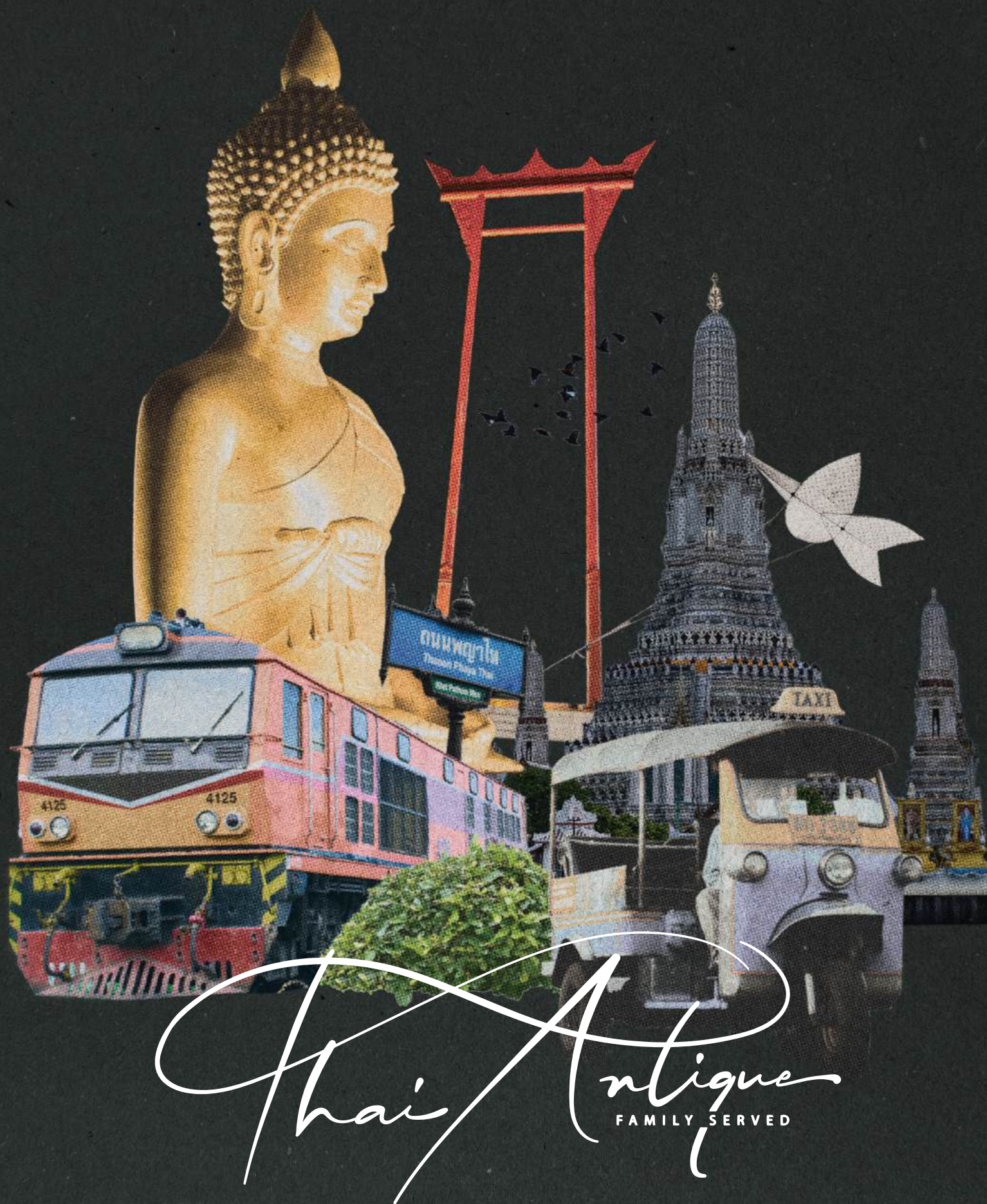




# About us

## ABOUT US

Thai Antique first open its doors in 2010 by a husband and wife duo, Tom and Sue, in this beautiful suburb of Carina Heights.

A local favourite Thai restaurant in the South side of Brisbane, you can expect an extensive selection of Thai food from our menu.

Take your time and browse through our menu. If you have any questions at all, please feel free to talk us.

### Thai Antique

Dine-In | Takeaway | Delivery | Catering

Fully licensed. BYO Wine only, corkage \$4/person.  
Extra takeaway container 50c each.  
One bill per table.  
Most dishes can be cooked mild, medium, or hot.  
Kitchen closes at 8.45pm.

