



Thai Antique  
FAMILY SERVED

# 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 9pm.

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

Most dishes are dairy free,  
except all Tom Yum dishes

# Drinks

## BEERS & CIDERS



### Tap Beer

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

### Cider

Somersby Apple Cider	9
Somersby Pear Cider	9

### Beer

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)

Jack Daniels	8
Bundaburg Rum	8
Three Cuts Gin – Founder's Release	9.5
Maker's Mark Bourbon	9.5
Flor de Caña 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.

### Blicks Lane Sauvignon Blanc NZ

12/48

Organic, herbaceous gooseberry, green apple and passionfruit scents meld into some grassy asparagus filled with vibrant passionfruit | gooseberry | lime fruits.

### 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

### Journeys End The Naturist Chardonnay South Australia 11/46

Pear and ripe nectarine meld with lemon butter, dried honey and spice nuances.

### Ricca Terra The Colour of Calmness Rosé Riverland 12/48

Provence-like style delicate cherry, raspberries, strawberries & cream dance on a sturdy dry back bone, great length with light savoury flavours.

### Manyara Pinot Noir Adelaide Hills 14/54

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

### Journeys End Three Brothers Shiraz McLaren Vale 10/42

Dark plums, liquorice, toasty oak, dried herbs and spicy fennel.

# 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 Lemon Lime Bitter 7

⑦ Raspberry Lemonade 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

### 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**  **9.9**  
With sticky rice & peanuts
2. **Sticky Rice with Fresh Mango**  **11.9**  
(Seasonal)  
Topped with sweet coconut milk.  
(Add homemade coconut ice cream +3)





