



Welcome to Java Spice

Java Spice has been inspired by the owners' travels through South East Asia. Trish & Pete hope that the warmth and hospitality they encountered throughout South East Asia is transpired into the service at Java Spice. They also hope that the tantalising cuisine they fell in love with throughout Thailand, Malaysia and Indonesia is equally enjoyed by guests at Java Spice.

All the buildings at Java Spice were hand crafted in Java and re-erected by local Swan Hill builders. The timber used is predominately Teak and Bangkerai hardwoods.

The largest building, the Limasan, is found throughout Thailand, Malaysia and Indonesia. The smaller building, the Joglo, originates from Central Java and is commonly used for housing.

The South side of the building houses the kitchen, bathrooms & office. These were built on the slab from Australian timber & patiently awaited the arrival of the Indonesian hardwood frames. Luckily, they all aligned as planned & the building was completed in July 2005. The two year project was then complete & the restaurant started trade in September 2005.

The Gazebos are common through South East Asia. Java Spice Gazebos were built in Java whilst the roof thatching is made from grasses of Lombok and Bali.

With the combination of traditional and contemporary architecture, the tropical garden & grassed gazebos, we hope you enjoy the ambience of Java Spice.

The chefs at Java Spice use the freshest ingredients available to ensure diners get the best tasting food possible. No MSG is used at Java Spice. Many dishes are suitable for people with allergies to gluten. These are indicated with a GF beside the dish.

Dishes can usually be adjusted to customer's needs. Please ask if you would like to make your selected dish more or less spicy. Let your waiter know if there are certain vegetables you prefer not to be included.

We hope you enjoy your dining experience at Java Spice.

Trish & Pete

Beers, Ciders & Cruisers

Beers

Asahi Super Dry (Japan)	8
Bintang (Bali)	8
Carlton Draught	7
Carlton Dry Low Carb	7
Cascade Premium Light	7
Coopers Pale Ale	7.5
Corona (Mexico)	8
Crown Lager	7.5
Furphy Refreshing Ale	7.5
Great Northern Super Crisp	7
James Squire 150 Lashes Pale Ale	7.5
Singha (Thailand)	8
Tiger Beer (Singapore)	8

Ciders & Cruisers

Strongbow Original Apple Cider	8.5
Strongbow Sweet Apple Cider	8.5
Westons Stowford Press Medium-Sweet	7
Vodka Cruiser-Zesty Lemon & Lime	8.5

Jug

Java Spice Tropical Sangria	9	30
Pimms (Pimm's with strawberries, orange, mint)	9	36

See cocktail list for more jug choices

The Top Shelf

Standard Spirits

Jim Beam Bourbon	8
Scotch	8
Vodka	8
Bundy Rum	8
Gin	8
Brandy	8
Ouzo	8

Medium Spirits

Wild Turkey	8.5
Jack Daniels	8.5
Southern Comfort	8.5
Midori	8.5
Malibu	8.5
Baileys Irish Cream	8.5
Jose Cuervo Tequila	8.5
Kahlua	8.5
Tia Maria	8.5
Bali Arak Attack (Balinese Palm Whiskey & Cola) Only when arak is available	9

Premium Spirits

Bombay Sapphire Gin	9.5
Hendricks Gin	10
Cointreau	10
Drambuie	10
Glen Moray Single Malt Scotch Whiskey	10
Glenfiddich-12 Year Single Malt Scotch	11
Glenlivet – 12 Year Single Malt Scotch	11
Johnny Walker Black Label	9
Maker's Mark Kentucky Straight Bourbon	9.5
Tullamore Dew Irish Whiskey	10

After Dinner

Bleasdale Langhorn Creek Old Tawny Port	9
Bullers Fine Old Muscat	8.5
Irish Coffee (Whiskey, coffee & whipped cream)	12