Please note that public holidays incur a 15% surcharge

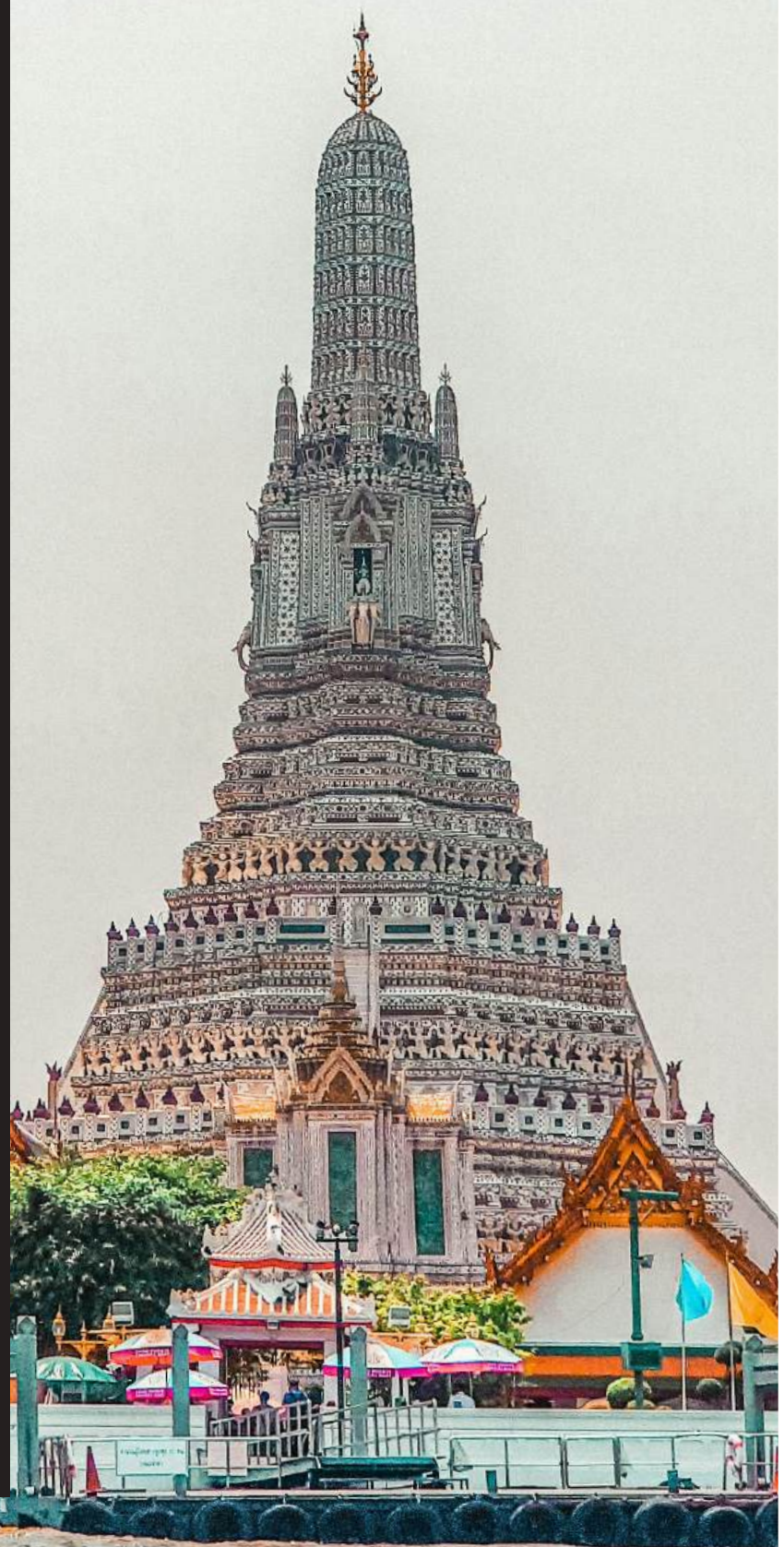
**Lunch** (Thu – Sun, 11am – 2:30pm)

**Dinner** (Tue – Sun, 5pm – 9pm)

**07 3395 2868**

**135 Winstanley St, Carina Heights**

Order online and save  
**[ThaiAntique.com.au](http://ThaiAntique.com.au)**



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Gluten Free



Gluten Free Option



Vegetarian



Vegetarian Option



Spicy



Contains Shrimp



Contains Dairy

Bankok, Thailand  
by Evan Krause

# Drinks

## BEERS & CIDERS



### Tap Beer

|                   |                |      |
|-------------------|----------------|------|
| Singha Thai Lager | Schooner 355ml | 11   |
|                   | Mug 640ml      | 15   |
| Asahi             | Schooner 400ml | 12.9 |

### Cider (Bottle)

|                      |   |
|----------------------|---|
| Somersby Apple Cider | 9 |
| Somersby Pear Cider  | 9 |

### Beer (Bottle)

|                          |     |
|--------------------------|-----|
| XXXX Gold                | 8.5 |
| Hahn Premium Light       | 8.5 |
| James Squire Pale Ale    | 9   |
| Corona                   | 9   |
| Heineken                 | 9   |
| Stone & Wood Pacific Ale | 10  |
| James Squire Zero        | 7.5 |
| Chang (Thai)             | 8.5 |

# Wine SPIRITS



## Spirits

(with Coke / Coke No Sugar / Diet Coke / Tonic / Soda)

|                                    |     |
|------------------------------------|-----|
| Jack Daniels                       | 8   |
| Bundaburg Rum                      | 8   |
| Three Cuts Gin – Founder’s Release | 9.5 |
| Maker’s Mark Bourbon               | 9.5 |
| Diplomatico Reserva Exclusiva Rum  | 9.5 |

BYO Wine only, Corkage \$5/person

# Wine

## WHITE

Glass / Bottle

### Koonara Guardian Angel Sparkling Piccolo Mt Gambier 200ml

15

Aromas of ripe Fuji apple, hint of citrus peel, ripe apple, pear flavours and floral notes.

### Flowers for Lucy Moscato Coonawarra

10/42

Turkish delight, rose petals, sweetness and fizz.

### Koonara Lucy and Alice Pinot Gris Coonawarra

12/48

Fresh pear on the nose, peach and gala apples on the palate.

### Angels FootPrints Sauvignon Blanc Mouni Gambier, South Australia

12/43

Crisp and Zesty, tropical fruits, apple, melon and passion fruit.

