SNACKS
Chicken Spring Rolls 8
Minced Chicken, Mung bean noodles, Wood ear mushroom (5pcs)
Shiitake Mushroom Spring Rolls (V) 8
Mung Bean Noodles, Carrot, Chinese cabbage, Tofu, Shiitake mushroom (5pcs)
Curry Puff (V) 9
Pea, Carrot, Potatoes, Corn, Curry Mixed, Coconut Milk (4pcs)
Chicken Satay 12
Grilled Chicken, Coconut milk, Curry Mixed, Peanut sauce, Cucumber relish
Three Amigos 10
Fish Cake (2), Prawn Cake (1) and Crab meat Cake (1) with Cucumber relish
Snack Platter 18
Chicken Spring Rolls (2), Shiitake Mushroom Spring Rolls (2), Vegetable Curry Puff (2), Prawns Cake (2), Fish Cake (2), Roti with Peanut Sauce 6

SMALL PLATE
Crunchy Calamari 15
Crumbled Calamari with Wasabi Mayo
Duck Pancake 14
Pickled Carrot, Pickled Radish, Spring Onion, Cucumber
Miang Scallop (Betel leaf) 16
Seared Scallop, Peanut, Toasted Coconut, Lemongrass, Lime, Dried Shrimp and Toasted Coconut Sauce
Maing Tofu (Betel leaf) (V) 12
Fried Silky Egg Tofu, Peanut, Toasted Coconut, Lemongrass, Lime and Toasted Coconut Sauce
Fried Chicken Wings 14
Marinated Winglette with Red Chilli Mayo

BBQ Platter
Combination of BBQ Prawns, Grilled Calamari and Crying Tiger 32

Crying Tiger
Grilled Sirloin, Spicy Dipping Sauce 28

BBQ Prawns
Grilled King Prawn, Thai Spicy Lime Chilli Dip 28

Grilled Calamari
Grilled Marinated Calamari, Thai spicy Lime Chilli Dip 22

SALADS
Clay Mortar Papaya Salad “Som Tum” 14
Green Papaya, Cherry Tomato, Snake Bean, Peanut, Dried Shrimp, Bird’s Eye Chilli, Lime Juice
Prawn and Calamari Vermicelli Salad 18
Poached Prawn, Calamari, Mung Bean Noodles, Onion, Chilli, Tomato, Coriander, Spring Onion, Yum Dressing
Chicken Larb 16
Chicken Minced, Lemon Juice, Mint, Coriander, Onion, Spring Onion, Chilli and Kaffir Lime Leaf
Larb Hed (V) 18
Enokitake, King Oyster Mushroom, Tofu, Lemon Juice, Mint, Onion, Coriander, Spring Onion, Dill, Chilli and Kaffir Lime Leaf

SNACKS
Tom Yum Prawns Pooched Prawn, Kaffir Lime leaf, Oyster Mushroom, Tomato, Lime Juice Individual 10 / sharing 24
Tom Yum Hed (V) King Oyster Mushroom, Oyster Mushroom, Enokitake, Tofu, Kaffir Lime leaf, Tomato, Lime Juice Individual 10 / sharing 24

OUR FAVOURITE BBQ DISHES PROMISES TO DELIVER FRESH FLAVOURS AND BOLD SPICES TO MAKE A MEMORABLE FEAST.

BBQ & Grill

SOUP

Tigers

FULLY LICENCED

BYO
(WINE ONLY)

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THIS WAY

WWE.SITE.THEATRE

© ELEVENTIGERSMELBOURNE

BBQ Platter
Combination of BBQ Prawns, Grilled Calamari and Crying Tiger 32

Crying Tiger
Grilled Sirloin, Spicy Dipping Sauce 28

BBQ Prawns
Grilled King Prawn, Thai Spicy Lime Chilli Dip 28

Grilled Calamari
Grilled Marinated Calamari, Thai spicy Lime Chilli Dip 22
**Eleven Tiger's Thai food is created to be shared, banquet style & eaten with steamed jasmine rice. The generously sized meals work to combine the contrasting & powerful Asian flavours - hot, sour, salty & sweet. Your waiter can advise you on the best combination of dishes to order & also suggest a wine to enjoy.**

