



Waterlilies

THAI RESTAURANT
WHERE FOOD MEETS BEAUTY

Dinner menu 5:00pm – 8:00pm

Entrée and Sides

Satay Chicken (4) \$14.90 (GF, DF)

Marinated grilled chicken breast on a skewer with a tasty peanut sauce GF.

Spring Rolls (4) \$13.90 (Vegan)

Vermicelli noodles with carrots & cabbage in a fine pastry served with sweet chilli sauce.

Coconut Prawns (4) \$16.90 (NF, GF, DF)

Prawns rolled in shredded coconut, deep fried and served with plum sauce.

Crispy Pork Belly \$16.90 (NF, GF, DF)

Pork belly bites served with apple and fennel salad in a sticky tamarind sauce.

Steamed Jasmine Rice \$6.90 (GF)

Thai Coconut Rice \$6.90 (GF)

Soups & Salad

Vegetables \$20.90, Chicken or Beef \$21.90, Prawn \$23.90

Tom Yum Soup (GF, DF)

Classic Thai hot and sour soup with lemon grass, mushrooms, lemon juice, lime leaves, galangal and coriander.

Clear Noodle Soup (GF, DF)

Chicken bone broth with vegetables and your choice of thin noodles or egg noodles. Served with chicken and pork meatballs.

Thai Beef Salad \$27.90 (GF, DF)

Finely sliced grilled beef served with lemongrass, mint, coriander, lime leaves, onions, lemon juice & chef's special ingredients

Thai Prawn Salad \$29.90 (GF, DF)

Fresh king prawns served with lemon grass, mint, coriander, lime leaves, onions, lemon juice and chef's special ingredients.

Noodles & Rice

Vegetables \$23.90, Chicken or Beef \$27.90, Prawn \$29.90

Hokkien Stir Fry

Thai Fried Rice (GF, DF)

Thai fried rice prepared with egg, cherry tomatoes, and vegetables.

Spicy Fried Rice (GF, DF)

Thai fried rice with chilli, garlic, green beans, capsicum, and basil.

Pad Thai (GF, DF)

Famous Thai dish of flat noodles, egg and vegetables topped with crushed nuts.

Please check our specials board for daily flight menu and specials.

Stir Fried

All dishes served with mixed vegetables.

Vegetables \$23.90, Chicken or Beef \$27.90, Prawn \$29.90

Choice of sauce:

Cashew nut

Peanut Satay Sauce (GF, DF)

Stir Fry Oyster Sauce (GF, DF)

Stir Fry Sweet & Sour (GF, DF)

Stir Fry Garlic & Pepper (GF, DF)

Stir Fry Chilli & Basil Sauce (GF, DF)

Thai Curry

Vegetables \$23.90, Chicken or Beef \$27.90, Prawn \$29.90

Massam Curry (GF, DF)

Authentic Thai spicy curry in coconut milk with mild tender beef or chicken topped with peanuts and served with potatoes and onions.

Green Curry (GF, DF, CS)

Spicy curry in coconut milk with bamboo shoots, capsicum, beans, kaffir lime leaves and basil.

Penang Curry (GF, DF)

Mild curry with mixed vegetables and kaffir lime leaves.

Red Curry (GF, DF, CS)

Red curry sauce prepared with coconut milk, kaffir lime leaf and mixed vegetables.

Kids Meals \$12.00

Chicken nuggets & chips (DF)

Chicken Pah Thai (GF, DF)

Thai Special Fried Rice (GF, DF)

Dessert \$13.90

Thai pudding with toffee syrup and vanilla bean ice cream

Coconut sticky Thai rice with mango cheeks

Crepes with your choice of toffee, chocolate, strawberry, or caramel syrup and vanilla bean ice cream. (GF)

Please feel free to view our cake cabinet and ice cream stand for more delicious dessert options.

GF: Gluten free, NF: Nut free, DF: Dairy free, CS: Contains seafood



All pizzas available gluten free \$4.00 extra
 All pizzas served on a crispy thin pan 12-inch base.

Chicken & Bacon \$27.00

Oven-roasted chicken, Spanish onion, garlic, cracked pepper, mozzarella & classic pizza sauce with fresh rocket, hollandaise and parmesan.

Piri Piri Chicken \$26.00

Piri Piri sauce, oven roasted chicken, Spanish onion, garlic, roast capsicum, cherry tomatoes, mozzarella, aioli, shallots, cashews & a zesty lemon wedge.

Grilled Honey Sriracha Chicken \$26.00

Sriracha & honey soy infused chicken, bacon, shallots, and ranch dressing.

