

• STARTERS •

Spring Roll 8

Homemade crisp fried vegetarian spring rolls served with sweet chilli sauce

Curry Puff 8

Homemade puff pastry filled with mixed vegetables and curry powder served with sweet chilli sauce

Money Bag 8

Homemade crispy pastry filled with mixed veggies and toasted coconut served with sweet chilli sauce

Fish Cakes 8

Deep fried fish blended with curry paste, lime leaves and green bean served with sweet chilli sauce

Mixed Entrée 8

Spring roll, curry puff, money bag and fish cake (one of each)

Satay Chicken 10

Grilled chicken skewers marinated with curry powder served with homemade peanut sauce

Chicken Wonton 10

Crispy wonton wrapped chicken balls served with sweet chilli sauce

NOODLES & FRIED RICE

PAD THAI - Stir fried thin rice noodles with beancurd, eggs and bean sprouts

PAD SEE EW - Stir fried thick noodles with sweet soy sauce and chinese kale

PAD KI MAO - Hot and spicy flat noodles with chilli, basil and vegetables

PAD HOKKIEN - Stir fried hokkien noodles with peanut sauce and vegetables

THAI STYLE FRIED RICE - Fried rice with chinese broccoli, tomato, onions and shallots

SPICY FRIED RICE - Fried rice with chilli, basil, vegetables and a fried egg on top

House SPECIALTIES

HOLY CHICKEN - Minced chicken with chilli and basil in Bangkok street food style with rice [11.5]

PAD CHICKEN CASHEW NUT - Chicken, cashew nut, chilli jam and mixed vegetables with rice [11.5]

KHAO GAI YANG - Tender chicken fillet marinated in Thai spices, barbequed in traditional Thai style and served over rice with sweet chilli sauce on side [13.5]

BA MI GAI YANG - Grilled marinated chicken fillet served on dry egg noodles [13.5]

BA MI PED YANG - Roasted five-spice duck served on dry egg noodles [16.5]

CHICKEN KATSU GREEN CURRY - Crunchy chicken breast cutlet served over rice in a rich Thai green curry sauce [13.5]

FISH KATSU PANANG CURRY - Crispy fish cutlet served over rice in a rich panang curry sauce [16.5]

KHAO NUEA YANG - Tender beef fillet marinated in Thai spices, barbequed and served over rice with special chilli sauce on side [16]

BLACK PEPPER BEEF - Aromatic beef stir fried with black peppercorn and mushroom with rice [11.5]

++ substitute items ++

Chicken, beef
or tofu no charge
fried egg (extra) \$2

Seafood
Prawns
Calamari
Duck

\$5.00

KANA MHU GROB - Wok-fried crispy pork belly with Chinese broccoli, soybean paste, garlic and fresh chilli with rice [16]

PAD PRIK KHING MHU GROB - Wok tossed crispy pork belly and green beans in a spicy and sweet house made chilli paste with rice [16]

SWEET & SOUR FISH - Stir fried fish fillets in sweet & sour sauce with pineapple and mixed vegetable served with rice [16.5]

ASIAN GREEN - Wok-fried tofu, seasonal vegetables with rice [11.5]

CURRY & SOUP

SERVED WITH RICE

GREEN CURRY - Green chilli & herb paste, coconut milk and mixed vegetables

PANANG CURRY - Thai panang curry with coconut milk, kaffir lime leaves and mixed vegetables

MASSAMAN BEEF CURRY 14.50 - An Indian influence curry with slow cooked beef and potato

TOM YUM - Traditional hot & sour soup flavoured with lemon grass, kaffir lime leaves, lemon juice and mushroom

TOM KHA - Light coconut milk soup flavoured with galangal, lemon juice, chilli and mushroom

CHOICE OF

| Chicken | Beef | Vegetables and Tofu | [11.5]

| Prawns | Seafood | Duck | [16.5]

• PUB • CLASSICS

Chips [8]

Sweet potato wedges served with aioli [10]

House crumbed chicken schnitzel [18]

served with chips, garden salad & gravy

250GM New York Strip [21]

served with chips, garden salad & gravy

Beer Battered Fish and chips [18]

Full moon party [23]

Beer battered fish, crumbed prawns
and calamari served with chips and tartar sauce

SALADS

LARB GAI - SPICY MINCED CHICKEN SALAD, (15)
SERVED WITH ICE BERG, CUCUMBER AND RICE

THAI BEEF - GRILLED BEEF, MIXED LEAVES, (15)
CUCUMBER, TOMATO, CARROT AND SHALLOT
WITH SPICY CHILLI LIME DRESSING

DUCK SALAD - ROASTED FIVE SPICE DUCK, (18)
GREEN APPLE, FRESH HERB,
DR CHILLI AND LIME DRESSING

SAMURAI - PANKO PRAWN, CRISPY NOODLES, (18)
MIXED LEAVES, CUCUMBER, CHERRY TOMATO
AND SESAME SWEET SOY DRESSING

SPIDER SALAD - TEMPURA SOFT SHELL CRAB, (18)
CRISPY NOODLES, FRESH HERBS
AND TAMARIND SAUCE

SALMON SALAD - PAN SEARED SALMON, (18)
GREEN APPLE, FRESH HERB, DRY CHILLI
AND LIME DRESSING

Burgers \$16

CHIMNEY SIGNATURE

SLOW COOKED BEEF STEAK, MASSAMAN SAUCE,
HOUSE MAYO, LETTUCE, TOMATO WITH CHIPS

CLASSIC BEEF

TASTY CHEESE, LETTUCE, TOMATO, PICKLE,
CARMELISED ONIONS, RELISH WITH CHIPS

GAI SAAB

CHICKEN KATSU, LETTUCE, TOMATO,
SRIRACHA MAYO WITH CHIPS

GAI SATAY

GRILLED MARINATED CHICKEN, LETTUCE, TOMATO,
CUCUMBER, PEANUT SAUCE WITH CHIPS

MONSTER

TEMPURA SOFT SHELL CRAB, LETTUCE,
TOMATO, SRIRACHA MAYO WITH CHIPS

MINI BÁNH MÌ

3 MINI BUNS WITH CHIMNEY, GAI SAAB AND GAI SATAY

Chimney
• THAI BISTRO •

HOURS

Lunch Mon - Fri 11AM - 3PM

Dinner Mon - Sat 5:30PM - 10PM

LOCATION

Upstairs at Sweeney's Hotel.

236 Clarence Street,
Sydney, NSW 2000

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 Chimney Thai Bistro
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