### Next in Line Chardonnay Barossa Riverland, South Australia

11/46

White peach, Nectarine with hint of pear

### Paper Marche Prosecco

49

Dry & light with medium acidity. Crisp & vivacious, bright and fruit forward. A mix of citrus and tropical fruit, along with a touch of honey.



# Wine

## RED



Glass / Bottle

### Paper Mache Rosé , Riverland 12/48

Tangy, lip-smacking and bursting with flavour, watermelon juice, blood orange, summer flowers.

### Manyara Pinot Noir Adelaide Hills 14/54

Plum, fresh beetroot, dark cherry, hints of spice, liquorice and blueberry.

### Paper Mache Shiraz Riverland, South Australia 10/42

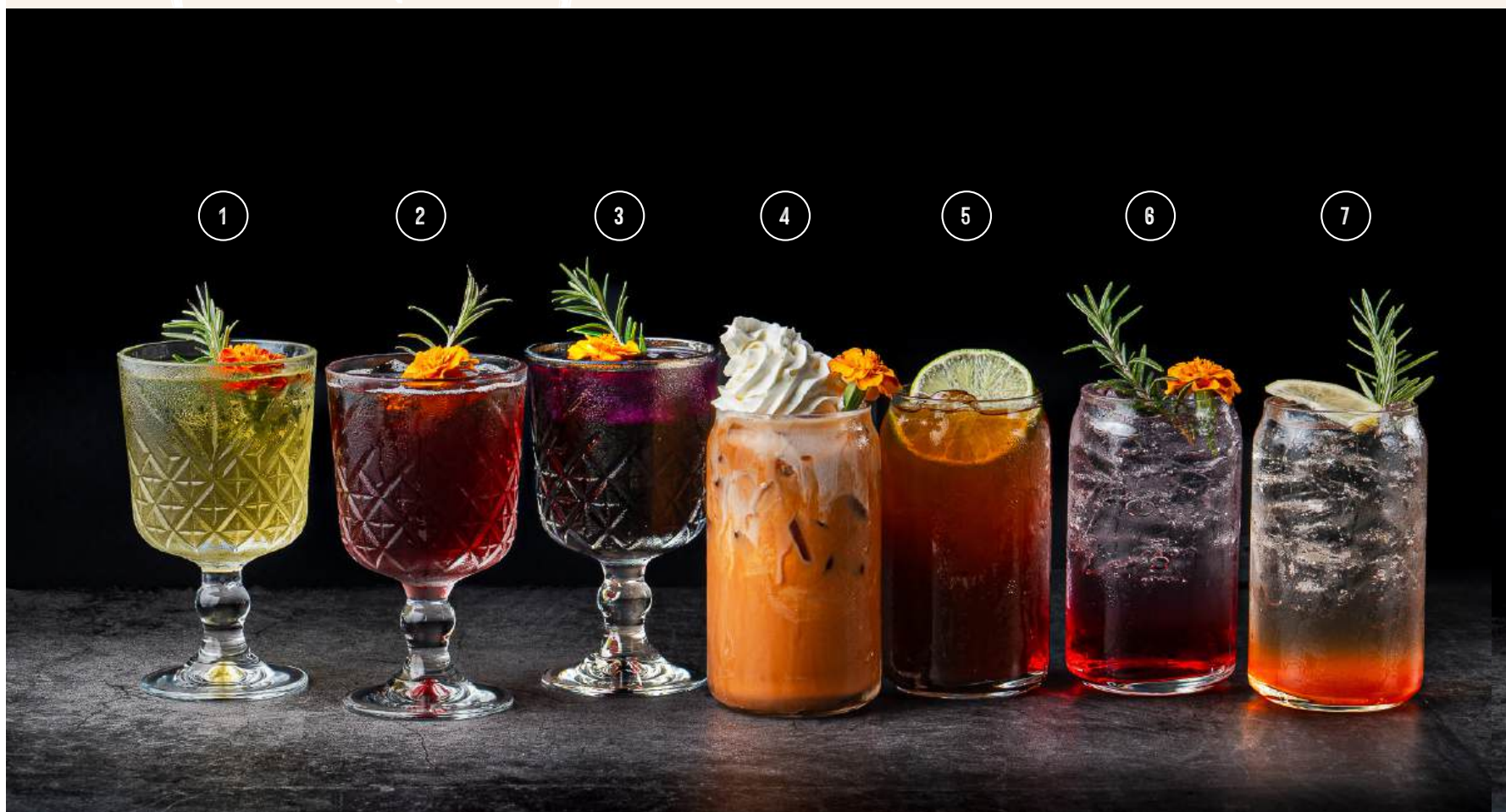
Rich, bold with dark cherries, blackberries, dried florals and a touch of spice.

### Geddes Seldom Inn Grenache Blewitt Springs 54

From 85yr old vines, floral aromatics with cherry and raspberry finish.

# Tea

## HOUSE-MADE DRINKS



### House-Made Thai Herbal Iced Tea 6

#### ① Chrysanthemum Tea

Traditionally known for “cleaning heat and toxin” and “scattering cold” Chinese medicine has used it to treat many conditions for thousands of years.

#### ② Roselle Tea

Hibiscus tea, also called sorrel tea or “sour tea”. A good source of nutrients, vitamins and minerals.

#### ③ Butterfly Pea Tea

Natural anti-oxidant, improves blood circulation, revitalises skin & hair from deep blue pigments of Butterfly Pea flower. Surprising turns to purple color when you add a squeeze of lemon. Let’s try!

