



WHITE JASMINE

THAI CUISINE



@whitejasminethaicuisine



white Jasmine thai cuisine

ENTREES

1. Curry Puff คุกกี้ปuffs \$10.90

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)



2. Spring Roll โป๊ยะทอด Vegetables or chicken (5pcs)..... \$10.90

Prawn (5 pcs)..... \$11.90
Deep fried Thai style spring roll served with mild sweet-chili sauce with choice of: Vegetables or Prawn (5 pcs)



3. Chicken Satay Stick \$12.90 (4 pcs) (N) ไก่สะเต๊ะ

Grilled marinated chicken on skewers, marinated with Thai special satay curry powder and coconut milk, served with homemade peanut sauce

4. Crispy Wonton (6 pcs) เกี้ยวไก่ทอด \$9.90

Crispy deep-fried wonton stuffed with minced chicken and carrot, served with mild sweet chili dipping sauce



5. Cheese Wonton (6 pcs) (D) เกี้ยวชีสทอด\$9.90

Crispy fried wontons with tasty cheese filling, served with mild sweet chili dipping sauce on the side



6. Thai steamed dumpling (6 pcs) (VA)\$12.90

Tasty Thai dumplings filled with steamed marinated prawn served with soy-vinegar dipping sauce Option of Prawn or Vegetable

7. Prawn Cracker (N) ข้าวเกรียบกุ้ง \$5.90

Prawn crackers served with homemade peanut dipping sauce on the side

8. Fish Cake (5 pcs) ทอดมัน\$11.90

Deep-fried fish cakes made from blended fish fillet, curry paste, green beans, and Thai herbs, served with a sweet chilli dipping sauce on the side.



9. Roti Wrap (2 halves) (N)\$12.90

A roti wrap stuffed with the option of grilled marinated chicken or tofu, with carrot, lettuce, mixed green salad, and our peanut sauce

ALLERGENS :

(GF) – Gluten free / (GFO) – Gluten free option / (D) – Dairy / (N) – Nuts
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ENTREES

10. Gai Tod (guy-tod) ไก่ทอด\$11.90

Lightly battered deep fried and marinated chicken pieces, and served with mild sweet chili dipping sauce on the side



10.

11. Bangkok Wing (6 pcs) ปีกไก่ทอด\$13.00

Fried marinated chicken winglets served with option of (Original) mild sweet- chili or (Spicy) Sriracha dipping sauce on the side



11.

12. Crispy Calamari or Prawn\$12.90

ปลาหมึกทอด หรือ กุ้งทอด
Lightly battered deep fried marinated calamari or prawn, served with mild sweet chili sauce on the side



12.

13. Mixed Entree (8 pcs)\$13.90

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



13.



14.

14. Vegetarian Combo (8 pcs)\$13.90

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

15. Tempura platter\$14.90

A combination of Crispy calamari, Crispy prawn, and Gai Tod (fried chicken) served with mild sweet chili sauce on the side



15.

16. Crispy Fried Tofu เต้าหู้ทอด ^{NEW}\$12.90

Golden fried tofu served with crushed peanuts and tangy tamarind sauce.

17. Kwai Chai Tod ^{NEW}\$12.90
(Chive fritters) กวยจั๊กทอด

Crispy deep fried fritters filled with fragrant chives, served with spicy sweet dark soy sauce.

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SOUPS

	Small	Large
Vegetables and Tofu.....	\$12.50	\$18.50
Chicken or Vegan.....	\$13.50	\$19.50
Prawn.....	\$14.50	\$20.50
Seafood.....	\$15.50	\$21.50

*Add Instant Noodles for a hearty, spicy and aromatic upgrade + \$4.00

18. Tom Yum Soup (GF, CH) ต้มยำ

Famous Thai hot and sour soup with chili jam, lemongrass, onion, spring onion, lime leaves, fresh mushroom, tomato



18.

