



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.

We may be able to interchange dishes or meat types. Ask your waiter.

Menu 1 -\$47 Keeping it Simple

Appetiser:	Money Bags, Spring Rolls, Curry Puffs & Thai Satay Skewers
Mains:	* Sweet & Sour Chicken * Thai Satay Stir Fry Chicken * Chicken Mango Curry * Roti Bread * Steamed Jasmin Rice

Menu 2- \$57 The Popular Picks

Appetiser:	Thai Spicy Cracker Dip, Spring Rolls, Thai Satay Skewers & Wok Fried Prawns
Mains:	* Chicken Garlic Butter * Penang Chicken Curry * Pad Khing (Ginger) Beef * Malaccan Lamb * Roti Bread * Steamed Jasmin Rice

Menu 3-\$67 Best of the Best

Appetiser:	Wok Fried Prawns, Stuffed Chicken Wings, Balinese Style Chicken Skewers & Curry Puffs
Mains:	* Red Curry Duck * Barramundi Penang Curry * Chicken in Chilli Jam * Garlic King Prawns * Roti Bread * Steamed Jasmin Rice

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

CHEF'S SELECTION

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. | 19.9
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. | 19
GF |
| 3 | | Balinese Sate Chicken Skewers - Pieces of marinated chicken barbequed and basted with Balinese spices. Served with a tasty Balinese sweet soy sauce. (4 pcs) | 17 |
| 4 |  | Larb Gai. Portions of minced chicken cooked in Thai spices, with a touch of chilli then gently placed on fresh lettuce leaves. (2 serves) | 16.5
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 | 15 |

MAINS

- | | | | |
|----|---|---|-------------------|
| 6 | | Malaccan Lamb Semur - The Spice Islands emerge in the Malaccan Lamb Semur; tender chunks of melting lamb and potatoes rich with the scent of cinnamon. (Contains candlenut) | 35 |
| 7 |  | 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. | 35.5
GF |
| 8 |  | Barramundi Penang Curry –Tender pieces of Barramundi fillet cooked in a delicious penang curry sauce with assorted vegetables & basil. | 34.5
GF |
| 9 | | Balinese Pork - Tender slithers of Pork Fillet marinated in Star Anise and an assortment of spices, then stir fried with fresh coriander, onion, capsicum, zucchini, spring onion and basil.. | 33 |
| 10 |  | Duck in Chilli Jam, Lychee & Lemongrass. Pieces of roasted duck wok fried with chilli jam, minced lemongrass, lychees, cashews, capsicums & onion. (contains traces of gluten) | 35
GF |
| 11 | | Lombok Lamb -Tender chunks of lamb slow cooked in a delicious rendang sauce mellowed with coconut milk. (Contains candlenut) | 35
GF |
| 12 | | Pork Belly in Honey, Soy & Ginger -Chunks of pork belly along with spring onion & red capsicums cooked in a delicious honey, soy & ginger sauce. | 37
GF |
| 13 | | 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. | 37
GF |
| 14 | | Slow cooked local lamb shank in mild massaman curry with potatoes. All day cooked lamb shank in a mild massaman curry with potatoes. Not always available & with limited quantities. Ask your waiter! | 37
GF |