### House-made Thai Iced Tea

④ Thai Milk Tea 7.5

⑤ Thai Lemon Iced Tea 7.5

### House-made Drinks

⑥ Raspberry Lemonade 7

⑦ Lemon Lime Bitter 7

# COLD PRESS JUICES



## In-house Fresh Cold Press Juice 7.5

- ⑧ **Greenie** (Cucumber, Green Apple, Ginger, Lemon, Mints):

Feel the natural detoxifying effects that washes away all the toxins.

- ⑨ **C-Mixed** (Carrot, Orange, Pineapple):

Boost heart health and lower the risk of diseases.

- ⑩ **Jazz Up** (Pineapple, Basil, Honey):

Boost immunity & reduce stress.

- ⑪ **Orange Juice** (100% Fresh Orange):

Rich in Vitamin C supports your immune system and fighting against the common cold.

- ⑫ **Green Apple** (100% Fresh Green Apple):

Improve skin and hair health, promote digestive health and provide essential nutrients for overall health.

## Coconut Water

- ⑬ Glass

6

- ⑭ Whole coconut

9

# Drinks

## SOFT DRINKS & HOT TEA



### Hot Tea 4.5 per person

Jasmine      Chrysanthemum  
Green      Rose

### Soft Drinks

Can 4  
(Coke, Coke No Sugar, Diet Coke, Lemonade, Lemon Squash, Fanta, Pasito)

Bottle 1.25l 7  
(Coke, Coke No Sugar, Fanta, Lemonade)

Tonic Water 300ml 5

Soda Water 300ml 5

### Sparkling Water

250ml 6

750ml 9

### Ginger Beer / Sarsaparilla 5.5

### Kids Juices 4

Pop Tops Apple, Apple Blackcurrant

# HOUSE-MADE *Drinks*



# DESSERTS



Our sweet treats are sure to delight, share with friends or indulge in one made just for you!

1. **Homemade Coconut Ice Cream**  **10.9**  
With sticky rice & peanuts
2. **Sticky Rice with Fresh Mango**  **12.9**  
(Seasonal)  
Topped with sweet coconut milk.  
(Add homemade coconut ice cream +3)



3. **Sticky Rice with Egg Custard**   **11.9**  
Serve with sweet coconut milk

4. **Vanilla Ice Cream**  **9.9**  
With choice of chocolate, strawberry,  
or caramel sauce

5. **Lychee with Ice Cream**  **11.9**  
Choice of vanilla or homemade  
coconut ice cream

6. **Deep Fried Ice Cream**  **12.9**  
With choice of chocolate, strawberry,  
or caramel sauce

# ENTREE



A beautiful mix of delicious morsels made for nibbling and chatting over

To reduce wastage, there is a fee of **50c** per container

## 1. Golden Parcels (5 pcs) 10.9

Marinated pork mince, wrapped in thin egg wonton skins, deep fried and served with sweet chilli sauce.

## 2. Samosas (4 pcs) 11.9

Curry flavoured triangle pastry filled with potato, onion, and green peas, deep fried and served with sweet chilli sauce.

## 3. Vegetable Spring Rolls (4 pcs) 11.9

Homemade Thai-style mixed vegetable pastry rolls served with sweet chilli sauce.

4. **Fish Cakes (4 pcs)** 🌶️ 11.9

Deep fried fish minced with curry paste and Thai herbs served with our cucumber sauce.

5. **Beef Curry Puffs (4 pcs)** 11.9

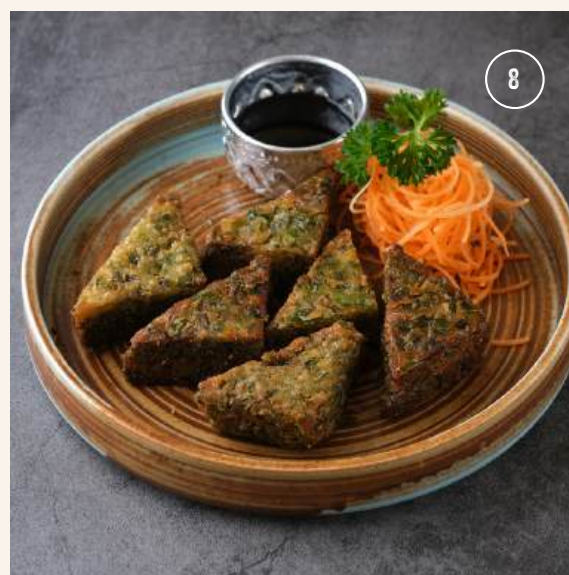
Ground prime beef, potato, and onion with Thai herbs and spices wrapped in puff pastry, served with our cucumber sauce.

6. **Steamed Prawn Dim Sims (4 pcs)** 11.9

Homemade prawn dim sim served with sweet & sour soy sauce.

7. **Steamed Prawn Dumplings (4 pcs)** 11.9

Homemade prawn dumplings served with sweet & sour soy sauce.



8. **Chive Pancakes** 🌱 11.9

Pan-fried, resulting in a great crispy exterior with a pleasantly delicate inside.

