



# BASIL & MINT

Thai & Vietnamese  
Cuisine

## DINE-IN MENU

### BASIL AND MINT STARTERS

1. Prawn Salad Rolls (2 pcs) - Goi Cuon \$7.80  
Rice paper rolled with prawns, chicken and rice vermicelli, lettuce and mint. Served with home made dipping sauce
2. Entree Platter \$8.00  
Choice of three: Curry Puff, Fish Cake, Spring Roll or Prawn Salad Roll
3. Fish Cake (4 pcs) - Tod Mun Pla \$8.80  
The most famous Thai dish, finely minced fish blended with chilli paste, eggs and herbs Then deep fried. Served with sweet chilli sauce
4. Curry Puff (4 pcs) \$8.80  
Crispy fried puff pastry stuffed with mince beef and cooked potatoes, peas, onion, carrot and curry powder. Served with cucumber and sweet sauce
5. Spring Rolls (4 pcs) - Cha Gio \$8.80  
Crisp rolls filled with prawns, chicken and taro. Served with dipping sauce
6. Roast Duck Salad Rolls (2 pcs) - Goi Vit Cuon \$7.80  
Rice paper wrapped with roast duck, rice vermicelli and Vietnamese fresh herbs. Served with home-made dipping sauce
7. Chicken Satay Skewers (4 pcs) \$9.60  
Chicken fillets marinated in Thai herbs and spices. Served with satay sauce
8. Pandan Leaf Chicken (4 pcs) \$9.60  
Chicken slices marinated with Thai herbs, wrapped with pandan leaf then deep fried. Served with sweet soy sauce

9. Angel's Prawns (4 pcs) \$10.80  
BBQ prawns served with fresh lemon juice, garlic, chilli and salad
10. Golden Triangle Prawns (6 pcs) \$13.80  
Mince prawns and chicken, mushroom and carrot mixed with herbs, wrapped in Pastry. Served with sweet chilli sauce
11. "Basil & Mint" Pancake - Banh Xieo \$18.80  
Crispy pancake filled with prawns and chicken, mung beans and sprouts. Served with vietnamese fresh herbs and dipping sauce
12. Sugar Cane Prawns (2 pcs) - Chao Tom \$17.80  
Grill marinated prawns wrapped around sugarcane served with rice vermicelli and Vietnamese fresh herbs and home made dipping sauce

### SOUPS

13. Tom Yum Soup\* - Tom Yum  
The most popular Thai hot and sour soup, Thai herbs, mushrooms and lemon juice
14. Galanga Soup\* - Tom Kha  
Creamy and sour soup with coconut milk, straw mushrooms, lemongrass and Thai herbs flavoured with lemon juice
15. "Basil & Mint" Soup - Po Tak  
Clear soup with mushrooms and lemon grass flavored basil and lemon juice
16. Vietnamese Hot & Sour Soup\* - Canh Chua  
A traditional Vietnamese tamarind-based soup with tomatoes, Pineapples, bean sprout and fresh herbs

\*With Choice of:

- Chicken \$9.80
- King Prawns or Fish \$10.80
- Vietnamese Hot & Sour Soup - Steamboat
- Whole Silver perch or King Prawns \$52.00 - \$55.00

#### SALAD DISHES

- 17. Chicken Salad – Larb Gai \$15.80  
Minced chicken tossed with aroma herbs, chilli, mint leave and lemon dressing
- 18. BBQ Beef Salad or Pork Salad \$16.80  
BBQ Beef or Pork tossed with aroma herbs, chilli, mint leave and lemon dressing
- 19. BBQ Chicken Salad \$16.80  
BBQ Chicken tossed with aroma herbs, chilli, mint leave and lemon dressing
- 20. King Prawns or Seafood Salad \$19.80  
Cooked Prawns or Seafood tossed with chilli, red onions, mint leave and lemon dressing
- 21. Green Papaya Salad - Goi Do Do Tom \$19.80  
Fresh tangy shredded pawpaw tossed with king pawns, peanuts, mint leave and Coriander, Served with home made chili sauce
- 22. Spicy Glass Noodle Seafood Salad \$19.80  
King prawns, calamari, mussel, glass noodle tossed with aroma herbs, chilli and salad

#### HOME-MADE STYLE CURRY

- 23. Green Curry - Gang Keow Waan  
Thai traditional curry with green chilli paste, coconut cream, bamboo and and asian green
- 24. Red Curry\* - Gang Dang  
Tasty red chilli paste, coconut cream, kaffer lime leaves and asian green
- 25. Jungle Curry\* - Gang Pa  
Thai country style hot and spicy curry, served with vegetables – without coconut cream

\*with Choice of:

- Vegetables and Tofu \$14.80
- Beef, Chicken or Pork \$15.80
- Duck \$18.80
- King prawns, Fish or Seafood \$20.80

- 26. Panang Beef or Chicken Curry \$15.80  
Cooked in rich coconut cream, panang curry paste, Kaffer lime leaves, roasted ground peanuts served with steam asian greens
- 27. Massaman Beef Curry ( Beef Only ) \$15.80  
Chunky tender beef slowly cooked in coconut cream, potatoes, onions and peanuts.

