

BOO'S KITCHEN



~ With your amazing support, we won the the 2020 Best Thai Restaurant award from the Australian Good Food Guide - 2nd year in a row... my heartfelt thanks for your loyalty. ~

~ Aeey, my Head Chef, with his love of combining and balancing flavours from Chinese, Thai, Vietnamese, or Japanese cuisine has created a number of special dishes for you to try. They are guaranteed to tantalize your taste buds !!! For this summer for summer he has created a Salmon & Green Apple Salad with Miso dressing and also added a vegan entrée with Deep Fried Eggplant. I hope you enjoy them... ~

~ I have worked with my Head Chef, Aeey, to change the ingredients for majority pf my dishes to make them Gluten Free and a lot of them Vegan - a great achievement for us... ~

For our new guests, a little bit about myself. My given name is Bussakorn but with my families love of seafood the nicknamed me Boo which means Crab in Thai !! This of course extended to my little sister who was nicknamed Goong - Prawns in Thai. I still wonder whether it was just fun or their true love of seafood !! Well, my brother and I followed in my mum's footsteps with me starting this restaurant to share my love of food and my brother who is a professional chef,

I grew up in a little village called Puvieng in the North Eastern part of Thailand, called Isan with two brothers and a sister. My father was a rice farmer and my mum sold home made food from a kitchen set up in front of our house. I started young preparing all the ingredients for my mum to cook before I left for school and when I came back in the afternoons. watching and helping my mum cook gave a me a solid foundation on the Isan and Thai flavors.

We sat as a family on a mat on the floor with dishes cooked by my mum, my brother and myself, picking at the sticky rice with our hands, savouring the food. Inevitably, family or friends who were always welcome to share our meals would join. A Isan meal is all about the coming together of families sharing their food.

~ Download Boo's Kitchen App on Apple Store or Google Play and join my family, get specials and be part of our Loyalty program... ~



→ *ENTRÉES TO SHARE* →

All these dishes all compliment each other in the tradition of sharing. While you can have them as entrées, my family and I quite often share chicken skewers or calamari with some sticky rice and Papaya Salad.

Fried Salt & Pepper Calamari – \$ 9

Tender calamari pieces tossed in a salt & pepper spice and deep fried.

Fish Cakes – \$ 9

Similar to a croquette, fish mousse fried served with a fresh cucumber & peanut sauce. (Gluten)

Crab Net Rolls – \$ 9

Deep fried net rolls filled with crab & prawn meat served with a plum suace. (Gluten)

Curry Puffs – \$ 9

A light Pastry filled with chicken & potato & herbs, fried and and served with sweet chili sauce. You can choose to have vegetarian without chicken. (Gluten)

Deep Fried Eggplant – \$ 9

Eggplant slightly battered and deep fried served with plum sauce.

Thai Fried Chive Pancakes – \$ 9

Crunchy fried cake exterior and the tender cake on the inside makes Thai Fried Chive Cakes a hit.

Crunchy Spring Rolls – \$ 9

They are filled with vegetables and chicken. You can choose chicken or vegetarian Spring Rolls.

Chicken Skewers with Peanut Sauce – \$ 9

Grilled Succulent chicken as bites or on skewers served with a Peanut (Satay) sauce.

Crispy Fried Tofu – \$ 9

Deep fried tofu fried served with chilli sauce.

Mixed Entrée Platter – \$ 17

Vegetarian Spring Rolls, Curry Puffs, Fish Cakes, Chicken Skewers. You get 2 pieces each to share. (Gluten)

~ All our dishes are Gluten Free unless specified ~





→ **BOO'S FAVOURITES** →

A collection of my favorite dishes that I enjoy sharing with family and friends accompanied always with sticky rice that is a must with every meal for me, Isan Papaya Salad and of course a glass (or two !) of wine for lunch or dinner. Try and be adventurous and experience the flavor combinations with a glass of Riesling or Pinot Grigio or my favorite a Sauvignon Blanc !!!

