39	Chicken Mango Curry - Tender pieces of	\$17.50		Vegetarian				
	chicken cooked in a succulent mango sauce. A mild curry but full of fruity flavour.	GF	50	Pad Pak Reaummit – Stir Fry mixed vegetables	\$16.00 GF			
40	Red Curry Duck – A must try dish. Slices of duck that has been stuffed with lemon grass and other Thai spices then roasted. Slowly cooked in a red curry with cherry tomatoes, basil, lime leaf, egg plant, lycees and pineapple which	\$19.00 GF	51	Gaeng Dang Pak – Mixed vegetable & tofu cooked with coconut milk & red curry paste.	\$16.00 GF			
		-	52	Vegetarian Rice Noodles – Bean curd, mushrooms, beans, red/green capsicum, bean sprouts and cabbage	\$16.00			
41	culminates in a soft, juicy and slightly sweet curry. Lombok Lamb- Tender chunks of lamb slow cooked in a delicious mild rendang sauce mellowed with coconut milk & palm sugar.	\$18.50	53	Thai Vegetarian Fried Rice – Just like a Khao Pad without the meat!	\$16.00 GF			
				Seafoods				
42	Pork Belly in Honey, Soy & Ginger- Pork belly twice cooked (oven then wok) in a delicious honey,	22.50	54	Garlic Pepper Prawns – Stir fry King prawns with pepper & garlic	\$25.90 GF			
43	soy & ginger marinade. Pork Belly in Garlic & Cracked Black Pepper- Pork	21.50	55	Calamari Basil – Stir fry calamari with basil & assorted vegetables.	\$25.90			
	belly twice cooked (oven then wok) in a scrumptious garlic & black pepper sauce Rice & Noodles		56	Garlic King Prawn – Stir fried succulent King Prawns with onion & spring onion cooked in a delicious garlic sauce.	\$25.90 GF			
44	Khao Pad – Thai style fried rice with chicken, egg, tomatoes, spring onions, green vegetables, fresh coriander leaf	\$16.00 GF	57	Thai Seafood Combination – Fish fillet, scallops, calamari stir fried with onion, carrot, red & green capsicum, spring onions & zucchini	\$25.90			
45	Pad Thai – Stir fried vermicelli noodles with chicken, tofu, bean sprout and ground roasted peanuts, green & red capsicums, onion. Chicken or Beef	\$16.00 GF	58	Java Spice King Prawns- King Prawns wok fried with slithers of lemongrass, ginger and kaffir lime leaves, onion & capsicum with a delicious orange sauce.	\$25.90			
46	Pad Sieu - Famous Thai stir-fried fresh thick noodles with broccoli & choy sum, cooked in a dark soya sauce. Choice of beef, chicken or pork.	\$16.00	59	Barramundi Penang Curry —Tender pieces of Barramundi fillet cooked in a delicious penang curry sauce with assorted vegetables & basil .	\$24.00			
47	Nasi Goreng – Stir fried rice Indonesian style with chicken, cabbage, choy sum fried spring onion topped with a fried egg & inc prawn crackers.	\$16.00		Extras				
		GF	60	Roti Canai Flaky soft Malaysian bread.	4.50			
			61	Garlic Roti Canai	4.80			
48	Lad Nah Mee Grob – Crispy egg noodle served on the side of a soupy mix of Chinese vegetable – choose from: Chicken, pork, beef	\$17.00	62	Roti with Peanut Sauce	6.00			
			63	Steamed Rice –Jasmine rice	4.20			
49	Mee Goreng – Authentic Indonesian style noodle with chicken, shrimp, cabbage, choy sum, fried spring onion, and shredded egg.	\$16.00	64	Steamed Coconut Jasmine Rice	5.00			
			65	Peanut Sauce	2.00			
			66	Sweet Chilli Sauce	2.00			
	Add Prawns to dishes for an extra \$7.00 Soft drink Cans \$4.50		67	Mild Massaman Sauce	6.00			
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Thai & South East Asian



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Take-Away Hours

Open Tuesday to Sunday for Dinner from 5:30pm

Gluten Free Options on most dishes

2020 Menu Printed October 2020

Java Spice reserves the right to change item prices as required.

Entrées	/	Sauns	
Ellitt ees	/	Souns	١

Thai herbs.

