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Phai's Thai

yin dee dton rap (welcome)

IN THAI CULTURE, FOOD IS EVERYTHING.
OUR MENU IS DESIGNED TO BE SHARED
WITH FRIENDS AND FAMILY

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If you have any food allergies, please advise our staff who will assist you with the menu. Unfortunately Pha's Thai is unable to guarantee that our dishes are 100% free of residual gluten, nut or shellfish traces.

gf - gluten free v - vegetarian

15% surcharge applies on public holidays

For more detailed descriptions of our dishes, visit
phasthai.com.au/menu or scan the QR code.



STARTERS

Pork Belly Bun w/ asian slaw & coriander	6.0ea
Pulled Beef Bun w/ kimchi, asian slaw & nuts	6.0ea
Chicken Satay Skewers marinated w/ turmeric & served w/ satay sauce	10.0
Spring Rolls v vermicelli, carrot & cabbage	10.0
Curry Puffs v mixed veg & curry powder in puff pastry	10.0
Chicken Wings marinated w/ turmeric, coconut cream & served w/ sweet chilli	10.0
Fish Cakes served w/ sweet chilli & cucumber sauce	10.0

SHARE PLATES

Merimbula Rock Oysters	half dozen	24.0
w/ a side of lime & chilli sauce	single	4.0

Kingfish Sashimi		18.0
w/ nam jim, coconut & coriander		

Moo Yang		14.0
bbq pork belly marinated w/ coriander root & coconut, served w/ Thai chilli sauce		

Larb Tord		14.0
crispy meatballs served w/ lettuce & dressing		

Prawn & Pork Steamed Dim Sims		12.0
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Salt & Pepper Calamari		12.0
w/ lime		

SOUP

Thai Noodle Soup (pork or beef) 18.9
 traditional south eastern style soup w/ rice noodles & fresh herbs

Tom Yum
 spicy & sour w/ fresh kaffir lime, lemongrass & young galangal

Tom Kha
 young galangal, lemongrass, mushrooms & coconut

Laksa
 mixed veg, noodles, tamarind & coconut w/ bean shoots & coriander (contains nuts)

	s	l
Veg & tofu	10.9	17.9
Chicken	10.9	18.9
Beef	10.9	18.9
Pork	10.9	18.9
Combo	10.9	18.9
King prawn	11.9	21.9
Mixed seafood	12.9	22.9

GRILLED/SALAD

Larb Gai (chicken) / Larb Moo (pork) minced meat gently tossed w/ dried chilli flakes, shallots, mint, coriander & spring onion	19.9
Yum Talay (seafood salad) lemongrass, lime, chilli jam & mint	22.9
Nahm Tok (waterfall) grilled pork or beef salad w/ mint, lime & chilli	20.9
Som Tum Isaan (green papaya salad) traditional south eastern spicy papaya salad	19.9
Som Tum Thai green papaya, lime, chilli, fish sauce & roasted peanuts	19.9
Crying Tiger grilled beef w/ tiger cry sauce & salad	25.9
Gai Yang (bbq chicken) marinated w/ coconut cream, peppercorn, coriander root & garlic	19.9

WOK FRIED

Kana Mhu Grob 22.9
pork belly chilli basil

Mhu Grob Prik Khing 22.9
stir-fried crispy pork belly w/ krachai & chilli

Pad Talay 23.9
mixed seafood, curry powder, chilli jam & basil

Goong Yord Pak 22.9
king prawns, bok choy, garlic & bean shoots

Chilli Fish 22.9
crispy fish fillet w/ diced veg & chilli sauce

Sweet & Sour Fish 22.9
crispy fish fillet in a sauce of diced tomato,
pineapple & bell pepper

WOK FRIED

Kapow Gai (chicken) / Kapow Moo (pork) 20.9
w/ diced veg, chilli & basil

Chilli Basil
w/ chilli, garlic, mixed veg & Thai basil

Cashew Nut
w/ chilli jam, mixed veg & cashew nuts

Pad Khing (ginger)
w/ wild ginger & mixed veg

Satay
w/ mixed veg & Pha's satay sauce (contains nuts)

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Veg & tofu	17.9	Pork	18.9
Chicken	18.9	King prawn	21.9
Beef	18.9	Mixed seafood	22.9

PHA'S SPECIALS

Isaan Set (for 2) som tum papaya salad, gai yang, sticky rice & kanom jin noodles	32
Choo Chee Salmon pan-fried salmon w/ choo chee sauce, bok choy & banana chili	25.9
Penang Duck Curry coconut, lychee & kaffir lime	22.9
Whole Snapper crispy snapper w/ chilli or sweet & sour sauce	market price
Thai Omelette snowpeas, bell pepper & onion	veg 18.9 prawn 21.9
Soft Shell Crab vermicelli, curry powder & cashews	22.9

CURRY

Massaman Beef 22.9
slow cooked beef fillets in coconut milk served w/ chunky potatoes

Green
infused w/ coconut milk, bamboo shoots, green beans & basil

Penang
infused w/ coconut milk & served w/ seasonal veg

Banana
infused mild curry w/ coconut milk

Yellow
potatoes & veg in coconut milk

Choo Chee
infused w/ coconut milk, kaffir lime, beans & bell pepper

20 →

Veg & tofu	17.9	Pork	18.9
Chicken	18.9	King prawn	21.9
Beef	18.9	Mixed seafood	22.9

NOODLES / RICE

Pad Thai

thin rice noodles, egg, bean shoots and crushed nuts

Pad See Ew

wide rice noodles, egg & ka nah in dark soy

Pad Kee Mao

wide rice noodles, chilli paste, egg & bamboo shoots

Hokkien

egg noodles w/ veg & chilli jam

Thai Fried Rice

w/ egg, pineapple & shallots

Chilli Basil Fried Rice

w/ egg, basil & chilli jam

Tom Yum Fried Rice

w/ egg, tom yum paste & shallots

Veg & tofu

15.9

Pork

17.9

Chicken

17.9

King prawn

19.9

Beef

17.9

SIDES

Steamed Jasmine Rice	4
Sticky Rice	5
Coconut Rice	5
Wok Fried Greens	9
Fresh Chilli or Dried Chilli	2
Prik Nam Pla (chilli & fish sauce)	2

DESSERTS

Pannacotta & Pandan Ice Cream	14
Coconut Ice Cream & Chilli Jam	12
Deconstructed Thai Iced Tea	14
Sticky Rice & Egg Custard Brulee	14
Pineapple & Thai Basil Sorbet	14
Ice Cream Selection coconut, pandan, Thai milk tea, and black sesame	12
Sticky Rice & Mango (seasonal/ summer)	14



Pha (pronounced 'pa') is short for Jirapha.

Pha's Thai food is her version of Thai food that has been passed down from her beloved mother and then shaped by Pha's life journey.

At age 13, Pha left her home town in rural North-East Thailand to provide for her family. Since this time, she has been cooking for small or large groups of people in some capacity.

In 1999 Pha came to Australia and in 2002 moved to Cooma. Although Pha's heart will always be in her village, Ban Fang in Khon Kaen Province, Cooma and its people have become an extension of her hometown. She takes great pride and pleasure in cooking for her extended family.

The logo for Pha's Thai is significant. In Thai culture, the two hands in the prayer position is a way to express respect and gratitude.

To Pha, the two hands have a deeper meaning of reverence towards one's mother for giving you life and the two hands with which you can work and create opportunity.

Saung Meu Mae in Thai translates as "two hands of the mother".

We thank you for joining us at Pha's Thai.

www.phasthai.com.au