Pepperoni \$24.00

Pepperoni, cheese & tomato.

Prosciutto \$26.00

Napoli sauce, mozzarella, sliced prosciutto, rocket, balsamic glaze & parmesan cheese.

The Italian \$27.00

Italian pepperoni, olives, cherry tomatoes, red capsicum, Spanish onion, classic herb mix, crushed garlic, fresh basil, mozzarella & pizza sauce. Finished with rocket, balsamic glaze, parmesan, and parsley.

The Mexican \$26.00

Napoli base, sliced chorizo, premium beef, jalapenos, garlic, onion, red peppers, mozzarella, and a drizzle of sour cream.

Prawn and Chorizo \$27.00

King prawns, chorizo, salsa Verde, shallots, rocket, and red onion.

Margherita \$22.00

Sweet cherry tomatoes, traditional pizza sauce, classic herb mix, mozzarella and finished with fresh herbs and parmesan.

Hawaiian \$24.00

Sliced leg ham, pineapple, rasher bacon, pizza sauce & stretchy mozzarella.

BBQ Meat Lovers \$27.00

Premium ground beef, crispy bacon, pepperoni, ham, Spanish onion, smoky BBQ sauce, mozzarella and finished with hollandaise.

Vegetarian \$23.00

Napoli sauce, mushrooms, onions, roasted capsicum, olives, pineapple, medley of herbs, garlic, mozzarella, finished with parsley and parmesan.

Supreme \$27.00

Mild pepperoni, sliced leg ham, mushrooms, red onion, capsicum, kalamata olives, garlic, mixed herbs, pineapple, pizza sauce, mozzarella and finished with a sprinkling of parmesan and parsley.

Garlic Bread \$8.00 - Add cheese \$2.00

Many of our dishes contain herbs and spices. Please advise your server of any dietary restrictions. Our kitchen contains nuts including peanuts, we cannot guarantee a nut free environment. Please note we use the same fryer oil and grill top for items containing gluten.

Cocktail Menu

Aperol Spritz \$18.00

Aperol, prosecco, soda, and citrus fruit.

Lychee Martini \$20.00

Vodka, dry vermouth, lychee juice and a lychee.

Sex on the beach \$20.00

Vodka, peach schnapps, cranberry juice, and orange juice.

Espresso Martini \$22.00

Barista made espresso, vodka, Kahlua, house made sugar syrup and shaved chocolate.

Long Island Iced Tea \$23.00

Gin, Cointreau, tequila, vodka, white rum, fresh lemon juice, house made sugar syrup, Coca-Cola, and sliced lemon.

Breakfast at Tiffany's \$22.00

Eumundi ginger beer, gin, fresh lemon juice, and raspberry jam.

Zesty Margarita \$22.00

Tequila, Cointreau, agave syrup, orange juice, soda water and fresh lime juice

French Martini \$22.00

Chambord, vodka, pineapple juice, and skewed cherries.

Mojito \$20.00

White rum, house made sugar syrup, mint, fresh lime juice, and soda water.

Pina Colada \$20.00

Bacardi, malibu, coconut cream, pineapple juice, sugar syrup and cherries.

Cosmopolitan \$22.00

Vodka, Cointreau, cranberry juice, and fresh lime.

Bloody Mary \$22.00

Vodka, tomato juice, tabasco, Worcestershire, fresh lemon juice, salt & pepper, burnt rosemary and celery.

White Wine

Crossing Sauvignon Blanc	\$10	\$14	\$45
Bird in Hand Sauvignon Blanc			\$48
Knappstein Riesling			\$42
Two in the Bush Chardonnay			\$46
Rare Penny Moscato	\$10	\$15	\$42
Pierre D'Amour Rose	\$10	\$15	\$42

Red Wine

Bird in Hand Shiraz	\$12	\$16	\$48
Tim Knappstein Shiraz			\$48
Bonsai Shiraz			\$65
Pinot Nior	\$12	\$16	\$48
Berton Reserve Cab Sav	\$10	\$16	\$48
Blue Pyrenees Cab Sav			\$55
Penfolds Max shiraz Cab Sav			\$65

House Wine

Head over Heels			
Brut		\$9	\$38
Chardonnay	\$9	\$13	\$38
Sauvignon Blanc	\$9	\$13	\$38
Shiraz	\$9	\$13	\$38

Bubbles

Brown Brothers Piccolo	\$14
Bird in Hand Piccolo	\$16
Processo Piccolo	\$12
Bird in Hand	\$48
Mumm	\$110