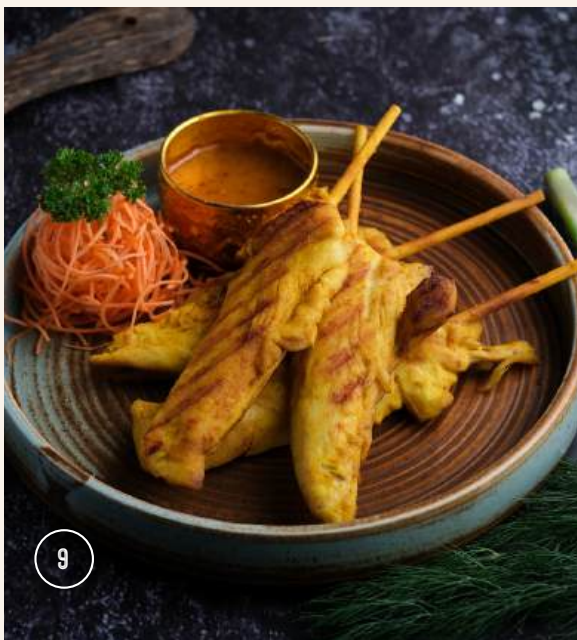




**San Choy Bao Pork :**  
everyone's favourite 'just happens to be healthy' option.

10

11



9

- 9. **Chicken Satay (4 pcs)**  **13.9**  
Grilled strips of marinated chicken served with our homemade peanut sauce.
- 10. **San Choy Bao Pork (3 pcs)** **14**  
Baby cos lettuce wraps with pork mince, loads of onion, capsicum, shallot, sesame seeds in a tasty savoury brown sauce.



**11. Crispy Pork Belly with  
Special Sauce (200g) 16.9**

Crispy golden crackling-skin pork belly served with 2 dipping sauces.

**12. Prawn Crackers 6.9**

Tasty puffy prawn crackers served with sweet chilli sauce.

# SOUP

13



## Choice of:

Chicken / Pork / Beef  
Prawns / Seafood  
(Prawns, Scallops, Calamari)  
Vegetables & Tofu

Small Large

12.9 21.9

13.9 23.9

11.9 19.9

14



### 13. Tom Yum 🌶️ 🥥 🦐

Famous Thai spicy and sour soup, flavoured with lemongrass, kaffir lime leaves, tomato, with mushroom and coriander.

### 14. Tom Kha 🍄 🥥 🦐

Deliciously rich and creamy yet tangy coconut soup with galangal, mushrooms, cabbage, tomato, kaffir lime leaves, and coriander.

We use the freshest ingredients possible to create the same authentic tastes from back home.

To reduce wastage, there is a fee of **50c** per container



# SALAD

## 15. Pawpaw Salad 🌿🍌🌶️

Shredded green papaya tossed with lime juice, fish sauce, garlic, fresh chilli, tomato, green bean, dried shrimp, and peanut.

### Choice of:

|                                               |      |
|-----------------------------------------------|------|
| Original – Pawpaw Salad only                  | 20.9 |
| Prawns / Seafood (Prawns, Scallops, Calamari) | 22.9 |
| Roasted Duck                                  | 25.9 |
| Crispy Soft-Shell Crab (150g)                 | 25.9 |
| Salmon (200g)                                 | 27.9 |
| Crispy Pork Belly (150g)                      | 26.9 |



16



17

## 16. Beef Salad 🌶️ 🍤

A spicy warm salad of grilled beef slices tossed in our house Thai salad dressing.

21.9

## 17. Larb Salad (Chicken or Pork) 🌶️ 🍤

The ever-popular Thai salad with your choice of mince tossed in our house Thai salad dressing.

22.9

To reduce wastage, there is a fee of **50c** per container

# Curry

## Choice of:

Chicken / Pork / Beef

Prawns / Seafood (Prawns, Scallops, Calamari)

Roasted Duck

Crispy Soft-Shell Crab (200g)

22.9 Salmon (200g)

25.9 Crispy Pork Belly (200g)

27.9 Vegetables & Tofu

27.9 (Soy Bean Curd)

27.9

28.9

21.9



### 18. Green Curry

Green chilli paste curry with capsicum, green beans, carrot, zucchini, bamboo shoots, and basil leaves.

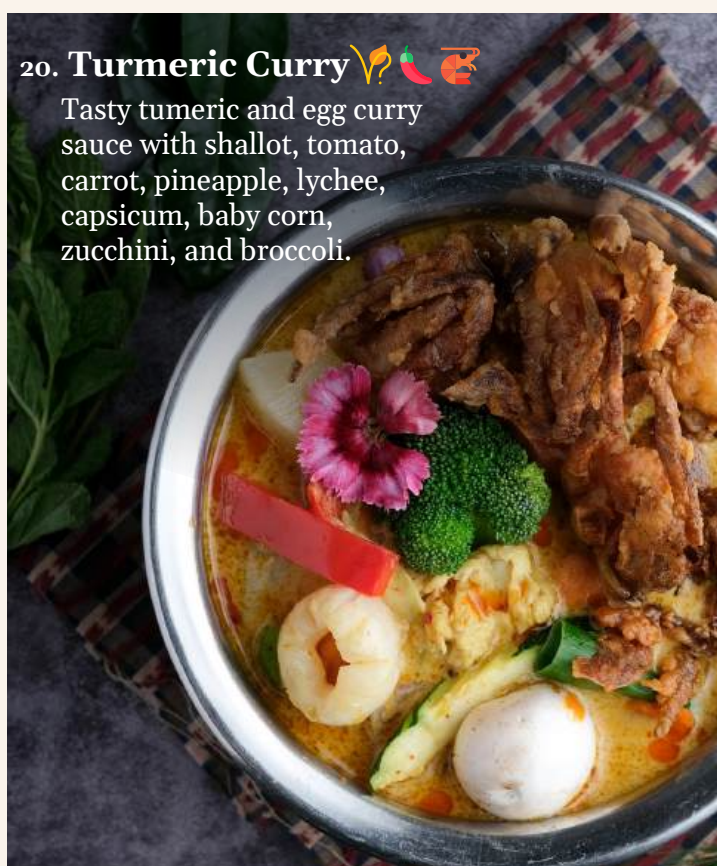


### 19. Red Curry

Ripe red chilli paste curry with capsicum, green beans, carrot, zucchini, bamboo shoots, and basil leaves.