19. Tom Kha Soup (GF, VA) ต้มข่า

A slight variation from Tom Yum, coconut soup includes galangal and coconut milk for slightly creamy texture



19.

20. Wonton Soup (6 pcs) เกี้ยวซ่า\$15.50

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

21. Egg Noodles with Wonton Soup.....\$19.50

บะหมี่เกี้ยวซ่า **NEW**
Egg noodles served in a hot, flavourful chicken broth with fresh vegetables and soft wonton dumplings, creating a heartier and satisfying meal.



20.



21.

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SALADS

22. **Larb Gai (Chicken Salad)** \$18.90
(GF, CH) ลาบไก่

Larb Gai (Chicken Salad)
Minced chicken blended with chili, red onion, spring onion, and cucumber, finished with a vibrant Thai lemon dressing. Served with fresh green salad.



22.



28.

23. **Larb Gai Tod (CH) ลาบไก่ทอด** ^{NEW} \$24.90
(Spicy fried chicken Thai salad)

Deep-fried chicken tossed with spicy Thai herbs, lime juice, and roasted rice- crispy, zesty, and full of flavour.

24. **Moo Nam Tok** ^{NEW} \$19.90
(Thai Spicy Pork Salad) หมูน้ำตก

Tender pork slices combined with chili, red onion, spring onion, and cucumber, dressed in a refreshing Thai lime dressing. Served with fresh green salad.

25. **Yum Salad (GF, CH)**

Thai salad flavoured with chili jam, chili, red onion, cucumber, tomato, in Thai style lemon-juice dressing, served with green salad.

• **Grilled Beef** \$21.90
ย่างเนื้อ

• **Prawn or Roasted Duck** \$23.90
ย่างกุ้งสด หรือ ย่างเป็ดย่าง

26. **Moo Ma Now (Pork Salad)** \$23.90
(GF, CH) หมูมะนาว

Classic pork slices tossed in a tangy lemon, garlic, and chili sauce with onion and served with fresh green salad.

27. **Thai Vegetarian salad**
(GF, VA, N) สลัดผัก

Steamed seasonal vegetables with fresh tomato and cucumber served with homemade peanut sauce

• **Tofu and egg** \$16.90

• **Grilled chicken** \$23.90

28. **Papaya Salad** \$22.90
with deep-fried soft-shell 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)

(N, CH) (GF- if without crab) ส้มตำ \$18.90

GRILLED DISHES

29. **Gai yang (Grilled Chicken) (GF) ไก่ย่าง** \$23.90

Moo yang (Grilled Pork) (GF) หมูย่าง \$23.90

Grilled chicken or pork fillets marinated with Thai special seasoning sauce and herbs, served with grilled seasonal vegetables and our smoky, spicy Thai Nam Jim Jaew sauce



29.



30.

30. **Goong and Pla murk yang (GF)** \$25.90
กุ้งและปลาหมึกย่าง

Grilled prawns and calamari marinated with Thai herbs and special seasoning, served with grilled seasonal vegetables, and spicy Thai seafood sauce

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CURRIES

Vegetables and Tofu	\$19.90
Chicken or Pork	\$21.90
Beef (slow cooked) or Vegan	\$22.90
Prawn or Duck	\$24.90
Seafood	\$25.90

31. Green Curry

(GF, VA, CH) แกงเขียวหวาน

Popular Thai spicy green curry paste cooked with coconut milk, eggplant, zucchini, cauliflower, capsicum and basil leaves



31.

32. Red Curry

(GF, VA, CH) แกงแดงเผ็ด

Spicy red curry paste cooked with coconut milk, bean, capsicum, zucchini, pumpkin, and basil leaves



32.

33. Massaman Curry

(GF, VA, N, CH) แกงมัสมั่น

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



33.

34. Panang Curry

(GF, VA, CH) แกงพะอูน

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



34.

35. Yellow Curry

(CH) แกงเหลือง

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



35.

