

BANQUETS

Queen Banquet

\$36.90 per person (minimum 2 people)

Starter

Prawn cracker

Entrée

Spring roll, Curry puff, Prawn roll, Golden bag

Main

- Gai Yang or Moo Yang
- Green curry Chicken or Beef  
- Pad Met Mamuang with Prawns 
- Pad Thai Prawns 
- Steamed rice

Dessert

Choice of Tea or Coffee or Ice cream

King Banquet

\$43.90 per person (minimum 4 people)

Starter

Prawn cracker

Entrée

Spring roll, Curry puff, Prawn roll, Golden bag

Soup

Tom Yum Prawns 

Main

- Gai Yang or Moo Yang
- Green curry Chicken or Beef  
- Pad Met Mamuang with Prawns 
- Pad Thai Prawns 
- Chu Chee Fish (fillet)
- Steamed rice

Dessert

Choice of Tea or Coffee or Ice cream

STARTER

PRAWN CRACKER \$6.90

served with chilli jam and peanut sauce

VEGETABLE SPRING ROLLS (4 per serve) \$7.90

Mixed vegetable spring rolls served with Blue River sweet chilli sauce

SPRING ROLLS (6 per serve) \$8.90

Minced pork, Shitake mushroom and vermicelli spring roll served with Blue River sweet chilli sauce

VEGETABLE CURRY PUFF (4 per serve) \$7.90

Mixed vegetable, onion, potatoes and curry powder wrapped in pastry

CURRY PUFF (4 per serve) \$8.90

Minced chicken, onion, potatoes and curry powder wrapped in pastry

SATAY CHICKEN (4 per serve) \$9.90

Grilled marinated chicken skewers served with Blue River peanut sauce

THAI FISH CAKE (4 per serve) \$8.90

Deep fried fish paste mixed with Thai herbs served with Blue River sweet chilli sauce

PRAWN ROLLS (4 per serve) \$9.90

Marinated prawns in pastry served with Blue River sweet chilli sauce

GOLDEN BAGS (4 per serve) \$8.90

Mince chicken, sweet corn, water chestnut, spring onion and coriander served with Blue River sweet chilli sauce

MIXED ENTRÉE \$12.90

A mixed of pork spring roll, vegetable spring roll, fish cake, curry puff, prawn roll and golden bag

SALT & PEPPER CALAMARI \$12.90

Deep fried calamari ring in salt & pepper batter served with sweet plum sauce and lemon or lime wedge

SIAM SCALLOP \$15.90

Sear Hokkaido scallops topped with Thai herb and chef special dressing

GOONG NAM PLA WHAN \$15.90

Grilled prawns with green apple, Thai herb, roasted coconut and chef special sweet fish sauce served with lemon or lime wedge

BLUE RIVER
THAI RESTAURANT

 Spicy Indicator
 Gluten-free

CHEF SPECIAL

PINEAPPLE FRIED RICE **\$19.90**

Fried rice prawns and chicken with pineapple, onion, spring onion, tomato, curry powder topped with cashew nut and pork floss

KRUA KLING **\$20.90**

Dried spicy turmeric curry of pork spare ribs with green beans and lime leaf

THREE TASTE PRAWN **\$23.90**

Deep fried prawns in battered topped with our special three taste sauce and basil leaves. Served in sizzling plate

PANANG LAMB CURRY **\$25.90**

Slow cooked dice Lamb in Panang curry with snake bean and basil accompanied by roti bread

KHA MOO TOD **\$26.90**

Crispy skin pork hock served with three sauce (sweet soy, sweet chilli and chilli garlic lemon)

KHA MOO **\$26.90**

Braised pork hock in herbs and spices stock served with Chinese broccoli and pickle cabbage

TOM YUM SEA FOOD HOT POT **\$32.90**

Our famous spicy Thai style sour soup with Thai herbs, mushroom, baby corn, tomato and chilli with prawns, squid, mussel and fish fillet served in hot pot

SALAD

CRYING TIGER **\$18.90**

Grilled tender beef with red onion, chilli, ground roasted rice and Thai herb mixed in our special dressing

LARB GAI **\$18.90**

Mince chicken with red onion, chilli, ground roasted rice and Thai herb mixed in our special dressing

DUCK SALAD **\$22.90**

Roasted duck breast with red onion, chilli, ground roasted rice and Thai herb mixed in our special dressing

SOM TUM **\$17.90**

Spicy papaya salad with peanut, tomato, snake beans and dried shrimps

MOO NAM TOK **\$21.90**

Grilled marinated pork mixed with red onion, chilli, grounded roast rice and Thai herb in our special dressing

BLUE RIVER GARDEN **\$17.90**

Mixed fresh vegetable topped with peanut sauce, egg and fried tofu

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SOUPS

Vegetables and Tofu **\$8.90**

Chicken **\$9.90**

Prawns **\$12.90**

Mixed seafood **\$12.90**

TOM YUM

Spicy Thai style sour soup with Thai herbs, mushroom, baby corn, tomato and chilli with your choice of meat

