

SIGNATURE DISH

CHOO CHEE GRILLED SALMON 32
+LOTUS ROOT
 PAN FRIED SALMON SERVED W/ RICH + AROMATIC COCONUT CURRY,
 LOTUS ROOT, SNAKE BEANS, CAPSICUM & SHREDDED KAFFIR LIME LEAF.

TEMPURA PRAWNS IN 32
TAMARIND SAUCE
 WELL BALANCED SWEET, SOUR + SALTY FLAVOUR W/ TEMPURA PRAWNS
 W/ ONION, CAPSICUM, GREEN BEANS, CRISPY ONION & SHALLOT.
WITH MORETON BAY BUGS 36

KHOW SOI MARYLAND CHICKEN 28
(NOODLE CURRY)
 NORTHERN CURRY STYLE W/ EGGS NOODLES, MIXED THAI HERBS +
 SPICES. GARNISHED W/ CRISPY WANTON SKIN, BEAN SPROUTS, CRISP
 ONION & LIME.

HANG LAY PORK SPARE RIBS 28
 TENDER SLOW COOKED PORK SPARE RIBS WITH SWAY'S SPECIAL
 BURMESE CURRY (NO COCONUT) W/ ROASTED PEANUTS, GARLIC
 & SLICE FRESH GINGER.

CRYING BEEF TIGER (GF) 32
 SPICED LAO STYLE CHARGRILLED + 250 G TENDER STRIPLOIN BEEF,
 TOSSED IN MIXED THAI HERBS, SALAD W/ SHARP NUMTOK DRESSING.
 SERVED W/ BLACK STICKY RICE.

SAUTEED PEKING DUCK 29
 PEKING DUCK FILLET W/ HOMEMADE FIVE SPICE SAUCE.
 SERVED W/ CHINESE BROCCOLI.

BASIL CHILLI LAMB SHANK 29
 TENDER BRAISED LAMB SHANK W/ STIR FRY GREEN BEANS, ONION,
 ASIAN HERBS & HOMEMADE BASIL CHILLI PASTED.

Set Menu \$48 pp

(MINIMUM 4 PEOPLE)

SHARE LITTLE PLATE

**SPRING ROLLS (4), SATAY GAI (4),
 THAI FISH CAKE (4), ANGEL PRAWNS (4)**

MAIN

VEGETABLE CASHEW NUT
 WOK TOSSED STIR FRY W/ VEGETABLE & CASHEW NUTS
 IN OUR CHEF'S SPECIAL SAUCE.

MASSAMAN LAMB
 SLOW COOKED, CURRY LAMB SOUTHERN MALAY STYLE,
 MASSAMAN CURRY W/ ROASTED ALMOND NUTS, POTATOES,
 STAR ANISE, CINNAMON, BAY LEAVES. SERVED W/ CRISP
 ONION & R-JAD DRESSING.

SAUTEED PEKING DUCK
 PEKING DUCK FILLET W/ HOMEMADE FIVE SPICE SAUCE.
 SERVED W/ CHINESE BROCCOLI.

**YELLOW CURRY CHARGRILLED-
 KING PRAWNS**
 CREAMY YELLOW CURRY INFUSED CHARGRILLED KING-
 PRAWNS W/ POTATOES, CHERRY TOMATOES, BROCCOLI,
 RED ONION. TOPPED W/ CRISP ONION & R-JAD DRESSING.

LARGE JASMINE RICE FOR 4 PEOPLE

“Here at Sway it is our mission to bring you a truly authentic
 Thai experience combining traditional Thai culinary techniques
 with the freshest produce.

We promise you an unequaled world of Thai flavor. Most meals
 can have vegetarian +gluten free options - Please ask.”

Sway

SWAY

CONTEMPORARY THAI FUSION + BAR

* 20% SURCHARGE ON ALL PUBLIC HOLIDAYS.

* ONE BILL PER TABLE ONLY.

* LICENCED BAR.

* ALL PRICE ARE INCLUDED GST.



* FOOD INGREDIENTS AND PRICES ARE SUBJECT
 TO CHANGE WITHOUT PRIOR NOTICE.

* PLEASE INFORM IN CASE OF FOOD ALLERGIES.
 DISH MAY CONTAIN FISH SAUCE, OYSTER SAUCE OR
 EGG, INCLUDING VEGETARIAN DISHES.

