



ONLY AT DOYTAO

Tom Yum Fried Rice \$19.50

One of Thailand's most famous flavours is now in rice form, only at Doytao, this unique dish offers the same Tom Yum flavour of hot and sour with fragrant herbs, seafood cooked to perfection with rice.

Sizzling Seafood \$20.50

Doytao Thai's Sizzling king prawns, scallops, fish fillet and squid stir-fried with only the best vegetables served on a hot plate.

Volcanic Chicken \$20.50

Whole boneless chicken marinated in a special home made sauce covered with honey and flamed with brandy.

Sweet and Sour Fish \$26.50

Whole snapper fried until golden brown and topped with delicious sweet and sour sauce.

Exotic Fish \$26.50

Steamed whole snapper fish, topped with minced chicken and tasty sauce with ginger and vegetables.

Basil Fish Fillet \$19.50

Crispy fish fillet stir-fried with chili and chili jam, bamboo shoots and mixed vegetables in hot and sweet basil sauce.

Doytao Seafood Special \$20.50

Steamed scallops, fish fillet, king prawns and squid in coconut milk, curry paste, vegetables and Thai herbs.

FOOD FROM THE SEA

Doytao Seafood Platter \$36.50

Grilled Royal king prawns, calamari, scallops and green mussel half shells served with three authentic 'one in town' sauce and a side of only the healthy vegetables.

Royal King Prawns (4 large prawns) \$22.50

Grilled prawns in a Thai style marinade of Thai herbs, garlic, coriander roots and butter served with special sauce and a side of only the healthiest vegetables.

Choo Chee Fish \$26.50

Deep fried whole snapper, saturated in Choo Chee curry, an authentic Thai red curry cooked with coconut milk and sprinkled with lime leaves.

Prawns And Mussels \$22.50

Very aromatic prawns and mussels marinated and steamed with lemon grass and basil.

Salt and Pepper Fish \$26.50

Crispy and mouth watering, this whole Barramundi fish is deep fried until perfectly golden brown. Cooked with garlic, shallots, salt and pepper, sprinkled with or without mild chili.

Phuket Grilled Fish (whole) \$26.50



Grilled Barramundi marinated in Thai herbs and served with an authentic sauce and a side of only the healthiest vegetables.

Steamed Barramundi (whole) \$26.50

A very popular Thai style fish that is steamed with ginger and celery then poured over with our tasty sour soup.

Hot Pattaya \$19.50

A mild-spiced dish, stir-fried succulent green mussels in fresh chili and Thai chili jam sauce, covered with basil leaves and topped with Thai vegetables.

Salt and pepper (Prawns) \$22.50

A well-known favorite, lightly battered in salt, pepper, capsicum, onion and shallot with or without mild chili.

Salt and Pepper (Squid) \$16.50

A well-known Thai favorite, lightly battered in salt, pepper, capsicum, onion and shallot with or without mild chili.

Salt and Pepper (Seafood) \$22.50

A well-known favorite, lightly battered in salt, pepper, capsicum, onion and shallot with or without mild chili.

ENTREE

Curry Puffs (4pcs) \$8.50

Onions, potatoes and carrots with curry powder, wrapped in pastry and deep-fried.

Thai Fish Cakes (4pcs) \$8.50

Thai fish cakes served with sweet chili sauce topped with crushed peanuts.

Prawn Cakes (6pcs) \$8.50

Prawn mince with Thai herbs served with sweet chili sauce, topped with crushed peanuts.

Money Bags (4pcs) \$8.50

Created in Thai Royal Palace kitchens, these crispy fried pastry consists of a soft filling of chicken minced, prawns, chestnuts and corn served with sweet chili sauce.

Golden Chicken Wings (6pcs) \$8.50

Chicken wings marinated in Thai herbs topped with special home-made sauce, sprinkled with sesame seeds and shallots.

Chicken Satay (4pcs) \$8.50

Tender brochettes of grilled chicken marinated in 12 different spices, served with peanut sauce.

Spring Rolls (4pcs) \$8.50

Chicken & prawn mince, vermicelli, carrots, bamboo shoots and mushroom, wrapped then deep fried, served with sweet chili sauce.

Chicken Wings with Minced Stuffing (2pcs) \$8.50

Wings filled with chicken & prawns mince, bamboo shoots and dried fungus, vermicelli, carrots taken with sweet chili sauce.

SOUP



Coconut Chicken Soup (Tom Kha Gai) \$9.00
Chicken in coconut soup with galangal, lemongrass and mushroom.

Sour Prawn Soup (Tom Yum Goong) \$9.00
Famous Thai spicy soup cooked with king prawns, mushrooms, coriander and lemongrass.

