



spirit house

Our Story

The Spirit House has come a long way from a humble horse paddock in 1991. Tropical gardens and ponds were designed, canopy trees planted. A photo of the site after the first garden plantings is on display above the front entrance door of the restaurant.

Originally designed as an Asian garden centre with a small eatery, word soon spread about the food and over the years Spirit House has evolved into a mecca for lovers of Asian cuisine.

Why the Thai theme? The Spirit House owners had conducted business in Thailand since the late 70s and fell in love with Thai cuisine.

Looking back on our success, we have been very fortunate. With the growing popularity of Thai food in the 90s, Spirit House was in the right place at the right time to capitalise on this international food trend.

Then there are our staff ...passionate people who care about giving you the best Thai dining experience ... our greatest asset.

Which brings us to the name: in Thailand, every building has a spirit house which is home to the family's guardian spirits. Offerings are made daily to thank the spirits and ask for continued blessings and good fortune.



Entrees

Food allergy? Ask your waiter for advice.

all entrees \$19.50

TEMPURA RICE FISH

& Green Mango Salad with roasted Cashew Nuts & Chilli Lime Dressing

SOY BRAISED DUCK BREAST

with Five Spice Honey Peaches & Ginger Shallot Relish

CRISPY WONTONS OF PRAWN

Chicken, Kaffir Lime, Thai Basil with Sweet & Sour Dipping Sauce

LEMON GRASS & LIME CURED SALMON

with Nashi Pear & Watercress Salad & Green Chilli Sambal

CITRUS SCALLOPS WITH FRESH COCONUT

Crispy Shallots, Vietnamese Mint, Hot & Sour Dressing

BUDDHA'S DELIGHT - a Vegetarian Tasting Plate

- Potato, Pea and Spinach Samosa with Coriander Yoghurt
- Eggplant and Banana Chilli Salad with Casava Chips
- Son-in-law Egg with Sweet, Salt & Sour Sauce

STICKY PORK & SCALLOP SALAD

with Green Pawpaw, Coriander, Mint & Nahm Jim Dressing



Mains

Modern twists on classic Asian themes.

- POACHED ATLANTIC SALMON** \$33
with Asian Mushrooms, Hot & Sour Dressing,
& Coconut Coriander Sambal
- FIVE SPICE PORK** \$34
with Chinese Spiced Plum Sauce
- WHOLE DEEP FRIED CRISPY REEF FISH** \$36
served with Tamarind & Chilli Sauce
- BALINESE CURRY OF CHICKEN BREAST** \$33
with Asian Vegetables & Chilli Lemon Grass Sambal
- COCONUT BRAISED WAGYU BEEF SHIN** \$34
with Jungle Curry, Wild Ginger, Snake Beans & Thai Basil
- TAMARIND GLAZED DUCK** \$33
with Chinese Broccoli, Sweet & Sour Crispy Noodles
- KUA CURRY OF PRAWNS** \$36
Black Mussels, Scallops with Green Pineapple & Coconut Rice
- FRAGRANT RED CURRY OF TOFU** \$28
Caramelised Sweet Potato, Cashews & Pickled Ginger

Side Dishes:

- SPIRIT HOUSE SALAD \$10
- JASMINE RICE \$4



Banquet Menu

Enjoy a shared food experience ... all banquet dishes served together ... Thai style.

BANQUET MENU ~ \$55 per person

Crispy Wontons of Prawn & Chicken,
Kaffir Lime, Thai Basil with Sweet & Sour Dipping Sauce

Tempura Rice Fish & Green Mango Salad
with roasted Cashew Nuts & Chilli Lime Dressing

Son-in-law Eggs
with Sweet, Salt & Sour Sauce

Coconut Braised Wagyu Beef Shin
with Jungle Curry, Wild Ginger & Snake Beans

Kua Curry of Prawns
Black Mussels, Scallops with Green Pineapple & Coconut Rice

Steamed Jasmine Rice



Desserts

SWEET TASTING PLATE FOR TWO \$22

- Dark Chocolate & Kaffir Lime Torte
- Chocolate Chilli Ice Cream
- Coconut Creme Caramel
- Candied Ginger & White Chocolate Mousse

COCONUT & PANDANUS JELLY \$15

with Candied Lychees, Passion Fruit Syrup & Pineapple Wafer

WARM STICKY RICE WITH FRESH MANGO \$15

& Coconut Cream

SWEET & SOUR PLUM TART \$15

with Coconut Ice Cream & Star Anise Toffee Wafer

Coffee & More

Tea/Coffee

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|---------------------------------------|------|
| Cappuccino, Latte, Flat White etc. | \$4 |
| English Teas, Jasmine, Green & Herbal | \$4 |
| Liquor Coffee: | \$11 |

Brandy, Kahlua, Frangelico,
Tia Maria, Amaretto, Baileys,
Cointreau, Galliano, Sambucca

Cold Drinks etc.

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|----------------------------------|--------|
| Apple, Pineapple, Orange Juice | \$3.50 |
| Mineral Water, Soft Drinks | \$3.50 |
| Iced Coffee, Tea, Iced Chocolate | \$4 |

Dessert Wines & Port

	Glass	Bottle
Wellington Ice Riesling (Tas)	\$6	\$36
Piramimma Late Harvest Riesling (S.A.)	\$6.50	\$39
Brokenwood Jelka Riesling (NSW)	\$7	\$42
Vasse Felix Cane Cutters Semillon (W.A.)	\$7.50	\$45

PORT

Galway Pipe	\$6.50
Penfold's Grandfather	\$10.50



Experiences . . .

The Spirit House is more than simply a place to eat:

TAG-ALONG FOOD TOURS TO ASIA

Every year we conduct unusual food tours to Thailand, Laos, Vietnam and Bali. The tag-along concept is simple: you make your own way to the country of the tour and join up with our chefs for four days touring, exploring and tasting your way through local markets and food vendors. You will see a side to these countries that most tourists never experience.

Our tours are limited to just 8 people and are a great start to your vacation in any of these countries. Visit spirithouse.com.au for dates and itineraries.

TAKE HOME PRODUCTS

Our commercial kitchen makes a range of take-home frozen meals that are available in most good food stores. Keep a meal or two in the freezer ready for that night when you don't feel like cooking. Cook up a storm with our range of frozen curry pastes. Plus we have a range of condiments, Thai sauces, ice cream and fingerfoods - all available from the cooking school shop.

SPIRIT HOUSE COOKING SCHOOL

A cooking class is a great day out. After a morning learning new skills enjoy your efforts over lunch with a glass or two of wine and new found friends. All our classes are hands-on, relaxed and fun. Visit spirithouse.com.au for book online or drop in to the cooking school.

RECIPE BOOKS

Our cook books and recipe cards de-mystify the art of Thai cooking in your own kitchen. Available inhouse or online and at most good book stores.

WWW.SPIRITHOUSE.COM.AU

Vouchers, cooking classes, function information, menus ... our website is your one-stop-shop. Our blog is packed with entertaining food trivia from around the world.