

SIGNATURE DISHES

CHOO CHEE GRILLED SALMON 29
+LOTUS ROOT
 PAN FRIED SALMON SERVED W/ RICH+AROMATIC COCONUT CURRY,
 LOTUS ROOT, SNAKE BEANS, CAPSICUM & SHREDDED KAFFIR LIME LEAF.

TEMPURA PRAWNS IN 29
TAMARIND SAUCE
 WELL BALANCED SWEET, SOUR + SALTY FLAVOR W/ TEMPURA PRAWNS
 W/ ONION, CAPSICUM, GREEN BEANS, CRISPY ONION & SHALLOT.
WITH MORETON BAY BUGS 36

KHOW SOI MARYLAND CHICKEN 25
(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 25
 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 28
 SPICED LAO STYLE CHARGILLED +250 G TENDER STRIPLOIN BEEF,
 TOSSED IN MIXED THAI HERBS, SALAD W/ SHARP NUMTOK DRESSING.
+ BLACK STICKY RICE 4

SAUTEED PEKING DUCK 26
 PEKING DUCK FILLET W/ HOMEMADE FIVE SPICE SAUCE. SERVED W/
 CHINESE BROCCOLI.

BASIL CHILLI LAMB SHANK 27
 TENDER BRAISED LAMB SHANK W/ STIR FRY GREEN BEANS, ONION,
 ASIAN HERBS & HOMEMADE BASIL CHILLI PASTED.

KIDS MENU

CHICKEN NUGGETS 9
W/ CHIPS +SALAD

BATTERED FISH FILLET 9
W/ CHIPS +SALAD

CHICKEN SATAY 9
W/ RICE

  **@SWAYTHAIFUSION**

MOST MEALS CAN HAVE VEGETARIAN & GLUTEN FREE
 OPTIONS - PLEASE ASK. ALL PRICE ARE INCLUDED GST.

20% SURCHARGE ON ALL PUBLIC HOLIDAYS.

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

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 10

SATAY SAUCE (GF) 4

CHOPPED FRESH CHILLI 2 (W/ SOY SAUCE 3)

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

FAMILY PACK \$85 (FOR 4)

SPRING ROLLS (4) CURRY PUFF (4)
GREEN CURRY CHICKEN CASHEW NUTS BEEF
PAD THAI NOODLES JASMINE RICE (L)
PRAWNS CRACKERS

COUPLE PACK \$59 (FOR 2)

SPRING ROLLS (4) PANANG BEEF
SWEET & SOUR CHICKEN JASMINE RICE (L)

Visit Us..



**SHOP 4/26 MINJUNGBAL DR,
 TWEED HEADS SOUTH, NSW 2486**

PHONE (07) 5513 0435, 0401 172 979

WWW.SWAYTHAI.COM.AU

Takeaway Menu

"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 UNEQUALLED WORLD OF THAI FLAVOR."



SHOP 4/26 MINJUNGBAL DRIVE,
 TWEED HEADS SOUTH, NSW 2486

Lunch

WEDNESDAY-FRIDAY: 11.30AM-2.30PM

Dinner

WEDNESDAY-SUNDAY: 5PM-9PM

**PH (07) 5513 0435,
 0401 172 979**



ONLINE ORDER VIA

WWW.SWAYTHAIFUSIONBAR.COM.AU

HOME DELIVERY (\$10)

UBEREATS & DOORDASH ALSO AVAILABLE

PLEASE INFORM IN CASE OF FOOD ALLERGIES.

DISH MAY CONTAIN FISH SAUCE, OYSTER SAUCE OR EGG,
 INCLUDING VEGETARIAN DISHES

STREET SNACKS

- SPRING ROLLS (4) (VEG)** 11
HOMEMADE PASTRY FILLED WITH VEGETABLES & VERMICELLI NOODLES, ACCOMPANIED A SWEET CHILLI DIPPING SAUCE.
- LOTUS ROOT CHIPS (GF)(VEG)** 11
CRISPY PIECES W/ HOMEMADE SATAY SAUCE & CUCUMBER SALSA.
- TRIANGLE PUFF (4) (VEG)** 12
HOMEMADE SELECTION OF MILDLY SPICE TARO, POTATOES, + PUMPKIN IN PASTRY W/ SWEET PLUM SAUCE.
- GARLIC CHIVE DUMPLINGS (VEG)**..... 11
DEEP FRIED GARLIC CHIVE DUMPLINGS W/ SWEET SOY & PICKLE CHILLI DRESSING.
- MANORA PRAWN CRACKER** 8
THAI STYLE PRAWN CRACKER SERVED W/ SWEET CHILLI JAM.
- SATAY GAI (4) (GF)(DF)** 13
GRILLED THAI SOUTHERN STYLE CHICKEN TENDERLOIN MARINATED SKEWERS W/ HOMEMADE SATAY SAUCE & CUCUMBER SALSA.
- ANGEL PRAWNS (4)** 17
DEEP FRIED WRAPPED KING PRAWNS W/ NOODLE. SERVED W/ CUCUMBER R-JAD DRESSING.
- FISH CAKE (4) (GF)(DF)** 13
HOMEMADE FRESH RED CURRY FISH CAKE W/ THAI HERBS. SERVED W/ CUCUMBER R-JAD DRESSING & CRUSHED PEANUT.
- GARLIC + BLACK PEPPER** 17
SOFT SHELL CRAB BAO (2)
STEAMED BAO FILLED W/ LIGHT BATTERED SOFT-SHELL CRAB IN GARLIC & BLACK PEPPER SAUCE.
- GRILLED SCALLOPS IN** 24
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** 15
CRISPY PORK BELLY IN FIVE SPICE GLAZE W/ DARK MUSHROOM CHILLI SAUCE. TOPPED W/ FRIED GARLIC.
- CALAMARI CAJUN SPICE (GF)(DF)** 14
LIGHTLY BATTERED CALAMARI, CAJUN SPICE STYLE W/ SALT + CRACKED PEPPER & SWEET CHILLI DIPPING SAUCE.