ENTREES

20	Poh Peah Tod (Spring Rolls) - Spring rolls with sweet chilli sauce (4 pcs) (meat or veg)	10.5
21	Tung Tong (Money Bags) – Chicken mince, ginger, fresh coriander leaf and crushed peanuts wrapped in wonton skin served with sweet chilli sauce (4 pcs)	10.5
22	Curry Puffs – Minced chicken, potatoes, and onion cooked in curry powder and wrapped in puff pastry served with sweet chilli sauce. (4 pcs)	12.5
23	Thai Chicken Satay Skewer - Marinated pieces of charcoal grilled chicken served with home-made peanut sauce. (4pcs)	14
24	Thai Sang Choy Bow - Stir fried mince chicken with water chestnut, onion, mushroom, shallot & sesame seed served with crispy lettuce cups. (2 person sharing dish)	21 GF
25	Mixed Entrée 1 – 1 spring roll, 1 money Bag, 1 skewer & 1 curry puff	16
26	Mixed Entrée 2 – 1 stuffed chicken wing, 1 spring roll, 1 skewer & 1 curry puff	17
27	Beef Satay Maranggi – Tender Angus marinated in traditional spices, flame-grilled, served with crispy onion and sweet soy sauce.	18
28	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 pcs)	16.5
29	Roti strips with massaman dipping sauce (Strips of roti bread with a mild, thick, creamy massaman curry sauce)	13
29A	Ginger Prawn Dumplings (Succulent ginger prawns with a zesty Thai dipping sauce on the side) 4pcs	13
29B	Vegetable Dumplings (Delicious, soft dumplings filled with assorted Asian vegies-served with a sweet & sour plum sauce on the side) 4pcs	11
29C	Mixed for 1 (1 Bun & 2 dumplings)	14.5
29D	Mixed for 2 (2 Buns & 2 dumplings)	18
30	Steamed Bao Buns with Chicken, Lemongrass & Ginger (Soft, fluffy bao buns filled with juicy chicken mince spiced with lemon grass & ginger and topped with coriander, cucumber ,carrots & fresh chilli) 2pcs	14

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.	18.5 GF
31		Tom Yum Goong - Spicy Thai prawn soup with lemon grass, kaffir lime leaves, chilli, tomatoes, mushrooms & herbs.	21.5 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	18.5 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.	21.5 GF

SALADS

40		Thai Beef Salad – Slices of charcoal grilled rump steak mixed with lemon juice, chilli, onion, tomato, spring onions, capsicum, mint and coriander leaves served on a bed of lettuce.	30 GF
41		Tom Sum (Green Papaya Salad) – Crunchy, spicy salad with strings of green papaya, peanuts, green beans, chilli, toasted shrimp floss & cherry tomatoes with a delicious, tangy Thai dressing.	28 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.	27.5 GF

CURRIES

(All curries can be made vegetarian upon request)

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.	27.9 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.	27.9 GF
52		Penang Curry - A mild curry slowly cooked with green and red capsicum, basil and kaffir lime leaves. Chicken or beef.	27.9 GF
53		Massaman Curry - A delicious fruity, mild tasty curry cooked with capsicum, onion, potatoes and peanuts . Chicken or beef	27.9 GF
54		Rendang - A tasty traditional Indonesian curry. Chunks of beef simmered in a dark brown curry sauce. (Contains candle nut)	30
55		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.	35
56		Chicken Mango Curry - Tender pieces of chicken cooked in a succulent mango sauce. A mild curry but full of fruity flavour.	29.9 GF
57		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.	28.9 GF

ON THE SIDE

R1	Steamed Jasmin Rice	5.2
CR	Coconut Rice (Not always available-ask your waiter)	5.7
RO1	Roti	5.2
RO2	Garlic Roti	5.7

FROM THE BIG WOK

Prawns can be added to dishes on request. Add \$8

60	Pad Khing (Ginger Stir Fry) - Stir fried meat with finely sliced fresh ginger, onion, capsicum, garlic and mushrooms. -Chk, Beef or Pork	27.9 GF
61	Pad Grapow (Thai Basil Stirfry) -Stir fried meat with basil leaf, red & green capsicum, onion & garlic. -Chk, Beef or Pork	27.9 GF
62	Thai Sweet & Sour - Thai style sweet & sour, stir fried meat with pineapple, garlic, onion, cucumber, tomatoes & a touch of lemon juice. -Chk, Beef or Pork	27.9 GF
63	Gai Pad Med (Cashew and Coriander Stirfry) – Stir fried meat with cashew nut, onion, garlic, red & green capsicum & fresh local coriander. -Chk, Beef or Pork	27.9 GF
64	Chicken Garlic Butter Fillet – Stir fried chicken fillet pieces with onion, red capsicum, spring onion, garlic, butter, soy sauce & lemon juice.	30.5
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.	27.9 GF
66	 Chicken Chilli Bangkok - Stir fried chicken fillet with red & green capsicum, carrot, garlic, onion served on a sizzling hot plate.	32
67	Thai Satay Stirfry - Stir fried vegetables & chicken in a mild satay sauce. -Chk, Beef or Pork	30 GF
68	 Chicken in Chilli Jam, lychee & Lemongrass. Tender marinated pieces of chicken wok fried with chilli jam, minced lemongrass, lychees, cashews, capsicums, garlic & onion. (contains traces of gluten)	30 GF
69	 Spicy Basil Stirfry -Stir fried meat with chilli, basil leaf, red & green capsicum, onion & garlic. -Chk, Beef or Pork	29 GF