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

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

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

8.9

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

7. **Cake of The Day**  
Please check with our friendly staff

10.9

11.9



# 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) 9.9

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

## 2. Samosas (4 pcs) 10.9

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) 10.9

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



**4. Fish Cakes (4 pcs) 🌶️ 10.9**

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

**5. Beef Curry Puffs (4 pcs) 10.9**

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) 10.9**

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

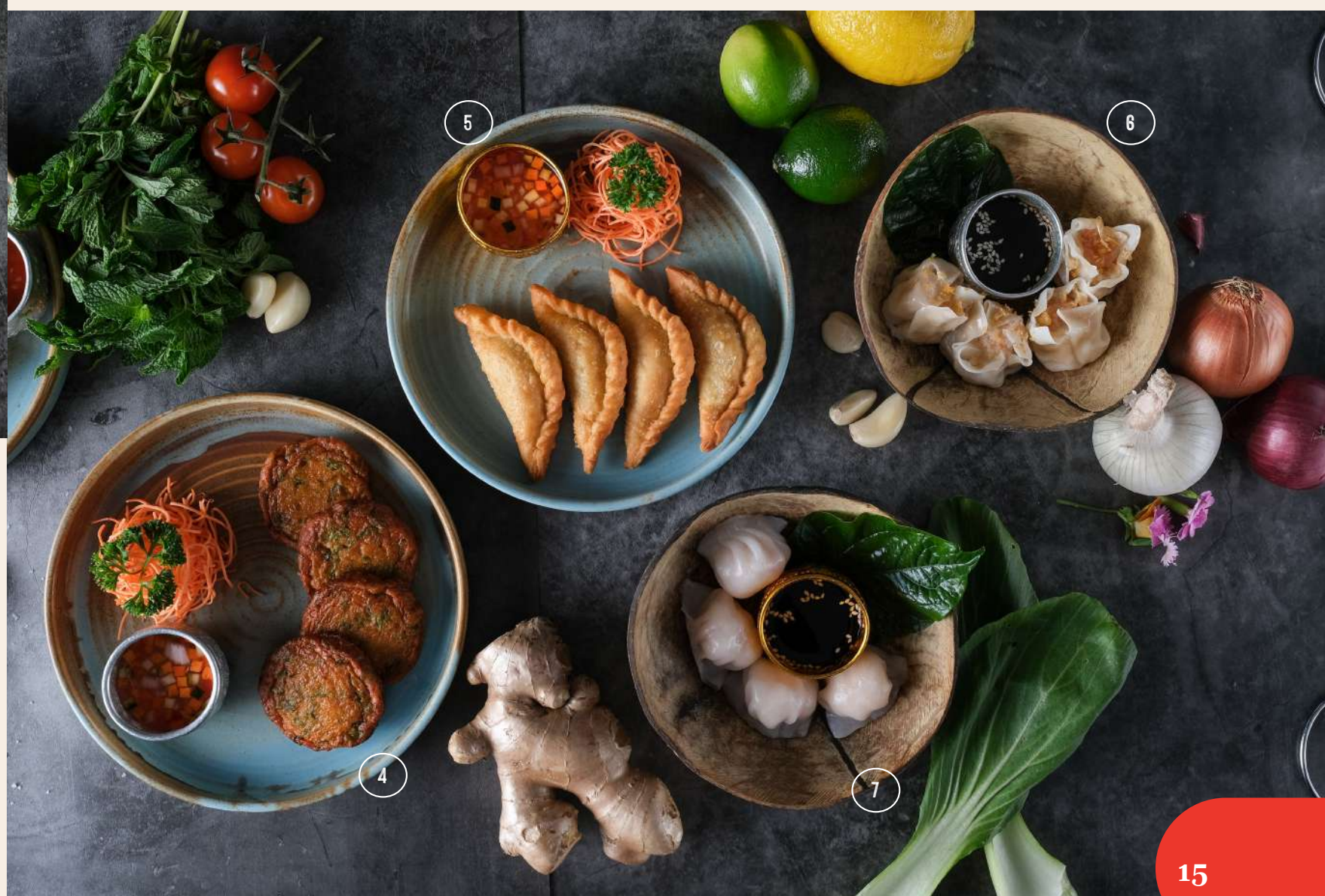
**7. Steamed Prawn Dumplings (4 pcs) 10.9**

Homemade prawn dumplings served with sweet & sour soy sauce.



