

SIGNATURE DISH

- CHOO CHEE GRILLED SALMON 29**
+LOTUS ROOT
 PAN FRIED SALMON SERVED W/ RICH + AROMATIC COCONUT CURRY, LOTUS ROOT, SNAKE BEANS, CAPSICUM & SHREDDED KAFFIR LIME LEAF.
- TEMPURA PRAWNS IN 29**
TAMARIND SAUCE
 WELL BALANCED SWEET, SOUR + SALTY FLAVOUR W/ TEMPURA PRAWNS W/ ONION, CAPSICUM, GREEN BEANS, CRISPY ONION & SHALLOT.
- CHIANG MAI MARYLAND CHICKEN 26**
(NOODLE CURRY)
 NORTHERN CURRY STYLE W/ EGGS NOODLES, MIXED THAI HERBS + SPICES. GARNISHED W/ CRISPY WANTON SKIN, BEAN SPROUTS, CRISP ONION & LIME.
- HANG LAY PORK SPARE RIBS 25**
 TENDER SLOW COOKED PORK SPARE RIBS WITH SWAY'S SPECIAL BURMESE CURRY (NO COCONUT) W/ ROASTED PEANUTS, GARLIC & SLICE FRESH GINGER.
- CRYING BEEF TIGER (GF) 28**
 SPICED LAO STYLE CHARGRILLED + 250 G TENDER STRIPLOIN BEEF, TOSSED IN MIXED THAI HERBS, SALAD W/ SHARP NUMTOK DRESSING.
+ BLACK STICKY RICE 4
- SAUTEED PEKING DUCK 27**
 PEKING DUCK FILLET W/ HOMEMADE FIVE SPICE SAUCE. SERVED W/ CHINESE BROCCOLI.
- BASIL CHILLI LAMB SHANK 27**
 TENDER BRAISED LAMB SHANK W/ STIR FRY GREEN BEANS, ONION, ASIAN HERBS & HOMEMADE BASIL CHILLI PASTED.

KIDS MENU

- CHICKEN NUGGETS 9**
W/ CHIPS +SALAD
- BATTERED FISH FILLET 9**
W/ CHIPS +SALAD
- CHICKEN SATAY 10**
W/ RICE

DESSERTS

- YOUNG COCONUT ICE CREAM 14**
W/ BANANA FRITTERS
- SWEET BLACK STICKY RICE 14**
W/ MANGO (IN SEASON)

Set Menu \$44 pp

(MINIMUM 4 PEOPLE)

SHARE LITTLE PLATE

**SPRING ROLLS (4), SATAY GAI (4),
 THAI FISH CAKE (4), ANGEL PRAWNS (4)**

MAIN

VEGETABLE CASHEW NUT
 WOK TOSSED STIR FRY W/ VEGETABLE & CASHEW NUTS IN OUR CHEF'S SPECIAL SAUCE.

MASSAMAN LAMB
 SLOW COOKED, CURRY LAMB SOUTHERN MALAY STYLE, MASSAMAN CURRY W/ ROASTED ALMOND NUTS, POTATOES, STAR ANISE, CINNAMON, BAY LEAVES. SERVED W/ CRISP ONION & R-JAD DRESSING.

SAUTEED PEKING DUCK
 PEKING DUCK FILLET W/ HOMEMADE FIVE SPICE SAUCE. SERVED W/ CHINESE BROCCOLI.

YELLOW CURRY CHARGRILLED-KING PRAWNS
 CREAMY YELLOW CURRY INFUSED CHARGRILLED KING-PRAWNS W/ POTATOES, CHERRY TOMATOES, BROCCOLI, RED ONION. TOPPED W/ CRISP ONION & R-JAD DRESSING.

LARGE JASMINE RICE FOR 4 PEOPLE

ON THE SIDE

- JASMINE RICE (GF) (S) 4 / (L) 6**
- TURMERIC COCONUT RICE (GF) .. (S) 6 / (L) 8**
- RICEBERRY (S) 6 / (L) 8**
 (HEALTHY OPTION & LOW CARBS)
- ROTI BREAD 4**
- BLACK STICKY RICE 5**
- SATAY SAUCE (GF) 4**
- EXTRA MEAT 5**
 (PORK BELLY NOT INCLUDED)
- EXTRA PRAWNS (7) 10**
- EXTRA TOFU / VEGETABLE 4**

“ Here at Sway it is our mission to bring you a truly authentic Thai experience combining traditional Thai culinary techniques with the freshest produce.

We promise you an unequaled world of Thai flavor. Most meals can have vegetarian +gluten free options - Please ask.”