TOM KHA

Traditional Thai style coconut soup with Thai herb, mushroom, baby corn and tomato with your choice of meat

CURRY

Vegetables and Tofu **\$18.90**

Chicken or Beef **\$18.90**

Prawns **\$22.90**

Mixed seafood **\$22.90**

Fish fillet **\$23.90**

Duck **\$22.90**

GREEN CURRY

Authentic Thai green curry with Thai herb and mixed vegetable with your choice of meat

RED CURRY

Authentic Thai red curry with Thai herb and mixed vegetable with your choice of meat

PANANG CURRY

Authentic Thai Panang curry with Thai herb and lime leaves with your choice of meat

MASSAMAN BEEF CURRY **\$18.90**

Slow cooked dice beef in Massaman paste and coconut milk with potatoes, carrots and peanuts

GRILLED

GAI YANG **\$19.90**

Grilled marinated chicken with Thai herb served on the bed of steamed vegetables

MOO YANG **\$19.90**

Grilled marinated pork with Thai herb served on the bed of steamed vegetables

GOONG YANG **\$22.90**

Grilled marinated prawns with Thai herb served on the bed of steamed vegetables

BLUE RIVER MIXED GRILLED **\$25.90**

Combination of Gai, Moo and Goong yang served on the bed of steamed vegetables

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STIR FRIED

Vegetables and Tofu **\$18.90**

Chicken or Beef **\$18.90**

Crispy pork belly **\$20.90**

Prawns **\$22.90**

Mixed seafood **\$22.90**

Duck **\$22.90**

PAD KRPAO

Stir fried fresh vegetables, basil leaves, and chilli with your choice of meat

PAD MET MAMUANG

Stir fried fresh vegetables, dry chilli and cashew nut with your choice of meat

PAD NUMMUNHOY

Stir fried fresh vegetables and oyster sauce with your choice of meat

PAD NAM SATAY

Stir fried fresh vegetables and peanut sauce with your choice of meat

PAD SWEET & SOUR

Stir fried fresh vegetables, pineapple in sweet & sour sauce with your choice of meat

PAD KHING

Stir fried fresh vegetables and ginger with your choice of meat

PAD LEMON GRASS

Stir fried fresh vegetables and lemon grass with your choice of meat

PAD GARLIC & PEPPER

A delight combining of our special garlic & pepper sauce with your choice of meat served on the bed of steamed vegetables

PAD PED

Stir fried fresh vegetables with red curry paste and Thai herb with your choice of meat

PAD KA NHA

Stir fried Chinese broccoli with or without chilli with your choice of meat

PLEASE BE AWARE WE ARE UNABLE TO GUARANTEE ANY DISH IS COMPLETELY FREE OF RESIDUAL NUT OILS OR SHELLFISH TRACES.

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FISH

Basa fillet **\$23.90**

Whole Barramundi **\$35.00**

CHU CHEE FISH

Deep fried fish of your choice topped with Chu Chee style curry and lime leaves

PLAR SAM ROD

Deep fried fish of your choice topped with chef special three tasted sauce and basil

YUM PLAR TOD

Deep fried fish of your choice topped with green apple, red onion, Thai herb, special dressing and cashew nut

Noodles, Rice & Bread

Vegetables and Tofu **\$17.90**

Chicken or beef **\$17.90**

Prawns **\$18.90**

Mixed seafood **\$19.90**

PAD THAI

Thai traditional rice noodle stir fried with bean shoots, egg, tofu, dried shrimps, Asian chives, salted radish, ground peanut and tamarind sauce with your choice of meat

PAD SEE EW

Stir fried thick rice noodles in soy sauce, egg and green vegetables with your choice of meat

PAD KHEE MAO

Stir fried thick rice noodle, vegetables, egg, chilli and basil with your choice of meat

THAI FRIED RICE

Stir fried of rice, egg, onion, green vegetables and tomatoes in chef special sauce with your choice of meat

THAI CHILLI FRIED RICE

Stir fried of rice, egg and vegetables in chef special chilli sauce with your choice of meat

TOM YUM FRIED RICE

Stir fried of rice, egg and vegetables in chef special tom yum paste and chilli with your choice of meat

STEAMED RICE (per person) **\$3.00**

Steamed Jasmine rice

COCONUT RICE (per person) **\$4.00**

Steamed Jasmine rice with our special coconut sauce and lime leaves

ROTI BREAD **\$5.00**

PEANUT SAUCE **\$2.00**



• DESSERT •

KOA TOM MUD **\$12.90**

Banana, sticky rice and black bean steamed in banana leaf serve with ice cream

BLUE RIVER DELIGHT **\$12.90**

Rambutan stuff with pineapple in syrup served with ice cream

SWEET BLACK **\$12.90**

Chef special black sticky rice pudding with coconut cream and ice cream

ROTI ICE CREAM **\$13.90**

Ice cream with hot roti, condensed milk and chocolate sauce

BANANA FRITTER **\$12.90**

Banana fritter topped with honey and roasted coconut served with ice cream

VANILLA ICE CREAM **\$5.90**

CHOCOLATE ICE CREAM **\$5.90**

THAI COCONUT ICE CREAM **\$7.90**

THAI MANGO ICE CREAM **\$7.90**

SWEET FOR TWO **\$19.90**

Sharing plate for two come with sweet black, Blue River delight, coconut and mango ice cream

