

Fresh Thai Salads

37. **Vegetable Salad**   15.90
Mixed vegetables and tofu seasoned with fresh lime juice, chilli, red onion, shallots, coriander and mint.
38. **Papaya Salad**   16.90
Famous traditional Thai Salad of green papaya strips, chilli, tomatoes, peanut, lime juice mixed with 2 steamed prawns.
39. **Chicken Salad**   16.90
Famous Thai salad of steamed chicken mince mixed with fresh lime juice, ground roasted rice, chilli, red onion and kaffir lime leaves.
40. **Beef Salad**  17.90
Stripped char-grilled beef mixed with chilli, mint, red onion, fresh lime juice and ground roasted rice.
41. **Grilled Chicken Salad**  18.90
Marinated char-grilled chicken slices mixed with chilli, mint, red onion, fresh lime juice and ground roasted rice.
42. **Duck Salad**  20.90
Grilled duck slices seasoned with chilli, mint, red onion, fresh lime juice and ground roasted rice.
43. **Prawn Salad**  20.90
Steamed king prawn seasoned with roasted sweet chilli paste, chopped lemongrass, red onion and fresh lime juice.
44. **Seafood Salad**   20.90
Mixed seafood seasoned with fresh garlic, chilli, red onion, celery, mushroom, coriander and fresh lime juice.

Chef's Specials

-  **Thai Malila Lamb Curry**   21.90
Aromatic curry with Chef's special curry paste, tender lamb backstrap cooked in coconut milk, capsicum, eggplant and basil leaves.
-  **Pork Belly with Chinese Broccoli** 23.90
Pork belly stir-fried with Chinese broccoli.
-  **Soft Shell Crab** 27.90
Soft shell crab fried with onion, carrots, capsicum topped with chef's special sauce on a bed of crunchy noodles.
-  **Crispy Roast Duck** 28.90
Deboned half crispy roast duck served with Chinese broccoli, cabbage ginger pickles and our chef's special sweet crunchy garlic sauce.
-  **Crispy Fish** 28.90
Choice of : Garlic & Pepper / Sweet Chilli Sauce / Herb Salad
Lightly battered whole barramundi covered in your choice of garlic & pepper or sweet chilli sauce or mixed Thai herb salad with green papaya.

Fried-Rice and Noodle

- Fried-Rice and Noodle (choice of)
- Chicken, Pork or Beef 15.90
- Vegetarian and Tofu 14.90
- Roast Duck 19.90
- Prawns, Calamari, Scallops or Mixed Seafood 19.90

Fried Rice

45. **Thai Fried Rice**
Jasmine rice stir-fried with egg, onion, shallots and vegetables.
46. **Pineapple Fried Rice**
Jasmine rice stir-fried with egg, onion, shallots, vegetables and pineapple.
47. **Spicy Thai Fried Rice** 
Jasmine rice stir-fried with basil leaves, chilli, egg and vegetables.
48. **Curry Paste Fried Rice** 
Jasmine rice stir-fried with chilli and ginger paste, egg, and vegetables.

Stir-Fried Noodles

49. **Pad Thai**
Traditional Thai thin rice noodle stir-fried with tamarind sauce, egg, bean sprouts, vegetables and crushed roasted peanut.
50. **Pad See Eew**
Stir-fried flat rice noodles with sweet soy sauce, egg, Chinese broccoli, carrots and vegetables.
51. **Pad Khee Mao** 
Stir-fried flat rice noodles with fresh chilli, basil leaves, Chinese broccoli, green pepper, vegetables and sweet soy sauce.
52. **Pad Sesame**
Stir-fried thick egg noodles with sesame seeds, sesame oil, capsicum, onion, Bean sprouts, vegetables and sweet soy sauce.
53. **Pad Curry Powder** 
Stir-fried thick egg noodles with curry powder, capsicum, onion, bean sprouts, vegetables and sweet soy sauce.

Noodle Soups

54. **Roast Duck Noodle Soup**
Roasted boneless duck with thin egg noodles, vegetables in duck broth.
55. **Tom Yum Noodle Soup**  
Famous spicy and sour lemongrass soup with thin egg noodles and vegetables.
56. **Light Noodle Soup**
Clear chicken broth with thin egg noodles and vegetables.
57. **Laksa** 
Coconut-based soup with thin egg noodles, bean sprouts, vegetables and topped with fried onion.

58. **Roti (3pcs)** 7.00
59. **Steamed Jasmine Rice** Sml 3.00 Lrg 4.00
60. **Coconut Rice** Sml 4.00 Lrg 5.00



