



# Banquet Menu

Minimum of  
4 People  
(Prices are per person)



A great way to try a variety of food all served at the same time to share.



**Spicy Banquet Menu**  
Minimum of 4 People

**Non-Spicy Banquet Menu**  
Minimum of 4 People

Menu 1 -\$42 Spicy		Menu 4-\$42 Non-Spicy	
Appetiser:	Spring Rolls, Money bags & Curry Puffs	Appetiser:	Spring Rolls, Money Bags & Curry Puffs
Mains:	<ul style="list-style-type: none"> <li>* Red Curry (Chicken)</li> <li>* Thai Satay Stir Fry</li> <li>* Penang Curry Beef</li> <li>* Pad Sieu Chicken</li> <li>* Steamed Rice</li> </ul>	Mains:	<ul style="list-style-type: none"> <li>* Chicken Garlic Butter</li> <li>* Mie Goreng</li> <li>* Balinese Curry (Mild)</li> <li>* Stir Fried Beef &amp; Cashews</li> <li>* Steamed Rice</li> </ul>
Dessert:	Chocolate Mousse. Tea, Coffee, Cappuccino	Dessert:	Chocolate Mousse. Tea, Coffee, Cappuccino
Menu 2- \$50 Spicy		Menu 5 \$50 Non-Spicy	
Appetiser:	Satay Skewers, Curry Puffs & Thai Fish Patties	Appetiser:	Spring Rolls, Curry Puffs & Satay Skewers
Mains:	<ul style="list-style-type: none"> <li>* Green Curry Chicken</li> <li>* Babi Sulawesi (Pork)</li> <li>* Chicken in Chilli Jam</li> <li>* Stir Fried Calamari in Basil</li> <li>* Steamed Rice</li> <li>* Roti Canai</li> </ul>	Mains:	<ul style="list-style-type: none"> <li>* Malaccan Lamb</li> <li>* Stir Fried Mixed &amp; Ch</li> <li>* Stir Fried Calamari in Basil</li> <li>* Babi Sulawesi (Pork)</li> <li>* Steamed Rice</li> <li>* Roti Canai</li> </ul>
Dessert:	Chocolate Mousse. Tea, Coffee, Cappuccino	Dessert:	Chocolate Mousse. Tea, Coffee, Cappuccino
Menu 3 Chefs' Picks-\$60 Spicy		Menu 6- Chefs' Picks-\$60 Non Spicy	
Appetiser:	Wok Fried Prawns, Sang Choy Bow & Sate Kambing	Appetiser:	Stuffed Chicken Wings, Sate Kambing & Sang Choy Bow
Mains:	<ul style="list-style-type: none"> <li>* Malaccan Lamb</li> <li>* Babi Sulawesi (Pork)</li> <li>* Thai Chilli King Prawns)</li> <li>* Red Curry Duck</li> <li>* Steamed Rice</li> <li>* Roti Canai</li> </ul>	Mains:	<ul style="list-style-type: none"> <li>* Malaccan Lamb</li> <li>* Babi Sulawesi (Pork)</li> <li>* Garlic King Prawns</li> <li>* Chicken Mango Curry</li> <li>* Steamed Rice</li> <li>* Roti Canai</li> </ul>
Dessert:	Grilled Mango Cheeks with Fried Banana in Light Pastry. Tea, Coffee, Cappuccino	Dessert:	Grilled Mango Cheeks with Fried Banana in Light Pastry. Tea, Coffee, Cappuccino

July 2019

We may be able to change some dishes around upon request. Ask your waiter!

