

Menu

orientai
restaurant + noodle bowl

Entree

Vegetarian Spring Rolls (3) Cabbages with carrot and vermicelli noodle served with sweet and sour sauce	7.9
Chinese Dim Sims (Pork) (3) Steamed or fried with light soy sauce	8.9
Chicken Satay (3) Grilled skewered chicken with a mild spicy peanut sauce	8.9
Thai Dumpling (3) Chicken and prawn dumplings with Thai red curry sauce	13.9
Shallot Pancakes Chinese chive puff pastry	8.9
Soft Shell Crab Lightly battered in tempura flour, served with apple salad	13.9
Duck Pancake (3) with cucumber and Hoisin sauce	15
Salt & Pepper Lightly coated in flour, stir-fried with fresh chilli, Murray River pink salt, pepper and chopped spring onions	Squid: 10.9 / Eggplant: 9.9 / Tofu: 10.9
Tom Yum Chicken or Prawn Aromatic Thai lemongrass hot and sour soup	Chicken: 7.9 / Prawn: 10.9

Mains

Cashew Nuts Battered chicken breast with tomatoes and roasted cashew nuts in sweet & sour sauce	18.9
Honey Chicken Battered chicken breast tossed in Kangaroo Island honey with sesame seeds	16.9
Teriyaki Chicken Japanese style thick caramelise sauce with a dash of wine and served on a sizzling plate	19.9
Thai Basil Chicken (medium) Thai style chicken breast fillet stir fried with chilli and fresh basil leaves	19.9
Plum Duck Crispy duck with cashew nuts	24.9
Mongolian Lamb Prepared in traditional Mongolian style with sesame seeds	21.9
Slow Cooked Pork Belly Braised in sticky soy served with Thai chilli lime sauce and green vegetables	20.9
Beef Cheeks Slow braised beef cheeks served with Chinese green vegetable	20.9
Thai Chilli Beef A popular thai spicy dish with fresh basil, chilli and brown onion	19.9
Black Beans Beef Fillet Stir fry in black beans sauce and onions	19.9
Beef Peanut Long Song Thai style crushed roasted peanut satay sauce stir fried and served on steamed green vegetable	19.9
Chilli Barramundi (mild) Lightly coated and stir fried with home made Thai chilli sauce	23.9
Crispy King Prawns Lightly fried prawns stir fried with spring onions, capsicum, and roasted cashew nuts	23.9
Garlic Prawns Chinese style creamy garlic prawns with shallots and onions (GF)	23.9
Gai Yang (Thai BBQ chicken) marinated in Thai herbs served with garden salad & tamarind sauce	19.9
Salt & Pepper Squid Lightly coated in flour, stir-fried with fresh chilli, Murray River pink salt, pepper and chopped spring onions	23.9

Menu

Curries



Kang Kiew Gai Traditional green curry with chicken breast fillet and fresh eggplant	19.9
Paenang Beef Beef chunks in a rich Thai red curry (GF)	19.9
Choo Chee Chicken or Prawns Authentic thai red curry, coconut milk, palm sugar in fresh basil leaves (GF - Prawn only)	Chicken: 19.9 Prawn: 23.9
Masaman Lamb Slow cooked lamb served with homemade traditional Thai red curry paste and potatoes (GF)	21.9

Rice & Side Dishes

Chinese Fried Rice Fried rice with roasted BBQ pork, egg & spring onion	14.9
Singapore Hokkien Mee Stir fried yellow egg noodles with chicken, fried onion and bean spouts	16.9
Char Kway Teow Flat rice noodles with Chinese vegetable, bean spouts & beef	17.9
Prawn Pad Thai Thai street rice noodles with prawns, chives, bean spout, tofu and crushed nuts (GF)	19.9
Mixed Vegetables Stir fry (GF)	12.9
Bowl Of Steamed Vegetables Mixed vegetables (GF)	8.9
Steamed Jasmine Rice (per person)	3

Desserts

Black Sticky Rice with Coconut Custard Traditional Thai dessert with coconut palm sugar served with vanilla ice cream	15
Banana Butterscotch Pudding Drizzled with butterscotch sauce, strawberry and vanilla ice cream	15
Coconut cream Brulee Smooth custard creme brulee with young shredded coconut	9.5
Traditional Ice Cream Sundae Creamy vanilla ice cream with chocolate, caramel or strawberry sauce	6.9
Deluxe Ice Cream Chocolate Hazelnut or Baileys Scorched almond ice cream	10
Mango Sticky Rice (season only)	

*Every dish is made fresh to order and served immediately, so there may be some delay between meals.
We recommend guests embrace the Asian tradition of sharing for an enhanced dining experience.*

No separate accounts. Thank you.

(GF) = Gluten Free