

infusion



thai

Enjoy the authentic taste of Thailand

FULLY LICENCED | BYO WINE ONLY

Corkage \$4 per person

To ensure efficient service, please do not alter meals | split billing is available

We gladly accept Debit, Visa & MasterCard (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 16.5

Fish cake, curry puff, spring roll (chicken or vegetable), money bag, prawn & crab roll

Gui Chai Tod | 4pcs (v, vg) 12.6

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

Roti with Satay Sauce 12.6

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

Fish Cakes | 4pcs 12.6

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

Golden Fried Tofu (gfo, v, vg)[‡] 12.6

With our house-made tamarind sauce

Curry Puffs | 4pcs (v, vg)[‡] 12.6

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

Spring Rolls | 4pcs (vo, vg)[‡] 12.6

Choose chicken or vegetable

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

Prawn & Crab Rolls | 4pcs 12.6

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

Money Bags | 4pcs 12.6

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

Crispy Chicken Wings | 6pcs (gfo)[‡] 12.6

With your choice of a spicy or sweet chilli sauce

Satay Chicken Skewers | 3pcs (gf)[‡] 15.5

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

Coconut Prawns | 4pcs (gf)[‡] 16

Marinated prawns crumbed with desiccated coconut, served with plum sauce

Salt & Pepper Prawns | 4pcs (gfo)[‡] 16

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

Salt & Pepper Squid (gfo)[‡] 16




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

Kids Menu

(children 12 years & under)

Chicken Wings & Chips 13	Calamari & Chips 16
Crispy chicken wings (4pcs) with chips and your choice of sweet chilli, BBQ or tomato sauce	Seasoned calamari with chips and your choice of sweet chilli, BBQ or tomato sauce
Nuggets & Chips 13	Satay Skewers & Chips 16
Chicken nuggets with chips and your choice of sweet chilli, BBQ or tomato sauce	2 piece chicken skewers with our house satay sauce served with chips
	Kids Egg Fried Rice 12

Salads

Som Tum (Green Papaya Salad) (gfo)  21.9
Thai favourite made with crunchy green papaya, garlic, beans, tomato, peanuts, chilli and our dressing
Larb Salad (chicken or pork mince) (gfo)  24.9
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) 28.9
Mixed greens, tomato, fresh pineapple, lychee, green apple, roasted cashew nuts & crispy pork belly with our house-made tangy dressing
Thai Beef Salad (gfo)  28.9
Thinly sliced marinated grilled beef, chilli, tomato, mint, cucumber, onion, Thai herbs, crushed roasted rice with our house-made dressing

Sides

Roti Bread 8pcs (v) 8	Hot Chips 8
2 Roti bread, cut into 8 wedges, perfect with a curry dish	Satay Sauce 5

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Soup

Tom Yum (gf)

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

Choose from:

Tofu		Vegetable	21.9
Beef		Chicken	21.9
Prawn		Seafood	25.9

Optional extras:

add rice noodles 3.5

Curry

Choice of protein:

Tofu Vegetable.....	25.9
Prawns Pork Belly.....	30.9
Roast Duck.....	34.9

Beef Chicken.....	25.9
Seafood	31.9

Yellow Curry (gf, vo, vgo)

Our mildest, creamy curry with coconut cream, kaffir lime leaf, potato, onion.

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) 28.9

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

Massaman Lamb Shank (gf) 28.9

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

Traditional Red Duck Curry (gf) 35.9

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

From The Wok

Choice of protein:

Tofu Vegetable.....	24.9
Crispy Chicken	25.9
Seafood	30.9

Beef Chicken.....	24.9
Prawns Pork Belly.....	29.9
Roast Duck.....	34.9

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)

Prepared with your choice of protein, or try the traditional way with 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) 25.9

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, squid and half shell mussels in a spicy stir fry with green peppercorns, Thai basil, green beans, capsicum & bamboo shoots. Can also be prepared with other protein options.