**8. Chive Pancakes 🌿 10.9**

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

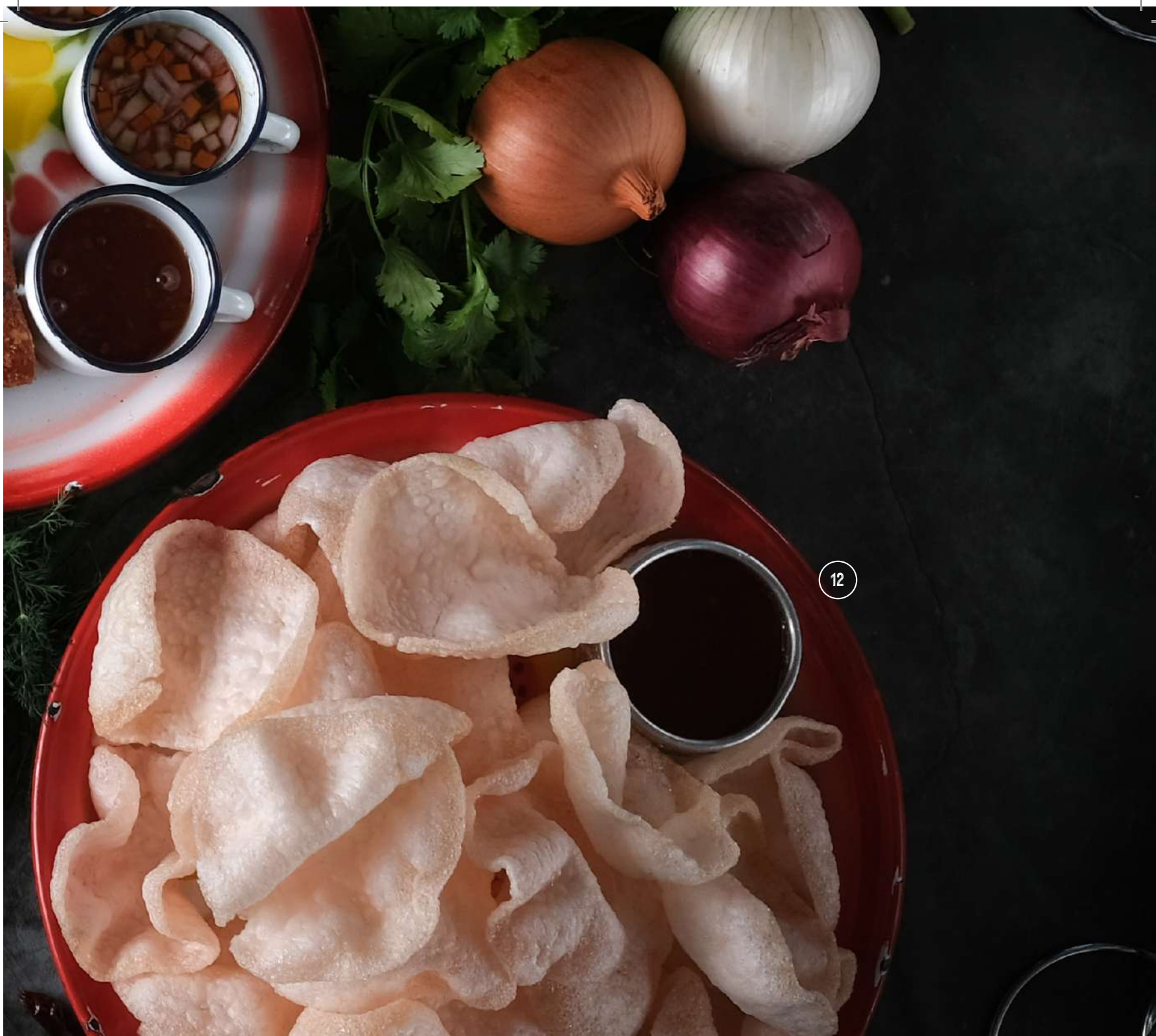
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9

- 9. **Chicken Satay (4 pcs)**  12.9  
Grilled strips of marinated chicken served with our homemade peanut sauce.
- 10. **San Choy Bao Pork (3 pcs)** 13  
Baby cos lettuce wraps with pork mince, loads of onion, capsicum, shallot, sesame seeds in a tasty savoury brown sauce.





12

**11. Crispy Pork Belly with  
Special Sauce (200g) 15.9**

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

11.9 19.9

12.9 21.9

10.9 17.9



14



### 13. **Tom Yum** 🌶️

Famous Thai spicy and sour soup, flavoured with lemongrass, kaffir lime leaves, tomato, with mushroom and coriander (contains milk & shrimp).

### 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





15



# 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	18.9
Prawns / Seafood (Prawns, Scallops, Calamari)	20.9
Roasted Duck	23.9
Crispy Soft-Shell Crab	23.9
Salmon	24.9
Crispy Pork Belly	24.9





16

## 16. Beef Salad 🌶️

19.9

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

## 17. Larb Salad (Chicken or Pork) 🌶️ 20.9

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



17

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

20.9 Salmon (200g)

23.9 Crispy Pork Belly

25.9 Vegetables & Tofu

25.9 (Soy Bean Curd)

25.9

26.9

19.9



### 18. Green Curry

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



### 19. Red Curry

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

### 20. Turmeric Curry

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





### 21. Panang Curry 🚫🌶️🌶️

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



### 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.  
(Contains shrimp)





# STIR-FRIES



## 24. Cashew Nut

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



25



26



27

### Choice of:

Chicken / Pork / Beef	20.9
Prawns / Seafood (Prawns, Scallops, Calamari)	23.9
Roasted Duck	25.9
Crispy Soft-Shell Crab	25.9
Salmon (200g)	25.9
Crispy Pork Belly	26.9
Vegetables & Tofu (Soy bean curd)	19.9