PHONE:

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FOLLOW US:

  @SWAYTHAIFUSION

WWW.SWAYTHAI.COM.AU

KIDS MENU

CHICKEN NUGGETS 10
W/ CHIPS +SALAD

BATTERED FISH FILLET 10
W/ CHIPS +SALAD

CHICKEN SATAY 10
W/ RICE

DESSERTS

YOUNG COCONUT ICE CREAM 15
W/ BANANA FRITTERS

SWEET BLACK STICKY RICE 15
W/ MANGO (IN SEASON)

ON THE SIDE

JASMINE RICE (GF) (S) 4 / (L) 6

TURMERIC COCONUT RICE (GF) .. (S) 6 / (L) 8

RICEBERRY (S) 6 / (L) 8
 (HEALTHY OPTION & LOW CARBS)

ROTI BREAD 4

BLACK STICKY RICE 5

CRISPY OMELETTE 12

SATAY SAUCE (GF) 4

CHOPPED FRESH CHILLI .. 2 (W/ SOY SAUCE 3)

**EXTRA MEAT .. 7 / CRISPY PORK .. 11 /
 PRAWNS .. 12 / TOFU .. 6 / VEGETABLE .. 6**

STREET SNACKS

SPRING ROLLS (4) (VEG) 12

HOMEMADE PASTRY FILLED WITH VEGETABLES & VERMICELLI NOODLES, ACCOMPANIED A SWEET CHILLI DIPPING SAUCE.

LOTUS ROOT CHIPS (GF)(VEG) 12

CRISPY PIECES W/ HOMEMADE SATAY SAUCE & CUCUMBER SALSA.

TRIANGLE PUFF (4) (VEG) 13

HOMEMADE SELECTION OF MILDLY SPICE TARO, POTATOES, PUMPKIN IN PASTRY W/ SWEET PLUM SAUCE.

GARLIC CHIVE DUMPLINGS (VEG) 12

DEEP FRIED GARLIC CHIVE DUMPLINGS W/ SWEET SOY & PICKLE CHILLI DRESSING.

MANORA PRAWN CRACKER 10

THAI STYLE PRAWN CRACKER SERVED W/ SWEET CHILLI JAM.

SATAY GAI (4) (GF)(DF) 15

GRILLED THAI SOUTHERN STYLE CHICKEN TENDERLOIN MARINATED SKEWERS W/ HOMEMADE SATAY SAUCE & CUCUMBER SALSA.

ANGEL PRAWNS (4) 20

DEEP FRIED WRAPPED KING PRAWNS W/ NOODLE. SERVED W/ CUCUMBER R-JAD DRESSING.

FISH CAKE (4) (GF)(DF) 15

HOMEMADE FRESH RED CURRY FISH CAKE W/ THAI HERBS. SERVED W/ CUCUMBER R-JAD DRESSING & CRUSHED PEANUT.

GARLIC + BLACK PEPPER 20

SOFT SHELL CRAB BAO (2)

STEAMED BAO FILLED W/ LIGHT BATTERED SOFT-SHELL CRAB IN GARLIC & BLACK PEPPER SAUCE.

GRILLED SCALLOPS IN 25

BETEL LEAF (4) (GF)(DF)

GRILLED SCALLOPS SERVED ON BETEL LEAVES W/ RED ONION, GINGER, LIME, ROASTED COCONUT, PEANUTS & LEMONGRASS. DRIZZLED W/ HOMEMADE PALM SUGAR SYRUP.

FIVE SPICE PORK BELLY 16

CRISPY PORK BELLY IN FIVE SPICE GLAZE W/ DARK MUSHROOM CHILLI SAUCE, TOPPED W/ FRIED GARLIC.

CALAMARI CAJUN SPICE (GF)(DF) 15

LIGHTLY BATTERED CALAMARI, CAJUN SPICE STYLE W/ SALT + CRACKED PEPPER & SWEET CHILLI DIPPING SAUCE.

SWAY SOUP

BANGKOK COCONUT PRAWN- 16

TOM YUM

AROMATIC + CREAMY COCONUT SOUP, TANGY LIME + LEMONGRASS W/ KAFFIR LIME, GALANGAL, TOMATO, MUSHROOM & A CITRUS SPICE INFUSION

TOM KHA GAI (CHICKEN) 14

A CREAMY COCONUT SOUP WITH TENDER CHICKEN, FRAGRANT LEMONGRASS, GALANGAL, KAFFIR LIME LEAVES, MUSHROOMS, AND A HINT OF LIME.

FLOATING MARKET 17

SEAFOOD SOUP (CLEAR)

MIXED SEAFOOD FLOATING IN A SEA OF LEMONGRASS, KAFFIR LIME, GALANGAL, TOMATO & MUSHROOM+CITRUS SPICE INFUSION.

SALAD

SOM TUM THAI (GF)(DF) 22

THE FAMOUS THAI STREET FOOD GREEN PAPAYA + SNAKE BEAN, TOMATO, CARROT SALAD W/ TAMARIND, PLUM SUGAR DRESSING & ROASTED CASHEW NUTS.

LAO LARB GAI (GF)(DF) 25

TRADITIONAL NORTH EASTERN LAO SALAD WITH CHICKEN MINCE + CRUSHED ROASTED STICKY RICE. TOSSED TOGETHER IN OUR OWN CHILLI, HERB DRESSING. SERVED IN A LETTUCE CUP.

FROM THE WOK

GINGER CHICKEN 25

SLICED CHICKEN BREAST WOK TOSSED W/ MUSHROOM, ONION & VEGETABLES INFUSED IN SOY GINGER SAUCE.