## Chef's Picks

### Entrees

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|---|--|-------------------|
| 1 |  <b>Wok Fried Prawns in Lemongrass, lime leaf and Chilli</b> – Prawns wok fried with slithers of lemongrass, chilli and kaffir lime leaves, onion, capsicum & served on a bed of lettuce. | 18.5<br><b>GF</b> |
| 2 |  <b>Spicy Orange Calamari</b> – Portions of Calamari marinated in orange, lemon & chilli. Wok fried with capsicum, onion, ginger, coriander, tomato, lemongrass and spinach leaves.       | 15<br><b>GF</b>   |
| 3 | <b>Balinese Sate Kambing</b> – Pieces of goat meat barbequed and basted with Balinese spices. Served with a tasty Balinese sweet soy sauce. (serving of 4)   | 14                |
| 4 |  <b>Larb Gai on lettuce Leaf.</b> Portions of minced chicken cooked in Thai spices then gently placed on fresh lettuce leaves. (2 serves)   | 13<br><b>GF</b>   |
| 5 |  <b>Thai Cracker Dip</b> – Crispy Thai style spicy prawn crackers with minced chicken cooked in a mild red curry sauce. Served with carrot & cucumber sticks                              | 12                |
| 6 | <b>Thai Grilled Pork Loin</b> – Tender strips of marinated pork loin grilled & served on lettuce with a side bowl of Thai marinade & Achar.  | 15                |

### Mains

All served with rice & Achar (Thai Pickled Veg) unless stated

- |    |   |                 |
|----|---|-----------------|
| 7  |  <b>Malaccan Lamb Semur</b> – The Spice Islands emerge in the Malaccan Lamb Semur; tender chunks of melting lamb and potatoes rich with the scent of cinnamon. Served with rice on a separate plate.  | 30              |
| 8  |  <b>Malaysian Stir-Fried Goat</b> –Tender pieces of local goat stir fried in a tasty Malaysian gravy with minced lime leaf, lemon grass, chilli, onion, ginger, & coriander.   | 30              |
| 9  |  <b>Red Curry Duck</b> – A must try dish. Slices of duck that has been roasted and stuffed with lemon grass and other Thai spices. Slowly cooked in a red curry with cherry tomatoes, basil, lime leaf, egg plant, lychees and pineapple which culminates in a soft, juicy and slightly sweet curry. Served with rice on a separate plate. | 30<br><b>GF</b> |
| 10 |  <b>Barramundi Penang Curry</b> –Tender pieces of Barramundi fillet cooked in a delicious penang curry sauce with assorted vegetables, basil & fresh mint and some slithers of fresh chilli.. Served with rice on a separate plate.  | 32<br><b>GF</b> |
| 11 | <b>Babi Sulawesi</b> – Tender slithers of Pork Fillet marinated in Star Anise and an assortment of spices from Sulawesi, then stir fried with fresh organic coriander from Vinifera, onion, capsicum, zucchini, spring onion and basil.   | 30              |
| 12 |  <b>Duck in Chilli Jam, Lychee &amp; Lemongrass.</b> Pieces of roasted duck wok fried with chilli jam, minced lemongrass, lychees, cashews, capsicums & onion.   | 32<br><b>GF</b> |
| 13 | <b>Lombok Lamb</b> –Tender chunks of lamb slow cooked in a delicious rendang sauce mellowed with coconut milk   | 31              |
| 14 | <b>Pork Belly in Honey, Soy &amp; Ginger</b> –Chunks of pork belly along with spring onion & red capsicums cooked in a delicious honey, soy & ginger sauce.   | 34              |

## Entrees

- 20 **Poh Peah Tod (Spring Rolls)** - Spring roll with a choice of meat or vegetables served with sweet chilli sauce (4 per serve) 8
- 21 **Tung Tong (Money Bags)** - Chicken mince, ginger, fresh coriander leaf and crushed peanuts wrapped in wonton skin served with sweet chilli sauce (4 per serve) 8
- 22 **Curry Puffs** - Minced chicken, potatoes, and onion cooked in curry powder and wrapped in puff pastry served with sweet chilli sauce. (4 per serve) 10
- 23 **Thai Satay Skewer** - Combination Thai style satay is one of the most popular Thai dishes consisting of marinated pieces of charcoal grilled chicken or beef served with home-made peanut sauce. (4 per serve) 11
- 24 **Thai Sang Choy Bow** - Stir fried mince chicken with water chestnut, onion, mushroom, shallot & sesame seed served with crispy lettuce cups. (2 person dish) 16 GF
- 25 **Mixed Entrée 1** - 1 spring roll, 1 money Bag, 1 skewer & 1 curry puff 13
- 26 **Mixed Entrée 2** - 1 stuffed chicken wing, 1 spring roll, 1 skewer & 1 curry puff 15
- 27 **Gai Yad Say ( Stuffed chicken wings)** - Deep fried chicken wings stuffed with chicken mince & minced prawn, pepper & garlic served with sweet and sour sauce (2 per serve) 12
- 28  **Thai Fish Patties** - Home made fish patties with Thai herbs and spices. Served with sweet chilli sauce 10 GF
- 29 **Roti strips with massaman dipping sauce** ( Strips of roti bread with a thick, creamy massaman curry sauce) 10

