



ONLY AT DOYTAO

Soft Shell Crab Salad \$25.90

Shredded carrots, red onion, tomatoes, celery tossed together in sweet and sour dressing, this salad makes an excellent accompaniment to the crispy crab with moist insides.

Marinated Lamb Cutlet \$25.90

Succulent cutlets of lamb marinated in Doytao's special sauce, this dish is often requested by our customers. Grilled yet tender and juicy, it is served with a side of mixed salad and sweet & sour dipping sauce.

Nutri Fried Rice \$15.90

Get healthy! Try our well known fried rice with egg; Balanced mixed Cereal, onions, carrots, corn kernels and peas.

Sizzling Set with B.B.Q Pork or Lamb \$19.90

Due to popular demand! Brown rice stirred with corn kernels and peas on a sizzling plate with sliced grilled marinated Pork or Lamb with a side of broccoli.

Aromatic Soft Shell Crab \$25.90

A Refreshing and intensely aromatic dish consisting of chopped Celery, Shallot, sliced Onion, capsicum stir-fried with egg in curry powder then drizzled on top of deep fried Soft Shell Crab. Spices from the mild curry powder

Masman Lamb Cutlets \$25.90

Tom Yum Fried Rice \$25.90

One of Thailand's most famous flavours is now in rice form, only at Doytao, this unique dish offers the same Tom Yum flavour of hot and sour with fragrant herbs, seafood cooked to perfection with rice.

Sizzling Seafood \$25.90

Doytao Thai's Sizzling king prawns, scallops, fish fillet and squid stir-fried with only the best vegetables served on a hot plate.

Volcanic Chicken \$25.90

Whole boneless chicken marinated in a special home made sauce covered with honey and flamed with brandy.

Basil Fish Fillet \$25.90

Crispy fish fillet stir-fried with chili and chili jam, bamboo shoots and mixed vegetables in hot and sweet basil sauce.

Doytao Seafood Special \$25.90

Steamed scallops, fish fillet, king prawns and squid in coconut milk, curry paste, vegetables and Thai herbs.

FOOD FROM THE SEA

Basil Fish (whole snapper) \$30.90

Whole snapper fried until golden then covered with a Thai basil sauce that really compliments the flavor of the fish and let's its delicate tenderness shine through.



Sweet and Sour Fish \$30.90

Whole snapper fried until golden brown and topped with delicious sweet and sour sauce.

Choo Chee Fish \$30.90

Deep fried whole snapper, saturated in Choo Chee curry, an authentic Thai red curry cooked with coconut milk and sprinkled with lime leaves.

Exotic Fish \$30.90

Steamed whole snapper fish, topped with minced chicken and tasty sauce with ginger and vegetables.

Hot Pattaya \$27.90

A mild-spiced dish, stir-fried succulent green mussels in fresh chili and Thai chili jam sauce, covered with basil leaves and topped with Thai vegetables.

ENTREE

Ladies Prawns \$13.90

The House Special entrée! Four carefully selected prawns encased in chicken and prawn mince wrapped in egg pastry. Deep fried until perfectly golden brown and served with sweet chilli sauce.

Curry Puffs (4pcs) \$9.90

Onions, potatoes and carrots with curry powder, wrapped in pastry and deep-fried.

Thai Fish Cakes (4pcs) \$9.90

Thai fish cakes served with sweet chili sauce topped with crushed peanuts.

Prawn Cakes (6pcs) \$9.90

Prawn mince with Thai herbs served with sweet chili sauce, topped with crushed peanuts.

Money Bags (4pcs) \$9.90

Created in Thai Royal Palace kitchens, these crispy fried pastry consists of a soft filling of chicken minced, prawns, chestnuts and corn served with sweet chili sauce.

Golden Chicken Wings (6pcs) \$9.90

Chicken wings marinated in Thai herbs topped with special home-made sauce, sprinkled with sesame seeds and shallots.

Chicken Satay (4pcs) \$9.90

Tender brochettes of grilled chicken marinated in 12 different spices, served with peanut sauce.

Spring Rolls (4pcs) \$9.90

Vermicelli, carrots, bamboo shoots and mushroom, wrapped then deep fried, served with sweet chili sauce.

Spring Rolls Meat (4pcs) \$9.90

Chicken & prawn mince, wrapped then deep fried, served with sweet chili sauce.

Chicken Wings with Minced Stuffing (2pcs) \$9.90



Wings filled with chicken & prawns mince, bamboo shoots and dried fungus, vermicelli, carrots taken with sweet chili sauce.

SOUP

Coconut Chicken Soup (Tom Kha Gai) \$11.90

Chicken in coconut soup with galangal, lemongrass and mushroom.

Sour Prawn Soup (Tom Yum Goong) \$11.90

Famous Thai spicy soup cooked with king prawns, mushrooms, coriander and lemongrass.