Cocktails



		Gls	Jug
Bali Dream	White rum, banana syrup, coconut liqueur, milk and fresh banana. Blended and served with crushed ice.	14	
Blue Lagoon	Vodka, blue curacao & lemonade	12	
Caribbean Cruise	Vodka, Coconut rum, triple sec, Bacardi rum, pineapple juice	15	
Cosmopolitan	Vodka, triple sec, lime juice & cranberry juice.	13	
Espresso Martini	Vodka, Kahlua, coffee shot, triple sec	15	
Fruit Tingle	Blue Curacao, vodka, lemonade & raspberry	12	
Grapefruit Paloma	Grapefruit juice, vodka, soda, lime	14	
Java Berry Baby	Fresh strawberries, strawberry liqueur, vodka, orange juice & cocktail mix	15	
Java Spice Punch	Vodka, sparkling wine, strawberries, passionfruit, lime & cranberry juice	14	35
Java Spice Tropical Sangria	Red wine, ginger ale, OJ, citrus fruits	9	30
Java Spice	Melon liqueur, Coconut Rum & pineapple & coconut juice	11	35
Lychee Delight	Lychee fruit, fresh garden mint, vodka & lemonade. Blended with ice.	14	
Mango Daiquiri	Mango nectar, Cointreau, Vodka, white rum	15	
Mango Margarita	Tequila, triple sec, Mango Nectar	15	
Mojito	White rum, lime pieces, fresh mint, sugar & soda water	12	34
Passionfruit Daiquiri	White rum, passionfruit, triple sec, lemonade	14	34
Pimm's Glass	Pimm's with strawberry, mint, orange ,cucumber	9	35
Pina Colada	Coconut Rum, milk & pineapple & coconut juice	12	
Purple Gecko	Tequila, Blue Curacao, Cocktail mix, Lime Juice, Red Cordial	13	36
Strawberry Daiquiri	Tequila, Strawberries, triple sec, Vodka	15	
Tropical Delight	Vodka, Pineapple juice, Orange juice with dash of raspberry syrup.	13	33

Non Alcoholic

Pepsi, Solo, Raspberry, Lemonade, Pepsi Max, Dry Ginger Ale, Soda Water, Dead Gecko (Pepsi & Raspberry mix)	4.3
Jug of Soft drink	15
Bitters, Lime & Lemonade	4.6
Orange Juice	4.6
Jug of Orange Juice	16
Pineapple Juice	4.7
Cranberry Juice	4.7
San Pellegrino Sparkling Mineral Water	5
Tonic Water	4.6
Lipton Ice Tea- Peach or Lemon–Glass	4.5
Organic Coconut Water.	5

Mocktails

Bali Dream -Coconut juice, raspberry, pineapple juice served as a frozen sorbet	8.5
Banana Bad Girl - Fresh banana, milk, coffee syrup blended & topped with whipped cream & chocolate powder.	12
Java Spice-Splice - Just like the real Java Splice but without the midori & rum. Melon syrup, coconut juice, pineapple juice	8
Lychee Heaven - Lemonade, fresh mint & lychee blended with ice for a fresh pick-me-up.	9
Mango Madness - Mango juice with a touch of coconut & pineapple juice. Blended into a thick frozen sorbet.	10
Mojito Mocktail – Just like the real mojito, but no alcohol	10
Paloma Mocktail – Grapefruit juice, soda, lime, triple sec flavour	8.5
Pineapple Passion – Pineapple juice, passionfruit pulp, limes, soda water	8.5
Pino Colada Mocktail - Just like the real Pino colada without the alcohol	10
Strawberry Suzie – Blended strawberries, mint, lemon, apple juice & soda	10
Tropical Storm - Orange juice, pineapple juice with a touch of raspberry syrup.	8

Whites

GLS BTL

Bubbles & Rose

Aperol Spritz		11	
Berton Vineyards Foundstone Brut Cuvee NV	S.E Australia		32
Brown Bros Prosecco & Piccolos	King Valley Vic	9	33
Brown Bros Sparkling Moscato Piccolos	King Valley Vic	9	
Brown Bros Sparkling Moscato Rose Piccolos	King Valley Vic	9	
Clare Hills Tempranillo Rose By Neil Pike	Clare Valley S.A	8	32
GH Mumm Brut Cordon Rouge Brut	France		80
Jacob's Creek Pinot Chardonnay	Regional, S.A		30
Java Spice Pinot Chardonnay Sparkling	S.E Australia	8	
NV Normans Holbrooks Rd Sparkling Shiraz	South Australia		33
Sieur D Arques Cremant De Limoux Brut	France		38
Yellowglen Yellow & Piccolos 200ml	Ballarat, Vic	8.5	29

