vermicelli noodles wrapped in thin pastry with sweet chilli sauce

Soup

Vegan Tom Yum (gf)

Small 15.9 Large 21.9

Traditional sour & spicy soup with kaffir lime leaves, lemongrass, galangal, tofu, vegetables, mushrooms and tomato

Optional extras: Add rice noodles.....3.0

Sides

Roti Bread | 8pcs (v)

8

Perfect with a curry dish.

Vegan Satay Sauce

5

Spice Meter - select your level

Level 0 | Mummy don't hurt me

Level 1 | Can take it

Level 2 | Make me cry

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Level 4 | Crazy Thai spicy



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Curry

Vegan Yellow Curry (gf) 25.9

Our mildest, creamy curry with coconut cream, kaffir lime leaf, potato, sweet potato, onion, tofu and vegetables

Vegan Panang Curry (gf) 25.9

Very mild, creamy curry with coconut cream, kaffir lime leaf, Thai basil, tofu and vegetables

Vegan Red Curry (gf) 25.9

Mild to medium curry with coconut cream, bamboo shoots, broccoli, zucchini, kaffir lime leaf, Thai basil & tofu

Vegan Green Curry (gf) 25.9

A spicy curry with coconut cream, bamboo shoots, broccoli, zucchini, kaffir lime leaf, Thai basil & tofu



Stir Fry

Vegan Pad Kana (gfo) 24.9

Tofu & mixed vegetables with kai-lan (Chinese broccoli), fresh chilli, garlic & our vegan house sauce

Vegan Chilli Basil (gfo) 24.9

Tofu, vegetables, fresh Thai basil, garlic, onion, green beans, bamboo shoots & fresh chilli

Vegan Garlic & Pepper (gfo) 24.9

Tofu, vegetable, garlic, pepper & our vegan house sauce

Vegan Ginger & Shallot (gfo) 24.9

Tofu, vegetable, ginger, shallot & our vegan house sauce

Vegan Satay Stir-Fry (gfo) 24.9

Tofu, vegetables & our house-made vegan satay sauce

Vegan Cashew Nut (gfo) 24.9

Tofu, vegetables, capsicum, onion, house-made vegan chilli jam, shallots and cashew nuts

Vegan Pad Prik Khing (gfo) 24.9

Tofu, vegetables with vegan chilli paste, red capsicum, kaffir lime leaf & green beans

Noodles

Vegan Pad Thai (gfo) 24.9

Thin rice noodles with tofu, vegetables, stir-fried with bean sprouts, shallots and crushed peanuts

Vegan Pad See Ew (gfo) 24.9

Flat rice noodles stir-fried with tofu, vegetables, Asian greens and sweet soy sauce

Vegan Pad Kee Mao (gfo) 24.9

Known as Drunken Noodles, a spicy flat rice noodle with tofu, vegetables, garlic, fresh chilli & Thai basil

Vegan Singapore Noodles (gfo) 24.9

Vermicelli noodles with onion, mixed vegetables, garlic, curry powder, turmeric powder, house vegan sauce, bean sprouts, & shallots



Rice

Vegan Pineapple Fried Rice (gf) 25.9

Tofu, vegetables, fresh pineapple, garlic, onion, shallots & cashew nuts

Jasmine Rice 5

Steamed Thai jasmine rice

Vegan Thai Style Fried Rice (gfo) 24.9

Tofu, mixed vegetables, Asian greens, shallots & onions.

Coconut Rice 7

Steamed Thai jasmine rice with lightly sweetened coconut cream

Dessert

Sticky Coconut Rice & Mango 14.9

Fresh mango & sticky rice with coconut cream & sesame seeds.
(Seasonal - subject to availability)

Khao Tom Mad 12.9

A traditional Thai dessert - sticky rice stir fried in coconut milk, stuffed with banana & black bean, then wrapped in banana leaf and steamed. Served with coconut cream

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Bar Menu

Cold Drinks

Soft Drinks

Coke, Sprite, Coke no Sugar, Solo, Sunkist.....	4.5
Lemon, Lime & Bitters	5.5
Bundaberg Ginger Beer	5.5

Juice

Orange, Pineapple, Apple	5.5
Fresh coconut juice (subject to availability)	5.5

Sparkling & Still Water

Still water (500ml)	3
Sparkling mineral water (500ml)	6
Sparkling mineral water (750ml).....	8

Thai Style Iced Coffee & Tea

Thai Black iced coffee or tea.....	6.5
Thai Milk iced coffee or tea	6.5

Beer / Cider

Light & Zero Alcohol

Cascade - Premium Light	7.5
Peroni - Libera 0.0%	7.5
Heineken - 0.0%	7.5

Cider

Orchard Thieves - Apple Cider.....	8
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Local Craft