SWAY SOUP

- BANGKOK COCONUT PRAWN TOM YUM** 15
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 SEAFOOD** 15
SOUP (CLEAR)
MIXED SEAFOOD FLOATING IN A SEA OF LEMONGRASS, KAFFIR LIME, GALANGAL, TOMATO & MUSHROOM +CITRUS SPICE INFUSION.

SALAD

- SOM TUM THAI (GF)(DF)** 19
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)** 24
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** 22
SLICED CHICKEN BREAST WOK TOSSED W/ MUSHROOM, ONION & VEGETABLES INFUSED IN SOY GINGER SAUCE.
- TOFU (VEG) 21**
- SWEET & SOUR CHICKEN** 23
HONG KONG STYLE COMBINATION OF SWEET & TANGY FLAVOUR SAUCE W/ VEGETABLES, PINEAPPLE & CHERRY TOMATOES.
- CRISPY PORK 26**
- BEEF CASHEW NUT + CHILL JAM** 23
SLICED BEEF WOK STIR FRY W/ VEGETABLES + CASHEW NUTS IN OUR CHEFS SPECIAL SAUCE.
- TOFU (VEG) 22**
- CRISPY PORK BELLY + KHA NA** 26
CRISPY PORK BELLY W/ STEAMED CHINESE BROCCOLI IN A MILD HOMEMADE FIVE SPICE & VEGETARIAN MUSHROOM SAUCE.
- GARLIC + BLACK PEPPER-** 28
KING PRAWNS
KING PRAWNS WOK TOSSED IN GARLIC, CRACKED BLACK PEPPER, ONION, SHALLOT, CAPSICUM, GARNISHED W/ CORIANDER & CRISP GARLIC.
- BARRAMUNDI FISH PAD CHA** 27
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** 23
THAI STYLE STIR-FRIED CHICKEN MINCE W/ SNAKE BEANS, BAMBOO, CAPSICUM, ONION, HOLY BASIL, & HOMEMADE CHILLI PASTE.
- MIXED GREEN** 16
WOK TOSSED MIXED GREEN VEGETABLES W/GARLIC MUSHROOM VEGETARIAN SAUCE.
- TOFU (VEG) 20**

CURRY HOUSE

- GREEN CURRY CHICKEN** 23
GREEN CURRY MIXED W/ THAI EGGPLANT, VEGETABLE, BAMBOO + MIXED THAI HERBS FLAVOUR W/ THAI BASIL & GARNISHED KAFFIR LIME LEAVES.
- TOFU (VEG) 23**
- PEKING DUCK IN RED CURRY** 27
SLICED PEKING DUCK IN CLASSIC BANGKOK THAI RED CURRY W/ THAI EGGPLANT, GREEN BEANS, PINEAPPLE, CHERRY-TOMATOES, LAMBUTAN & BASIL.
- PANANG CURRY BEEF CHEEKS** 26
TENDER, SLOW-COOKED BEEF CHEEKS IN A RICH COCONUT CREAM CURRY, W/ INFUSED AROMATIC HERBS & CRUSHED PEANUTS.
- TOFU (VEG) 23**
- MASSAMAN LAMB** 25
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-** 29
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 34**
TOFU (VEG) 26

RICE / NOODLES

- FRIED RICE WITH PINEAPPLE** 16
+ CASHEW NUT
FRIED RICE W/ CHINESE BROCCOLI, TOMATO, ONION, EGG. SERVED W/ CUCUMBER+ LEMON.
- ADD MEAT 7 | CRISPY PORK 11 | PRAWNS 12**
- PAD THAI** 16
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** 17
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** 22
THIN RICE NOODLE PAN FRIED W/ COCONUT CREAM, TOFU, TAMARIND, EGG, ROASTED PEANUT, BEAN SPROUT, & GARLIC CHIVE.

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