### Allergy Information.

Please alert your waiter if you suffer from allergies. Java Spice is able to use separate pots & woks for customers with specific allergies.

## Soups

- |    |   |  |            |
|----|---|--|------------|
| 30 |  | <i>Tom Yum Gai</i> - Famous spicy Thai soup with chicken, lemon grass, kaffir lime leaves, chilli, mushrooms, tomatoes & herbs.                            | 12.5<br>GF |
| 31 |  | <i>Tom Yum Goong</i> - Spicy Thai prawn soup with lemon grass, kaffir lime leaves, chilli, tomatoes, mushrooms & herbs.                                    | 13.5<br>GF |
| 32 |  | <i>Tom Kah Gai</i> - Famous spicy Thai soup with chicken, lemon grass, kaffir lime leaves, chilli, tomatoes, mushrooms & herbs cooked in rich coconut milk | 12.5<br>GF |
| 33 |  | <i>Tom Kah Goong</i> - Famous spicy Thai prawn soup with lemon grass, kaffir lime leaves, chilli, tomatoes, mushrooms & herbs cooked in rich coconut milk  | 13.5<br>GF |
| 34 |   | <i>Soto Ayam</i> - Famous Indonesian chicken broth soup with, shredded chicken pieces, egg & various Indonesian herbs and spices.                          | 15         |

## Salads

- |    |   |   |          |
|----|---|---|----------|
| 40 |  | <i>Yum Nuah</i> - (beef salad) - Slices of charcoal grilled rump steak mixed with lemon juice, chilli, onion, tomato, spring onions, mint and coriander leaves served on a bed of lettuce | 24<br>GF |
| 41 |  | <i>Yum Reaum</i> - (seafood salad) - Squid, prawn and fish with lemon juice, onion, tomato, chilli and coriander leaves served on a bed of lettuce.                                       | 23<br>GF |
| 42 |  | <i>Yum Voon Sen</i> - (Vermicelli Chicken Salad) - Minced chicken cooked in lime juice. Served on a Thai salad of coriander, capsicum & onions with vermicelli noodles.                   | 20       |
| 43 |  | <i>Peanut Chicken Salad</i> - Marinated Chicken fillet coated in crushed peanuts served on a bed of Thai salad with onions, capsicum & coriander.   | 22<br>GF |