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STIR-FRIES

Vegetables and Tofu	\$19.90
Chicken or Pork.....	\$21.90
Beef (slow cooked) or Vegan	\$22.90
Prawn or Duck.....	\$24.90
Seafood	\$25.90

36. Pad Ka-prow (GF, VA, CH) พัดกระเพรา
Basil leaves stir-fried with chili, garlic, and seasonal vegetables

37. Pad Khing (GF, VA) พัดขิง
Stir-fried ginger with seasonal vegetables

38. Pad Him-ma-pan (GF, VA, N, CH) พัดเม็ดมะม่วงหิมพานต์
Roasted cashew nuts stir-fried with mild chili jam and seasonal vegetables

39. Pad Satay (GF, VA, N) พัดสะเต๊ะ
Homemade peanut sauce stir-fried with seasonal vegetables

40. Pad Oyster Sauce (GF, VA) พัดน้ำมันหอย
Oyster sauce stir-fried with seasonal vegetables

41. Pad Garlic & Pepper (GF, VA) พัดกระเทียมพริกไทย
Garlic and pepper stir-fried with onion, spring onion, carrot, capsicum, zucchini



36.



37.



38.



39.



40.



42.



43.



46.

42. Pad Sweet & Sour (GF, VA) พัดเปรี้ยวหวาน
Sweet and sour sauce stir-fried with capsicum, zucchini, carrot, tomato, onion, and pineapple

43. Pad Ped (GF, VA, CH) พัดเผ็ด
Spicy red curry paste stir-fried with Thai peppercorn (seasonal), bean and seasonal vegetables

44. Pad Lemongrass (GF, VA) พัดตะไคร้
Stir-fried lemongrass with seasonal vegetables

45. Pad Black Bean (GF, VA) พัดเต้าหู้
Stir-fried black bean with seasonal vegetables

46. Pad Cha (GF, VA, CH) พัดซ่า
Krachai (wild ginger) stir-fried with chili, Thai peppercorn (seasonal) and seasonal vegetables (best with seafood)

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SEAFOOD & FISH DISHES

47. Whole fish Barramundi ปลากระพงทอด.....\$33.90

Whole Barramundi deep fried until golden brown, served with steamed seasonal vegetables with choice of sauce: "Sweet & sour chili sauce", "Ginger sauce added to stea" "Red curry" or "Thai spicy sauce"



47.

48. Pla Lad Prik (CH) ^{NEW}.....\$35.90

Barramundi whole ปลาราดพริก
Authentic Thai-style crispy whole barramundi, topped with bold and spicy chili sauce



48.

49. Pla Chu Chee (GF, CH) ปลาชู่ี่.....\$25.90

Rockling fillet in mild to medium red curry sauce with lime leaves, bean, and capsicum

50. Pla Sam Rod ปลาสามรส.....\$26.90

Deep fried Rockling fillet in batter and three flavours sweet & sour chili dipping sauce



50.

51. Pla lad prik (CH) ปลาราดพริก.....\$26.90

Lightly battered Rockling fillet tossed with hot red curry paste, chili paste and Vegetables



52.

52. Pad Ta-lay (GF, CH) ผัดทะเล.....\$26.90

Combination of seafood stir-fried with spicy red curry paste, coconut milk, basil leaves with seasonal vegetables and egg

53. WJ Him-ma-pan (N, CH).....\$26.90

ผัดมะม่วงหิมพานต์ทะเลทอด
Lightly battered prawns, calamari and Rockling fillets stir-fried with mild chili jam, oyster sauce, seasonal vegetables and tossed with cashew nuts



53.

54. WJ Pad Cha (CH) ผัดฉ่าทะเลทอด.....\$26.90

Lightly battered prawns, calamari and Rockling fillets stir-fried with Krachai (wild ginger), chili, Thai peppercorn (seasonal), curry paste and seasonal vegetables



54.