### 20. Turmeric Curry

Tasty tumeric and egg curry sauce with shallot, tomato, carrot, pineapple, lychee, capsicum, baby corn, zucchini, and broccoli.



### 21. Panang Curry 🍷🌶️🌶️🦐

Traditional Thai creamy curry with capsicum, green beans, carrot, zucchini, peanut, and kaffir lime leaves.



### 22. Yellow Curry 🍷🌶️🌶️

Mild Thai yellow curry with carrot, zucchini, capsicum, onion and potato.



### 23. Massaman Curry 🍷🌶️🌶️

Massaman paste curry with star anise, cinnamon, potato, onion, broccoli, carrot and peanut.



# STIR-FRIES

## 24. Cashew Nut 🌶️🥜🥬

Cashew nut, sweet chilli jam, shallot, onion, carrot, zucchini, and capsicum.



25



26



27

### Choice of:

|                                               |      |
|-----------------------------------------------|------|
| Chicken / Pork / Beef                         | 22.9 |
| Prawns / Seafood (Prawns, Scallops, Calamari) | 25.9 |
| Roasted Duck                                  | 27.9 |
| Crispy Soft-Shell Crab (200g)                 | 27.9 |
| Salmon (200g)                                 | 27.9 |
| Crispy Pork Belly (200g)                      | 28.9 |
| Vegetables & Tofu (Soy bean curd)             | 21.9 |

## 25. Chilli & Basil 🌶️🌿🥬

Fresh chilli basil leaves, garlic, onion, capsicum, green beans, baby corn, zucchini, bamboo shoots, and mushroom.

## 26. Ginger & Shallot 🌶️🥬

Fresh ginger strips, shallot, onion, broccoli carrot, baby corn, zucchini, capsicum, sesame oil, and mushroom.

## 27. Thai Spicy Paste 🌶️🌿🥬

Spicy chilli paste, green beans, bamboo shoot, peppercorn, galangal strips, zucchini, baby corn, capsicum, onion, mushroom and lime leaves.

### 28. Sweet & Sour

Homemade sweet & sour sauce with cucumber, tomato, pineapple, onion, capsicum, zucchini, baby corn, carrot, and shallots.



### 29. Mixed Vegetable Oyster Sauce

Seasonal vegetables, garlic, capsicum, zucchini, green beans, mushroom, cabbage, carrot, broccoli, and baby corn.



### 30. Black Bean Sauce

In-house black bean sauce with onion, capsicum, broccoli, carrot, zucchini, mushroom, baby corn, and shallot.



### 31. Long Song Peanut Sauce

House-made peanut sauce with mixed vegetables of capsicum, broccoli, carrot, cabbage, baby corn, and zucchini.



# NOODLE & FRIED RICE

## Choice of:

Chicken / Pork / Beef

Prawns / Seafood (Prawns, Scallops, Calamari)

Roasted Duck

Crispy Soft-Shell Crab (150g)

21.9 Salmon (200g)

24.9 Crispy Pork Belly (150g)

26.9 Vegetables & Tofu

26.9 (Soy Bean Curd)

27.9

27.9

20.9

### 32. Pad Thai (Non-GF)

Stir-fried rice noodle with our homemade Pad Thai sauce, dried shrimps, egg, ground peanut, tofu, bean sprouts, shallot, carrot, broccoli, cabbage and fried onions.



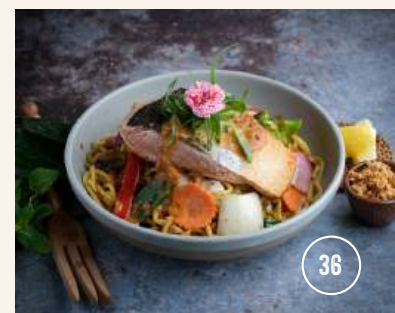
33



34



35



36

### 33. Pad Si-Eew (Non-GF) 🌶️

Stir-fried flat rice noodle with onion, broccoli, egg, carrot, tomato, cabbage, shallot and dark soy sauce.

### 34. Pad Ki-Maow (Non-GF) 🌶️🌶️

Hot & spicy stir-fried flat rice noodle with bamboo shoots, onion, green beans, capsicum, green peppercorns, mushroom, baby corn, galangal strips, zucchini, egg, chilli and basil leaves.

### 35. Pad Hok-kien 🌶️

Stir-fried egg noodle with broccoli, carrot, egg, capsicum, fried onion, zucchini, and garlic.

### 36. Peanut Noodle 🌶️🥜

Stir-fried egg noodle with our homemade peanut sauce, broccoli, carrot, cabbage, capsicum, zucchini, and baby corn.



37



38



39

#### 40. Pineapple Fried Rice

(Dine-in +4.5)  
with egg, turmeric powder, sultanas,  
onion, capsicum, green peas, and  
pineapple.



#### 37. Laksa Noodle Soup

Coconutty curry soup with egg  
noodle, bean sprouts, cabbage,  
zucchini, broccoli onion, shallot,  
carrot, and capsicum.

#### 38. Thai Fried Rice

with egg, tomato, onion,  
carrot, cabbage, broccoli  
and shallot.