Sour Seafood Soup (Tom Po Taek) \$9.00
Seafood soup, king prawns, scallops, squid and fish, flavored with Thai spicy soup and herbs.

BBQ

BBQ Octopus \$9.00
Grilled baby octopus marinated in Thai herbs served with sweet chili sauce.

BBQ Pork \$9.00
Marinated with Thai herbs and served with a small side salad.

BBQ Lamb \$9.00
Marinated with Thai herbs and served with a small side salad.

BBQ Chicken (Boneless!) half/whole \$9.00/\$18.00
The chicken looks like a normal chicken, but surprise! there are no bones in it. Marinated with Thai herbs and cooked in the Thai way.

SALMON SPECIALS

Sparkle \$19.50
Crispy deep fried salmon cutlet with crab meat and prawns covered in mouth watering, authentic home-made sauce, with ginger, mushrooms and healthy vegetables.

Salmon Salad \$19.50
A large salmon cutlet grilled with lemon grass, sided with a very famous Thai "Som Tum" salad with sliced carrots, cherry tomato, beans, mild chilli, topped with cashew nuts.

Salmon Soup \$12.50
Hot and sour soup with salmon fillet, fresh Thai herbs, mushrooms, lemongrass, coriander and cherry tomatoes.

Salmon in Coconut Soup \$12.50
Famous Thai coconut soup with salmon fillet, fresh Thai herbs, mushrooms, lemongrass, coriander and cherry tomatoes.

Salmon in Red or Green Curry \$19.50
Salmon cutlet in curry with peas, bamboo shoots, vegetables and coconut milk.

THAI SALAD

Thai Salad dressing is a tasty sweet and sour juice made with onion, coriander, roasted chilli, mint leaves and shallots and chilli jam.

Succulent Lamb Salad \$18.50



Grilled marinated lamb fillet, tossed with mint, shallots, sliced celery and Thai salad dressing.

Chicken or Beef Salad (Larb) \$14.50

Minced beef/chicken/pork/lamb cooked in Thai Salad dressing (with toasted ground rice, without chili jam).

Yummy Beef (Yum Nua) \$14.50

A mild salad with grilled beef finely sliced in Thai Salad dressing together with cucumber and tomatoes.

Waterfall Salad (Nam Tok) \$14.50

A mild salad with thinly sliced grilled beef, mixed in Thai Salad with slices of tomato and herbs.

Squid Salad (Yum Pla Muek) \$16.50

Grilled squid mixed with 'Thai Salad' dressing.

Special Prawn Salad (Plah Koong) \$18.50

Grilled prawns mixed in 'Thai Salad' dressing.

Seafood Thai Salad \$18.50

Grilled seafood mixed with squid, king prawns, scallops and fish fillets.

Vermicelli Chicken Salad \$14.50

Minced chicken, prawn cooked with Thai Salad dressing and vermicelli noodles.

CLASSIC CURRIES

- Beef/Chicken/Pork/Lamb \$14.50
- Seafood/King Prawns \$18.50, Squid \$16.50
- Vegetarian with Tofu \$13.50

Choo Chee Prawns

Fresh prawns cooked with Thai curry paste, coconut cream, vegetables and topped with coriander.

Masman (Beef Only)

A rich aromatic Thai beef curry cooked with coconut milk, potatoes and onion.

Panaeng

Meat or tofu with Thai curry paste in coconut milk, lime leaves and vegetables topped with crushed peanuts.

Red Curry

Meat or tofu in Thai red curry paste, coconut milk, peas, bamboo shoots, mixed vegetables and fresh basil.

Green Curry

Fine slices of meat or tofu with Thai green curry paste, coconut milk, peas, basil, bamboo shoots and mixed vegetables.

Yellow Curry (Chicken Only)

Original dish from the south of Thailand. Chicken with yellow curry in coconut milk, potatoes and onion served with cucumber



sauce.

Jungle Curry

Hot Thai country style curry with meat or tofu and vegetables without coconut milk.

STIR-FRIED

- Beef/Chicken/Pork/Lamb \$14.50
- Seafood/King Prawns \$18.50, Squid \$16.50
- Vegetarian with Tofu \$13.50

Stir-Fry with Oyster Sauce

A tasty Thai stir-fried with mushrooms, capsicum, shallots and mixed vegetables with oyster sauce.

Hot Basil Stir-Fry (Pad Krapao)

Stir-fried cooked with mixed vegetables, basil leaves, fresh chili, chili jam and bamboo shoots.