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CHEF SPECIALS

55. Red Curry Duck\$24.90

(GF, CH) แกงแดงเป็ด

Boneless roast duck breast fillets in red curry with juicy lychee, pumpkin, bean, capsicum, basil, and lime leaves



55.

56. Crispy marinated chicken\$24.90

(CH) ไก่ทอดพัตเฟ็ด

Lightly battered marinated chicken stir-fried with chili paste, red curry paste, onion, bean, carrot, and capsicum



56.

57. Crispy Chicken with Lemon Mayo\$24.90

ไก่กรอบซอสครีมมะนาว NEW

Crispy fried chicken topped with a creamy, tangy, lemon and mayonnaise sauce.



57.

58. Ka Nah Moo Grob คะน้าหมูกรอบ\$24.90

Stir fried pork belly pieces with broccoli, carrot, and garlic sauce



58.

59. Soft Shell Crab Tempura ปูนิ่มทอด\$24.90

Deep fried crispy soft-shell crab in batter served on steamed vegetables with choice of "Sweet & sour sauce" or "Red curry sauce"

60. Ka-prow Pla (CH) กระเพราปลา\$25.90

Stir-fried lightly battered Rockling fillet with fresh chili, basil, garlic, bean, onion, carrot, and capsicum



59.



60.



62.



63.

61. Crab meat Fried rice (GF) ข้าวผัดปู\$24.90

Fried rice with crab meat, egg, and vegetables

62. WJ Seafood Platter ทะเลรวมทอด\$25.90

Lightly battered deep fried marinated calamari, prawn, and Rockling fillet served with sweet chili sauce

63. WJ Roasted Duck (GF) เป็ดย่าง\$25.90

Boneless roasted duck breast with dark soy sauce and vinegar, served on a bed of steamed vegetables

64. Pu Pad Pong Karee NEW\$24.90

(Soft Shell Crab) ปูนิ่มพัดผงกระหรี่

Stir-fried soft shell crab in a rich yellow curry sauce with egg, chili, and aromatic Thai spices - creamy, savory, and full of flavour.

65. Deep Fried Prawn NEW\$22.90

with Tamarind Sauce กุ้งทอดน้ำมะขาม

Crispy prawns topped with a sweet and tangy tamarind sauce.

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NOODLES

Vegetables and Tofu	\$19.90
Chicken or Pork	\$21.90
Beef	\$22.90
Prawn or Duck	\$23.90
Seafood	\$25.90



66. Pad Thai (GF, VA, N) พัดไทย

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



67. Pad See Ewe (GFO, VA) พัดซีอิ้ว

Stir fried flat rice noodle with egg, vegetables, and sweet dark soy sauce



68. Pad Kee Mao (GFO, VA, CH) พัดซีเม่า

Stir fried flat rice noodle with chili, basil leaf, garlic, vegetables, and dark soy sauce



69. Pad Ba Mee พัดบะหมี่

Stir fried thick egg Hokkien noodles with chili jam, carrot, capsicum, broccoli, and zucchini

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FRIED RICE DISHES

Vegetables and Tofu	\$19.90
Chicken or Pork.....	\$21.90
Beef	\$22.90
Prawn or Duck.....	\$23.90
Seafood	\$25.90

70. Kao Pad (GF, VA) ข้าวผัด
Thai special fried rice with egg and vegetables

71. Kao Pad Prik (GF, VA, CH) ข้าวผัดพริก
Fried rice with chili jam, chili, and vegetables

72. Kao Pad Ka-prow (GF, VA, CH) ข้าวผัดกระเพรา
Spicy fried rice with fresh chili, basil leaves and vegetables

73. Pineapple Fried rice (GF, VA) ข้าวผัดสับปะรด
Fried rice with egg, yellow curry powder, pineapple, and mixed vegetables

74. Kao Pad Tom Yum ข้าวผัดต้มยำ (CH) NEW
Thai fried rice infused with the bold, spicy-sour flavours of Tom Yum, stir-fried with aromatic herbs like lemongrass, chili, and lime.