Sweet Wines

Brown Brothers Moscato	Northern Vic		30
Java Spice House Fruity White	S.E Australia	7.5	
Java Spice House Moscato	S.E Australia	8	29

Pinot Grigio, Pinot Gris & Riesling

Brown Bros 1889 Pino Grigio	King Valley Vic	9	35
Clare Hills Riesling by Neil Pike	Clare Valley S.A	8	30
Empress Pinot Gris by Andrew Peace	Limestone Coast	9	35
Knappsteen Riesling	Clare Valley S.A		40
Petaluma Riesling	Clare Valley S.A		45
Pewsey Vale Eden Valley Riesling	Eden Valley S.A		38

Sauvignon Blanc & Chardonnay

Cloudy Bay Marlborough Sauvignon Blanc	Marlborough, N.Z		55
Dorothy Victorian Chardonnay	Avoca Region	8.5	31
Giesen Sauvignon Blanc	Marlborough , N.Z		33
Java Spice Adelaide Hills Chardonnay	Adelaide Hills		29
Java Spice House Chardonnay	S.E Australia	8	
Java Spice House Sauvignon Blanc	S.E Australia	8	
Oyster Bay Marlborough Sauvignon Blanc	Marlborough , N.Z	9.5	35
Scotchman's Hill "The Hill Chardonnay"	Bellarine Vic		32

Reds

GLS BTL

Pinot Noir/Malbec/Tempranillo/Grenache

Brown Bros Devil's Corner Pinot Noir	Tasmania		40
Brown Brothers 1889 Tempranillo	King Valley		36
Einzellage 100 Year Old Vine Valley Floor Grenache	Barossa Valley	12	38
Java Spice House Pinot Noir	S.E Australia	8.5	
McPherson MWC Victorian Pinot Noir 2018	Yea Valley Vic		38
Old Mundulla Vineyard Malbec	Limestone Coast	9	35
Southern Lights 2016 Pinot Noir	Marlborough N.Z	11	35
Stone Cottage Grenache Shiraz Mourvèdre	Barossa Valley		40
Tilson Hill Pinot Noir	South Gippsland		42
Trentham Estate Pinot Noir	Mildura		36

Cabernet Sauvignon

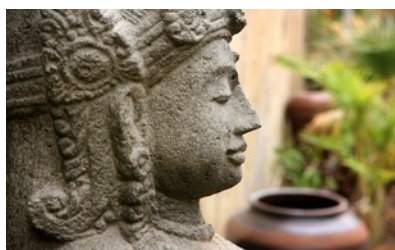
Java Spice Coonawarra Cab Sauv	Coonawarra		30
Java Spice House Cab Sauv	S.E Australia	8	
Ladbroke Grove Killian Cab Sauv 2005	Coonawarra		65
Linke Cabernet Sauvignon	Barossa Valley		54
Old Mundulla Vineyard Cabernet Sauvignon	Limestone Coast		35
Vine Infinity 2017 Cabernet Sauvignon	McLaren Vale	10	38

Blends & Other

Clare Hills Merlot by Neil Pike	Clare Valley	9	38
Felix Sagrantino by Andrew Peace	Swan Hill Region		45
Full Moon 2018 Durif by Andrew Peace	Swan Hill		38
Jamieson's Run Cab/Shir/Mer	Limestone Coast		33
Java Spice House Cab/Merlot	S.E Australia	8	
Zweigelt by Andrew Peace (Big & Bold Red)	Swan Hill Region		40

Shiraz

1888 O'Keefe Trail Heathcote Shiraz	Heathcote Vic		36
Colonial Estate Explorateur Shiraz	Barossa Valley		40
Einzellage Seppeltsfield Barossa Valley Shiraz	Barossa Valley		39
Glen Eldon Dry Bore Shiraz	Barossa Valley		42
Java Spice House Shiraz	S.E Australia	8.5	32
Pepperjack Shiraz	Barossa Valley		40
The Alfred Heathcote Shiraz	Heathcote Vic	11	40