Heads of Noosa - Japanese Lager	11.5
Your Mates - Larry Pale Ale	12.5
Buderim Alcoholic Ginger Beer.....	13.0

Australian

Great Northern - Super Crisp	8
Byron Bay - Premium Lager.....	8
James Squire - One Fifty Lashes	8.5
Stone & Wood - Pacific Ale	11.5

International

Tiger Lager (Singapore)	9
Corona (Mexico).....	9
Singha Lager (Thailand)	10



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Wine List

Sparkling

Masterpeace - Sparkling Brut (200ml) 13

Victoria, Australia

The nose has lifted fruit characters with slight toast nuance. The palate is soft and full flavoured with a good 'mousse'. Fresh, dry and lively

White Wine

	150ml	250ml	Btl
Paper Road - Sauvignon Blanc (vf)	9.5	16	38

Wairarapa, New Zealand

Aromas of gooseberry, lychee, grapefruit and guava, the palate is balanced by fine acidity and fruit sweetness.

Paddy Borthwick - Riesling (vf)	10	16.5	40
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Wairarapa, New Zealand

An enticing aroma of white florals, lime, and savoury apple. Medium bodied, off-dry in style, intense citrus, lemon-barley, and marmalade flavors.

Little Wine Co. - Pinot Gris	9.5	16	38
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Hunter Valley, NSW

Aromas of honeysuckle and pear with a beautiful floral lift. The palate is richly textured but with a fresh, dry finish.

Patritti - Chardonnay	9.5	16	38
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Adelaide Hills, South Australia

Enticing aromas of lemon, lime, white peach, lemon curd and pineapple with a toasty oak lift. Flavours of white peach and integrated French oak, the acidity is fresh but not obtrusive before a soft creamy finish.

vf - vegan friendly



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Rose | Moscato

	150ml	250ml	Btl
Paddy Borthwick - Pinot Rosé (vf)	9.5	16	38

Wairarapa New Zealand

Raspberry and cherry fruit, candied apple and watermelon aromas. Good palate weight, fresh raspberry flavour, finishing with blackberry tartness.

Easy Decision - Moscato (vf)	8	14.5	32
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Limestone Coast, South Australia

Musk and rosewater characters, slightly sweet, lower in alcohol and incredibly easy to drink. Fresh fruity flavours, popular for drinking on its own or even as an aperitif.

Red Wine

	150ml	250ml	Btl
Silent Waters - Pinot Noir	10	16.5	40

Adelaide Hills, South Australia

A medium-bodied wine with integrated complex flavors of dark plum and strawberry fruit with hints of wet loam on the nose and palate, lifted by a touch of dried spice.

Thompson Est. - Cab Merlot	11	17.5	44
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Margaret River, Western Australia

Medium to full bodied wine with elegant, well integrated red berry and red plum fruit flavours. Juicy red berry fruit flavours persist endlessly with a hint of milk chocolate on the finish.

Marley Farm - Shiraz	9.5	16	38
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Adelaide Hills, South Australia

Aromas of dark chocolate, plum and licorice all-sorts. Fine grained tannins in perfect balance with a long aftertaste of spice, violet infusions and milk chocolate.

Zonte's Footstep, Blackberry Patch - Cab Sauvignon (vf)	10.5	17	42
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Fleurieu Peninsula, South Australia

Exuberant Cassis, dark plum and obviously Blackberry fruits aligning with enveloping, refined-yet-generous Cigar Box tannins. This is accented with the perfumed cedary notes derived from the oak the wine is matured in

Zonte's Footstep, Love Symbol - Grenache (vf)	10.5	17	42
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McLaren Vale, South Australia

Deliciously medium-bodied, with a kaleidoscope of flavors from red cherries through to bright Damson plums and subtle spice. On the nose, these flavors are reinforced and accented by perfumed Black Tea Tannins and only a cheeky hint of oak.

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Spirits

Vodka

Smirnoff	9
Absolut	9

Gin

Gordan's.....	9
Bombay Sapphire.....	10
Beefeater.....	11

Scotch

Johnnie Walker Red Label.....	8
Johnnie Walker Black Label	9
Chivas Regal	11
Glenfiddich 12 years	13

Whiskey / Bourbon

Canadian Club	8
Jim Beam.....	8
Jack Daniels	10
Fireball Cinnamon Whiskey.....	10

Tequila

Jose Cuervo	11
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Rum

Malibu.....	7
Bacardi	8
Bacardi Spiced	8.5
Bundaberg	8

Liqueur

Tia Maria.....	6.5
Frangelico	10
Jagermeister	11.5
Cointreau	12

Mixers

Coke, Sprite, Coke No Sugar, Dry Ginger Ale, Soda Water, Tonic Water, Orange Juice, Pineapple Juice, Apple Juice

Extras:

Angostura bitters	0.5
Red Bull, Ginger Beer.....	3.5

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