

Rice

Bangkok Fried Rice *V, VG, GF*

Chicken \$18.90 | Beef \$20.90 | Prawn \$21.90

Thai style fried Jasmine rice, with egg, Thai herbs & selected fresh vegetables.

Phuket Fried Rice *V, VG, GF*

\$20.90

Fried Jasmine rice, with succulent prawns, egg, tomato, pineapple, Thai herbs & selected fresh vegetables.

Steamed Jasmine Rice Traditional Thai rice

Small \$3.00 | Medium \$5.00 | Large \$7.00

Sticky rice Traditional northern style rice

per serve \$4.00

Ampika's Specialties

Phrae Sausage

\$16.90

Traditional Northern Style Sausage

(Ampika's home town of Phrae's specialty) Ampika's handmade sausage, with fresh Thai herbs, spices and minced pork. Served with Ampika's homemade sweet and sour sauce.

Chiang Mai Laksa *V*

Chicken \$18.50 | Prawn \$21.00 | Seafood \$24.90

A thick & creamy coconut based soup with spicy Laksa paste, egg noodles, crispy tofu and selected vegetables.

Salt & Pepper Chicken

\$21.90

Sliced chicken breast, lightly battered in Ampika's special Salt & Pepper mix, served with wok tossed seasonal vegetables in a sweet & sour sauce with a dash of roasted chilli.

Lemon - Pepper Squid

\$20.90

Fresh S.A. squid, lightly crumbed in Ampika's special lemon-pepper mix, served with wok tossed seasonal vegetables in a sweet & sour sauce with a dash of roasted chilli.

Chu Chee Salmon *GF*

\$27.90

Tasmanian salmon fillet atop steamed vegetables, topped with chu chee curry sauce, succulent prawns and asparagus. Served with steamed jasmine rice.

Ho Mok Talay *GF*

\$28.90

Mixed South Australian seafood; 3 types of local fish, calamari, prawns, NZ mussels, and Tasmanian salmon pieces, with selected fresh vegetables, mixed and steamed in coconut cream and red curry paste, topped with Aust. scallops. Served with steamed jasmine rice.

BEER & WINE BAR

NOW POURING...

**HAND CRAFTED
BEER
ON TAP**



**BEER TASTING
PADDLES!**

DRINK BETTER BEER!

OPEN TILL LATE

Café by Day

on the Esplanade

OPEN FOR SUMMER

Gift certificates available for any occasion.

www.ampikaskitchen.com.au

Menu as at December 2015.

Prices may change without notice.

Ampika's Kitchen

Thai by Night

TRADITIONAL THAI CUISINE | DINE AWAY MENU

Restaurant quality meals to dine at home, on the beach or in the park with friends.

Welcome to Ampika's Kitchen.

We aim to provide traditional Thai cuisine using the freshest quality ingredients that the Fleurieu Peninsula has to offer.

We do not use pre-made, packaged or processed foods in our menu; we believe that fresh is real.

Our cooks love and respect the food they prepare for you, and we will not compromise on quality.

We hope you enjoy our food as much as we do.



Open for lunch Saturday & Sunday 12pm-3pm

Dine away menu available from 5:30pm-9pm

Wed, Thurs, Fri, Sat & Sun

Ph. (08) 8186 1288

1 Saltfleet Street, Port Noarlunga

EFTPOS FACILITIES AVAILABLE

Please order ahead - good food takes time to prepare.

***V* Vegetarian | *VG* Vegan | *GF* Gluten Free**

For our customers with food allergies, we will endeavour to omit the known allergens from your meals; however, we are unable to 100% guarantee that some ingredients used in our cooking will not contain allergens.

Starters

Spring Rolls (3) *V* **\$9.50**

Spring roll pastry filled with fresh mixed vegetables, glass noodles and fresh Thai herbs. Served with Ampika's homemade sweet chilli sauce.

Satay (2) Chicken *GF* **\$9.50**

Skewered chicken breast marinated with fresh Thai herbs and spice. Topped with Ampika's homemade peanut sauce.

Money Bag (3) **\$9.50**

Minced chicken breast with mixed vegetables and fresh Thai herbs and spices, tied in a spring roll pastry bag. Served with Ampika's homemade sweet chilli sauce.

Fish Cake (3) *GF* **\$9.50**

Local fresh fish minced then kneaded with vegetables and fresh Thai herbs. Served with Ampika's homemade Fish cake sauce.

Curry Puffs (3) **\$9.50**

Puff pastry filled with minced chicken breast, mixed vegetables and a touch of curry powder. Served with Ampika's home made sweet chilli sauce.

Entrées

Mixed Entrée (1 of each) **\$15.50**

Spring Roll, Curry Puff, Money Bag, Fish Cake, and a Chicken Satay Served with Ampika's homemade sauces.

Stuffed Chicken Wing (2) **\$12.50**

Boneless chicken wings, stuffed with minced chicken breast, selected vegetables and fresh Thai herbs. Served with Ampika's homemade sweet chilli sauce.