<table>
<thead>
<tr>
<th>Dish</th>
<th>Ingredients</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pad Thai Rice Noodle, Egg, Dried Shrimp*, Roasted Peanut, Tofu, Bean Sprout, Tamarind, Garlic Chive</td>
<td>Tofu 16 / Chicken 18 / Beef 18 / Prawns 25</td>
<td>$45 (2-share)</td>
</tr>
<tr>
<td>Drunken Noodle Hokkien Egg Noodle, Egg, Onion, Thai Basil, Chili, Garlic, Bell Pepper, Chinese Broccoli, Bean Sprout</td>
<td>Tofu 16 / Chicken 16 / Prawns 20</td>
<td>$55 (2-share)</td>
</tr>
<tr>
<td>Pad See-Ew Fresh Wide Rice Noodle, Egg, Carrot, Chinese Broccoli, Sweet Soy</td>
<td>Tofu 16 / Chicken 16 / Prawns 20</td>
<td>$45 (2-share)</td>
</tr>
<tr>
<td>Fried Rice Jasmine Rice, Egg, Onion, Light Soy, Tomato, Chinese Broccoli</td>
<td>Tofu 16 / Chicken 16 / Prawns 20</td>
<td>$45 (2-share)</td>
</tr>
<tr>
<td>Chilli Basil Fried Rice Jasmine Rice, Egg, Thai Basil, Chili, Garlic, Onion, Carrot, Bell Pepper</td>
<td>Tofu 16 / Chicken 16 / Prawns 20</td>
<td>$45 (2-share)</td>
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</tbody>
</table>

*BYO - $5 per bottle corkage charge applied

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<tr>
<td>Tofu and Mixed Green Claypot(V) Fried Soft Tofu, Egg, Chinese Cabbage, Baby Corn, Seasonal Vegetables, Shiitake Mushroom, Mung Bean Noodle</td>
<td>Tofu 18 / Chicken 18 / Beef 18 / Prawns 25</td>
<td>$54 (2-share)</td>
</tr>
<tr>
<td>Sizzling Pad Cha Seafood Prawn, Calamari, Scallop, Kaffir Lime Leaf, Green Pepper Corn, Rhizome, Chili</td>
<td>18</td>
<td>$78 (4-share)</td>
</tr>
<tr>
<td>Hor-Mok Rockling, Egg, Basil, Galangal, Chili, Cabbage and Curry Sauce served in Young Coconut</td>
<td>18</td>
<td>$27 (2-share)</td>
</tr>
<tr>
<td>Rockling Black Pepper Sauce Fried Rockling, Onion, Bell Pepper, Broccoli, Spring Onion, Black Pepper Sauce</td>
<td>18</td>
<td>$27 (2-share)</td>
</tr>
<tr>
<td>Rockling with salad Fried Rockling, Garlic, Onion, Capiscum, Cilantro, Chili, Fresh Green Apple</td>
<td>18</td>
<td>$27 (2-share)</td>
</tr>
</tbody>
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<tr>
<td>Beef Panang Curry Beef, Green Bean, Bell Pepper, Lime Leaf, Coconut Milk</td>
<td>18</td>
<td>$45 (2-share)</td>
</tr>
<tr>
<td>Lamb Massaman Curry Braised Lamb, Potato, Carrot, Peanut, Coconut Milk</td>
<td>20</td>
<td>$78 (4-share)</td>
</tr>
<tr>
<td>Roast Duck Curry Roast Duck Breast, Cherry Tomato, Lychee, Bean, Bamboo shoot, Pumpkin, Zucchini, Thai Basil, Coconut Milk</td>
<td>24</td>
<td>$45 (2-share)</td>
</tr>
<tr>
<td>Green Curry Bambo shoot, Thai Basil, Zucchini, Bean, Bell Pepper, Coconut Milk</td>
<td>Tofu 18 / Prawns 25</td>
<td>$45 (2-share)</td>
</tr>
<tr>
<td>Beef Red Curry Beef, Green Bean, Bamboo Shoot, Bell Pepper, Pumpkin, Zucchini, Thai Basil, Coconut Milk</td>
<td>18</td>
<td>$135 (4-share)</td>
</tr>
</tbody>
</table>

Jasmine Rice (per bowl) 3.00
Brown Rice (per bowl) 3.50
Coconut Rice (per bowl) 3.50
Roti (single) 2.50

<table>
<thead>
<tr>
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</thead>
<tbody>
<tr>
<td>Coconut Ice Cream</td>
<td>10</td>
</tr>
<tr>
<td>Coconut Creme Cups with Vanilla Ice Cream</td>
<td>12</td>
</tr>
</tbody>
</table>

**Please enquire to find out which of our dishes can be cooked as Gluten Free. Gluten Free Dishes available by request. Please be aware that we are unable to guarantee any dish is completely free of residual nut oils or shellfish traces. Please inform your server of any food allergies or dietary restrictions.**