#### 39. Basil Fried Rice

Hot and spicy Thai fried rice with  
egg, mushroom, onion, capsicum,  
green beans, bamboo shoots, baby  
corn, zucchini, chilli, and basil.



41

#### 41. Crab Meat Fried Rice

21.9

with egg, snow peas, capsicums,  
carrot, onion, and shallots.



## THAI ANTIQUE SPECIALS

- 42. Salt & Pepper Calamari** **22.9**  
**or Crispy Soft-Shell Crab (200g)** **24.9**  
 Stir-fried battered calamari tossed with onion, capsicum, shallot, salt, and pepper.

- 43. Crispy Duck Plum Sauce**  **34.9**  
 Thai-style grilled marinated duck and blanched vegetables, served with plum sauce.
- 44. Honey Chicken** **20.9**  
 Honey coated crispy battered chicken breast.



44



45



46



47

#### 45. Black Pepper Soft-Shell Crab

Stir-fried with onion, carrot, capsicum, zucchini, broccoli, baby corn, mushroom, shallot, and black pepper sauce.

28.9

#### 47. Khao Soi

Northern Thai specialty with tender beef in a coconut curry noodle soup, egg noodles, crispy noodles, pickled mustard greens, red onion, coriander.

24.9

#### 46. Black Pepper Beef

Slow-cooked 6-hour beef knuckle, stir-fried with onion, carrot, capsicum, zucchini broccoli, baby corn, mushroom shallot, and black pepper sauce.

24.9

A collection of our chef's recommendations and favourite dishes

To reduce wastage, there is a fee of **50c** per container

# Fish

## Choice of:

|                              |      |
|------------------------------|------|
| Grilled Salmon Fillet (200g) | 27.9 |
| Whole Barramundi (600-800g)  | 32.9 |



### 48. Steamed Fish with Ginger Sauce

Steamed fish in soy sauce with fresh ginger strips, shallot, mushroom, sesame oil, and coriander.



### 49. Steamed Fish with Lemon 🌿🌶️

Steamed fish in lemon juice, fish sauce, garlic, chilli, coriander, shallot, lemongrass, mint and red onion.



### 50. Fried Fish with Pawpaw Salad 🌿🌶️

Shallow-fried fish topped with shredded green papaya tossed with lime juice, fish sauce, garlic, fresh chilli, tomato, green beans, dried shrimp and peanut.

**51. Fried Fish with Chilli Sauce** 🌶️

Deep-fried fish topped with Thai sweet chilli sauce with onion, capsicum, pineapple, shallot, and coriander



**52. Fried Fish Thai Salad** 🌶️

Deep-fried fish topped with lime juice, chilli jam, roasted rice powder, fish sauce, red onion, cucumber, coriander, shallot, cashew nut, mint, tomato and green apple.

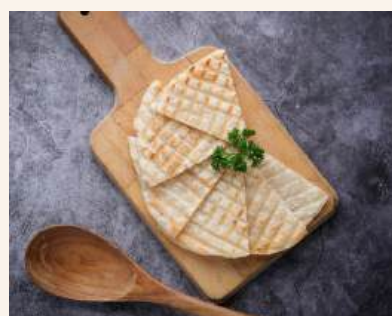


**53. Fried Fish with Sweet & Sour Sauce** 🚫🌶️

Deep-fried fish topped with our homemade sweet & sour sauce with zucchini, cucumber, shallot, tomato, pineapple, onion, capsicum and baby corn.



# Rice & Sides



Our sides are a wonderful accompaniment to any dish in the menu.

To reduce wastage, there is a fee of **50c** per container

Steamed Rice  
Coconut Rice  
Brown Rice  
Roti Bread  
Naan Bread  
Peanut Sauce

6 (small)

7.5 (small)

6.5

5/pc

5.5/pc

8 (200ml)

9 (large)

10.5 (large)