## 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, and mushroom.

## 27. Thai Spicy Paste

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



### 28. Sweet & Sour

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





# NOODLE & FRIED RICE

## Choice of:

Chicken / Pork / Beef	19.9	Salmon (200g)	25.9
Prawns / Seafood (Prawns, Scallops, Calamari)	22.9	Crispy Pork Belly	25.9
Roasted Duck	24.9	Vegetables & Tofu	18.9
Crispy Soft-Shell Crab	24.9	(Soy Bean Curd)	



### 32. Pad Thai

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.



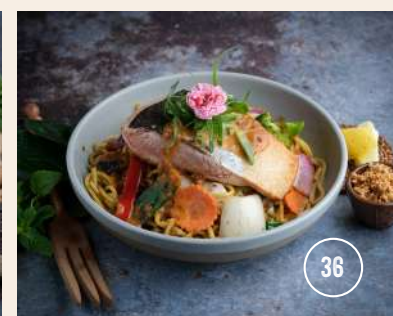
33



34



35



36

### 33. Pad Si-Eew 🌶️

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

### 34. Pad Ki-Maow 🌶️🌶️

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, shallot, carrot, egg, capsicum, onion, fried onion and garlic.

### 36. Peanut Noodle 🌿

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





37



38



39

#### 40. Pineapple Fried Rice (Dine-in +4)

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

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

19.9





## THAI ANTIQUE SPECIALS

### 42. Salt & Pepper Calamari or Crispy Soft-Shell Crab

Stir-fried battered calamari  
tossed with onion, capsicum,  
shallot, salt, and pepper.

20.9  
22.9

### 43. Crispy Duck Plum Sauce

32.9

Thai-style grilled marinated duck  
and blanched vegetables, served  
with plum sauce.

### 44. Honey Chicken

18.9

Honey coated crispy battered  
chicken breast.





44



45



46

#### 45. Black Pepper Soft-Shell Crab 26.9

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

#### 46. Black Pepper Beef 🍴

22.9

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

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)	25.9
Whole Barramundi (600-800g)	29.9



### 47. Steamed Fish with Ginger Sauce

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



### 48. Steamed Fish with Lemon 🌶️

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



### 49. 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.



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

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



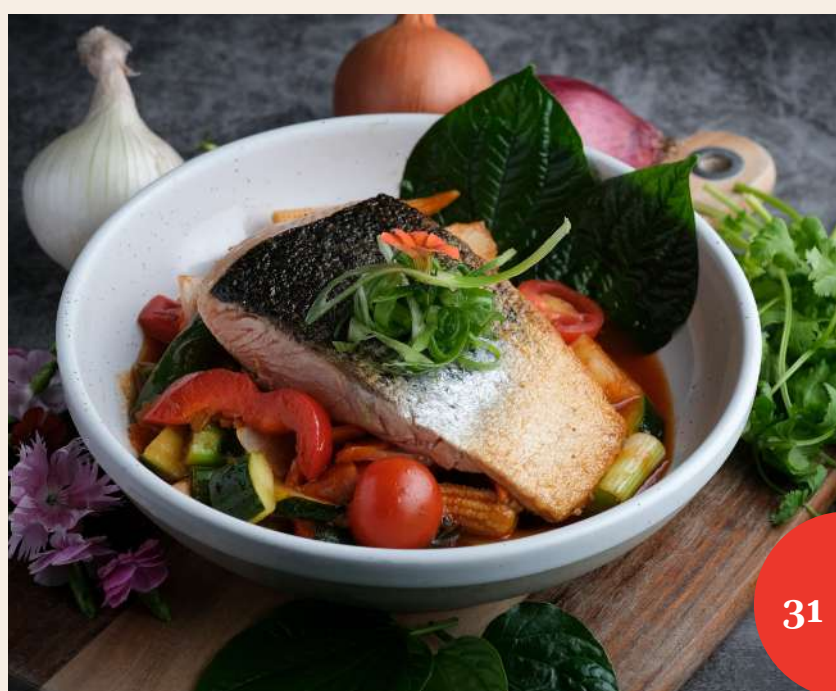
**51. Fried Fish Thai Salad** 🌶️

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.



