



Thai Restaurant & Bar

VALIYN



Gluten Free



Vegan



Spicy

Dishes can be made mild, medium, or hot upon request. Please inform staff of any dietary and allergy requirements. All images used are for illustration purposes and may vary from actual products.

15% surcharge on public holiday

Starters

Silken tofu 🌿 12

Peanut, tamarind sauce, shitake.

Chicken satay skewer 🍴 15

Char-grilled chicken tenderloin, cucumber, red onion, chilli, sweet vinegar, peanut sauce.

Dumplings with yellow curry 🌶️ 23

Spanner crab, prawn, yellow curry, fried onion, crispy sweet potato.



Miang Kam 🍴 21

Betel leaf, prawn, chilli, Thai herbs, roasted coconut, ginger, lime, caviar.

Tang-Mo-Pla 🍴 14

Watermelon, fish floss, bonito flakes, monk fruit sugar.

Shitake and taro spring roll 🌿 15

Shitake, taro, vermicelli, cabbage, carrot, black wood ear mushroom.



Fresh oysters

Natural 🌿

Lemon / lime
(6) 30 / (12) 52

Green lime sauce 🌿

chilli, garlic, coriander, lime,
fish sauce, fried onion, finger lime
(6) 33 / (12) 58

Asian sauce

ponzu, soy sauce, caviar
(6) 33 / (12) 58



Angus skewer 27

Angus eye fillet, house BBQ sauce,
broccolini, wasabi leaf,
pickled ginger, lime dip.



Homemade fish cake 🍣 16

Thai herbs, snake bean, sweet vinegar.
* contains egg

Wrap up 15

Grilled prawn, cos lettuce, mint,
Vietnamese mint, vermicelli, red cabbage,
sesame, Nem-Nuong sauce.
* contains peanut



Lotus root with peanut sauce 🥜 12

Peanut sauce, pumpkin seed,
sesame.



Thaitaki 21

Wagyu tataki,
cucumber, capsicum,
red onion, wasabi leaf,
lime dressing, caviar.



Hiramasa kingfish ceviche 25

Hiramasa kingfish sashimi,
soybean, olive oil, vermicelli,
lime, chilli.

Calamari with Tom Yum purée 21

Tom Yum purée, cauliflower,
onion, Dutch carrot, chive.



ZAA 21

Angus eye fillet carpaccio,
spices, fresh herbs, garlic.

Scallop with Tom kha purée (3) 23

Tom kha purée,
cauliflower, onion,
enoki mushrooms, finger lime,
sawtooth coriander.



Soup



Tom Yum prawn 🌶️ 27

Mushroom, lemongrass, tomatoes, galangal, kaffir lime leaves, red onion, chilli.

Tom Yum chicken 🌶️ 25

Mushroom, lemongrass, tomatoes, galangal, kaffir lime leaves, red onion, chilli.

Tom Kha Chicken 25

Mushroom, lemongrass, tomatoes, galangal, kaffir lime leaves, red onion, chilli, coconut cream.



Signature



*Crab with betel leaf
in turmeric curry* 🍴 37

Soft shell crab, spanner crab,
betel leaves, kale, vermicelli, shrimp.



*Crispy pork
Hang-Le* 🍴 35

Crispy pork belly, crispy sweet
potato, garlic, ginger,
cashew nut, herbs.



King prawn 36

Tamarind sauce:

fried onion, grilled lime, chive.

Garlic sauce:

oyster sauce, fried garlic, corn ribs.



Duck salad 30

Duck Confit, mixed citrus,
house dressing, lemongrass, coconut,
sawtooth coriander, Vietnamese mint,
fried onion, red onion, kumquats.





Red duck curry 🍴 30

Duck confit, red curry, cherry tomatoes, tropical fruits, herbs, crispy sweet potato.

Sticky eggplant 🌿 24

Black bean, fried onion, lime, sesame, cashew nut.



Roasted lamb rack mixed herbs 45

Lamb rack sous vide, Thai herbs, Dutch carrot, broccolini.



Crispy chicken cashew nut 27

Onion, capsicum, snap pea, cashew nut, coriander, spring onion, fried chilli, water chestnut.



Green wok 🌿 22

Broccolini, green bean, pak choy.



Signature



Crispy Pork Belly

Crispy pork prikking 🌶️ 32

Green bean, capsicum, kaffir lime sauce.

Crispy pork kailan 32

Wok toasted Chinese broccoli,
garlic, oyster sauce, chilli.

Barramundi

*Whole Barramundi
three flavours* 52

Capsicum, onion, spring onion,
chilli, tropical fruits.



*Barramundi with
lime sauce* 🌶️ 🌿 35

Steamed fresh barramundi,
chilli, coriander, garlic, lime,
fish sauce.



Choo-Chee Barramundi 🌶️ 35

Grilled fresh barramundi, broccolini,
herbs, coconut cream.