## Curries

All Served with steamed Jasmin rice

50		<b>Gaeng Keow- Green Curry</b> - A classic Thai dish. Simmered in a thick green curry sauce with basil, capsicum, bean shoots, snake beans, zucchini, and coconut milk. Chicken or beef.	22 <b>GF</b>
51		<b>Gaeng Ped - Red Curry</b> - Exquisite red curry simmered in a thick red curry sauce with capsicum, zucchini, bean shoots, basil and coconut milk. Chicken or beef.	22 <b>GF</b>
52		<b>Penang Curry</b> - A mild curry slowly cooked with green and red capsicum, basil and kaffir lime leaves. Chicken or beef.	22 <b>GF</b>
53		<b>Massaman Curry</b> - A delicious fruity, mild tasty curry cooked with capsicum, onion, potatoes and peanuts. Chicken or beef	22 <b>GF</b>
54		<b>Rendang</b> - A tasty traditional Indonesian curry. Chunks of beef simmered in a dark brown curry sauce. Served with salad and rice.	24
55		<b>Kari Ayam Bali</b> - A mild Balinese curry. Another dish the chefs cooked for themselves that we convinced them to share with you! Chicken pieces and clumps of potato with lemon grass & lime leaf flavours.	24
56		<b>Thai Prawn Curry with Pineapple.</b> A zesty curry with basil, lemon grass, lime, pineapple. Simmered in coconut milk and other Thai spices that help the prawns melt in your mouth.	33
57		<b>Kare Kambing Jawa</b> - (Goat in a special Javanese Curry) Goat is the most eaten meat in the world! It is lean and tasty. This curry brings the aromas of a Javanese Spice Market to the table.	27
58		<b>Chicken Mango Curry</b> - Tender pieces of chicken cooked in a succulent mango sauce. A mild curry but full of fruity flavour.	27
59		<b>Mild Thai Yellow Curry</b> - Tender pieces of chicken slowly cooked with green and red capsicum, basil and kaffir lime leaves. Sweeter & softer than the other curries.	23
		<b>Roti Canai</b> - (Soft, flaky Malaysian bread) An excellent accompaniment to all the curries. It can be used to soak up the delicious gravy!	4.2
		<b>Garlic Roti</b>	4.5
		<b>Coconut Rice</b> (Not always available-ask your waiter) Add	2

## From The Big Wok

All served with Rice & a side dish of Achar (Thai pickled vegetables)

- 60 **Pad Khing**-(Thai Ginger Stirfry)- Stir fried meat with finely sliced fresh ginger, onion, capsicum, garlic and mushrooms. Choice of chicken, beef or pork. 23 **GF**
- 61 **Pad Grapow**-(Thai Basil Stirfry)- Stir fried meat with basil leaf, red & green capsicum, onion & garlic. Choice of chicken, beef or pork. 23 **GF**
- 62 **Gai Prieu Waan**- (Thai Sweet & Sour) - Thai style sweet & sour chicken, stir fried with pineapple, onion, cucumber, tomatoes & a touch of lemon juice. 23
- 63 **Gai Pad Med Mammuang Himmaman** (Cashew and Coriander Stirfry) - Stir fried meat with cashew nut, onion, red & green capsicum & fresh local coriander. Choice of chicken, beef or pork. 23 **GF**
- 64 **Chicken Garlic Butter Fillet**- Stir fried chicken fillet pieces with onion, red capsicum, spring onion, garlic, butter, soy sauce & lemon juice. 27
- 65 **Stir Fried Mixed Vegetables with fillet Chicken** - A mixture of fresh vegetables including capsicums, tomato, onion, mushrooms, garlic, carrots and pieces of fillet chicken stir fried in the big wok! 23 **GF**
- 66  **Chicken Chilli Bangkok** - Stir fried chicken fillet with red & green capsicum, carrot, onion served on a sizzling hot plate. 29
- 67 **Thai Satay Stirfry**- Stir fried vegetables & chicken in a mild satay sauce. 26
- 68  **Chicken in Chilli Jam, Lychee & Lemongrass**. Tender marinated pieces of chicken wok fried with chilli jam, minced lemongrass, lychees, cashews, capsicums & onion. Served with rice & fresh salad. 27

## Rice & Noodle Dishes

Prawns can be added to dishes on request. Add \$7

- 70 **Khao Pad** - Thai style fried rice with chicken, egg, tomatoes, spring onions, green vegetables, fresh coriander leaf and capsicums. 22 **GF**
- 71 **Pad Thai** - Stir fried rice noodles with chicken, tofu, egg, bean sprout, onion, red & green capsicum and ground roasted peanuts. 22 **GF**
- 72 **Nasi Goreng** - Stir fried rice Indonesian style with chicken, cabbage, choy sum, fried spring onion topped with a prawn cracker and fried egg. 22 **GF**
- 73 **Ladnah Mie Grob** - Crispy egg noodle served on top of a soupy mix of Chinese vegetable - choose from: Chicken, pork, beef 22
- 74 **Mie Goreng** - Authentic Indonesian style noodle with chicken, shrimp, cabbage, choy sum, fried spring onion, and shredded egg. 22
- 75 **Pad Siew** - Famous Thai stir-fried fresh thick noodles with broccoli & choy sum, cooked in a dark soya sauce. Choice of chicken, beef, pork 22