#### MEAT AND POULTRY

- 28. Beef In Oyster Sauce \$15.80  
Stir fried tender beef with green vegetables in light oyster sauce
- 29. BBQ Beef or BBQ Pork – Crying Tiger \$17.80  
Marinated tender steak or pork finely sliced and cooked on the BBQ. Served with homemade spicy sauce
- 30. “Basil & Mint” Signature Beef - Bo Luc Lac \$18.80  
Marinated tender beef cubes in butter and garlic with special sauce served with salad
- 31. Campfire Beef – Be prepared to wrap your own rolls \$19.80  
Marinated sliced beef with Vietnamese herbs and chilli cooked in a hot wok right on your table and served with rice paper, Vietnamese fresh herbs
- 32. BBQ Chicken \$17.80  
A Northeastern version of the dish, Marinated chicken thigh fillets with Thai herbs and cooked on BBQ served with homemade spicy sauce
- 33. Beef, Chicken or Pork with Cashew Nuts \$15.80  
Stir fried beef, chicken or pork with snow peas, dry chilli and cashew nuts in mild tasty sauce
- 34. Crispy Garlic Pepper Chicken Wings \$16.80  
Lightly Tempura chicken wings tossed with garlic, pepper served with salad

35.	Beef, Chicken or Pork with Thai Chilli Paste A traditional Thai dish, Stir fried beef, chicken or pork with home made chili paste, kaffer lime leaves and green vegetables	\$15.80	46.	Crispy Fish or Prawns with Special Sauce Deep fried fish fillet or prawns topped with tasty tamarind sauce served with salads	\$21.80
36.	Beef, Chicken or Pork with Lemon grass – Nuong Sa A traditional Vietnamese dish, Stir fried sliced tender beef, Chicken or pork marinated with lemon grass, grounded peanuts and chilli served with salad	\$17.80	47.	Fish or Prawns with Choo Chee Curry Lightly battered fish fillet or prawns in tasty mild choo chee curry paste, kaffer lime leaves and served with asian green	\$21.80
37.	Beef, Chicken or Pork with Fresh Chilli Stir fried tender beef, chicken or pork with fresh and chilli served with vegetables	\$15.80	48.	Prawns or Seafood with Chilli Basil Stir fried prawns or seafood with chilli, Thai basil and french bean	\$21.80
38.	Beef, Chicken or Pork with Chilli Basil Stir fried beef, chicken or pork with chilli and basil served with vegetables	\$15.80	49.	Prawns or Seafood with Cashew Nuts Stir fried prawns or seafood with cashew nuts, mushrooms, dry chilli, snow peas in mild tasty sauce	\$21.80
39.	Beef, Chicken or Pork with Ginger and Shallot Stir fried tender beef, chicken or pork with fresh ginger and shallots, Mushrooms	\$15.80	50.	“Basil & Mint ” Seafood Stir fried seafood with Chef’s special tasty sauce and peppercorn	\$21.80
40.	Beef or Chicken with Satay Sauce Braised tender beef or chicken served with satay sauce and seasonal vegetables	\$15.80	51.	Prawns or Seafood with XO Sauce Stir fried prawns or seafood with tasty XO sauce served with asian greens	\$23.80
41.	“Basil & Mint” Signature Roast Duck Specially baked boneless duck with homemade sweet soya and ginger sauce Served with Steamed seasonal vegetables	\$19.80	52.	Exotic Seafood Stir fried seafood with mild curry paste and vegetables, served on a Flaming plate	\$23.80
42.	Spicy Duck with Chill Basil Stir fried roast duck with hot chilli, basil and asian green	\$19.80	53.	Steamed Fish In Whole - Silver Perch (Please allow 30 minutes for steaming) Steam whole fish topped with yours choice of sauce: - Traditional Thai steamed fish topped with spicy sauce, lemon juice and herbs - Soya sauce with ginger and shallots	Market Price
<b>SEAFOOD</b>					
43.	Stir Fried Garlic Prawns or Seafood Stir fried prawns or seafood in garlic and chilli served with green vegetables	\$21.80	54.	Golden Fish In Whole - Snapper Deep fried fish in whole served with yours choice of sauce: - Spicy chilli sauce served with onions and baby corn - Choo chee curry paste with kaffer lime leaves served with asian green - Topped with green mango salad and spicy sauce (seasonal)	Market Price
44.	Sweet Thai Chilli Prawns or Seafood Stir fried prawns or seafood with sweet chilli jam served with salads	\$21.80			
45.	Crispy Garlic Pepper Calamari or Prawns Muc Rang Muoi or Tom Rang Muoi Deep fried calamari or prawns tossed with garlic, pepper and chilli served with salads	\$19.80/\$21.80			