75. Kao Pad Green Curry ข้าวผัดแกงเขียวหวาน (GF, VA, CH) NEW
Thai fried rice infused with rich green curry, creamy coconut milk, and fresh herbs – aromatic, spicy, and flavourful.



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SIDE DISHES

76. Steamed Jasmine Rice (GF) ข้าวสวยหอมมะลิ Small \$4.20 or Large \$5.20
77. Coconut Rice (GF) Small \$5.20 or Large \$6.20
Steamed Jasmine rice cooked in sweet coconut milk
78. Roti or Garlic Roti โรตีสาน
Butter-fried roti bread \$5.20
With homemade peanut dipping sauce (contains nuts) \$5.80
79. Homemade peanut sauce (N) Small \$3.50 or Large \$6.50

DESSERTS

80. Banana Fritter กล้วยทอด \$9.90
Deep fried banana in a crispy light batter served with vanilla ice-cream.
81. Banana Split กล้วยน้ำสปลิต (N) \$10.20
Fresh banana served with vanilla ice cream topping with chocolate and cashew nuts.
82. Thai Banana Roti pancake โรตีสานกล้วย \$10.20
Butter-fried roti filled with fresh banana topped with a good drizzle of sweetened condensed milk, chocolate Add egg \$3.00
83. Nutella Puff บูเทลล่าพัฟ \$10.20
Puff pastry filled with delicious Nutella chocolate served with vanilla ice-cream. (N) Single scoop coconut ice-cream substitute add \$2.00
84. Vanilla ice-cream with chocolate \$6.50
topping วนิลลาไอศกรีม
85. Coconut ice cream มะพร้าวไอศกรีม \$9.50
86. Fried vanilla ice-cream ไอศกรีมทอด \$10.20
Option chocolate or maple syrup topping
87. Creamy Coconut Ice Cream \$12.90
with Sweet Sticky Rice
ไอศกรีมมะพร้าวข้าวเหนียวมูน
Rich coconut ice cream served with sweet, fragrant sticky rice.
88. Coconut Custard with Vanilla Ice Cream \$12.90
ขนมหม้อแกงกับวานิลลาไอศกรีม
Traditional Thai coconut custard served with creamy vanilla ice cream.
89. Taro Thai Glutinous Rice Balls \$12.90
บัวลอยเผือก
Soft taro-filled glutinous rice balls in a warm, sweet coconut cream.
90. Mango Sticky Rice (Seasonal) \$17.90
ข้าวเหนียวมะม่วง
Sweet sticky rice with mango, drizzled with coconut cream.
91. Banana & Black Beans \$12.90
Sticky Rice served
ข้าวต้มมัดใส่กล้วยกับไอศกรีมมะพร้าว
with Coconut Ice Cream



91



88

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DINING INFORMATION

If you have any food allergies or special dietary requirements, please let our friendly staff know before ordering – we'll do our very best to accommodate you.

While we take the utmost care, please be aware that traces of allergens may still be present due to shared cooking equipment.

Many dishes can be adjusted for spice level, just tell us your preference.

Please note that some modifications may incur a small additional charge.

Outside Cakes Happy to serve your cake – small service fee applies for tableware, storage, and staff service per plate served.

We kindly ask that bills be settled as a single transaction as we don't split bills.

ADDITIONAL CHARGES

Vegetables, Chicken, Pork or Egg	+\$3.00
Beef	+\$4.00
Slow cooked Beef or Crispy Pork	+\$6.00
Noodles or Prawns.....	+\$5.00
Duck or Seafood.....	+\$6.00
Single scoop Coconut Ice Cream substitution	+\$2.00
Single Scoop Vanilla Ice Cream.....	+\$3.00
Corkage (per person).....	+\$3.00
Takeaway Containers (each).....	+\$0.40

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