RICE & NOODLE DISHES

Prawns can be added to dishes on request. Add \$8

70	Khao Pad – Thai style fried rice with chicken, egg, tomatoes, spring onions, green vegetables, fresh coriander leaf and capsicums. (GF Upon Request)	27.9
71	Pad Thai – Stir fried rice noodles with chicken, tofu, egg, bean sprout, onion, red & green capsicum and ground roasted peanuts.	27.9 GF
72	Nasi Goreng – Stir fried rice Indonesian style with chicken, cabbage, choy sum, fried spring onion topped with prawn crackers. (GF Upon Request)	27.5
73	Mie Goreng – Authentic Indonesian style noodle with chicken, shrimp, cabbage, choy sum, fried spring onion, and shredded egg.	27.5
74	Pad Sieu - Famous Thai stir-fried fresh thick noodles with broccoli , choy sum, egg, cooked in a dark soya sauce. -Chk, Beef or Pork	27.9
75	Tom Yum Fried Rice - Aromatic Tom Yum– Style Fried Rice with corn, mushroom, red and green capsicum. Chk, Beef or Pork	28

ON THE SIDE

R1	Steamed Jasmin Rice	5.2
CR	Coconut Rice (Not always available-ask your waiter)	5.7
RO1	Roti	5.2
RO2	Garlic Roti	5.7

VEGETARIAN/VEGAN

80	Stir Fried Mixed Vegetables – Fresh seasonal mixed vegetables	26.5 GFV
81	Wok Fried Balinese Noodles – Rice stick noodles cooked with beancurd, mushrooms, beans, red & green capsicum, bean shoots and cabbage.	27 GFV
82	Vegetarian Fried Rice Thai style fried rice with, tomatoes, spring onions, green vegetables, fresh coriander and capsicums.	27 GFV
83	Stir Fried Vegetables with Tempe in your choice of sauce. Choose from: Satay, Sweet & Sour, Chilli Jam	30 GFV
84	 Stir Fried Vegetables in Chilli Jam –Wok fried vegetables with chilli jam, minced lemongrass, lychees, cashews, capsicums, garlic & onion. (contains traces of gluten)	28 GFV

FROM THE SEA

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

NON RICE EATERS

100	Java Spice Schnitzel – Served with a chips & salad	28.5
101	Java Spice Porterhouse - Tender Porterhouse with red wine and garlic sauce. Served with chips and salad	36.5

DESSERTS

120	Ice-Cream: Vanilla, Chocolate (2 scoops)	8
121	Coconut Ice -Cream: (2 Scoops)	10
122	Thai Rambutans stuffed with pineapple – Rambutans filled with pineapple and served with a scoop of vanilla ice-cream.	10
123	Kanom Tuy –Sticky Thai white rice cooked and topped with a delicious coconut sauce served with fresh mango and a scoop of coconut ice cream.	14
124	Balinese Fried Banana – Fresh banana wrapped in pastry & deep fried. Topped with a delicious ginger sauce & served with a piece of praline on a scoop of coconut ice-cream.	16
125	Nutella Pancakes – Delicious Nutella & coconut cream rolled inside a soft roti pancake. Coated with flakes of dried coconut, a drizzle of coconut cream & a scoop of coconut ice-cream.	16
126	Coconut Kahlua Delight 18+ only – Two scoops of coconut ice-cream drizzled with a shot of kahlua. Please note this dessert contains alcohol.	16

HOT BEVERAGES

COFFEE

Cappuccino	5
Flat White	5
Hot Chocolate	5
Latte	5
Mocha	5
Short Black	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

ANAK-ANAK (KIDS)

Just For Children 13 Years and Under

When accompanied by an adult

110.	Chips With Tomato Sauce	12
111.	Kid's Fried Rice	15
112.	Fried Noodles with chicken and stir fried veggies	16
113.	Nuggets & Chips	13
114.	Dim Sims & chips	13
115.	Kid's Vanilla Ice-Cream & Choc Topping (1 scoop)	4.5