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



Chilli Level Warning & Disclaimer

1. Each individuals heat tolerance is relative, please choose your level carefully.
2. Heat levels may vary slightly depending on sourcing of chilli batches.
3. I hereby disclaim, release & relinquish any and all claims, actions & lawsuits that I, or any of my dependents, heirs, family members or legal representatives, may have against any party relating to any damage or injury that results, or is alleged to have resulted, from the selection, consumption, ingestion, contact or other resulting use of or from my chilli level choice. ☺

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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

Choice of protein:

Tofu Vegetable.....	24.9
Crispy Chicken	25.9
Seafood	30.9

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

Khao Soi (Thai laksa) (vo)

A fragrant, creamy coconut milk-based spicy-sweet broth, served over egg noodles, garnished with crunchy fried noodles, pickled vegetables, onion, lime & chilli and your choice of protein

Beef Chicken.....	24.9
Prawns Pork Belly.....	29.9
Roast Duck.....	34.9

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) 28.9

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

Jasmine Rice 5

Steamed Thai jasmine rice

Coconut Rice 7

Steamed Thai jasmine rice with lightly sweetened coconut cream



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Chef Suggestions

Pork Belly with Basil (gfo, vgo)  29.9

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

Pork Belly with Greens (gfo) 29.9

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

Khao Soi Talay (Thai laksa) (vo)  30.9

A mix of prawns, squid and half shell mussels in a fragrant, creamy coconut milk-based spicy-sweet broth, egg noodles, garnished with crunchy fried noodles, pickled vegetables, onion, lime & chilli

Pla Rad Prik (deep fried - serves 2 people) - allow 30min prep time 44.0

Whole Barramundi, filleted & cubed, deep fried with house-made sticky sauce, basil, kaffir lime leaf.

Yum Pla Tod (crispy fried barramundi salad - serves 2 people) - allow 30min prep time 44.0

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

Dessert

Sticky Coconut Rice & Mango 15.5

Fresh mango & sticky rice with coconut cream & sesame seeds.

(Seasonal - subject to availability)

Khao Tom Mad 13.5

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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Vegan Menu

Entrée

Roti With Vegan Satay | 8pcs 13.6

Roti bread served with our house-made vegan satay sauce

Curry Puffs[†] | 4pcs 12.6

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

Golden Fried Tofu[†] 12.6

Topped with crushed peanuts, served with our house-made tamarind sauce

Gui Chai Tod | 4pcs (v, vg) 12.6

Grilled chive cake with our sticky dark soy dipping sauce

Vegan Spring Rolls[†] | 4pcs 12.6

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

Soup

Vegan Tom Yum (gf)  22.9

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

Optional extras: Add rice noodles.....3.5

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Level 1 | Can take it

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Level 4 | Crazy Thai spicy





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Curry

Vegan Yellow Curry (gf)  26.9
Our mildest, creamy curry with coconut cream, kaffir lime leaf, potato, onion, tofu and vegetables

Vegan Panang Curry (gf)  26.9
Very mild, creamy curry with coconut cream, kaffir lime leaf, Thai basil, tofu and vegetables

Vegan Red Curry (gf)  26.9
Mild to medium curry with coconut cream, bamboo shoots, broccoli, zucchini, kaffir lime leaf, Thai basil & tofu

Vegan Green Curry (gf)  26.9
A spicy curry with coconut cream, bamboo shoots, broccoli, zucchini, kaffir lime leaf, Thai basil & tofu

Sides

Roti Bread | 8pcs (v) 8
Perfect with a curry dish.

Vegan Satay Sauce 6



Stir Fry

Vegan Mixed Greens (gfo) 25.9
Tofu, mixed greens & kai-lan (Chinese broccoli), fresh chilli, garlic & our vegan house sauce


Vegan Chilli Basil (gfo)  25.9
Tofu, vegetables, fresh Thai basil, garlic, onion, green beans, bamboo shoots & fresh chilli

Vegan Garlic & Pepper (gfo) 25.9
Tofu, vegetable, garlic, pepper & our vegan house sauce

Vegan Ginger & Shallot (gfo) 25.9
Tofu, vegetable, ginger, shallot & our vegan house sauce

Vegan Satay Stir-Fry (gfo) 25.9
Tofu, vegetables & our house-made vegan satay sauce

Vegan Cashew Nut (gfo) 25.9
Tofu, vegetables, capsicum, onion, house-made vegan chilli jam, shallots and cashew nuts

Vegan Pad Prik Khing (gfo)  25.9
Tofu, vegetables with vegan chilli paste, red capsicum, kaffir lime leaf & green beans

Noodles

Vegan Pad Thai (gfo) 25.9
Thin rice noodles with tofu, vegetables, stir-fried with bean sprouts, shallots and crushed peanuts