~ Please do let me or my team know how spicy you would like your food... ~

Isan or Thai Papaya Salad Platter – \$ 28

An Isan favorite that I grew up with - I can have it 7 days a week !!! Traditional Isan Papaya salad, served in a platter with Pork Crackling, asian ham, boiled eggs, rice noodles and tender chicken skewers. (Gluten)

Isan Spicy Mushroom Salad - Laarb Het – \$ 22

Our mushroom Larb is a vegetarian take on the traditional Larb salad, usually made with minced pork or chicken. This incredibly super tasty salad really packs a punch. It's got salty, zingy and spicy kicks to the palate, as well as a satisfying crunchiness, thanks to the toasted rice. I love my mushrooms in any dish !!!

Wagyu Steak (250 gm) Crying Tiger - Seu Rong Hai – \$ 22

Strips of tender Wagyu Steak with a Hot Dipping sauce. The Thai name for this dish literally translates to 'crying tiger'. The dipping sauce is supposed to bring tears to your eyes. however, it's actually not that hot.

Whole Barramundi with 3 Flavour Sauce - Par-Sam-Rot (Seasonal) – \$ 32

Deep fried whole baby Barramundi fish served with an authentic Thai 3 flavour sauce (sweet, sour, spicy) - Par-Sam-Rot with cherry tomatoes, pineapple, lychee and chilies. A definite sharing dish...

Crispy Deep-fried Pork Belly - Moo Krob – \$ 20

While Crispy Deep Fried Pork Belly is used as the meat ingredient in many dishes, a favorite of mine is to have it just with our chefs special dipping sauce - simple but takes me home sitting with mum & dad and family sharing it with some sticky rice. Please note that you will need to order sticky rice separately if you would like to try it ...

Isan Style Salmon Custard - Mok Bar – \$ 22

The Isan variation of the Thai 'Hor Mok' called "Mok Bar". While the Thai "Hor Mok" refers to the process of steam cooking a curry, the Isan version does not steam the curry but uses eggs with fresh herb flavours of galangal, Kaffir lime leaves and lemongrass - a favorite.

Isan Sausages - Sai Krok – \$ 14

Isan Sausages are easily one of the most munched street foods of all time. They are typically made with a mixture of Pork & herbs sliced and served with fresh cucumber. A real family favorite at home picking at the sausages with some sticky rice and Papaya Salad. Please note that you will need to order sticky rice or Papaya Salad if you like to try it...(Gluten)

~ All our dishes are Gluten Free unless specified ~





→ *SEAFOOD & FISH* →

I really want to introduce you to some of my favorite seafood dishes. With my nickname, Boo, which means Crab in Thai, my Soft Shell Crab recipes are an ideal way to start ... and of course while I have kept the Garlic Prawns and the Barramundi fillets that have been very popular, I decided to introduce scallops into my menu... I hope you enjoy them...

~ Please do let me or my team know how spicy you would like your food... ~

Chilli Garlic Pepper Calamari - Pla Meuk Phad Prik - \$ 23

The Calamari has been made so tender it melts in your mouth using one of my special techniques. It is dipped them in a specially made batter, deep fried it and then tossed with dry shallots, garlic, chilli, black pepper and Himalayan salt.

Garlic Pepper Prawns - \$ 22

This is a classic blending of garlic, pepper and spices stir fried with large prawns served with seasonal vegetables. A dish you will easily fall in love with - the amazing burst of garlic and pepperish taste.

Scallops on a Curry sauce - Choo Chee - \$ 22

Forget all you have ever heard about scallops having a fragile taste or being easily spoilt by strong and hot seasoning. This is just the opposite - it bursts with the flavours of the creamy choo chee that is the traditional Thai flavour base for seafood - my husbands new favorite moving on from Salmon !!!

