



The Thai
Mangonui
Menu

Please advise us of any food allergies

One account per table

If you are not satisfied with your meal please advise us immediately or the full price will be charged.
Tastes vary per person.

Prices are GST inclusive and are subject to change without notice.

Hot or Not? *tell your waiter your preference*



Vegetarian



Gluten Free



Contains Nuts



Not spicy No chillies or spices



Mild Small amount of spices



Medium Some chillies and/or spices



Hot A teaspoon of chillies added



Hotter (Hot x2) Two teaspoons of chillies added



Hottest (Hot x3) Three teaspoons of chillies added



Bloody Hot Extremely hot!

Starters

Thai Roti Bread 6.0

A pan grilled style flatbread

Roti Bread & Dips 11.0

Satay sauce & Thai Chilli paste with one piece of Roti bread with two dips

Appetisers

(MA) Mixed Appetisers 15.0

Curry puff, spring roll, stuffed mushroom & pork toast (served with Thai sweet chilli sauce)

(A1) Curry Puffs 14.5

Thai puff with curry spices, minced chicken & mashed sweet potato stuffing

(A2) Satay Sticks (N) 14.5

3 skewers of sliced marinated chicken or beef served with peanut sauce

(A4) Spring Rolls (V) 13.5

Thai spring rolls filled with vermicelli, cabbage, carrot & celery (served with Thai sweet chilli sauce)

(A5) Dim Sims 15.0

Minced pork marinated with water chestnut & shitake mushroom wrapped in thin pastry then steamed

(A6) Stuffed Mushrooms 13.5

Lightly battered mushrooms stuffed with minced pork (served with Thai sweet chilli sauce)

(A7) Pork Toast 12.5

Marinated minced pork & herbs on toast (served with Thai sweet chilli sauce)

Rice Paper Rolls (G) 14.5

Grilled marinated pork wrapped in rice paper with lettuce, carrot & cucumber (served with Thai sweet chilli sauce)

(A11) Full Moon 15.5

Crispy moon shaped delight filled with marinated minced prawn, blended with spices, sesame seeds & coriander (served with plum sauce)

(A12) Prawn Cakes 15.5

("Tod-mun-goong")

Tasty minced king prawns with coriander (served with plum sauce)

Chicken Wings (G) 14.5

Marinated chicken wings fried to golden brown (served with Thai sweet chilli sauce)

Green Mussels (G) 14.5

Steamed mussels with green curry sauce

Garlic Mussels (G) 14.5

Steamed mussels in a garlic sauce

Vegetables Tempura (V) 13.5

Seasonal vegetables lightly coated & served with Thai sweet chilli sauce

Soups

Chicken		Tiger Prawns		Mixed Seafood		Vegetables	
Entrée	Main	Entrée	Main	Entrée	Main	Entrée	Main
21.5	33.5	24.5	38.5	26.0	40.0	19.0	31.0

TY Tom Yum V G
(Hot 'n sour soup)

This popular soup has a unique spicy & sour flavour, simmered lemon juice, lemon grass, fresh chillies, herbs, mushrooms, coriander & your choice of meat

TY Tom Yum Noodles V G
(Hot 'n sour soup)

Mains size only. Tom Yum soup with the addition of thin white rice noodles as a base

TK Tom Kha V G
(Creamy 'n tasty)

Creamy coconut soup with lemon juice, cabbage, mushrooms, tomatoes, lemon grass, kaffir leaves & your choice of meat

Regional warm cuisine

	Entrée	Main
Nuea Num Tok G	24.0	35.0

(Warm beef salad)

Grilled sliced sirloin beef salad with ground rice, dried chillies, lemon juice, spring onions, onions & coriander (served warm)

Yum Moo Krob G	26.0	37.5
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(Crispy pork salad)

Crispy pork salad with spices, lemon juice, spring onions & onions with our hot & sour dressing

Yum Talay G	27.0	40.0
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Mixed seafood in a tasty, spicy & sour dressing with tomatoes, onions, Thai herbs, spring onions & coriander

Pla Goong G	26.0	39.0
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(Prawn salad)

Tiger prawns with Thai spices & sauces - a very traditional Thai salad

	Entrée	Main
Larb Gai G	23.5	35.0

Traditional Thai Chicken Salad. Minced chicken with onion, lime juice, coriander. Served on a bed of lettuce.