## Vegetarian

All served with Rice & a side dish of Acar (Thai pickled vegetables)  
(Most Dishes on the main Menu can be cooked Vegetarian-Ask Your Waiter)

80	Pad Pak Reaummit – Stir Fry mixed vegetables	22 GF
81	 Gaeng Dang Pak – Mixed vegetable & tofu cooked with coconut milk & red curry paste. Served with rice on a separate plate.	22 GF
82	Balinese Vegetarian Fried Noodles – Rice stick noodles cooked with beancurd, mushrooms, beans, red & green capsicum, bean shoots and cabbage	22 GF
83	Thai vegetarian fried rice- Delicious vegetarian fried rice	22 GF
84	Tempeh in Balinese Spices- Delicious vegetarian tempeh in a tasty Balinese sauce.	25

## From The Sea

All served with Rice & a side dish of Acar (Thai pickled vegetables)

90	Thai Garlic Pepper King Prawns -- Stir fry King prawns with pepper & garlic, carrot, onions and capsicums.	37 GF
91	Stir fried Calamari in Basil - Stir fried calamari with basil, capsicum, zucchini & onion.	33 GF
92	Garlic King Prawn – Succulent King Prawns wok fried with onion, garlic, & spring onions presented on a sizzling hot-plate.	37 GF
93	Thai Seafood Combination – Fish fillet, scallops, calamari & other seafood mixes stir fried with onion, carrot, red & green capsicum, spring onions & zucchini presented on a sizzling hot plate.	38 GF
94	 Thai Chilli King Prawns- Stir fried King Prawns cooked in chilli sauce with onions, carrots, red & green capsicums and presented on a sizzling hot plate.	38 GF
95	 Java Spice King Prawns- King Prawns wok fried with slithers of lemongrass, ginger and kaffir lime leaves, onion & capsicum with a	37 GF

## Non Rice Eaters

100	Java Spice Schnitzel – Served with a tasty salad & chips	24.5
101	Java Spice Porterhouse – Tender Porterhouse with a side dish of red wine and garlic sauce. Served with chips and salad	34
102	Fish & Chips – 2 pieces of battered fish, chips & salad	24.5

## Desserts

120	Ice-Cream: Vanilla, Chocolate (2 scoops)	7.5
121	Coconut Ice -Cream: (2 Scoops)	9
122	Chocolate Mousse – Delicious homemade chocolate mousse topped with whipped cream, fresh strawberry and mint.	9.5
123	Thai Rambutans stuffed with pineapple– Rambutans filled with pineapple and served with ice-cream.	9.5
124	Kanom Tuy –Sticky Thai white rice cooked and topped with a delicious coconut sauce served with a dollop of coconut ice cream. Unusual but delicious	11.5
125	Taro Gula Bangkok – Taro pearls with coconut milk and palm sugar sauce.	9.5
126	Grilled Mango Cheeks – Grilled with a touch of lime juice & palm sugar, drizzled with coconut cream & served with a piece of praline on vanilla Ice-Cream.	10.5
127	Pisang Goreng– Fresh banana wrapped in pastry & deep fried. Topped with a delicious ginger sauce & served with a piece of praline on a dollop of Coconut Ice-Cream.	12
128	Mixed Dessert– Combination of the Mango Cheeks & Pisang Goreng. One of each with ginger praline on Coconut Ice-Cream.	12
129	Coconut Kahlua Delight 18+ only– Two scoops of coconut ice-cream drizzled with a shot of Kahlua. Please note this dessert contains alcohol.	13

## Hot Beverages Coffee

Cappuccino	4.5
Flat White	4.5
Hot Chocolate	4.5
Latte	4.5
Mocha	4.8
Short Black	4.5

## Tea

### T2 Varieties

Chamomile	5.5
Earl Grey	5.5
English Breakfast	5.5
Green	5.5
Lemongrass & Ginger	5.5
Peppermint	5.5

Soy milk, Almond milk available. Add \$0.50