# Kids Meals



**Set A** **13**  
Fried rice with egg, carrot, and green peas + Honey Chicken + Juice (Apple/Apple Blackcurrant)

**Set C** **11**  
Chicken nugget with chips + Juice (Apple/Apple Blackcurrant)

**Set B**  **15**  
Fried rice with egg, carrot, and green peas + 2 Satay Chicken + Juice (Apple/Apple Blackcurrant)

**Set D** **13**  
Crispy Fish with chips + Juice (Apple/Apple Blackcurrant)

# BANQUET (SET MENU)

Min of 4 persons

\*Sorry, No Substitutions Allowed

## Banquet 1

35 p.p

**Entrée:** Vegetable Spring Rolls 🌱

Beef Curry Puffs

Golden Parcels

**Mains:** Panang Curry Chicken 🌱🌶️🌶️🌶️

Black Pepper Beef 🌶️

Stir-Fried Mixed Vegetables and Tofu Oyster Sauce 🌱🌶️

Steamed Jasmine Rice

**Dessert:** Vanilla Ice-Cream 🥛  
(Caramel/Chocolate or  
Strawberry Topping)

## Banquet 2

38 p.p

**Entrée:** Vegetable Spring Rolls 🌱

Chicken Satays 🌱

Fish Cakes 🌶️

**Mains:** Stir-Fried Cashew Nut Chicken 🌱🌶️

Yellow Curry Beef 🌱

Long Song Peanut Sauce Mixed Vegetables and Tofu 🌱🌶️🌶️

Salt & Pepper Calamari

Steamed Jasmine Rice

**Dessert:** Vanilla Ice-Cream 🥛  
(Caramel/Chocolate or Strawberry Topping)

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### Banquet 3 41 p.p

**Entrée:** Vegetable Spring Rolls 🌱

Chicken Satays 🍷

Beef Curry Puffs

**Mains:** Stir-Fried Chilli and Basil Chicken 🍷🌶️

Massaman Curry Beef 🍷🌶️🍲

Crispy Duck with Plum Sauce 🍷

Panang Curry Salmon Fillet 🍷🌶️🌶️🍲

Steamed Jasmine Rice

**Dessert:** Vanilla Ice-Cream 🍮  
(Caramel/Chocolate or Strawberry Topping)

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### Banquet 4 43 p.p

**Entrée:** Vegetable Spring Rolls 🌱

Chicken Satays 🍷

Fish Cakes 🌶️

Samosas 🌱

**Mains:** Stir-Fried Cashew Nut Chicken 🍷🍲

Roasted Duck Red Curry 🍷🌶️🌶️🍲

Black Pepper Soft-Shell Crab

Steamed Whole Barramundi Fish with Ginger Sauce

Steamed Jasmine Rice

**Dessert:** Vanilla Ice-Cream 🍮  
(Caramel/Chocolate or Strawberry Topping)

# LUNCH RECOMMENDED

Thu - Sun: 11am - 2:30pm only

(Please scan QR code to order or Order & pay at the counter)



## LR1. Antique Noodle Soup Seafood



19

Famous Thai spicy and sour egg noodle soup with prawns, scallop, calamari, sweet chilli jam, lime, beansprouts top with coriander, shallot, and garlic

## LR2. Antique Noodle Soup Pork



18

Deliciously egg noodle in spicy and sour soup with pork, pork minced, pork ball, sweet chilli jam, peanuts, lime top with coriander, shallot and garlic



### LR3. Crispy Pork Green Chilli 🌶️🚫 18

Crispy golden crackling-skin pork belly served with rice and green chilli sauce (lemon, garlic, coriander, red onion, celery and long green chilli)



### LR4. Crispy Crab Salad 🦀 22

Battered soft shell crab mixed with green apple and Thai herbs salad flavoured with chilli jam

# LUNCH SPECIALS

Thu - Sun: 11am - 2:30pm only

(Please scan QR code to order or Order & pay at the counter)



L1



L2



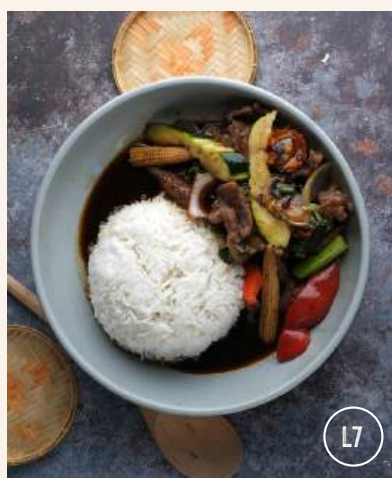
L3



L4



L5



L7



L6



L8



L10



L9



L12



L13

## Choice of:

|                       |      |
|-----------------------|------|
| Chicken / Pork / Beef | 15.9 |
| Prawns / Seafood      | 17.9 |
| Vegetables & Tofu     | 14.9 |

## Stir-Fry with Rice

(Swap to coconut rice +1)

|    |                              |       |
|----|------------------------------|-------|
| L1 | Cashew Nut                   | 🌶️🥚🥚  |
| L2 | Chilli & Basil               | 🌶️🌶️🥚 |
| L3 | Ginger & Shallot             | 🌶️🥚🥚  |
| L4 | Thai Spicy Paste             | 🌶️🌶️🥚 |
| L5 | Sweet & Sour                 | 🥚🌶️   |
| L6 | Mixed Vegetable Oyster Sauce | 🌶️🥚   |
| L7 | Black Bean Sauce             | 🌶️🥚   |
| L8 | Long Song Peanut Sauce       | 🥚🌶️🥚  |
| L9 | Black Pepper                 | 🌶️🥚   |



## Curry with Rice

(Swap to coconut rice +1)

- L10 Green Curry 🍲🌶️🌶️
- L11 Red Curry 🍲🌶️🌶️
- L12 Panang Curry 🍲🌶️🌶️
- L13 Yellow Curry 🍲🌶️🌶️
- L14 Massaman Curry 🍲🌶️🌶️
- L15 Roasted Duck Red Curry 🍲🌶️🌶️ 18.9

## Noodle & Fried Rice

- L16 Tom Yum Noodle Soup 🍲🌶️🌶️
- L17 Tom Kha Rice Noodle Soup 🍲🌶️
- L18 Pad Thai (Non-GF)
- L19 Pad Si-Eew 🌶️ (Non-GF)
- L20 Pad Ki-Maow 🌶️🌶️ (Non-GF)
- L21 Pad Hok-kien 🌶️
- L22 Peanut Noodle 🌶️🌶️
- L23 Laksa Noodle Soup 🍲🌶️🌶️
- L24 Thai Fried Rice 🍲🌶️
- L25 Basil Fried Rice 🌶️🌶️
- L26 Crab Meat Fried Rice 🍲🌶️ 18.9



*Thai Antique*  
FAMILY SERVED

**Thai Antique**  
Dine-In | Takeaway | Delivery | Catering

**Lunch** (Thu – Sun, 11am – 2:30pm)

**Dinner** (Tue – Sun, 5pm – 9pm)

(Kitchen closed 8:45)

**07 3395 2868**

**135 Winstanley St, Carina Heights**

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