จานเล็ก - SMALL ข้าวเกรียบทอด - RICE CRACKERS \$6.9 Deep fried rice crackers served w/ nam phrik ta-krai sauce เมี่ยงคำ – BETEL LEAF \$3.9 **60 6** Betel leaf w/ roasted coconut, peanuts, dried shrimp, ginger & chili เมี่ยงพริกขิงกรอบ - THAI HERB VEGAN BETEL LEAF \$3.9 CO V VE GF Betel leaf w/ crispy Thai herbs, miang kham sauce ฮ่อยจ๊อ- DEEP FRIED CHICKEN & CRAB MEAT ROLL \$13.9 Chicken, crab & water chestnut mousse wrapped in tofu served w/ plum ปลาหมึกทอด - FLASH FRIED SQUID \$11.9 Crispy squid served w/ nam phrik dipping sauces ไก่ทอดขมิ้นกับน้ำจิ้มทะเล - CHICKEN RIBS \$7.9/13.9 Deep fried chicken ribs brushed w/ green chili & coriander served w/ pickled shallot herb salad หมปิ้ง - BBQ PORK SKEWER BBQ grilled marinated pork served w/ a chili, garlic & lime sauce ทอดมันปลา - FISH CAKES \$14.9

Corn fritters w/ lettuce & sweet chili sauce	V VE GF
ข้าว - RICE	

\$8.9/17.9

\$17.5

\$11.9

\$18.9

\$18.9

Barramundi & red curry fish cakes w/ nam jim pla grop sauce

Deep fried egg tofu w/ tamarind sauce & black rice vinegar onion jam

Thai spiced fried chicken on the bone with nam jim jaew sauce

Flat rice noodles w/ pork & Chinese broccoli in a rich gravy

Chiang Mai style egg noodle in rich curry soup w/ chicken

ผัดหมี่เห็ด - STIR FRIED VEGETABLE VERMICELLI

Stir fry vermicelli noodle w/ sesame oil, king oyster mushroom, shiitake,

ข้าวซอย - CHIANG MAI NOODLE SOUP

enoki mushroom

ไข่ลูกเขย - SILKEN EGG TOFU

ไก่ทอด - THAI STYLE FRIED CHICKEN

ทอดมันข้าวโพด - THAI CORN FRITTERS

ข้าวเหนียว - ISSAN STICKY RICE A great accompaniment to spicy salads SMALL \$4.5 LARGE (SERVES 2) \$6.9 ข้าวสวย – JASMINE RICE SMALL \$4.5 LARGE (SERVES 2) \$6.9 Traditional Thai rice

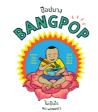
เส้น - NOODLES		
ผัดไทย – PAD THAI Thai stir fried rice noodles w/ tofu, egg, garlic, chives, shrimp, beans sprouts, crisp shallots, fresh chili & peanuts ADD CHICKEN \$6 ADD PRAWN \$8	\$16.9	co vo GF
ผัดชีอิ๋ว – PAD SEE EW Stir fried rice noodles w/ chicken, egg, Chinese broccoli, bean shoo oyster sauce	\$18.9 ts &	
ราดหน้าหม - FLAT NOODLES WITH PORK	\$18.9	

กินใหญ - LARGE กั้งผัดกระเทียม - STIR FRIED MORETON BAY BUG \$28.9 Stir fried Moreton bay bug w/ fried garlic, lemongrass, chili, onion & lettuce ปลากระพงผัดน้ำพริกเผา - WHOLE BARRAMUNDI \$28.9 Deep fried whole baby barramundi w/ chili caramel sauce, lychee & cherry tomatoes ผัดผักเต้าห้ - STIR FRIED TOFU \$21.9 V VE Stir fried tofu w/ seasonal Thai vegetables ผัดกะเพราเนื้อ - STIR FRY BEEF BRISKET & BASIL \$23.9 10 hours slow cooked beef brisket, Thai basil, garlic, chili, w/ twice cooked egg, snake bean & oyster mushroom ผัดคะน้ำหมกรอบ - GAI LAN & PORK BELLY \$24.9 Stir fried Chinese broccoli w/ slow roasted pork belly, oyster sauce, garlic & chili ผัดขี้เมาก้ง - DRUNKEN PRAWNS \$28.9 COGF = Stir fried whole king prawns w/ krachai, green peppercorns, water chestnut, chili & green onion ผัดก้งถั่วลันเตา - STIR FRIED PRAWNS & SNOW PEAS \$28.9 CO GF Stir fried prawns w/ snow peas, king mushroom, coconut cream, garlic & oyster sauce ทะเลผัดพริกเผา - STIR FRY SEAFOOD \$25.9 Stir fried prawns, squid, fish w/ corn, capsicum & onion ต้มข่าฟักทอง - VEGETABLE COCONUT SOUP \$16.9 Sweet coconut soup w/ pumpkin, baby corn, cherry tomatoes & shallots ADD CHICKEN \$6 ต้มยำก้ง - TOM YUM SOUP \$18.9



Slow cooked beef cheek, coconut cream, peanuts, roasted chats &

young bamboo		GF C	
DIETARIES			
DIETARIES	Vegetarian Vegan Vegan Opt		Option



confit shallot

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สลัด - SALADS เชียงใหม่ลาบเต้าห้ - NORTHERN THAI VEGAN LARB \$21.9 CO V VE GF Northern Thai herbs & spices w/ minced firm tofu, mushroom & Thai crudités ยำหมพะโล้ - THAI CARAMELISED PORK BELLY \$17.9 Pork belly w/ pickled mustard, snow pea sprouts, pineapple & chili vinegar dressing ส้มตำไทย - GREEN PAPAYA \$17.9 Issan style green papaya w/ chili, lime, dried shrimp, garlic & peanuts เสือร้องไห้ - 'CRYING TIGER' GRILLED BEEF \$19.9 Grilled beef w/ cucumber, shallots, cherry tomatoes, lemongrass, chili & herbs ยำกังหมกรอบ - PRAWN & PORK BELLY \$21.9 Slow roasted pork belly slices & prawns w/ green papaya, toddy palm, cucumber & herbs ไก่ย่าง - BBQ CHICKEN \$21.9 Chargrilled chicken thigh fillet w/ nam jim jeaw & mixed Thai salad COGF ชี่โครงเนื้อ - BEEF SHORT RIBS \$21.9 Twice cooked beef short ribs w/ chili caramel, bean shoots,

ยำหัวปลี – BANANA BLOSSOM CHICKEN Grilled chicken w/ banana blossom, shallots, coconut cream, chili & Thai herbs	\$25.9	CO GF
ยำกุ้งย่าง - BBQ KING PRAWN Grilled king prawn w/ pomelo, shallots, banana blossom, lemongrass & Thai herbs	\$28.9	CO GF

\$23.9

แซลมอน กอและ - SOUTHERN THAI SALMON	\$23.9
Salmon grilled in banana leaf w/ coconut milk, Thai BBQ sauce,	
pickled cucumber, snow pea sprouts, chili & fried shallots	

cucumber & cashew nut salad

chili & chili jam dressing

สลัดปลาแซลมอน - SALMON SALAD

Salmon flakes w/ prawns, crispy kale, shallots, mint, coriander,