Barramundi or Salmon Fillets in Curry Sauce - Choo Chee - \$ 22

Barramundi fillets topped with a the creamy choo chee that is the traditional Thai flavour base for seafood. It is so addictive... used to be my husbands favorite but now Scallops has taken over !!!

Soft Shell Crab with Yellow Curry - \$ 22

Battered, deep fried soft shell crab, served in a yellow curry sauce. Yellow curry has a rich taste with a sweet, milder flavors than the red and green curry. (Gluten)

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—❧— **SALADS** —❧—

Salads are always an accompaniment to North Eastern Thai, Laos or Vietnamese meals. I grew up having salads every day. Even today a meal is not complete without it with some sticky rice of course !! Laab (dry salad) is a salad mix of crunchy toasted rice, roasted chillies, mint and spring onion balanced with salty fish sauce & sour lime juice. You must try them with some sticky rice...

~ Please do let me or my team know how spicy you would like your food... ~

Isan Spicy Wagyu Steak (250 gm) Salad - Nam Tok – \$ 22

A very popular dish in Laos & Isan. The Wagyu steak just makes the difference if I may so !!! This is a sprightly mix of spring Onion, coriander, mint, lime juice, dried chilli and tender strips of beef

Isan Minced Pork Salad - Laarb Moo – \$ 18

This is a perfect healthy fresh dish - my husbands favorite. A famous Isan dish of minced pork dressed with lime juice, fish sauce, mint leaves, spring onions, chillies and the essential toasted rice crunch. The slices of cucumber just bring out the flavours.

Isan Duck Salad - Laarb Ped – \$ 22

Every Isan household has a different recipe for larb and I believe my family's recipe is one of the best - if I may so !! We chop duck breast, always considered a premium meat and dress it with lime juice, fish sauce, mint leaves, spring onions, chillies and the essential toasted rice crunch.

Thai Fried Salmon Salad - Pla Salmon Laarb – \$ 22

This is a very fresh and tasty way to enjoy salmon. Morsels of Salmon fried dressed with lime juice, fish sauce, chillies and the essential toasted rice crunch

Papaya Salad - Thai or Isan Style – \$ 16

How can you say you have tried Thai food without trying a Papaya Salad ? Papaya salad of Som Tam in Thai originated in Isan but now recognized as a signature dish of Thailand. The Thai style Papaya salad is shredded green papaya, smashed in a mortar with tomatoes, chilli, palm sugar, fish sauce, lime juice and peanuts. Isan style, is like the Thai style salad but with brined crab and fermented anchovies.

~ All our dishes are Gluten Free unless specified ~





↔ **SOUPS & THAI CURRIES** ↔



Thai curry refers to dishes in Thai cuisine that are made with various types of curry paste. A Thai curry dish is made from curry paste, coconut milk, meat, seafood, vegetables and herbs. I have given you a selection that have become internationally famous representing Thai cuisine.

~ Please do let me or my team know how spicy you would like your food... ~

Spicy Hot & Sour Soup With Seafood - Tom Yum - \$ 20

This is a very popular hot and sour soup that has its origins in Thailand. It has a bold refreshing blend of fragrant lemongrass, chilli, lime leaves, lime juice and fish sauce giving it its legendary herbal kick. Here I have used a luxurious mix of Mushrooms, Prawns, Scallops & Calamari

Green Curry - \$ 17

Hailing from Central Thailand, this curry is typically made with morsels of fresh meat or fish, green curry paste, bamboo shoots, coriander and basil. While it is considered to be one of the spicier curries, it is also sweet thanks to the amount of coconut milk that is added to the dish.

Red Curry - \$ 17

This aromatic curry from Central Thailand, while still spicy and a bit sweet, this plays to your savory taste buds more than green curry. It is made with morsels of meat, fish or prawns, red curry paste, coconut milk.