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 -\$42.50 Spicy		Menu 4-\$42.50 Non-Spicy	
Appetiser:	Spring Rolls, Money bags & Curry Puffs	Appetiser:	Spring Rolls, Money Bags & Curry Puffs
Mains:	<ul style="list-style-type: none"> * Red Curry (Chicken) * Thai Satay Stir Fry * Penang Curry Beef * Pad Sieu Chicken * Steamed Rice 	Mains:	<ul style="list-style-type: none"> * Chicken Garlic Butter * Mie Goreng * Balinese Curry (Mild) * Stir Fried Beef & Cashews * Steamed Rice
Dessert:	Thai Rambutans stuffed with pineapple & served with ice-cream Tea, Coffee, Cappuccino	Dessert:	Thai Rambutans stuffed with pineapple & served with ice-cream Tea, Coffee, Cappuccino
Menu 2- \$52 Spicy		Menu 5 \$52 Non-Spicy	
Appetiser:	Satay Skewers, Curry Puffs & Thai Fish Patties	Appetiser:	Spring Rolls, Curry Puffs & Satay Skewers
Mains:	<ul style="list-style-type: none"> * Green Curry Chicken * Babi Sulawesi (Pork) * Chicken in Chilli Jam * Stir Fried Calamari in Basil * Steamed Rice * Roti Canai 	Mains:	<ul style="list-style-type: none"> * Malaccan Lamb * Stir Fried Mixed & Ch * Stir Fried Calamari in Basil * Babi Sulawesi (Pork) * Steamed Rice * Roti Canai
Dessert:	Thai Rambutans stuffed with pineapple & served with ice-cream Tea, Coffee, Cappuccino	Dessert:	Thai Rambutans stuffed with pineapple & served with ice-cream 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"> * Malacan Lamb * Babi Sulawesi (Pork) * Thai Chilli King Prawns) * Red Curry Duck * Steamed Rice * Roti Canai 	Mains:	<ul style="list-style-type: none"> * Malacan Lamb * Babi Sulawesi (Pork) * Garlic King Prawns * Chicken Mango Curry * Steamed Rice * Roti Canai
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






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

Chef's Picks Entrees


- | | | | |
|---|---|--|-------------------|
| 1 |  | Wok Fried Prawns in Lemongrass, lime leaf and Chilli – Prawns wok fried with slithers of lemongrass, chilli and kaffir lime leaves, onion, capsicum & served on a bed of lettuce. | 18.5
GF |
| 2 |  | Spicy Orange Calamari – Portions of Calamari marinated in orange, lemon & chilli. Wok fried with capsicum, onion, ginger, coriander, tomato, lemongrass and spinach leaves. | 16
GF |
| 3 | | Balinese Sate Kambing - Pieces of goat meat barbequed and basted with Balinese spices. Served with a tasty Balinese sweet soy sauce. (serving of 4) | 15 |
| 4 |  | Larb Gai on lettuce Leaf. Portions of minced chicken cooked in Thai spices then gently placed on fresh lettuce leaves. (2 serves) | 14
GF |
| 5 |  | Thai Cracker Dip – Crispy Thai style spicy prawn crackers with minced chicken cooked in a mild red curry sauce. Served with carrot & cucumber sticks | 13 |
| 6 | | Thai Grilled Pork Loin – Tender strips of marinated pork loin grilled & served on lettuce with a side bowl of Thai marinade & Achar. | 16 |

