

ENTREES



1. **Curry Puff**
Deep fried puff pastry stuffed with potato, onion, and curry powder, served with mild sweet chili dipping sauce with choice of: **Vegetable or Chicken (4 pcs)**

\$9.90
2. **Spring Roll**
Deep fried Thai style spring roll served with mild sweet-chili sauce with choice of: **Vegetable or Chicken (5 pcs)**
Prawn (5 pcs)

\$9.90
\$10.90
3. **Chicken Satay Stick (4 pcs) (N)**
Grilled marinated chicken on skewers, marinated with Thai special satay curry powder and coconut milk, served with homemade peanut sauce

\$11.90
4. **Crispy Wonton (6 pcs)**
Crispy deep-fried wonton stuffed with minced chicken and carrot, served with mild sweet chili dipping sauce

\$9.90
5. **Cheese Wonton (6 pcs) (D)**
Crispy fried wontons with tasty cheese filling, served with mild sweet chili dipping sauce on the side

\$9.90
6. **Thai steamed dumpling (6 pcs) (VA)**
Tasty Thai dumplings filled with steamed marinated prawn served with soy-vinegar dipping sauce
Option of **Prawn or Vegetable**

\$11.90
7. **Prawn Cracker (N)**
Bowl of prawn cracker with homemade peanut sauce on the side

\$5.50
8. **Fish Cake (5 pcs)**
Deep fried fish cake, made from minced fish, blended with curry paste, beans, and Thai herbs, served with sweet chili dipping sauce on the side

\$10.90
9. **Roti Wrap (2 halves) (N)**
A roti wrap stuffed with the option of grilled marinated **chicken or tofu**, with carrot, lettuce, mixed green salad, and peanut sauce

\$11.90
10. **Gai Tod**
Lightly battered deep fried and marinated chicken pieces, and served with mild sweet chili dipping sauce on the side

\$10.90
11. **Bangkok Wing (6 pcs)**
Fried marinated chicken winglets served with option of **(Original) mild sweet- chili or (Spicy) Sriracha dipping sauce** on the side

\$11.50
12. **Crispy Calamari or Prawn**
Lightly battered deep fried marinated calamari or prawn, served with mild sweet chili sauce on the side

\$11.90
13. **Mixed Entrée (8 pcs)**
A deep-fried combination of 2 chicken spring rolls, 2 chicken curry puffs, 2 crispy wontons and 2 fish cakes served with mild sweet chili sauce on the side

\$12.90
14. **Vegetarian Combo (8 pcs)**
A deep-fried combination of 2 vegetables spring rolls, 2 vegetables curry puffs, 2 cheese wontons and 2 tofu served with mild sweet chili sauce on the side

\$12.90
15. **Tempura platter**
A combination of Crispy calamari, Crispy prawn, and Gai Tod (fried chicken) served with mild sweet chili sauce on the side

\$13.90

SOUPS

Vegetables and Tofu	\$10.90
Chicken or Vegan	\$11.90
Prawn	\$12.90
Seafood	\$13.90



16. **Tom Yum Soup (GF, VA, CH)**
Famous Thai hot and sour soup with chili jam, lemongrass, onion, spring onion, lime leaves, fresh mushroom, tomato
17. **Tom Kha Soup (GF, VA)**
A slight variation from Tom Yum, coconut soup includes galangal and coconut milk for slightly creamy texture
18. **Wonton Soup (6 pcs)**

\$13.00

Minced chicken, marinated with Thai soy sauce, wrapped in wonton wrappers, onion, spring onion and carrot in light clear soup, topped with fried garlic

SALAD



19. **Larb Gai (Chicken Salad) (GF, CH)**

\$16.90

A warm salad of minced chicken mixed with chili, red onion, tomato, cucumber in Thai style lemon-juice dressing, served with green salad
20. **Nam Sod (Minced Pork Salad) (GF, N, CH)**

\$16.90

Minced pork mixed with ginger, roasted peanuts, chili, onion, cucumber, tomato, in Thai style lemon-juice dressing, served with green salad
21. **Yum Salad (GF, CH)**