Soups

Tom Yum Soup *V, VG, GF*

Chicken \$16.50 | Prawns \$19.50 | Seafood \$22.90

Traditional Thai hot and sour soup, with selected fresh vegetables, galangal root, lemon grass, kaffir lime leaf and Thai herbs.

Tom Kar Soup *V, VG, GF*

Chicken \$16.50 | Prawns \$19.50

A light and spicy coconut cream based soup, with Galangal, lemongrass, with selected fresh vegetables & coriander.

Tom Yum Noodle Soup *V, VG*

Chicken \$18.50 | Beef \$20.50 | Prawns \$21.00 | Seafood \$24.90

Traditional Thai hot and sour soup with rice noodles, fresh selected vegetables, galangal root, lemon grass, kaffir lime leaf and Thai herbs.

Salads

Larb Gai *GF* (served warm)

\$18.90

Chicken breast minced & cooked with fresh Thai herbs, chilli, lemongrass, kaffir lime leaf and traditional Thai spices.

Thai Seafood Salad *GF*

\$23.90

Lightly cooked mixed S.A seafood tossed with red onion, tomatoes and fresh coriander in a spicy lemon herb dressing.

Thai Beef or Prawn Salad *GF*

Beef \$20.90 | Prawns \$21.90

Char grilled tender Limestone beef, finely sliced, or succulent prawns with fresh mixed salad, drizzled with a zesty lemongrass dressing. Garnished with fresh mint and coriander.

Popular Thai Stir-Fry

Pad Krapao *V, VG, GF*

Chicken \$18.90 | Beef \$20.90

Wok tossed with fresh seasonal vegetables, chilli, Thai herbs and Thai hot basil.

Pad Ginger *V, VG, GF*

Chicken \$18.90 | Beef \$20.90 | Prawns \$21.90

Wok tossed with fresh grated ginger, Thai herbs and a selection of fresh seasonal vegetables.

Pad Garlic *V, VG, GF*

Chicken \$18.90 | Prawns \$21.90

Wok tossed in a chilli and garlic sauce, Thai herbs and a selection of fresh seasonal vegetables.

Pad Lemon Grass *V, VG, GF*

Chicken \$18.90 | Beef \$20.90 | Prawns \$21.90

Wok tossed in a fresh chilli and lemon grass sauce, with Kaffir lime leaf and a selection of fresh seasonal vegetables.

Wok Tossed Vegetables *V, VG, GF*

\$17.90

Wok tossed fresh seasonal vegetables with your choice of; oyster, satay or sweet & sour chilli sauce.

Pad Satay *V, VG, GF*

Chicken \$18.90 | Beef \$20.90 | Prawns \$21.90

A very tasty southern style dish with sliced chicken breast, tender beef, or tasty prawns, stir fried with fresh seasonal vegetables and our delicious satay sauce.

Chicken and Cashew Stir Fry *V, GF* \$18.90

A popular Thai stir fry; the sliced chicken breast is cooked in a tasty sauce, with selected fresh vegetables and cashew nuts.

Traditional Thai Curry

Chu Chee Curry *V, VG, GF*

Chicken \$19.90 | Prawn \$22.90

Sliced chicken breast or tasty prawns, cooked with Chu Chee curry paste in coconut cream, with a selection of fresh vegetables, Thai basil and Kaffir lime leaf.

Green Curry *V, VG, GF* Chicken \$19.90 | Prawn \$22.90

Very well-known Thai curry; a selection of fresh vegetables, cooked with green curry paste in coconut cream Thai basil and Kaffir lime leaf.

Red Curry (Beef) *V, VG, GF* \$21.90

Tender beef, cooked with red curry paste in coconut cream with a selection of fresh vegetables, Thai basil and Kaffir lime leaf.

Massaman Curry (Beef) *V, VG, GF* \$22.90

Tender pieces of beef, slow cooked in a Massaman curry with coconut cream, potato, onion, carrots and peanuts.

Jungle Curry *V, VG, GF* Beef \$21.90 | Prawn \$22.90

Spicy Thai curry; a selection of fresh vegetables, cooked with red curry paste and hot basil leaves. (No coconut cream).

Noodles

Pad Thai *V, VG, GF*

Chicken \$18.90 | Beef \$20.90 | Prawn \$21.90

Rice noodles, wok tossed with egg, bean sprouts, shallots, carrot, served with ground peanuts and a wedge of lemon.

Drunken Noodles *V*, VG*

Chicken \$18.90 | Beef \$20.90 | Prawn \$21.90

Thick rice noodles, with selected fresh vegetables, fresh chilli and hot Thai basil leaves.

Bangkok Noodle *V*

Chicken \$18.90 | Beef \$20.90 | Prawn \$21.90

Wok tossed egg noodles, in a thick satay sauce with selected vegetables and basil.