TOFU (VEG) 23

SWEET & SOUR CHICKEN 25

HONG KONG STYLE COMBINATION OF SWEET & TANGY FLAVOUR SAUCE W/ VEGETABLES, PINEAPPLE & CHERRY TOMATOES.

CRISPY PORK 28

BEEF CASHEW NUT + CHILL JAM 26

SLICED BEEF WOK STIR FRY W/ VEGETABLES + CASHEW NUTS IN OUR CHEFS SPECIAL SAUCE.

TOFU (VEG) 25

CRISPY PORK BELLY + KHA NA 28

CRISPY PORK BELLY W/ STEAMED CHINESE BROCCOLI IN A MILD HOME MADE FIVE SPICE & VEGETARIAN MUSHROOM SAUCE.

GARLIC + BLACK PEPPER- 31

KING PRAWNS

KING PRAWNS WOK TOSSED IN GARLIC, CRACKED BLACK PEPPER, ONION, SHALLOT, CAPSICUM, GARNISHED W/ CORIANDER & CRISP GARLIC.

BARRAMUNDI FISH PAD CHA 30

LIGHTLY BATTERED BARRAMUNDI FISH FILLET ON BED OF STIR FRIED W/ SNAKE BEANS, BAMBOO, CAPSICUM, ONION, ASIAN HERBS & HOMEMADE CHILLI PASTE.

PAD KRA-PROW CHICKEN 25

THAI STYLE STIR-FRIED CHICKEN MINCE W/ SNAKE BEANS, BAMBOO, CAPSICUM, ONION, HOLY BASIL, & HOMEMADE CHILLI PASTE.

MIXED GREEN 17

WOK TOSSED MIXED GREEN VEGETABLES W/GARLIC MUSHROOM VEGETARIAN SAUCE.

TOFU (VEG) 22

CURRY HOUSE

GREEN CURRY CHICKEN 26

GREEN CURRY MIXED W/ THAI EGGPLANT, VEGETABLE, BAMBOO + MIXED THAI HERBS FLAVOUR W/ THAI BASIL & GARNISHED KAFFIR LIME LEAVES.

TOFU (VEG) 25

PEKING DUCK IN RED CURRY 28

SLICED PEKING DUCK IN CLASSIC BANGKOK THAI RED CURRY W/ THAI EGGPLANT, GREEN BEANS, PINEAPPLE, CHERRY TOMATOES, LAMBUK & BASIL.

PANANG CURRY BEEF CHEEKS 27

TENDER, SLOW-COOKED BEEF CHEEKS IN A RICH COCONUT CREAM CURRY, W/ INFUSED AROMATIC HERBS & CRUSHED PEANUTS.

TOFU (VEG) 25

MASSAMAN LAMB 27

SLOW COOKED, CURRY LAMB SOUTHERN MALAY STYLE, MASSAMAN CURRY W/ ROASTED ALMOND NUTS, POTATOES, STAR ANISE, CINNAMON, BAY LEAVES. SERVED W/ CRISP ONION & R-JAD DRESSING.

YELLOW CURRY CHAR- 32

GRILLED KING PRAWNS

CREAMY YELLOW CURRY INFUSED CHARGRILLED KING PRAWNS W/ POTATOES, CHERRY TOMATOES, BROCCOLI, RED ONION. TOPPED W/ CRISP ONION & R-JAD DRESSING.

WITH MORETON BAY BUGS 36

TOFU (VEG) 28

RICE / NOODLES

FRIED RICE WITH PINEAPPLE 17

+ CASHEW NUT

FRIED RICE W/ CHINESE BROCCOLI, TOMATO, ONION, EGG. SERVED W/ CUCUMBER+ LEMON.

ADD MEAT 7 | CRISPY PORK 11 | PRAWNS 12

PAD THAI 17

TRADITIONAL THAI STREET FOOD DISH OF STIR FRIED THIN RICE NOODLES W/ EGG, SWEET RADISH, GARLIC CHIVE, BEAN SPROUTS IN PAD THAI SAUCE & ROAST PEANUTS, CRISPY WONTON & LIME.

ADD MEAT 7 | CRISPY PORK 11 | PRAWNS 12

PAD SEE EW 18

THE POPULAR THAI STREET FOODS OF THAILAND W/ CHARGRILLED FLAVOUR W/ FRESH FLAT RICE NOODLES, EGG, CHINESE BROCCOLI & DARK SOY. SERVED W/ PICKLED CHILLI.

ADD MEAT 7 | CRISPY PORK 11 | PRAWNS 12

COCONUT NOODLE 24

THIN RICE NOODLE PAN FRIED W/ COCONUT CREAM, TOFU, TAMARIND, EGG, ROASTED PEANUT, BEAN SPROUT & GARLIC CHIVE.

(VEG) = VEGETARIAN, (GF) = GLUTEN FREE, (DF) = DAIRY FREE