Som Tum G N	23.0
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(Carrot salad) (one size, served cold)

A very popular Thai salad - sliced carrots with lime juice, tomatoes, green beans, chillies, garlic, crushed peanuts & dried shrimps

Specialty dishes

SP12 Angry Pig G 36.0

Crispy pork with green curry paste, plenty of Thai herbs, peppercorns, broccoli, cauliflower & courgettes

SM3 Kiwi Chick G N 34.5

Tender chicken breast marinated then stir fried in satay sauce with broccoli, leeks, onions & carrots then sprinkled with roasted cashews

SM5 Crispy Chicken 34.5

Chicken strips lightly coated with breadcrumbs, stir fried in a medium spicy chilli sauce with carrots, onions, capsicums, green beans & courgettes

The Royal Nuts N 36.5

Lightly coated chicken with roasted dried chillies, capsicum, spring onions & roasted cashews, served in a crispy bowl

Black Pepper Beef G 36.0

Marinated beef stir fried with peppercorns, black pepper, garlic, onions, capsicum & spring onions then served on a sizzling hot plate

Royal Prawns G 39.5

Tiger prawns in mild yellow curry sauce, egg, capsicum, celery, onions & spring onions

Tropical Paradise G 34.5

Stir fried chicken in our special tropical sauce of Thai herbs, young coconut flesh, broccoli & carrots

Sweet Piglet 33.0

(Thai sweet & sour)

Diced pork lightly coated & sautéed in lemon sauce with pineapple chunks, carrots, onions, capsicum, cucumber, tomatoes & spring onions

SP1 Sweet Chilli Fish 39.0

Crispy fish fillets served with our special sauce with tomatoes, spring onions, ginger & mushrooms

SP3 Pla Jien 39.0

Crispy fish fillets served in a mild, thick sauce with ginger, celery, shitake mushrooms, capsicum, baby corn & spring onions

SP4 Sizzling Seafood G 41.0

Scallops, squid & fish fillets with ginger, spring onion, lemon rind & coriander then sautéed to give a taste of medium spicy & sour - a perfect combination of flavours

SP6 Lamb Pad Prik G 36.5

(Special dish for lamb lovers)

Stir fried lamb with chilli paste, Thai herbs, courgettes, cauliflower & capsicum

SP8 Mangonui Showtime G 41.5

Mixed seafood dish of prawns, squid, fish fillets & scallops sizzled in a tomato based sauce with pineapple, cashews & vegetables

SP9 Ocean Delight G 42.5

(Steamed mixed seafood dish)

Prawns, squid, fish fillets & scallops in a mild curry paste, herbs, spices & vegetables - served flaming

SP10 Paewhenua Island G 39.5

Chicken, prawns, squid, shitake mushrooms & vegetables with a Thai whisky sauce, wrapped in steamed cabbage

Garlic Black Pepper King Prawns G 37.5

Steamed king prawns in garlic sauce

Mr Bean in Bangkok 35.5

Sauteed green beans and crispy pork belly with homemade chilli paste and kaffir lime leaves

F11 Duck Pad Prik 38.0

Roasted duck with our homemade chilli paste, green beans, leeks, courgettes, capsicum & shredded kaffir leaves

Golden wok

Beef, Chicken or Pork	Crispy Fish Fillets	Crispy Pork (Pork Belly)	Duck, Squid or Lamb	Tiger Prawns	Mixed Seafood or Scallops	Vege	Tofu
34.0	38.0	36.0	37.5	39.0	41.0	34.0	35.0

F1 Pad Kee Mao G

Your choice of meat with mixed herbs, fresh chillies, carrots, green beans, mushrooms & capsicum

F2 Pad Kra Prow V G (“Holy Basil”)

Holy basil, chilli paste, garlic, green beans, bamboo shoots & capsicum with your choice of meat

F4 Pad Ho Rapa V G

Tossed fresh chillies, garlic, onions, capsicum, seasonal vegetables & your selection of meat

F6 Pad Prik Gang Dang V G

Special blend of spicy sauce, Thai chilli paste, plentiful herbs, leeks, capsicum, bamboo shoots, courgettes & your selection of meat

F7 Pad Med Ma Muang V G N (Cashew nuts)

Stir fried with our homemade sauce, seasonal vegetables, spring onions, cashews & your choice of meat

F9 Pad Khing V G (Ginger)

Stir fried in ginger, our yummy soybean paste sauce, green vegetables, carrots, onions, mushrooms & your choice of meat

F10 Pad Prew Wan V (Thai sweet & sour)

Your choice of meat sautéed in honey-lemon flavoured sauce with pineapple, tomatoes, carrots, onions, capsicum, cucumber & spring onions