Sway
SWAY

CONTEMPORARY THAI FUSION + BAR

- * 20% SURCHARGE ON ALL PUBLIC HOLIDAYS.
- * ONE BILL PER TABLE ONLY.
- * LICENCED BAR.
- * ALL PRICE ARE INCLUDED GST.
- * FOOD INGREDIENTS AND PRICES ARE SUBJECT TO CHANGE WITHOUT PRIOR NOTICE.
- * PLEASE INFORM IN CASE OF FOOD ALLERGIES. DISH MAY CONTAIN FISH SAUCE, OYSTER SAUCE OR EGG, INCLUDING VEGETARIAN DISHES.

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LITTLE PLATE

SPRING ROLLS (4) (VEG) 11

HOMEMADE PASTRY FILLED WITH VEGETABLES & VERMICELLI NOODLES, ACCOMPANIED A SWEET CHILLI DIPPING SAUCE.

LOTUS ROOT CHIPS (6) (GF)(VEG) 10

CRISPY PIECES W/ HOMEMADE SATAY SAUCE & CUCUMBER SALSA.

TRIANGLE PUFF 11

HOMEMADE SELECTION OF MILDLY SPICE TARO, POTATOES, +PUMPKIN IN PASTRY W/ SWEET PLUM SAUCE.

GARLIC CHIVE DUMPLINGS (8) (VEG).. 11

DEEP FRIED GARLIC CHIVE DUMPLINGS W/ SWEET SOY & PICKLE CHILLI DRESSING.

MANORA PRAWN CRACKER 8

THAI STYLE PRAWN CRACKER SERVED W/ SWEET CHILLI JAM.

SATAY GAI (4) (GF)(DF) 14

GRILLED THAI SOUTHERN STYLE CHICKEN TENDERLOIN MARINATED SKEWERS W/ HOMEMADE SATAY SAUCE & CUCUMBER SALSA.

ANGEL PRAWNS (4) 17

DEEP FRIED WRAPPED KING PRAWNS W/ NOODLE. SERVED W/ CUCUMBER R-JAD DRESSING.

FISH CAKE (4) (GF)(DF) 14

HOMEMADE FRESH RED CURRY FISH CAKE W/ THAI HERBS. SERVED W/ CUCUMBER R-JAD DRESSING & CRUSHED PEANUT.

GARLIC + BLACK PEPPER 17

SOFT SHELL CRAB BAO (2)

STEAMED BAO FILLED W/ LIGHT BATTERED SOFT-SHELL CRAB IN GARLIC & BLACK PEPPER SAUCE.

GRILLED SCALLOPS IN 20

BETEL LEAF (4) (GF)(DF)

GRILLED SCALLOPS SERVED ON BETEL LEAVES W/ RED ONION, GINGER, LIME, ROASTED COCONUT, PEANUTS & LEMONGRASS. DRIZZLED W/ HOMEMADE PALM SUGAR SYRUP.

FIVE SPICE PORK BELLY 15

CRISPY PORK BELLY IN FIVE SPICE GLAZE W/ DARK-MUSHROOM CHILLI SAUCE, TOPPED W/ FRIED GARLIC.

CALAMARI CAJUN SPICE (GF)(DF) 15

LIGHTLY BATTERED CALAMARI, CAJUN SPICE STYLE W/ SALT + CRACKED PEPPER & SWEET CHILLI DIPPING SAUCE.

SWAY SOUP

BANGKOK COCONUT PRAWN- 14

TOM YUM

AROMATIC + CREAMY COCONUT SOUP, TANGY LIME + LEMONGRASS W/ KAFFIR LIME, GALANGAL, TOMATO, MUSHROOM & A CITRUS SPICE INFUSION

CHICKEN 13

FLOATING MARKET SEAFOOD 15

SOUP (CLEAR)

MIXED SEAFOOD FLOATING IN A SEA OF LEMONGRASS, KAFFIR LIME, GALANGAL, TOMATO & MUSHROOM+CITRUS SPICE INFUSION.

SALAD

SOM TUM THAI (GF)(DF) 20

THE FAMOUS THAI STREET FOOD GREEN PAPAYA +SNAKE BEAN, TOMATO, CARROT SALAD W/ TAMARIND, PLUM SUGAR DRESSING & ROASTED CASHEW NUTS.

LAO LARB DUCK (GF)(DF) 25

TRADITIONAL NORTH EASTERN LAO SALAD WITH SLICED ROASTED DUCK + CRUSHED ROASTED STICKY RICE. TOSSED TOGETHER IN OUR OWN CHILLI, HERB DRESSING. SERVED IN A LETTUCE CUP.