Vegan Pad Kee Mao (gfo)  25.9
Known as Drunken Noodles, a spicy flat rice noodle with tofu, vegetables, garlic, fresh chilli & Thai basil


Vegan Pad See Ew (gfo) 25.9
Flat rice noodles stir-fried with tofu, vegetables, Asian greens and sweet soy sauce

Vegan Singapore Noodles (gfo) 25.9
Vermicelli noodles with onion, mixed vegetables, garlic, curry powder, turmeric powder, house vegan sauce, bean sprouts, & shallots

Rice

Vegan Pineapple Fried Rice (gf) 26.9
Tofu, vegetables, fresh pineapple, garlic, onion, shallots & cashew nuts

Vegan Thai Style Fried Rice (gfo) 25.9
Tofu, mixed vegetables, Asian greens, shallots & onions.

Spicy Fried Rice (gfo)  25.9
Tofu, mixed vegetables stir-fried with fresh Thai basil, garlic, onion, green beans, bamboo shoots, fresh chilli

Jasmine Rice 5
Steamed Thai jasmine rice

Coconut Rice 7
Steamed Thai jasmine rice with lightly sweetened coconut cream



Dessert

Sticky Coconut Rice & Mango 15.5
Fresh mango & sticky rice with coconut cream & sesame seeds.
(Seasonal - subject to availability)

Khao Tom Mad 13.5
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	6.5
Bundaberg Ginger Beer	6

Juice

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

Sparkling & Still Water

Still water (500ml)	3.5
Sparkling mineral water (500ml)	6



Beer / Cider

Light & Zero Alcohol

James Boag's Premium Light	8
Great Northern - Zero 0.0%	7.5

Cider

Bertie Apple Cider	11
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Local Craft

Twisted Palm - Topical Pale Ale	10
Heads of Noosa - Japanese Lager	11.5
Matso's Alcoholic Ginger Beer	13

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
Asahi Super Dry (Japan)	10
Chang Classic (Thailand)	10
Singha Lager (Thailand)	10

Only B.Y.O Wine permitted | \$4 corkage per glass provided
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Wine List

Sparkling

Masterpeace - Sparkling Brut (200ml) - Victoria, Australia 14

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

White Wine

150ml 250ml Btl

Kopu - Sauvignon Blanc - Marlborough, New Zealand 10 16.5 40

Lively aromas of grapefruit, orange, passionfruit and sweet herbs. Ripe apricot, mandarin and currant flavours round out the palate.

Andrew Peace WMC - Riesling - Bendigo, VIC 10.5 17 42

Hints of lemon/lime, and melon downplaying green apple

Empress - Pinot Gris - Limestone Coast, SA 10 16.5 40

Intense fruit aromas of guava, white nectarine, watermelon and grapefruit combined with rose water.

Full Moon - Chardonnay - Swan Hill, Vic 10.5 17 42

Barrel aged Chardonnay with notes of tropical fruit and honeysuckle undertones.

Rose | Moscato

150ml 250ml Btl

Bel - Grenache Rosé - Piangil, VIC 10 16.5 40

Rose petal aromas, refreshingly dry, matches great with the whole menu.

Masterpeace Spritz - Moscato (200ml) - VIC 14

Musk and rosewater characters, sweeter style wine – low alcohol

Red Wine

150ml 250ml Btl

Andrew Peace WMC - Pinot Noir - McLaren Vale, SA 11 17.5 44

Light savoury style wine, very soft tannins; violets and bright red fruit with freshly squeezed cherries and a hint of blueberry pie.

Blue Sand - Merlot - VIC 10 16.5 40

Silky smooth tannins, forest fruit floor characters

Andrew Peace Estate - Shiraz - Swan Hill, VIC 10.5 17 42

A deep and vibrant crimson red, with beautiful notes of black olive, red capsicum, leafy eucalyptus, licorice and ripe jammy black fruits.

Raven - Cab Sauvignon - Limestone Coast, SA 11 17.5 44

Delicious flavours of juicy, plump blackberries, spiced licorice and vanilla oak and eucalyptus.

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Spirits

Vodka

Smirnoff.....	9
Absolut	9

Gin

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

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
Bundaberg	8

Liqueur

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
Ginger Beer	3.5

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