Mains

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

- | | | | |
|----|---|---|-------------------|
| 7 |  | Malacan Lamb Semur - 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. | 31 |
| 8 |  | Malaysian Stir-Fried Goat -Tender pieces of local goat stir fried in a tasty Malaysian gravy with minced lime leaf, lemon grass, chilli, onion, ginger, & coriander. | 30.5 |
| 9 |  | Red Curry Duck – A must try dish. Slices of duck 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. | 30.5
GF |
| 10 |  | Barramundi Penang Curry –Tender pieces of Barramundi fillet cooked in a delicious penang curry sauce with assorted vegetables & basil. | 32
GF |
| 11 | | Babi Sulawesi - Tender slithers of Pork Fillet marinated in Star Anise and an assortment of spices from Sulawesi, then stir fried with fresh coriander, onion, capsicum, zucchini, spring onion and basil.. | 30.5 |
| 12 |  | Duck in Chilli Jam, Lychee & Lemongrass. Pieces of roasted duck wok fried with chilli jam, minced lemongrass, lychees, cashews, capsicums & onion. | 32
GF |
| 13 | | Lombok Lamb -Tender chunks of lamb slow cooked in a delicious rendang sauce mellowed with coconut milk. | 31 |
| 14 | | Pork Belly in Honey, Soy & Ginger -Chunks of pork belly along with spring onion & red capsicums cooked in a delicious honey, soy & ginger sauce. | 34 |
| 15 | | Pork Belly in Garlic & Cracked Black Pepper -Chunks of pork belly along with spring onion & red capsicums cooked in a super tasty garlic & cracked black pepper sauce. | |

Entrees

20	Poh Peah Tod (Spring Rolls) - Spring rolls with a choice of meat or vegetables served with sweet chilli sauce (4 per serve)	8.5
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)	8.5
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)	10.5
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)	12
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)	18 GF
25	Mixed Entrée 1 – 1 spring roll, 1 money Bag, 1 skewer & 1 curry puff	13.5
26	Mixed Entrée 2 – 1 stuffed chicken wing, 1 spring roll, 1 skewer & 1 curry puff	15.5
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 (4 pcs)	12 GF
29	Roti strips with massaman dipping sauce (Strips of roti bread with a mild, thick, creamy massaman curry sauce)	10.5

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		Tom Yum Gai - Famous spicy Thai soup with chicken, lemon grass, kaffir lime leaves, chilli, mushrooms, tomatoes & herbs.	13 GF
31		Tom Yum Goong - Spicy Thai prawn soup with lemon grass, kaffir lime leaves, chilli, tomatoes, mushrooms & herbs.	14.5 GF
32		Tom Kah Gai – Famous spicy Thai soup with chicken, lemon grass, kaffir lime leaves, chilli, tomatoes, mushrooms & herbs cooked in rich coconut milk	13 GF
33		Tom Kah Goong - Famous spicy Thai prawn soup with lemon grass, kaffir lime leaves, chilli, tomatoes, mushrooms & herbs cooked in rich coconut milk.	14.5 GF
34		Soto Ayam - Famous Indonesian chicken broth soup with, shredded chicken pieces, egg & various Indonesian herbs and spices.	16

Salads

40		Yum Nuah - (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 GF
41		Yum Reaum - (seafood salad) – Squid, prawn and fish with lemon juice, onion, tomato, chilli and coriander leaves served on a bed of lettuce.	24 GF
42		Yum Voon Sen - (Vermicelli Chicken Salad) –Minced chicken cooked in lime juice. Served on a Thai salad of coriander, capsicum & onions with vermicelli noodles.	22
43		Peanut Chicken Salad – Marinated Chicken fillet coated in crushed peanuts served on a bed of Thai salad with onions, capsicum & coriander.	23.5 GF
44		Green Papaya Salad (green papaya salad) – green papaya mixed with garlic, beans, roasted peanut, palm sugar, lemon juice & chilli. (Not always available)	24

