SANEH
THAI CUISINE

STARTERS

VEGETABLE SPRING ROLLS (4) (V) 11.9
Crispy house-made vegetarian spring rolls with sweet plum sauce.

CRAB & PRAWN ROLLS (4) (I) 12.9
Crisp rolls filled with crab and prawn, served with a dipping sauce.

CURRY PUFFS (4) (V) 11.9
Flaky pastry filled with vegetables and aromatic yellow curry.

SALT & PEPPER FRIED TOFU (V) 11.9
Crisp silken tofu with sweet chilli sauce and crushed peanuts.

STEAMED CHINESE BROCCOLI (V) 11.9
Tender Chinese broccoli with mushroom sauce and fragrant garlic.

SATAY GAI (4) 13.9
Char-grilled chicken skewers with peanut satay sauce and cucumber relish.

CHICKEN WINGS (6) 13.9
Crispy marinated chicken wings with sweet chilli sauce.

SHRIMP DONUTS (4) (I) 13.9
Golden breaded shrimp cakes, served with plum sauce.

FROM THE FIRE

BBQ CHICKEN 21.9
Char-grilled chicken marinated in turmeric and lemongrass, with spicy dipping sauce.

CRYING TIGER 27.9
Smoky char-grilled beef served with a bold spicy dipping sauce.

FRESH SALADS

CHAR-GRILLED CHICKEN SALAD 22.9
Turmeric-marinated grilled chicken, mixed salad and bright lime dressing.

BEEF SALAD 27.9
Grilled beef, Thai basil, mint, chilli, toasted rice powder and fiery lime dressing.

'SOM TUM' PAPAYA SALAD 16.9
Green papaya, peanuts, chilli and vibrant lime dressing.

TRADITIONAL GLASS NOODLE SALAD (I) 21.9
Glass noodles, minced chicken, prawns, fresh herbs and chilli-lime dressing.

SOUPS

Vegetable & Tofu	14.9
Chicken	15.9
Prawn (4) (I)	16.9

'TOM YUM'
Spicy and sour broth with mushrooms, lemongrass, galangal and kaffir lime leaves.

'TOM KHA'
Fragrant coconut soup with mushrooms, galangal, lemongrass and kaffir lime leaves.

CURRIES

Vegetable & Tofu	19.9
Chicken	20.9
Beef	22.9
Prawn (I)	25.9

RED CURRY (GF)
Aromatic red chilli curry with vegetables, kaffir lime leaves and sweet basil.

GREEN CURRY (GF)
Creamy green curry with bamboo shoots, vegetables, kaffir lime leaves and basil.

FROM THE WOK

Vegetable & Tofu	18.9
Chicken	19.9
Beef	21.9
Prawn (I)	24.9
Pork Belly	26.9

OYSTER SAUCE
Wok-tossed with garlic and rich oyster sauce.

CASHEW NUT SAUCE
Roasted cashews, sweet chilli jam and vegetables.

CHILLI & BASIL SAUCE
Crushed garlic, fresh chillies and fragrant Thai basil.

SATAY SAUCE
Tossed in rich aromatic peanut satay sauce.

GARLIC & PEPPER SAUCE
Bold garlic and black pepper with broccoli and onions.

RICE & NOODLES

Vegetable & Tofu	18.9
Chicken	19.9
Beef	21.9
Prawn (I)	24.9
Pork Belly	26.9

PAD THAI (GF)
Thin rice noodles with egg, crushed peanuts and tofu in house Pad Thai sauce.

CASHEW NUT NOODLE
Flat rice noodles with cashews, egg and chilli jam sauce.

PAD KEE MAO
Spicy flat rice noodles with egg, Thai herbs and chilli basil sauce.

PAD SEE EW
Flat rice noodles with egg, Chinese broccoli and sweet dark soy sauce.

THAI FRIED RICE
Jasmine rice with egg, onion, Chinese broccoli and tomato.

SPICY FRIED RICE
Spicy fried rice with egg, garlic, chilli and basil.

THE HEART OF THE TABLE

RED DUCK CURRY (GF) 29.9
Roasted duck in red curry with eggplant, seasonal fruit and basil.

MASSAMAN BEEF CURRY (GF) 25.9
Slow-cooked beef in rich Massaman curry with potato.

ROASTED DUCK 29.9
Roasted duck with Chinese broccoli, shiitake mushrooms and spiced sauce.

CRISPY PORK BELLY W/ CHINESE BROCCOLI 27.9
Crispy pork belly with garlic, bean paste, chilli and Chinese broccoli.

SALT & PEPPER SQUID (I) 23.9
Crispy squid served with creamy Sriracha mayo.

STEAMED BARRAMUNDI W/ GINGER & SHALLOT (I) 30.9
Barramundi fillet steamed with ginger and soy, with bok choy and shallots.

BARRAMUNDI RED CURRY (I) (GF) 30.9
Pan-fried barramundi fillet with vibrant red curry and steamed vegetables.