F12 Pad Puk V

Tossed bok choy, broccoli, mushrooms, garlic, leeks & carrot with oyster sauce & your choice of meat

SIDES / ACCOMPANIMENTS

Jasmine Rice	3.5
This rice has a unique Jasmine fragrance	
Coconut Rice	5.0
Steamed jasmine rice with coconut milk	
Sticky Rice	5.0
Thai's Northeast style of meal accompaniment, it is steamed glutinous rice	
Roti Bread	6.0
Pan grilled Thai style flatbread (recommended to accompany curry dishes)	
Thai Plain Noodles	4.0
Steamed rice noodles (white noodles)	
Num Pla Pik	3.0
Traditional Thai fish sauce with fresh chillies & lime juice	
Cashew Nuts	4.0
Roasted cashews on the side or in your meal	

Noodles & Rice

Beef, Chicken or Pork	Fish Fillets or Squid	Crispy Pork (Pork Belly)	Duck or Lamb	Tiger Prawns	Mixed Seafood or Scallops	Vege	Tofu
33.0	37.0	35.0	37.0	39.0	41.0	32.0	34.0

(N1) Pad Thai V G N

Thin white rice noodles stir fried with egg, bean sprouts, carrot, spring onion & crushed peanuts with your choice of meat

(N2) Pad See-iew V G

Wide rice noodles in our special dark soy sauce, egg, green vegetables & your choice of meat

(N3) Bami Goreng V

Your choice of meat with tasty egg noodles stir fried with egg, seasonal vegetables

(N4) Pad Kee Mao Noodles V G

Wide rice noodles with fresh garlic, chillies, baby corn, capsicum, carrots, green beans, bamboo shoots, onions, spring onions, holy basil & your choice of meat

(N5) Fried Rice V G

Fried jasmine rice with eggs, onion, tomatoes, spring onions, mixed vegetables & your preferred meat

(N6) 'The Thai' Fried Rice V G N

Fried jasmine rice with vegetables, curry powder, raisins, cashew nuts & your choice of meat

(N7) 'The Thai' Special Noodles V G

Thai style white noodles with seasoning sauce, bean sprouts, spring onions, egg, bok choy & your choice of meat

(N8) Lad-Nah V

Wide rice noodles stirfried with dark soy sauce, egg, brocolli, cauliflower, corgettes, cabbage, carrots, mushrooms and tapioca flour

SIDES / ACCOMPANIMENTS

Jasmine Rice 3.5

This rice has a unique Jasmine fragrance

Coconut Rice 5.0

Steamed jasmine rice with coconut milk

Sticky Rice 5.0

Thai's Northeast style of meal accompaniment, it is steamed glutinous rice

Roti Bread 6.0

Pan grilled Thai style flatbread (recommended to accompany curry dishes)

Thai Plain Noodles 4.0

Steamed rice noodles (white noodles)

Num Pla Pik 3.0

Traditional Thai fish sauce with fresh chillies & lime juice

Cashew Nuts 4.0

Roasted cashews on the side or in your meal

Curries

Beef, Chicken or Pork	Fish Fillets or Squid	Duck	Lamb	Tiger Prawns	Mixed Seafood or Scallops	Vege	Tofu
34.5	40.0	38.0	37.0	39.5	41.5	34.5	36.0

C1 Green Curry V G

Green curry paste, coconut milk, bamboo shoots, vegetables & your choice of meat

C2 Red Curry V G

Red curry paste, coconut milk, bamboo shoots, green beans & your choice of meat

C3 Royal Panang G N

A thick & creamy curry sprinkled with crushed peanuts & Kaffir lime leaves (no vegetables in this dish)

C4 Mussamun Curry G N 36.0

(Available in beef only)

Braised beef in a traditional Thai mild curry with coconut cream, potatoes, onions & roasted peanuts

C6 Gang Ped G 39.5

(Available in duck only)

A popular roast duck curry with coconut cream, pineapple, lychees, tomatoes & courgette

C7 Yellow Curry V G

A mild yellow curry with potato, capsicum, mixed vegetables plus your choice of meat

SIDES / ACCOMPANIMENTS

Jasmine Rice 3.5

This rice has a unique Jasmine fragrance

Coconut Rice 5.0

Steamed jasmine rice with coconut milk

Sticky Rice 5.0

Thai's Northeast style of meal accompaniment, it is steamed glutinous rice

Roti Bread 6.0

Pan grilled Thai style flatbread (recommended to accompany curry dishes)