Salad



Pak Bung Krob 32

Crispy water spinach, cashew nut, coriander, red onion, shallot, chicken mince, prawn, chilli, tobiko.

Wagyu salad 🍴 34

Wagyu rump MBS 9+, Thai herbs, tomatoes, cucumber, rice powder, chilli, house dressing, pear.



Mushroom salad 🍴🌿 29

Mixed seasonal mushroom, tomatoes, celery, Vietnamese mint, coriander, shallot, red onion, lime, chilli.



Tofu salad 🌿 25

Tomatoes, cucumber, coriander, mint, onion, chilli, garlic, tamarind dressing, crushed peanut.

Salmon salad 🍴🌿 32

Grilled fresh sashimi grade salmon, green apple, lime, chilli, coriander, lemongrass, onion, mint, celery, dill, salmon caviar.



BBQ



Chicken 26

Fresh salad, pear,
black vinegar dressing,
sweet chilli sauce.



Pork Ribs (Full rack) 55

House recipe slow cooked
pork rib, fresh salad, pear,
black vinegar, tamarind relish.



Wagyu (MBS 9+) 35

Wagyu rump MBS 9+,
steamed vegetables, seasoned
corn, tamarind relish.



Lamb cutlets 40

Char-grilled lamb cutlets,
steamed vegetables,
seasoned corn, mint sauce.

BBQ

Curry

Green curry

Green bean, herbs, basil,
Thai eggplant, roasted pumpkin.

- Vegetables and tofu 25
- Chicken 25
- Prawn 28
- Beef cheek (slow cooked) 30



Panang curry

Green bean, herbs, Thai eggplant,
kaffir lime leaves, crispy sweet potato,
roasted pumpkin.

- Vegetables and tofu 25
- Chicken 25
- Prawn 28
- Beef cheek (slow cooked) 30

Massaman beef cheek curry 30

Slow cooked beef cheek in
mild curry, potato, cashew nut.



Lamb shank Massaman curry 32

Tender lamb shank in mild curry,
potato, cashew nut.

Wok fried

Choice of:

- Vegetables and tofu 24
- Chicken 24
- Prawn 27
- Beef 25
- Crispy pork belly 29



Mushroom Wok fry 🌿 🍄 29

Mixed seasonal mushrooms, fresh herbs.



Oyster sauce 🍄

Mixed vegetables, garlic, crispy shitake.



Chilli basil 🌶️

Broccolini, green bean, onion.



Peanut satay sauce 🍄

Rich and creamy peanut sauce with mixed vegetables.



Cashew nut

Capsicum, snap pea, onion, coriander, water chestnut, fried chilli.

Fried rice & Noodle

Choice of:

- Vegetables and tofu 24
- Chicken 24
- Prawn 27
- Beef 25
- Crispy pork belly 29

Thai fried rice

House recipe fried rice, egg, onion, Chinese broccoli.
* Contains shrimp paste



Pad Thai 🌱

Thin rice noodle, egg, tofu, spring onion, bean sprout, fried onion, crushed peanut

Pad see ew

Thick rice noodles, egg, Chinese broccoli.



Veggie lovers

Green wok 🌿 🌱 22

Broccolini, green bean, pak choy, garlic.



Mushroom Wok fry 🌿 🌱 29

Mixed seasonal mushroom, fresh herbs.



Tofu salad 🌿 25

Tomatoes, cucumber, coriander, mint, onion, chilli, garlic, tamarind dressing, crushed peanut.



Mushroom salad 🌿 29

Mixed seasonal mushroom, tomatoes, celery, Vietnamese mint, coriander, shallot, red onion, lime, chilli.

Chilli basil 🌿 🌶️ 24

Mixed vegetables, garlic, chilli, basil.

Oyster sauce 🌿 🌱 24

Mixed vegetables, garlic, crispy shitake.



Sticky eggplant 🌿 24

Black bean, fried onion, lime, sesame, cashew nut.



Tom Yum veggies 🌶️ 25

Mushroom, lemongrass, tomatoes, galangal, kaffir lime leaves, red onion, chilli.



Peanut satay sauce 🌿 🌱 24

Rich and creamy peanut sauce, mixed vegetables.

Massaman veggies 🌿 🌱 24

Mixed vegetables in mild curry, potato, tofu, cashew nut.



Veggie lovers

Side Dish



Jasmine Rice 4

Coconut rice 5.5



Butterfly pea rice 5



*Butterfly pea
coconut rice 6.5*



Plain bun 3.5



Roti 4.5



Steamed veggies 9

Dessert

Isle of Capri 22

Sweet potato, butterfly pea, tapioca starch, milk, egg.



Talay 25

Sweet potato, butterfly pea, tapioca starch, milk, egg.
*colour may vary



Coconut ice cream 15

Coconut roll, mixed berries, popping pearl, coconut flakes.



Deep fried ice cream with caramel syrup 19

Filo pastry, vanilla ice cream, salted caramel, chocolate crumble.



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