Curries

All Served with steamed Jasmin rice

50		Gaeng Keow- Green Curry - 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.	22.5 GF
51		Gaeng Ped – Red Curry - Exquisite red curry simmered in a thick red curry sauce with capsicum, zucchini, bean shoots, basil and coconut milk. Chicken or beef.	22.5 GF
52		Penang Curry - A mild curry slowly cooked with green and red capsicum, basil and kaffir lime leaves. Chicken or beef.	22.5 GF
53		Massaman Curry - A delicious fruity, mild tasty curry cooked with capsicum, onion, potatoes and peanuts . Chicken or beef	22.5 GF
54		Rendang - A tasty traditional Indonesian curry. Chunks of beef simmered in a dark brown curry sauce.	24.5
55		Kari Ayam Bali –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.	24.5
56		Thai Prawn Curry with Pineapple . 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		Kare Kambing Jawa - (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.	28
58		Chicken Mango Curry - Tender pieces of chicken cooked in a succulent mango sauce. A mild curry but full of fruity flavour.	27
59		Mild Thai Yellow Curry - Tender pieces of chicken slowly cooked with green and red capsicum, basil and kaffir lime leaves. Sweeter & softer than the other curries.	23.5
		Roti Canai – (Soft, flaky Malaysian bread) An excellent accompaniment to all the curries. It can be used to soak up the delicious gravy!	4.5
		Garlic Roti	4.8
		Coconut Rice (Not always available-ask your waiter)	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 .	23.5 GF
61	Pad Grapow -(Thai Basil Stirfry)– Stir fried meat with basil leaf, red & green capsicum, onion & garlic. Choice of chicken, beef or pork.	23.5 GF
62	Gai Priew Waan - (Thai Sweet & Sour) - Thai style sweet & sour chicken, stir fried with pineapple, garlic, onion, cucumber, tomatoes & a touch of lemon juice. Can also be done in beef	23.5
63	Gai Pad Med Mammuang Himmaphan (Cashew and Coriander Stirfry)– Stir fried meat with cashew nut, onion, garlic, red & green capsicum & fresh local coriander. Choice of chicken, beef or pork.	23.5 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!	23.5 GF
66	 Chicken Chilli Bangkok - Stir fried chicken fillet with red & green capsicum, carrot, garlic, onion served on a sizzling hot plate.	29.5
67	Thai Satay Stirfry - Stir fried vegetables & chicken in a mild satay sauce.	27
68	 Chicken in Chilli Jam, lychee & Lemongrass . Tender marinated pieces of chicken wok fried with chilli jam, minced lemongrass, lychees, cashews, capsicums, garlic & onion.	27.5

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.	22.5 GF
71	Pad Thai – Stir fried rice noodles with chicken, tofu, egg, bean sprout, onion, red & green capsicum and ground roasted peanuts.	22.5 GF
72	Nasi Goreng – Stir fried rice Indonesian style with chicken, cabbage, choy sum, fried spring onion topped with prawn crackers and fried egg.	22.5 GF
73	Ladnah Mie Grob – Crispy egg noodle served on the side of a soupy mix of Chinese vegetable – choose from: Chicken, pork, beef	22.5
74	Mie Goreng – Authentic Indonesian style noodle with chicken, shrimp, cabbage, choy sum, fried spring onion, and shredded egg.	22.5
75	Pad Sieu - Famous Thai stir-fried fresh thick noodles with broccoli & choy sum, cooked in a dark soya sauce. Choice of chicken, beef, pork.	22.5

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	22.5 GF
81	 Gaeng Dang Pak – Mixed vegetable & tofu cooked with coconut milk & red curry paste.	22.5 GF
82	Balinese Vegetarian Fried Noodles – Rice stick noodles cooked with beancurd, mushrooms, beans, red & green capsicum, bean shoots and cabbage	22.5 GF
83	Thai vegetarian fried rice - Delicious vegetarian fried rice	22.5 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 served 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 delicious orange sauce.	37 GF

Non Rice Eaters

100	Java Spice Schnitzel – Served with a chips & salad	25
101	Java Spice Porterhouse - Tender Porterhouse with a side dish of red wine and garlic sauce. Served with chips and salad	35
102	Fish & Chips – 2 pieces of battered fish, chips & salad	25

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.	10
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	12
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.	12.5
128	Mixed Dessert – Combination of the Mango Cheeks & Pisang Goreng. One of each with ginger praline on Coconut Ice-Cream.	12.5
129	Coconut Kahlua Delight 18+ only – Two scoops of coconut ice-cream drizzled with a shot of Kahlua. Please note this dessert contains alcohol.	15

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