Sour Seafood Soup (Tom Po Taek) \$11.90

Seafood soup, king prawns, scallops, squid and fish, flavored with Thai spicy soup and herbs.

BBQ

BBQ Pork \$10.90

Marinated with Thai herbs and served with a small side salad.

BBQ Octopus \$10.90

Grilled baby octopus marinated in Thai herbs served with sweet chili sauce.

BBQ Lamb \$13.90

Marinated with Thai herbs and served with a small side salad.

BBQ Chicken (Boneless!) half/whole \$10.90/\$21.90

The chicken looks like a normal chicken, but surprise! there are no bones in it. Marinated with Thai herbs and cooked in the Thai way.

Charcoal Wings \$15.90

Marinated Chicken Wings cooked on a charcoal grill allowing all flavors to penetrate into the meat. Served with grilled sticky rice and a side of salad with mayonnaise, this dish is the perfect appetizer.

Three Friends \$21.90

A selection of our all time favourite BBQ menu, this dish combines BBQ Lamb, Pork and Octopus, served with assorted dipping sauce.

SALMON SPECIALS

Sparkle \$25.90

Crispy deep fried salmon cutlet with prawns covered in mouth watering, authentic home-made sauce, with ginger, mushrooms and healthy vegetables.

Salmon Salad \$25.90

A large salmon cutlet grilled with lemon grass, sided with a very famous Thai "Som Tum" salad with sliced carrots, cherry tomato, beans, mild chilli, topped with cashew nuts.

Salmon Soup \$14.90

Hot and sour soup with salmon, fresh Thai herbs, mushrooms, lemongrass, coriander and cherry tomatoes.



Salmon in Coconut Soup \$14.90

Famous Thai coconut soup with salmon, fresh Thai herbs, mushrooms, lemongrass, coriander and cherry tomatoes.

Salmon in Red or Green Curry \$25.90

Salmon cutlet in curry with peas, bamboo shoots, vegetables and coconut milk.

THAI SALAD

Succulent Lamb Salad \$25.90

Grilled marinated lamb fillet, tossed with mint, shallots, sliced celery and Thai salad dressing.

Chicken or Beef Salad (Larb) \$16.90

Minced beef/chicken/pork cooked in Thai Salad dressing (with toasted ground rice, without chili jam).

Yummy Beef (Yum Nua) \$16.90

A mild salad with grilled beef finely sliced in Thai Salad dressing together with cucumber and tomatoes.

Waterfall Salad (Nam Tok) \$16.90

A mild salad with thinly sliced grilled beef, mixed in Thai Salad with slices of tomato and herbs.

Squid Salad (Yum Pla Muek) \$18.90

Grilled squid mixed with 'Thai Salad' dressing.

Special Prawn Salad (Plah Koong) \$20.90

Grilled prawns mixed in 'Thai Salad' dressing.

Seafood Thai Salad \$20.90

Grilled seafood mixed with squid, king prawns, scallops and fish fillets.

Vermicelli Chicken Salad \$16.90

Minced chicken, prawn cooked with Thai Salad dressing and vermicelli noodles.

SELECTIVE CLASSIC CURRIES

Choo Chee Prawns \$20.90

Fresh prawns cooked with Thai curry paste, coconut cream, vegetables and topped with coriander.

Masman (Beef Only) \$16.90

A rich aromatic Thai beef curry cooked with coconut milk, potatoes and onion.

Panaeng

Meat or tofu with Thai curry paste in coconut milk, lime leaves and vegetables topped with crushed peanuts.

Red Curry

Meat or tofu in Thai red curry paste, coconut milk, peas, bamboo shoots, mixed vegetables and fresh basil.



Green Curry

Fine slices of meat or tofu with Thai green curry paste, coconut milk, peas, basil, bamboo shoots and mixed vegetables.

Yellow Curry (Chicken Only)

\$16.90

Original dish from the south of Thailand. Chicken with yellow curry in coconut milk, potatoes and onion served with cucumber sauce.

Jungle Curry

Hot Thai country style curry with meat or tofu and vegetables without coconut milk.

Thai Curry with Roti

Thai Classic red or green curry with a choice of seafood, roasted duck, salmon, king prawns, beef, chicken, pork or lamb served with Roti, a crispy and soft bread that will compliment taste of the curry.

STIR-FRIED

Stir-Fry with Oyster Sauce

A tasty Thai stir-fried with mushrooms, capsicum, shallots and mixed vegetables with oyster sauce.

Hot Basil Stir-Fry (Pad Krapao)

Stir-fried cooked with mixed vegetables, basil leaves, fresh chili, chili jam and bamboo shoots.

Stir-Fry with Chili

Stir-fried with mixed vegetables, onions, shallots, fresh chili and chili jam.

Garlic Stir-Fry

Stir-fried with garlic, pepper, onion and sweet Thai soy sauce.

Sweet and Sour Stir-Fry (Pad Preo Wan)

Stir-fried tomato, cucumber, pineapple, capsicum and mixed vegetables with Thai style sweet and sour sauce.