	Entrées / Soups						· ·	
1	Poh Peah Tod - Spring rolls with a choice of meat or vegetables served with sweet chilli sauce (4pcs)	\$8.00	15	Tom Yum Goong Spicy Thai soup seafood soup with lemon grass, kaffir lime leaves, chilli, mushrooms & Thai herbs.	\$12.50	26	Pad Khing – Stir fried meat with finely sliced fresh ginger, onions, spring onions, capsicums and mushrooms. Choice of chicken, beef or pork	\$17.00 GF
2	Tung Tong (Money Bags) – Chicken mince, ginger, fresh coriander leaf and crushed peanuts wrapped in wonton skin served with sweet chilli sauce (4 pcs)	\$8.00	16	Tom Kah Gai– Famous spicy Thai soup with chicken, lemon grass, kaffir lime leaves, chilli, mushrooms & Thai herbs cooked in rich coconut milk.	\$11.50 GF	27	Pad Graprow– Stir fried meat with basil leaf, red & green capsicum & garlic. Choice of chicken, beef or pork.	\$17.00 GF
3	Curry Puff – Minced chicken, potatoes, and onion cooked mixed with curry powder and wrapped in puff	\$8.50	17	Tom Kah Goong- Famous spicy Thai seafood soup with lemon grass, kaffir lime leaves, chilli, mushrooms & Thai herbs cooked in rich coconut milk	\$13.00 GF	28	Priew Waan (sweet & sour Pork, or chicken) – Thai style sweet & sour pork, stir fried with pineapple, onion, cucumber, tomatoes & a touch of lemon juice.	\$17.00
4	pastry served with sweet chilli sauce (4 pcs) Thai Satay Skewer - Marinated pieces of char grilled chicken or beef with coconut milk and home made	\$10.50	18	,	\$17.00	29	Gai Pad Med Mammuang Himmapan— Stir fried meat with cashew nut, onion, red & green capsicum & fresh coriander . Choice of chicken, beef or pork .	\$17.00 GF
5	peanut sauce. (4) Stuffed Chicken Wings-Deep fried chicken wings	\$8.80	10	rump steak mixed with lemon juice, chill, onion, spring onions, mint and coriander leaves.	GF	30	Stir Fried Mixed Vegetables with fillet Chicken – A mixture of fresh vegetables and pieces of fillet	\$17.00 GF
(stuffed with chicken mince & minced prawn, pepper & garlic served with sweet and sour sauce. (2 pcs)	#44.00	19	Yum Voon Sen (Vermicelli Chicken Salad) –Minced meat cooked in lime juice over a Thai salad & vermicelli noodles. Sensational!	\$16.50	21	chicken stir fried in the big wok! Something simple for those who prefer non-spicy dishes.	#40.00
6	Thai Fish Patties – Home made fish patties with Thai herbs and spices. Served with homemade sweet chilli sauce. (4pcs)	\$11.00 GF		Curries		31	Chicken in Chilli Jam— Chicken fillet pieces wok fried in chilli jam, minced lemongrass, lycees, capsicums, cashews & onion.	\$18.00
7	Thai Sang Choy Bow - Stir fried mince chicken with	\$16.00	20	Gaeng Keow- Green Curry. A classic Thai dish. Chicken or beef simmered in a thick green curry	\$16.50 GF		Chef's Suggestions	
	water chestnut, onion, mushroom, spring onion & sesame seed wrapped on crispy lettuce. (2 Person dish)	GF		sauce with basil and coconut milk, capsicum, bean shoots, snake beans, zucchini.		32	Chicken Garlic Butter – Wok fried chicken fillet with onion, red capsicum, spring onion, garlic, butter, soy	\$17.50
8	Mixed Entrée – 1 Spring Roll, 1 Money Bag, 1 Skewer & 1 Curry Puff .	\$11.00	21	Gaeng Ped – Red Curry Chicken or beef simmered in a thick red curry sauce with basil and coconut milk,		33	sauce & lemon juice Babi Sulawesi - Succulent slithers of local pork fillet	\$17.90
9	Balinese Sate Kambing - Pieces of goat meat barbequed and basted with Balinese spices. Includes a separate delicious Balinese sauce. (4 pcs)	\$12.00	22	capsicum, zucchini, bean shoots, Penang Curry A mild yellow curry slowly cooked with		33	marinated in Star Anise and an assortment of spices from Sulawesi, then stir fried with local organic coriander and other fresh vegetables.	ψ17.50
10	Fried Calamari Rings – (Fried Calamari rings in bread crumbs) –Served with a special Thai sweet chilli dipping	\$8.50	23	green and red capsicum, basil and kaffir lime leaves. Choice of chicken or beef. Prawn and pineapple curry. Prawns marinated in	\$24.00	34	Rendang - A tasty traditional Indonesian curry. Chunks of beef simmered in a special curry sauce.	\$17.50
11	sauce. (4pcs) Spicy Thai Prawn Cracker Dip-Crispy Thai style spicy	\$11.50	23	coconut and pineapple conty. Frawns maintailed in coconut and pineapple cooked slowly over a low flame.	φ24.00	35	Chicken Chilli Bangkok Stir fried chicken fillet with red & green capsicum, carrot, onion. Sensational!	\$18.00
'''	prawn crackers served with minced chicken cooked in a mild red curry sauce in a separate container.	ψ11.50	24	Massamam Curry A delicious fruity, mild curry cooked with potatoes, capsicum and peanuts.	\$16.50 GF	36	Malacan Lamb semur - The Spice Islands emerge in the Malaccan lamb semur, tender chunks of melting	\$18.00
12	Roti strips with massaman dipping sauce (Strips of roti bread with a thick, creamy massaman curry sauce)	\$10.00	25	Choice of chicken or beef Mild Thai Yellow Curry - Tender pieces of chicken	\$17.00	37	lamb rich with the scent of cinnamon. Kari Ayam Bali –A mild Balinese curry. Chicken &	\$18.00
13		\$10.00		slowly cooked with green and red capsicum, basil and kaffir lime leaves. Sweet & Mild	GF		potato pieces marinated in lemon grass & lime.	
						38	Duck in Chilli Jam, lychee & lemon grass –Pieces of roasted duck, wok fried in chilli jam, minced	\$18.50 GF
14	Tom Yum Gai - Famous spicy Thai soup with chicken, lemon grass, kaffir lime leaves, chilli, mushrooms &	\$11.00 GF					lemongrass, lycees, capsicums, cashews & onion.	

GLUTEN FREE: Dishes with GF indicates that dish can be cooked Gluten Free. Please request when ordering.

Stir Fry's