### RICE, NOODLES OR VERMICELLI

55.	Pad Thai Stir fried rice stick noodle with prawns, chicken, dry shrimps, eggs, ground peanuts, garlic chives and sweet and sour sauce	\$15.80	67.	Vegetables in Satay Sauce Steamed asian green topped with home-made satay sauce	\$14.80
56.	Pad See Eew Stir fried rice noodles with chicken, egg, asian broccoli and sweet soya sauce	\$14.80	68.	Vegetables in Oyster Sauce Stir fried green vegetables with garlic and oyster sauce	\$14.80
57.	"Basil & Mint " Noodles Stir fried fresh rice noodles with prawns, calamari, beef and chicken in sweet chilli jam, chilli and basil	\$17.80	69.	Tofu with Cashew Nuts Stir fried tofu with cashew nuts and dry chilli, vegetables in mild tasty sauce	\$14.80
58.	Thai Style Fried Rice Thai Style fried rice with prawns, chicken, egg and onions	\$14.80	70.	Tofu with Ginger and Shallots Stir fried tofu with fresh ginger and shallot, mushrooms	\$14.80
59.	Grilled Marinated Beef with Rice Vermicelli - Bun Bo Marinated beef slice with lemongrass and chilli served with rice vermicelli, salad and home-made fish sauce	\$15.80	71.	Panang Tofu Tofu with special creamy mild curry paste served with asian greens	\$14.80
60.	Jasmine Steamed Rice ( Per Person )	\$3.00	72.	Tofu with Chilli Basil Stir fried tofu with chilli basil served with french bean and onions	\$14.80

### VEGETARIAN DISHES

61.	Vegetarian Salad Rolls (2 pcs) Lighty tempura tofu, fresh herbs rolled in rice paper served with dipping sauce	\$7.00	73.	Seasonal Vegetables with Tofu Stir fried asian green and tofu, mushrooms with our home made sauce	\$15.80
62.	Spring Rolls (4 pcs) Mixed vegetables and glass noodle in Thai style	\$8.80	74.	Vegetarian Pad Thai Stir fried rice stick noodles with tofu, egg, vegetables and sweet sour sauce	\$14.80
63.	Curry Puff (4 pcs) Puff pastry wrapped with potatoes, carrot, peas and curry powder. Served with cucumber and sweet sauce	\$8.80	75.	Vegetarian Pad See Eew Stir fried flat rice noodles with sweet soya sauce, egg and seasonal vegetables	\$14.80
64.	Tom Yum Soup Spicy clear soup with aroma herbs, kaffer lime, mushrooms and lemon juice	\$9.80	76.	Vegetarian Fried Rice Fried rice with egg and seasonal vegetables	\$12.80
65.	Tofu Galanga Soup A creamy soup with tofu. mushrooms, galanga and lemon juice	\$9.80			
66.	Spicy Golden Tofu or Vegetables Tempura tofu or vegetables and tossed with spicy salt served with salad	\$15.80			

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### SIGNATURE DISHES

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| 77. | Golden Pork Loin - Kho Thit Heo<br>A favourite dish of pork Loin, slowly and nicely caramelized                                      | \$19.80 |
| 78. | "Basil & Mint" Signature Soft Shell Crabs<br>Tempura soft shell crabs tossed with salt and pepper served with salad                  | \$24.80 |
| 79. | New Zealand Half Shell Mussel with Sweet Chilli Jam<br>Wok fried half shell mussel with sweet chilli jam, basil, capsicum and onions | \$23.80 |
| 80. | Grilled Scallops with Choo Chee Curry<br>Grilled scallops in tasty mild curry paste and a dash of coconut served with asian green    | \$27.80 |
| 81. | South Pacific Scallops with XO Sauce<br>Wok fried scallops in spicy XO sauce served with asian green                                 | \$28.80 |

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### CHEF'S RECOMMENDATIONS

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|  | Spicy Eggplant ( Seasonal )<br>Stir fried eggplant and mince chicken with chilli jam and Thai basil                  | \$16.80 |
|  | Crispy Pork Belly<br>Stir fried crispy pork belly with garlic, chilli and home-made sauce served with asian broccoli | \$16.80 |
|  | Tom Yum Seafood Fried Rice<br>Spicy Prawns and Calamari fried rice with thai herbs                                   | \$17.80 |
|  | Pad Kee Mao<br>Stir fried fresh rice noodle with mince chicken, chilli jam and basil, french bean                    | \$14.80 |

The prices on this menu are subject to change without notice

All Prices Inclusive of GST

Public Holidays Surcharge Apply at \$2.00 Per Person

Minimum food charge of \$15.00 per person apply