• **Grilled Beef**

\$18.90

• **Prawn or Roasted Duck**

\$19.90

Thai salad flavored with chili jam, chili, red onion, cucumber, Tomato, in Thai style lemon-juice dressing, served with green salad.
22. **Moo-Ma-now (Pork Salad) (GF, CH)**

\$17.90

Boiled pork slices tossed with lemon, garlic, and chili sauce, tomato, onion, cucumber, served with green salad
23. **Calamari Salad (GF, CH)**

\$18.90

Calamari mixed with chili, onion, cucumber, tomato in Thai style lemon- juice dressing, served with green salad
24. **Thai Vegetarian salad (GF, VA, N)**

• **Tofu and egg**

\$14.90

• **Grilled chicken**

\$16.90

Steamed seasonal vegetables with fresh tomato and cucumber served with homemade peanut sauce
25. **Papaya Salad with deep-fried soft-shell crab**

\$19.90

(N, CH) (GF- if without crab)
Shredded raw papaya and carrot mixed with chili, garlic, tomato, bean, and peanut with option of **Thai chili-lemon dressing or Thai (e-san) style fermented fish**

ALLERGENS: (GF) - Gluten free (GFO) - Gluten free option (D) – Dairy



WHITE JASMINE THAI

GRILLED DISHES

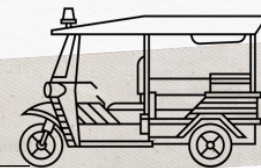
26. **Gai yang (Grilled Chicken) (GF) or Moo yang (Grilled Pork) (GF)**

\$19.90

Grilled chicken or pork fillets marinated with Thai special seasoning sauce and herbs, served with grilled seasonal vegetables and mild sweet chili dipping sauce
27. **Goong and Pla murk yang (GF)**

\$21.90

(Grilled Prawn and Calamari)
Grilled prawns and calamari marinated with Thai special seasoning and herbs, served with grilled seasonal vegetables, mild sweet chili dipping sauce



CURRIES

Vegetables and Tofu	\$16.90
Chicken, Pork or vegan	\$17.90
Beef (slow cooked)	\$19.90
Prawn or Duck	\$20.90
Seafood	\$21.90

28. **Green Curry (GF, VA, CH)**

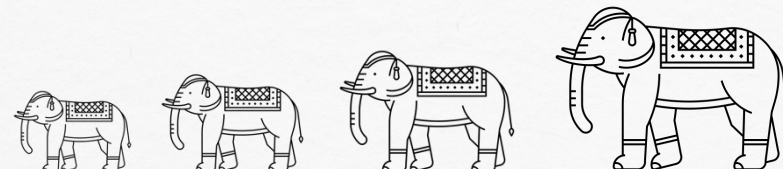
Popular Thai spicy green curry paste cooked with coconut milk, eggplant, zucchini, cauliflower, capsicum and basil leaves
29. **Red Curry (GF, VA, CH)**

Spicy red curry paste cooked with coconut milk, bean, capsicum, zucchini, pumpkin, and basil leaves
30. **Massaman Curry (GF, VA, N, CH)**

Mild to medium, creamy, sweet, and sour curry, made from Thai spices with cinnamon blended in chili paste, with pineapple, potato, peanut, onion, and carrot, cooked in coconut milk
31. **Panang Curry (GF, VA, CH)**

Mild to medium red curry, made from Thai spices blended in mild red chili paste, pumpkin, broccoli, capsicum and kaffir lime leaves, cooked in coconut milk
32. **Yellow Curry (GF, VA, CH)**

Medium spicy yellow coconut curry served with potato, onion, carrot, tomato garnished with fried garlic



(N) – Nuts (V) – Vegan (VA) – Vegan available (CH) – Chili

STIR-FRIES

Vegetables and Tofu	\$16.90
Chicken, Beef or Pork	\$17.90
Prawn or Duck	\$19.90
Seafood	\$21.90