Stir-Fry with Cashew Nuts (Pad Med Mamuang)

Stir-fried with vegetables, cashew nuts with a special home-made sauce.

Plik Khing Stir-Fry (N/A for Vegetarians)

Delicious home-made curry paste stir-fried with mixed vegetables and lime leaves.

Ginger Stir-Fry

A tasty Thai stir-fried with sauteed ginger, onion and mixed vegetables.

Doytao Stir-Fry

Stir-fried with mixed vegetables, chili jam.

Doytao Pan-Fry

Pan-fried marinated meet on topped with green vegetables tasty gravy and onion.

Phuket Stir-fry



Stir fried mixed vegetables with chili jam.

CLASSIC THAI DISHES

Laksa	\$13.90
Chicken/beef/pork/lamb or with mixed vegetables, Coconut curry soup with rice vermicelli noodles, bean sprouts on a Doytao Thai original recipe. A popular noodle soup dish.	
Prawn/Seafood Laksa	\$19.90
Coconut curry soup with egg noodles, bean sprouts on an original recipe.	
Pad Thai	\$13.90
Popular Thai rice noodles with chicken/beef/pork/lamb with one king prawn, egg or with mixed vegetables with no egg, with/without tofu, roasted peanuts and bean sprouts.	
Pad Thai Prawn/Seafood	\$19.90
Popular Thai rice noodles with egg, roasted peanuts and bean sprouts.	
Pad See Eew	\$13.90
Beef/Chicken/Pork/Lamb or with mixed vegetables with no egg, with/without tofu pan fried flat rice noodles with egg, sprouts, chinese broccoli and sweet sauce.	
Pad See Eew Prawn/Seafood	\$19.90
Pan fried flat rice noodles with egg, sprouts, chinese broccoli and sweet sauce.	
Pad Kee Mao - Spicy Noodles!	\$13.90
Beef/Chicken/Pork/Lamb or with mixed vegetables with no egg, with/without tofu pan fried noodles with homemade chili basil sauce, egg, chili jam and seasonal vegetables.	
Pad Kee Mao Prawn/Seafood	\$19.90
Pan fried noodles with homemade chili basil sauce, egg, chili jam and seasonal vegetables.	
King St Fried Rice	\$13.90
Fried rice with egg, ham, peas, pineapple, capsicum, sultanas and cashew nuts.	
Beef/Chicken/Pork/Lamb/Vegetarian Fried Rice	\$13.90
Thai fried rice with onion, tomato, peas and egg or with mixed vegetables with no egg, with/without tofu	
Prawn / Seafood Fried Rice	\$19.90
Thai fried rice with King prawns or seafood, onion, tomato, peas, eggs and topped with cashew nuts.	
Steamed Jasmine Rice (Per Person)	\$3.90
TakeAway Small \$3.20, Large \$3.60	
Roti bread (2pcs)	\$3.90



Brown Rice

\$3.90

THAI DESSERT

Mango and Sticky Rice (Seasonal)
with coconut milk.

\$9.90

Sticky Rice with Thai Custard

\$7.90

Coconut Caviar Pudding

\$9.90

A refreshing and deliciously unique dessert of Tapioca pearl with taro in coconut milk, served with ice-cream to give this textured pudding extra richness.

Roti Wrap

\$5.90

Crunchy crispy roti, topped with sweetened condensed milk and sugar



DOYTAO THAI

At Doytao Thai Restaurant, our dishes are carefully prepared with only the freshest ingredients, containing many potentially beneficial herbs and spices for your health and cooked with only vegetable oil.



Coriander

Anti-inflammatory, regulates blood sugar, lower cholesterol and also beneficial for digestive disorder.



Garlic

Is a natural antibiotic with antioxidant properties, also regulates blood sugar and cholesterol



Chili

Can provide relief against migraine and headaches, relieves nasal congestions, burn fat, reduce cholesterol and also contains a high amount of vitamin C



Galangal

Treatment of nausea, improve digestion with anti-inflammatory and antioxidant qualities



Lemongrass

Relieves coughs and nasal congestion, detoxifies properties the liver and has potential anti-cancer properties.



Mint

Assist digestion and break down fats, also relieves coughs and nasal congestion.



Ginger

Much like galangal but with additional properties such as improving blood and respiratory circulation, removing toxins from the body.



Red Onion

Anti-inflammatory qualities, beneficial to overall bone health, lowering blood sugar and cholesterol



Pepper

Antioxidant, improves functions of the digestive tract, beneficial against bacterial growth and increases absorption of nutrients such as Vitamin B



Basil

Antioxidant anti-inflammatory and antibacterial, traditionally used for treatment of stress, diabetes and asthma.



Lemon

High in Vitamin C, antibacterial, relieves heartburn and many other digestion problems.

We hope you enjoy your meal! B.Y.O. and all prices includes G.T.S.