Panang Curry - \$ 17

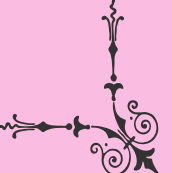
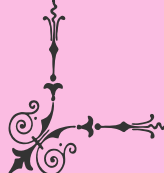
This is actually a Thai spice/curry but takes its name from the city island off the West coast of Malaysia, Penang. Richer, sweeter, and creamier than the more herbal Red curry or Green curry but flavoured with ground peanuts.

Beef Massaman Curry - \$ 18

Massaman is a sweet curry often eaten in Central and Southern Thailand. Made with succulent beef chunks, curry paste, peanuts, coconut milk and has a few chunks of potato that have delightfully soaked up the gravy.

~ Chicken, Beef, Pork or Tofu - Prawns, Barramundi + \$ 5 ~

~ All our dishes are Gluten Free unless specified ~





→ ***NOODLES*** →

Traditionally in Thailand, it is common to use Rice Noodles in most dishes. Besides fish sauce and soy sauce, oyster sauce and dark soy sauce are commonly added. I also decided to lift the Drunken Noodles dish with Prawns and scallops ... trust me that is great with an Ice cold beer - also a super cure for an hangover !!!

~ Please do let me or my team know how spicy you would like your food... ~

Bangkok Chicken Fried Noodles - Guay Tiew Kua Gai – \$ 18

My Head Chef Aeey, who hails from Bangkok, has recreated a specialty of Bangkok's Chinatown street food. It's one of the many Chinese influenced Thai dishes, made with stir-fried rice noodles (Guay Tiew) and chicken served with crunchy bean sprouts and a hot siracha sauce.

Crispy Noodles with Pork & White Egg Sauce - Rad Na – \$ 18

Rad Na is a Chinese-Thai dish served all over Thailand. It can be considered a national Thai dish.. The translation of Rad Na in English is "Pour on the Face". It is made with crispy noodles and then covered in a white egg sauce made of stock and potato starch. It's typically not spicy.

Thai Noodle Stir Fry - Pad Thai – \$ 18

Pad Thai is a global ambassador for the glories of Thai food; these simple stir-fried rice noodles are certainly one of the best-known examples of Thai cuisine worldwide. Dropped in a searing hot wok, chicken or pork & wide noodles alongside beansprouts coated in a distinctive sweet and tangy sauce and peanuts.

Thai Soy Sauce Stir Fried Noodles - Pad See Ew – \$ 18

This is a popular Thai stir fried noodles straight from the streets of Thailand. Pad See Ew, which means "stir fried soy sauce noodles, is an extremely popular Thai street food meal and probably the most popular noodle dish at Thai restaurants. While Pad Thai is sweeter and nuttier, Pad See Ew is salty, balanced with a touch of sour and a wonderful rich soy flavour.

Drunken Noodles with Prawns & Scallops - Pad Ki Mao – \$ 23

The story goes that this dish was put together by a drunk chef with leftovers - my husband & daughters say I am that chef after a few wines !!! Soy sauce, fish sauce, oyster sauce, garlic, chili, fresh black pepper pods, basil gives rise to its distinctive spiciness. Prawns and scallops brings my favorite seafood textures...

~ Chicken, Beef, Pork or Tofu - Prawns + \$ 5 ~

~ All our dishes are Gluten Free unless specified ~





→ ***STIR FRIES & RICE*** →

Stir-frying is a fast way to cook small pieces of food in a hot pan or wok. ... In addition to being quick and easy, stir-frying is also healthy. It results in tender-crisp vegetables that retain more nutrients than if they were boiled.

~ Please do let me or my team know how spicy you would like your food... ~

Thai Style Fried Rice – \$ 17.50

Typical Thai street food, available at every restaurant that serves stir fried dishes throughout Thailand & Laos. Stir fried with eggs, chicken or pork.