THREE-FLAVOURED CRISPY FISH (I) 30.9
Crispy barramundi with signature sweet, sour and spicy sauce.

SANEH SIGNATURES

WONTON PAD THAI TOFU $20.9 / PRAWN (I) $25.9
Crispy wontons glazed in house Pad Thai sauce.

YUM CRISPY WONTON TOFU $20.9 / MINCED CHICKEN & PRAWN (I) $25.9
Crispy wontons, spicy lime dressing and fresh herbs.

MIXED GREEN (V) 18.9
Fresh mixed green vegetables and tofu in a classic Thai wok-fry.

THAI PINEAPPLE FRIED RICE (I) 24.9
Jasmine rice, pineapple, vegetables, egg, cashew nuts and raisins with chicken and prawn.

AUSTRALIAN BEEF PANANG CURRY (GF) 27.9
Grilled Australian beef in velvety Panang curry with coconut cream and kaffir lime.

CRISPY CHICKEN W/ CASHEW NUT SAUCE 24.9
Crispy chicken, roasted cashews, onions and capsicum in savoury sauce.

KHAO TANG NA TANG (I) 23.9
Traditional crispy rice cakes with a savoury coconut-prawn and minced chicken dip.

SIDES & EXTRAS

SIDES

JASMINE RICE	4	PEANUT SAUCE	6
ROTI	4	STEAMED VEGETABLES	10
CHIPS	5	EGG FRIED RICE	15
COCONUT RICE	6		

EXTRAS

NOODLES	4	CHICKEN	6
VEGETABLES	5	BEEF	7
TOFU	5	PRAWNS (4) (I)	8
CASHEW NUTS	5	PORK BELLY	10

ALLERGY ADVICE: Please inform our staff of any allergies or dietary requirements before ordering.

SANEH
THAI CUISINE

KIDS MENU

MINI CHICKEN FRIED RICE	13
CHICKEN NUGGET W/ EGG FRIED RICE	14
CHICKEN NUGGETS & CHIPS	13
FISH & CHIPS (I)	13

SOMETHING SWEET

COCONUT ICE CREAM 14.9
Sweet sticky rice, palm seeds, evaporated milk and toasted peanuts.

THAI TEA ICE CREAM 14.9
House Thai tea ice cream with crumble, herbal jelly and toasted peanuts.

TARO ICE CREAM W/ WAFFLE 14.9
Belgium waffles with taro ice cream and condensed milk.

GOLDEN GAYTIME FRIED ICE CREAM 16.9
Golden Gaytime ice cream wrapped in filo pastry with coconut crumble, toasted peanuts and chocolate sauce.

ROTI A LA MODE 14.9
Coconut ice cream with roti bread.

MANGO STICKY RICE (SEASONAL) 16.9
Sweet sticky rice, ripe mango and coconut milk.

SCAN TO VIEW FOOD PHOTO

DRINKS

SOFT DRINKS & MORE

COKE / COKE ZERO / SPRITE / FANTA	4
RED BULL	5
SPARKLING WATER (500ML)	5
LEMON LIME BITTERS	6
COCONUT JUICE	6
APPLE JUICE	6
THAI MILK TEA	7
THAI MILK TEA W/ HERBAL JELLY	8

MOCKTAILS

VIRGIN PIÑA COLADA 11
Pineapple, coconut cream and fresh lime.

VIRGIN MOJITO 11
Fresh lime, mint and soda.

COCKTAILS

APEROL SPRITZ 13
Aperol, Prosecco and soda.

PASSIONFRUIT CAIPIROSKA 14
Vodka, lime and passionfruit.

MOJITO 15
White rum, fresh lime, mint and soda.

MARGARITA 15
Tequila, Cointreau and fresh lime.

SIGNATURE SLUSHIE

YAKULT JELLY ENERGY SLUSHIE	9
LEMON ENERGY SLUSHIE	9

BEER

SINGHA (THAI)	9
LEO (THAI)	9
CHANG (THAI)	9
STONE & WOOD	10
CORONA	8
PURE BLONDE	8
HEINEKEN	8

SPIRITS

JIM BEAM	10
JACK DANIEL'S	12
ABSOLUT VODKA	11
SILVER TEQUILA	11
TANQUERAY LONDON DRY GIN	13
BACARDI RUM	10

SPARKLING

	GLASS (125ml)	BOTTLE
PROSECCO	10	41

WHITE & ROSÉ

	GLASS (150ml)	BOTTLE
SAUVIGNON BLANC	9	34
PINOT GRIGIO	10	39
CHARDONNAY	10	39
ROSÉ	9	35

RED

	GLASS (150ml)	BOTTLE
PINOT NOIR	10	39
CABERNET SAUVIGNON	10	34
SHIRAZ	10	34

BYO WINE ONLY | CORKAGE $3.50 PER PERSON