FROM THE WOK

GINGER CHICKEN 23

SLICED CHICKEN BREAST WOK TOSSED W/ MUSHROOM, ONION & VEGETABLES INFUSED IN SOY GINGER SAUCE.

TOFU (VEG) 22

SWEET & SOUR CHICKEN 23

HONG KONG STYLE COMBINATION OF SWEET & TANGY FLAVOUR SAUCE W/ VEGETABLES, PINEAPPLE & CHERRY TOMATOES.

CRISPY PORK 26

BEEF CASHEW NUT + CHILL JAM 24

SLICED BEEF WOK STIR FRY W/ VEGETABLES + CASHEW NUTS IN OUR CHEFS SPECIAL SAUCE.

TOFU (VEG) 22

CRISPY PORK BELLY + KHA NA 26

CRISPY PORK BELLY W/ STEAMED CHINESE BROCCOLI IN A MILD HOME MADE FIVE SPICE & VEGETARIAN MUSHROOM SAUCE.

GARLIC + BLACK PEPPER- 29

KING PRAWNS

KING PRAWNS WOK TOSSED IN GARLIC, CRACKED BLACK PEPPER, ONION, SHALLOT, CAPSICUM, GARNISHED W/ CORIANDER & CRISP GARLIC.

BARRAMUNDI FISH PAD CHA 28

LIGHTLY BATTERED BARRAMUNDI FISH FILLET ON BED OF STIR FRIED W/ SNAKE BEANS, BAMBOO, CAPSICUM, ONION, ASIAN HERBS & HOMEMADE CHILLI PASTE.

CHICKEN 25

MIXED GREEN 16

WOK TOSSED MIXED GREEN VEGETABLES W/GARLIC MUSHROOM VEGETARIAN SAUCE.

TOFU (VEG) 19

CURRY HOUSE

GREEN CURRY CHICKEN 23

GREEN CURRY MIXED W/ THAI EGGPLANT, VEGETABLE, BAMBOO + MIXED THAI HERBS FLAVOUR W/ THAI BASIL & GARNISHED KAFFIR LIME LEAVES.

TOFU (VEG) 22

PEKING DUCK IN RED CURRY 27

SLICED PEKING DUCK IN CLASSIC BANGKOK THAI RED-CURRY W/ THAI EGGPLANT, GREEN BEANS, PINEAPPLE, CHERRY TOMATOES, LAMBUTAN & BASIL.

PANANG CURRY BEEF 23

AUTHENTIC THAI CURRY IN A RICH COCONUT CREAM W/ VEGETABLES, HERBS & ROAST CRUSHED PEANUTS.

TOFU (VEG) 22

MASSAMAN LAMB 26

SLOW COOKED, CURRY LAMB SOUTHERN MALAY STYLE, MASSAMAN CURRY W/ ROASTED ALMOND NUTS, POTATOES, STAR ANISE, CINNAMON, BAY LEAVES. SERVED W/ CRISP ONION & R-JAD DRESSING.

YELLOW CURRY CHAR- 29

GRILLED KING PRAWNS

CREAMY YELLOW CURRY INFUSED CHARGRILLED KING PRAWNS W/ POTATOES, CHERRY TOMATOES, BROCCOLI, RED ONION. TOPPED W/ CRISP ONION & R-JAD DRESSING .

TOFU (VEG) 26

RICE / NOODLES

FRIED RICE WITH PINEAPPLE 15

+ CASHEW NUT

FRIED RICE W/ CHINESE BROCCOLI, TOMATO, ONION, EGG. SERVED W/ CUCUMBER+ LEMON.

PAD THAI 16

TRADITIONAL THAI STREET FOOD DISH OF STIR FRIED THIN RICE NOODLES W/ EGG,SWEET RADISH,GARLIC CHIVE, BEAN SPROUTS IN PAD THAI SAUCE & ROAST PEANUTS, CRISPY WONTON & LIME

PAD SEE EW 16

THE POPULAR THAI STREET FOODS OF THAILAND W/ CHARGRILLED FLAVOUR W/ FRESH FLAT RICE NOODLES, EGG, CHINESE BROCCOLI & DARK SOY. SERVED W/ PICKLED CHILLI.

COCONUT NOODLE 19

THIN RICE NOODLE PAN FRIED W/ COCONUT CREAM, TOFU, TAMARIND, EGG, ROASTED PEANUT, BEAN SPROUT & GARLIC CHIVE.

(VEG) = VEGETERIAN, (GF) = GLUTEN FREE, (DF) = DAIRY FREE