- 33. Pad Ka-prow (GF, VA, CH)**
Basil leaves stir-fried with chili, garlic, and seasonal vegetables
- 34. Pad Khing (GF, VA)**
Stir-fried ginger with seasonal vegetables
- 35. Pad Him-ma-pan (GF, VA, N, CH)**
Roasted cashew nuts stir-fried with mild chili jam and seasonal vegetables
- 36. Pad Satay (GF, VA, N)**
Homemade peanut sauce stir-fried with seasonal vegetables
- 37. Pad Oyster Sauce (GF, VA)**
Oyster sauce stir-fried with seasonal vegetables
- 38. Pad Garlic & Pepper (GF, VA)**
Garlic and pepper stir-fried with onion, spring onion, carrot, capsicum, zucchini
- 39. Pad Sweet & Sour (GF, VA)**
Sweet and sour sauce stir-fried with capsicum, zucchini, carrot, tomato, onion, and pineapple
- 40. Pad Ped (GF, VA, CH)**
Spicy red curry paste stir-fried with Thai peppercorn (seasonal), bean and seasonal vegetables
- 41. Pad Lemongrass (GF, VA)**
Stir-fried lemongrass with seasonal vegetables
- 42. Pad Black Bean (GF, VA)**
Stir-fried black bean with seasonal vegetables
- 43. Pad Cha (GF, VA, CH)**
Krachai (wild ginger) stir fried with chili, Thai peppercorn (seasonal) and seasonal vegetables (best with seafood)

FISH

- 44. Whole fish Barramundi** **\$31.90**
Whole Barramundi deep fried until golden brown, served with steamed seasonal vegetables with choice of sauce:
"Sweet & sour chili sauce", "Ginger sauce added to steamed vegetables" "Red curry" or "Thai spicy sauce"
- 45. Pla Chu Chee (GF, CH)** **\$21.90**
Rockling fillet in mild to medium red curry sauce with lime leaves, bean, and capsicum
- 46. Pla Sam Rod** **\$22.90**
Deep fried Rockling fillet in batter and three flavours sweet & sour chili dipping sauce
- 47. Pla lad prik (CH)** **\$22.90**
Lightly battered Rockling fillet tossed with hot red curry paste, chili paste and Vegetables



SEAFOOD



- 48. Pad Ta-lay (GF, CH)** **\$23.90**
Combination of seafood stir-fried with spicy red curry paste, coconut milk, basil leaves with seasonal vegetables and egg
- 49. WJ Him-ma-pan (N, CH)** **\$23.90**
Lightly battered prawns, calamari and Rockling fillets stir fried with mild chili jam, oyster sauce, seasonal vegetables and tossed with cashew nuts
- 50. WJ Pad Cha (CH)** **\$23.90**
Lightly battered prawns, calamari and Rockling fillets stir-fried with Krachai (wild ginger), chili, Thai peppercorn (seasonal), curry paste and seasonal vegetables

CHEF SPECIALS

- 51. Red Curry Duck (GF, CH)** **\$23.90**
Boneless roast duck breast fillets in red curry with juicy lychee, pumpkin, bean, capsicum, basil, and lime leaves
- 52. Crispy marinated chicken (CH)** **\$20.90**
Lightly battered marinated chicken stir-fried with chili paste, red curry paste, onion, bean, carrot, and capsicum
- 53. Ka Nah Moo Grob** **\$21.90**
Stir fried pork belly chunks with broccoli, carrot, and garlic sauce
- 54. Soft Shell Crab Tempura** **\$21.90**
Deep fried crispy soft-shell crab in batter served on steamed vegetables with choice of "Sweet & sour sauce" or "Red curry sauce"
- 55. Ka-prow Pla (CH)** **\$21.90**
Stir-fried lightly battered Rockling fillet with fresh chili, basil, garlic, bean, onion, carrot, and capsicum
- 56. Crab meat Fried rice (GF)** **\$18.90**
Fried rice with crab meat, egg, and vegetables
- 57. WJ Seafood Platter** **\$22.90**
Lightly battered deep fried marinated calamari, prawn, and Rockling fillet served with sweet chili sauce
- 58. WJ Roasted Duck (GF)** **\$22.90**
Boneless roasted duck breast with dark soy sauce and vinegar, served on a bed of steamed vegetables