Stir-Fry with Chili

Stir-fried with mixed vegetables, onions, shallots, fresh chili and chili jam.

Garlic Stir-Fry

Stir-fried with garlic, pepper, onion and sweet Thai soy sauce.

Sweet and Sour Stir-Fry (Pad Preo Wan)

Stir-fried tomato, cucumber, pineapple, capsicum and mixed vegetables with Thai style sweet and sour sauce.

Stir-Fry with Cashew Nuts (Pad Med Mamuang)

Stir-fried with vegetables, cashew nuts with a special home-made sauce.

Plik Khing Stir-Fry (N/A for Vegetarians)

Delicious home-made curry paste stir-fried with mixed vegetables and lime leaves.

Ginger Stir-Fry

A tasty Thai stir-fried with sauteed ginger, onion and mixed vegetables.

Doytao Stir-Fry

Stir-fried with mixed vegetables, chili jam.

Doytao Pan-Fry

Pan-fried marinated meat on topped with green vegetables tasty gravy and onion.

RICE AND NOODLES

Laksa

\$12.50

Chicken/beef/pork/lamb Coconut curry soup with egg noodles, bean sprouts on a Doytao Thai original recipe. A popular noodle soup dish.



Prawn/Seafood Laska	\$16.50
Coconut curry soup with egg noodles, bean sprouts on an original recipe.	
Pad Thai	\$12.50
Popular Thai rice noodles with chicken/beef/pork/lamb and king prawn, egg, roasted peanuts and bean sprouts.	
Pad Thai Prawn/Seafood	\$16.50
Popular Thai rice noodles with egg, roasted peanuts and bean sprouts.	
Pad See Eew	\$12.50
Beef/Chicken/Pork/Lamb pan fried flat rice noodles with sprouts, Chinese broccoli and sweet sauce.	
Pad See Eew Prawn/Seafood	\$16.50
Pan fried flat rice noodles with sprouts, Chinese broccoli and sweet sauce.	
Pad Kee Mao - Spicy Noodles!	\$12.50
Beef/Chicken/Pork or Lamb pan fried noodles with homemade chili basil sauce, egg, chili jam and seasonal vegetables.	
Pad Kee Mao Prawn/Seafood	\$16.50
Pan fried noodles with homemade chili basil sauce, egg, chili jam and seasonal vegetables.	
Beef/Chicken/Pork/Lamb Fried Rice	\$12.50
Thai fried rice with onion, tomato, peas and egg.	
Prawn/Crab/Seafood Fried Rice	\$16.50
Thai fried rice with King prawns/seafood or crab, onion, tomato, peas, eggs and topped with cashew nuts.	
Steamed Jasmine Rice (Per Person)	\$2.20/\$2.80

DUCK SPECIALS

Red Duck Curry or Green Duck Curry	\$16.50
Delicious traditional Thai dish consisting of roast duck cooked in red or green curry paste with coconut milk, vegetables, tomato, pineapple and lychee.	
Roasted Duck Salad in Doytao's Spicy Sauce	\$16.50
A mild salad with chopped roasted duck in Thai salad dressing together with slices of onion, tomatoes and Thai herbs.	



DOYTAO THAI

At Doytao Thai Restaurant, our dishes are carefully prepared with only the freshest ingredients, containing many potentially beneficial herbs and spices for your health and cooked with only vegetable oil.



Coriander

Anti-inflammatory, regulates blood sugar, lower cholesterol and also beneficial for digestive disorder.



Garlic

Is a natural antibiotic with antioxidant properties, also regulates blood sugar and cholesterol



Chili

Can provide relief against migraine and headaches, relieves nasal congestions, burn fat, reduce cholesterol and also contains a high amount of vitamin C



Galangal

Treatment of nausea, improve digestion with anti-inflammatory and antioxidant qualities



Lemongrass

Relieves coughs and nasal congestion, detoxifies properties the liver and has potential anti-cancer properties.



Mint

Assist digestion and break down fats, also relieves coughs and nasal congestion.



Ginger

Much like galangal but with additional properties such as improving blood and respiratory circulation, removing toxins from the body.



Red Onion

Anti-inflammatory qualities, beneficial to overall bone health, lowering blood sugar and cholesterol



Pepper

Antioxidant, improves functions of the digestive tract, beneficial against bacterial growth and increases absorption of nutrients such as Vitamin B



Basil

Antioxidant anti-inflammatory and anti bacterial, traditionally used for treatment of stress, diabetes and asthma.



Lemon

High in Vitamin C, antibacterial, relieves heartburn and many other digestion problems.

We hope you enjoy your meal! B.Y.O. and all prices includes G.T.S.