Thai Plain Noodles 4.0

Steamed rice noodles (white noodles)

Num Pla Pik 3.0

Traditional Thai fish sauce with fresh chillies & lime juice

Cashew Nuts 4.0

Roasted cashews on the side or in your meal

Banquets

PLEASE NOTE: ALL BANQUET MENUS ARE FOR A **MINIMUM OF 4 PERSONS**

BANQUET ONE \$53.0 per person

Entrée

Mixed Appetisers **G**

One each of the following (per person):
Curry puff, rice roll, tiger prawn roll & pork toast
(served with Thai sweet chilli sauce)
(**G** applies to rice roll & tiger prawn roll only)

Main Course

Black Pepper Beef **G**

Marinated beef stir fried with peppercorns,
black pepper, garlic, onions, capsicum & spring
onions, served on a sizzling hot plate

Sweet Chilli Fish

Lightly battered fish fillets served with our
special sauce, tomatoes, spring onions, ginger
& mushrooms

Sweet Piglet

Diced pork, lightly coated then sauteed in honey
lemon & a little sour sauce with pineapple
chunks, carrots, onions, capsicum, cucumber,
tomato & spring onions

Green Curry with Chicken **G**

Tender chicken with our famous green curry
paste, coconut milk, bamboo shoots, green
beans & capsicum

Dessert

Banana Fritter

Deep fried banana with maple syrup served with
icecream

BANQUET TWO \$60.5 per person

Entrée

Mixed Appetisers **G**

One each of the following (per person):
Curry puff, rice roll, tiger prawn roll & pork toast
(served with Thai sweet chilli sauce)
(**G** applies to rice roll & tiger prawn roll only)

Main Course

Ocean Bomb **G**

Steamed mixed seafood including prawns,
squid, fish & scallops in a mild curry paste,
herbs, spices & vegetables - served in a
sparkling flame

Pad Thai with Chicken **G N**

Rice noodles stir fried with our special sauce,
chicken, fried egg, bean sprouts, spring onions
& crushed peanuts

Angry Pig **G**

Crispy pork with green curry paste, Thai herbs,
broccoli, peppercorns, cauliflower, courgette &
shredded Kaffir leaves

Massamun Curry **G N**

Braised beef in a traditional Thai mild curry
with coconut cream, potato, onion, capsicum &
roasted peanuts

Pad Puk **V**

Tossed bok choy, broccoli, spinach, mushrooms,
garlic & leeks with oyster sauce

Dessert

Banana Fritter

Deep fried banana with maple syrup served with
icecream

TURN THE PAGE FOR BANQUET THREE >

Banquets

PLEASE NOTE: ALL BANQUET MENUS ARE FOR A MINIMUM OF 4 PERSONS

BANQUET THREE \$66.5 per person

Entrée

Mixed Appetisers G

One each of the following (per person):
Curry puff, rice roll, tiger prawn roll & pork toast
(served with Thai sweet chilli sauce)
(G applies to rice roll & tiger prawn roll only)

Soup

Tom Yum with Prawns G

(Hot 'n sour soup)
The most popular Thai soup, prawns simmered with
lemon grass, fresh chilli, herbs & lemon juice - this
soup has a unique spicy & sour flavour

Main Course

The Royal Nuts N

Lightly coated chicken with roasted dried chillies,
capsicum, spring onions & cashews

Panang Curry with Pork G N

Selected from Royal Thai Cuisine recipe - a thick &
creamy curry sauce with pork, sprinkled with crushed
peanuts & Kaffir lime leaves

Sizzling Seafood G

Scallops, squid & fish fillets with ginger, spring onion,
lemon rind & coriander sauteed with our special sauce
to give a taste of medium spicy & a little sour - a
perfect combination of flavours

Pad Puk V

Tossed bok choy, broccoli, spinach, mushrooms, garlic
& leeks with oyster sauce

SWAP SIDES / ACCOMPANIMENTS

Coconut Rice	1.5 extra
Steamed jasmine rice with coconut milk	
Sticky Rice	1.5 extra
Thai's Northeast style of meal accompaniment, it is steamed glutinous rice	
Roti Bread	6.0
Pan grilled Thai style flatbread (recommended to accompany curry dishes)	
Thai Plain Noodles	1.0 extra
Steamed rice noodles (white noodles)	
Num Pla Pik	3.0
Traditional Thai fish sauce with fresh chillies & lime juice	
Cashew Nuts	4.0
Roasted cashews on the side or in your meal	