**52. 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


5 (small)  
6.5 (small)  
5.5  
4/pc  
4.5/pc  
7 (200ml)

8 (large)  
9.5 (large)



# Kids Meals



**Set A**  **12**  
Fried rice with egg, carrot, and green  
peas + Honey Chicken + Juice  
(Apple/Apple Blackcurrent)

**Set C** **10**  
Chicken nugget with chips  
+ Juice (Apple/Apple Blackcurrent)

**Set B** **14**  
Fried rice with egg, carrot, and green  
peas + 2 Satay Chicken + Juice  
(Apple/Apple Blackcurrent)

**Set D** **12**  
Crispy Fish with chips  
+ Juice (Apple/Apple Blackcurrent)



# BANQUET (SET MENU)

Min of 4 persons

\*Sorry, No Substitutions Allowed

## Banquet 1

33 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

36 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 **39 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 **41 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 🌶️

18

Famous Thai spicy and sour egg noodle soup with prawns, scallop, calamari, sweet chilli jam, lime, beansprouts top with coriander, shallot, and garlic (contain milk & shrimp)



## LR2. Antique Noodle Soup Pork 🌶️ 17

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 (contain shrimp)



## LR3. Short Ribs-Naan Bread 23

Slow cooked grilled beef short ribs with Asian herbs dressing, coriander, red onion, celery, green chilli, lemon, pineapple and garlic served with Naan Bread





#### LR4. Crispy Pork Green Chilli 🌶️ 🚫 17

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

#### LR6. Salmon Bowl Choo Chee 🌶️ 🚫 23

Choo Chee curry paste topped on crispy skin salmon, salad dressing on side with cucumber sauce

#### LR5. Crispy Crab Salad

21

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



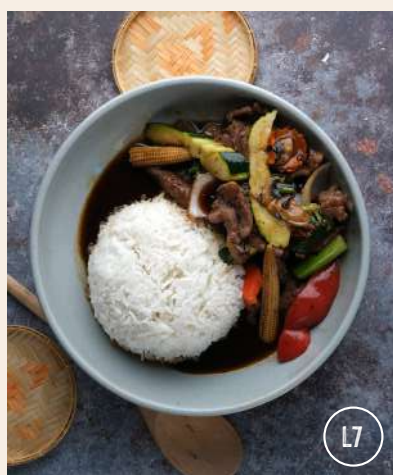
L3



L4



L5



L7



L6



L8



L10



L9



L11



L12



L13

## Choice of:

Chicken / Pork / Beef	14.9
Prawns / Seafood	16.9
Vegetables & Tofu	13.9

## Stir-Fry with Rice

(Swap to coconut rice +1)

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





## 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 🍲🌶️ 17.9

## Noodle & Fried Rice

- L16 Tom Yum Noodle Soup 🍲🌶️
- L17 Tom Kha Rice Noodle Soup 🍲
- L18 Pad Thai 🍲
- L19 Pad Si-Eew 🍲
- L20 Pad Ki-Maow 🍲🌶️
- L21 Pad Hok-kien 🍲
- L22 Peanut Noodle 🍲
- L23 Laksa Noodle Soup 🍲
- L24 Thai Fried Rice 🍲🌶️
- L25 Basil Fried Rice 🍲🌶️
- L26 Crab Meat Fried Rice 🍲🌶️ 17.9



A photograph of a Thai street food stall at night. The stall is covered with a dark canopy and has a menu board visible in the background. A chef wearing a white hat is working behind the counter. The scene is illuminated by warm, orange light from the stall's interior and cooler, blue-green light from the surrounding environment. The overall atmosphere is cozy and authentic.

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