Open 7 Days

LUNCH 11:30am - 2.30 pm

DINNER 4.00pm - 9.00pm

Last order by 8:50pm



3278 4222

87 Cook Street Oxley
(Next to Oxley Train Station)

FULLY LICENSED & BYO BOTTLES WINE

www.thaimalila.com.au

 ThaiMalila

15% surcharge applies on Public Holidays

Entree

1. **Spring Roll (4pcs)** 8.00
Golden fried spring roll with vegetable filling and served with sweet chilli sauce.
2. **Curry Puff (4 pcs)** 8.00
Golden fried puff pastry with chicken mince, diced potatoes and curry spice filling served with sweet chilli sauce.
3. **Fish Cake (4 pcs)** 8.00
Fish patties mixed with spices and herbs served with peanut sweet chilli sauce.
4. **Crispy Tofu** 7.00 
Deep fried tofu served with sweet chilli sauce.
5. **Vegetable Tempura** 8.00
Crispy mixed vegetable lightly coated in tempura batter served with sweet chilli sauce.
6. **Dim Sim (4 pcs)** 8.00
Steamed wonton wrapper with pork mince-coriander root filling served with garlic sweet soy sauce.
7. **Prawn Dumpling (4 pcs)** 9.00
Steamed succulent prawns wrapped in pastry served with garlic sweet soy sauce.
8. **Satay (3 sticks)** 9.00
Grilled marinated chicken breast topped with spiced peanut sauce.
9. **Grilled Pork (3 sticks)** 9.00
Grilled marinated pork served with chef's special tamarind sauce.
10. **Money Bag (4 pcs)** 10.00
Crispy wonton pastry bag of duck mince, water-chestnuts, Chinese mushroom served with sweet chilli sauce.
11. **Salt & Pepper Calamari** 10.00
Golden brown batter-coated calamari pieces seasoned with salt & pepper served with sweet chilli sauce.
12. **Mixed Entrée** 10.00
A combination of spring roll, curry puff, money bag and fish cake served with sweet chilli sauce.
13. **Coconut Prawn (4 pcs)** 11.00
Lightly battered king prawn crumbed with shredded coconut served with sweet chilli sauce.



Soups

14. **Tom Yum** - Traditional spicy sour lemongrass soup.  8.00
15. **Tom Kha** - Mild sour soup with galangal and coconut milk.  8.00

Chicken	Sml 9.90	Lrg 14.90
Vegetarian and Tofu	Sml 8.90	Lrg 13.90
Prawns/ Seafood	Sml 10.90	Lrg 15.90



Stir-Fried Dishes (choice of)

Chicken, Pork or Beef	16.90
Vegetarian and Tofu	15.90
Roast Duck	20.90
Prawns, Calamari, Scallops or Mixed Seafood	20.90
Lamb	21.90

Stir-Fried Favourites

16. **Cashew Nuts** 
Stir-fried with cashew nuts, onion, capsicum, mushroom, carrots, broccoli and roasted sweet chilli paste.
17. **Oyster Sauce**
Stir fried with oyster sauce, mushroom, onion, broccoli and carrots.
18. **Garlic & Pepper**
Stir fried with Garlic & peeper, Chinese broccoli and cabbages.
19. **Sweet & Sour**
Stir-fried with sweet & sour sauce, pineapple, onion, tomatoes, capsicum and cucumber.
20. **Sweet Chilli & Basil** 
Stir-fried with roasted sweet chilli paste, basil leaves, onion, capsicum, mushroom, carrots and broccoli.
21. **Basil** 
Stir fried with basil leaves, fresh chilli, onion, green beans, capsicum and bamboo shoots.
22. **Ginger**
Stir fried with fresh ginger strips, onion, mushroom, capsicum and broccoli.
23. **Chilli Paste & Ginger** 
Stir-fried with chilli and ginger paste, green beans, capsicum, kaffir lime and basil leaves.
24. **Jungle** 
Stir-fried green pepper, ginger and vegetables with chilli paste and coconut milk
25. **Satay Sauce**
Stir fried mushroom, Chinese broccoli, carrots and bean sprout and vegetables with satay sauce.



Curry Dishes (choice of)

Chicken, Pork or Beef	16.90
Vegetarian and Tofu	15.90
Roast Duck	20.90
Prawns, Calamari,	20.90
Scallops or Mixed Seafood	
Lamb	21.90



Thai Curries

26. **Massaman Curry** 
Extra \$2 for Massaman Beef Curry as beef is marinated
Traditional Thai curry cooked in coconut milk with Massaman curry paste, potatoes, carrots and topped with fried onion.
27. **Panang Curry**  
Creamy Thai curry cooked in coconut milk with Panang curry paste, capsicum, green beans and basil leaves.
28. **Choo Chee Curry**  
Creamy curry cooked in coconut milk and Choo Chee curry paste, capsicum, green beans, carrots and shredded kaffir lime leaves.
29. **Yellow Curry** 
Mild curry cooked in coconut milk, potatoes, carrots and yellow curry paste.
30. **Red Curry**  
Thai curry cooked with coconut milk, green beans, bamboo shoots, eggplant, capsicum, basil leaves and red curry paste
31. **Green Curry**  
Thai curry with green chilli paste cooked in coconut milk, green beans, bamboo shoots, eggplant, capsicum and basil leaves.
32. **Jungle Curry (without coconut milk)**  
Traditional Thai curry (without coconut milk) cooked in Jungle curry paste, green pepper, lesser ginger, vegetables and basil leaves.
33. **Red Curry Duck with Pineapple**
Roasted boneless duck with red curry paste cooked in coconut milk, green beans, cherry tomatoes, vegetables, kaffir lime leaves and pineapple.


Charcoal Grill

34. **Grilled Beef**  17.90
Char-grilled beef marinated in garlic, coriander roots, pepper served with chef's special chilli sauce.
35. **Grilled Chicken**  18.90
Char-grilled chicken thigh boneless marinated in garlic, coriander roots, pepper served with chef's special tamarind sauce.
36. **Grilled Tiger Prawns** 28.90
Grilled tiger prawns with our chef's special tasty tamarind sauce

1 chili = Mild

2 chili = Medium

3 chili = Hot

 = Gluten Free