Fried Rice with Thai Basil - Khao Pad Krapow – \$ 17.50

Khao Pad Krapow is a very popular dish because of its taste and stir-fry cooking technique. Chili and basil are main ingredients of the dish which make it spicy and distinctive. Khao Pad Krapow is available at almost all road-side stalls and in restaurants in Thailand.

Stir Fry with Basil - Pad Krapow – \$ 17.50

This is a versatile dish served at street corners prepared with chicken, pork, beef or Tofu. Pad means fried and Krapow is the Thai name for the basil a key ingredients.

Stir Fry with Cashew Nuts – \$ 17.50

This is a very popular dish due to its wildly contrasting textures of a dish that sauté's chicken, pork, beef or tofu alongside roasted Cashew Nuts, sweet soy sauce, chilies, peppers and some seasonal vegetables.

Crispy Pork Belly Stir Fry – Pad Pak Kana Moo krob – \$ 21

Pad pak kana moo krob literally translates to fried kale crispy pork in Thai and that pretty much sums it up! Crispy deep-fried pork belly stir fried in Oyster sauce with Chinese broccoli. So simple yet so satisfying.

Crispy Pork Phat Phrik Khing With Green Beans – \$ 21

This dish is drier than other Thai curries. My head chef has specially made the paste in a very traditional home style way to bring out some incredible favours. Confusingly enough, the Thai name indicates that ginger (khing) is used in this dish, which in fact is not the case but has lemongrass, garlic and lime leaves.

~ Chicken, Beef, Pork or Tofu - Prawns + \$ 5 ~

~ All our dishes are Gluten Free unless specified ~





—❧— *SIDE DISHES* —❧—

Jasmine Rice - \$ 3

Fragrant rice common across most asian countries - accompanies any curry or salad.

Coconut Rice - \$ 4

Jasmine rice cooked with coconut milk combining the fragrance of the jasmine rice and coconut. Enhances the sweet aspects of the asian cuisine

Traditional Sticky Rice - \$ 4

Glutinous rice steamed and fluffed up. A standard part of a meal in Laos or Isan - accompanies a salad or meats.

Rice Noodles - Kanom Jeen - \$ 6

Kanom Jeen is what I like to call the Thai spaghetti because in Thailand, we serve these tender rice noodles as a great accompaniment to many dishes in the menu especially the salads.

Roti Canai - \$ 6

I call Roti canai the Malaysian croissant! It is similar due to the flakiness of the layers of oiled dough. It is especially delicious if it is freshly made and dipped in any curry (not included) or eaten plain.

—❧— *DESSERT'S* —❧—

Sticky Rice with Mango (Seasonal) - \$ 12



Sticky rice topped with coconut milk served with Mangoes is a traditional summer dessert bringing out the sweetness of the rice and mangoes.

Warm Chocolate Cake - \$ 12

Warm Chocolate cake served with Vanilla ice cream and a raspberry compote

Coconut Panna Cotta - \$ 12

Coconut Panna Cotta served with a Mango Sorbet





—❧— *BEVERAGES* —❧—

LOCAL & IMPORTED BEERS

One Fifty Lashes – \$ 8.50

XXXX Gold – \$ 8

Corona – \$ 8

Chang Thai Beer – \$ 8.50

SPIRITS

Bunderberg / Captain Morgan Rum – \$ 9

Jim Beam / Jack Daniels Bourbon – \$ 9

Chivas Regal Whiskey (Blended) – \$ 9.50

Glen Moray Whiskey (Single Malt) – \$ 9.50

Absolut Vodka – \$ 9.50

Bombay Sapphire Gin – \$ 9.50

NON ALCOHOLIC DRINKS

Thai Ice Tea – \$ 6

Lemon, Lime & Bitters – \$ 6

Lychee, Lime & Soda – \$ 6

Still / Sparkling Water – \$ 4

Coke / Coke No Sugar – \$ 4

Sprite / Fanta – \$ 4

Ginger Beer – \$ 4

Tonic / Soda – \$ 4