NOODLES

Vegetables and Tofu	\$16.90
Chicken, Beef or Pork	\$18.90
Prawn or Duck	\$19.90
Seafood	\$21.90



- 59. Pad Thai (GF, VA, N)**
Famous Thai stir-fried thin rice noodles with egg, bean shoots, carrot, spring onion and in our special Pad Thai tamarind sauce and mild chili jam served with crushed peanut and lemon wedge
- 60. Pad See Ewe (GFO, VA)**
Stir fried flat rice noodle with egg, vegetables, and sweet dark soy sauce
- 61. Pad Kee Mao (GFO, VA, CH)**
Stir fried flat rice noodle with chili, basil leaf, garlic, vegetables, and dark soy sauce
- 62. Pad Ba Mee (CH)**
Stir fried thick egg Hokkien noodles with chili jam, carrot, capsicum, broccoli, and zucchini

RICE DISHES



Vegetables and Tofu	\$16.90
Chicken or Beef or Pork	\$17.90
Prawn or Duck	\$20.90
Seafood	\$21.90

- 63. Kao Pad (GF, VA)**
Thai special fried rice with egg and vegetables
- 64. Kao Pad Prik (GF, VA, CH)**
Fried rice with chili jam, chili, and vegetables
- 65. Kao Pad Ka-prow (GF, VA, CH)**
Spicy fried rice with fresh chili, basil leaves and vegetables
- 66. Pineapple Fried rice (GF, VA)**
Fried rice with egg, yellow curry powder, pineapple, and mixed vegetables



SIDE DISHES

- 67. Steamed Jasmine Rice (GF)** Small **\$4.00** or Large **\$5.00**
- 68. Coconut Rice (GF)** Small **\$5.00** or Large **\$6.00**
Steamed Jasmine rice cooked in sweet coconut milk
- 69. Roti or Garlic Roti (plain)** Butter-fried roti bread **\$5.00**
with peanut dipping sauce (N) **\$5.50**
- 70. Homemade peanut sauce (N)** Small **\$3.20** or Large **\$5.50**

SET MENU

White Set – (Minimum 2 persons)
\$ 37.00 per person
Mixed Entree

- Spring roll chicken (2 pieces)
- Satay chicken (2 pieces)
- Chicken Salad

Main Course – (Select 1)

- Green Curry chicken **or**
- Combination cashew nut stir-fry with beef, pork **or**
- Pad Thai vegetables and tofu

Dessert

- Vanilla or Coconut Ice cream

Jasmine Set – (Minimum 2 persons)
\$47.00 per person
Soup

- Tom Yum or Tom Kha soup Prawn

Mixed Entree

- Curry puffs chicken (2 pieces)
- Satay chicken (2 pieces)
- Calamari salad

Main Course – (Select 1)

- Massaman Curry chicken **or**
- Stir fried basil and vegetables with beef **or**
- Stir fried cashew nuts with Chicken, beef, pork **or** Stir fried cashew nuts with seafood and vegetables **or**
- Grilled chicken or grilled pork

Dessert

- Banana Fritter with Vanilla Ice Cream



Set menu are recommended for group of four or more with a minimum of 2 sets order.
Each dish is served on a platter and can be shared.
White Jasmine Thai Cuisine reserves the right to change pricing terms and conditions without notice.
Coconut ice-cream substitute add \$2.00 Single scoop Ice cream add \$3.00
Extra charge may be applied to altered dishes from menu.

General Terms and conditions apply. Please notify staff of any food allergies or special dietary requirements. Prices and conditions are subject to change without notice. Altered dishes may attract an added cost. All prices include GST. Corkage charge of \$3.00 per person applies. Additional charges apply to extra vegetables, chicken, beef, pork, egg \$3. Extra noodles, prawn \$4. Duck, Seafood \$6. Coco Ice cream substitute add \$2 extra. We do not split bills. Takeaway containers \$.40c each

ALLERGENS: (GF) - Gluten free (GFO) - Gluten free option (D) – Dairy (N) – Nuts (V) – Vegan (VA) – Vegan available (CH) – Chili