COFFEE **\$3.50**

Short black, long black, latte, cappuccino, flat white

TEA (Per Person) **\$3.00**

Jasmine, black, English breakfast, Japanese green tea, earl grey, pepper mint



SPARKING WINE

Brown Brothers: Pinot/Chard/Brut (King Valley, VIC) \$40.90

*Wonderful creamy mouth feels with citrus flavours
balanced by a crisp, fresh, finish.*

Alexander Hill: Brut Cuvee (NSW) \$26.90

A lively bouquet with fresh fruity character.

SPIRIT

Per Glass \$8.00

Smirnoff Vodka, Bacardi Rum, Bundaberg Rum, Jim beam Bourbon whiskey,
Johnnie Walker Red label, Gordon's Gin and St. Agnes Brandy

WINE BY THE GLASS

Angrove Long Row Chardonnay	187ml	\$8.00
Angrove Long Row Sauv Blanc	187ml	\$8.00
Angrove Long Row Moscato	187ml	\$8.00
Angrove Long Row Shiraz	187ml	\$8.00
Angrove Long Row Cab Sav	187ml	\$8.00
Craigmoor Cuvee Brut	200ml	\$9.00

BEER

Cascade premium Light		\$6.00
Crown Lager		\$8.00
James Boags Premium Lager		\$8.00
Asahi	(Japan)	\$8.00
Tiger	(Singapore)	\$8.00
Corona	(Mexico)	\$8.00
Chang	(Thailand)	\$8.00
Singha	(Thailand)	\$8.00

corkage charge \$2.50 per person



— WINE LIST —

BLUE RIVER
THAI RESTAURANT

WHITE

Alexander Hill Moscato (NSW)

Fresh & fruity with a lovely clean finish.

Cardinham Estate Riesling (Clare, SA)

A classic Clare, crunchy crisp apple.

Allinda Riesling (Yarra Valley)

Spicy floral and lime flavours.

Moonstruck Pinot Grigio (Central VIC)

Aromas of pear/peach with crisp finish.

Pfeiffer Gewurztraminer (Strathbogie range, VIC)

Rose petal, floral and citrus flavours.

Cockfighters Ghost Semillon (Hunter Valley, NSW)

Grassy, herbaceous, pure Semillon.

Bush Ranger Bay Chardonnay (SA)

Attractive peach and melon with subtle oak.

Bowen Estate Chardonnay (Coonawarra, SA)

Big, buttery melon & fig with smart oak.

Greenstone Sauvignon Blanc (South Island, NZ)

Gooseberry & tropical fruit lively and refreshing.

Boronia Brook Sauvignon Blanc (Marlborough)

Tight acid and crisp finish.

Aramis Sauvignon Blanc (Adelaide Hills)

A delicate wine without being sweet and clean finish.

RED

\$24.90

Hickinbotham Pinot Noir (Mornington peninsular)

Medium bodied with generous red berry flavours.

\$36.90

\$33.90

Patrick's Vineyard Pinot Noir (Macedon, VIC)

Well balances cool climate fruit driven wine.

\$38.90

\$35.90

Marques De Tezona Tempranillo (Spain)

Richly flavoured but elegant, a vibrant style.

\$27.90

\$32.90

Pfeiffer Tempranillo (Rutherglen, VIC)

Vibrant and juicy with enhanced wood treatment.

\$41.90

\$39.90

Cockfighters Ghost CSM (McLaren Vale)

Big juicy mouth filling McLaren Vale.

\$33.90

\$31.90

Chalk Hill Cab Sav (McLaren vale)

Handcrafted classic McLaren Vale Cabernet Sauvignon.

\$39.90

\$26.90

Reschke Vitilus Cab Sav (Coonawarra, SA)

Blackcurrants, hint of oak, very Coonawarra.

\$42.90

\$43.90

Bush Ranger Bay Shiraz (SE AUST)

Lovely long subtle flavours that hang around.

\$26.90

\$33.90

Aramis Shiraz (McLaren Vale)

Outstanding wine, rich fruit, classic McLaren Vale.

\$32.90

\$30.90

Terra Felix Shiraz Viognier (Central VIC)

Spice and pepper with a touch of apricot and great oak.

\$30.90

\$37.90

Pfeiffer Cabernet Merlot (Murray River)

Full flavoured, with juicy mid-palate fruit.

\$37.90