



STAA'S A La Carte



START WITH SALADS

Eggplant & Mozzarella ✓ 290
Warm tomato, mozzarella and eggplant, basil pesto, tomato cherry emulsion

Salmon & Iceberg 🍷🍷 300
Pan seared salmon flambé with brandy, iceberg, apples, walnuts, green beans, boiled quail eggs, Thai celery, black olives, capers and blue cheese served with balsamic dressing

The Caesar 230
Classic Caesar salad with garlic croutons, crispy bacon and Parmigiano flakes

Add grilled chicken 120
Add grilled salmon 150
Add grilled prawns 🍷 180

Ahi Tuna 🍷 320
Marinated and seared Ahi tuna, quail eggs, cherry tomato, avocado and Belgian endive, spicy Thai dressing and black olive powder

LOCAL ALL THE WAY

Tod Man Pla 🍷🍷 240
Deep fried Thai fish cakes served with sweet chili sauce

Yum Woon Sen Talay 🍷🍷 325
Thai seafood salad with glass noodles and herbs

Yum Som O 🍷🍷 325
Spicy pomelo salad with shrimp and Hokkaido sea scallop accompanied by fried shallots and ripe papaya

Satays 🍷 200
Marinated skewers of chicken and pork served with peanut sauce

Yum Nua Yang 🍷 290
Spicy beef salad tossed in sweet and sour dressing

Yum Makhua Yao 🍷🍷🍷 250
Roasted eggplant, shrimps, minced pork and boiled egg with a hot sweet and sour dressing

SMALL BITES

Bread Pakora ✓ 180
Indian deep-fried sandwich in chickpea flour batter

Chicken Wings 190
Deep fried farmer's chicken wings and lemongrass

Crab Rolls 🍷 290
Crispy crab spring rolls with sweet chili sauce

Chimichangas 310
Deep fried tortilla flour filled with minced beef and served with sour cream and guacamole

FROM THE SOUP POT

Pumpkin Velouté ✓🍷 190
Roasted pumpkin cream soup with toasted almonds and pumpkin seeds

Tom Yum Goong 🍷🍷 325
Traditional spicy and sour clear soup with prawns

Tom Kha Gai 290
Chicken, coconut milk, chili and galangal soup

RICE AND CURRIES

Khao Phad 🍷 270
Stir fried rice with your choice of pork or chicken

Add crab 🍷 120
Add shrimp 🍷 120
Add fried egg 40

Phad Kaprow 🍷🍷 290
Wok fried spicy minced pork, chicken or beef with steamed rice and fried Thai basil

Add seafood 🍷 90
Add fried egg 40

Phad Cha Talay 🍷🍷 325
Stir fried seafood with young green peppercorn

Gaeng Khiew Wan Nua 🍷 310
Slow cooked beef cheeks with green curry

Massaman Gai 🍷 290
Braised chicken thigh in Massamun curry

WE LOVE NOODLES

Phad Thai Goong 🍷🍷 310
Traditional Thai fried noodle with prawn wrapped in omelet

Phad See Ew 🍷 290
Stir fried flat noodles with soya sauce and your choice of chicken or pork

Add seafood 🍷 90

Noodle Soup 🍷🍷 200
Egg noodles with shrimp dumplings and barbecued pork

LITTLE ITALY

Spaghetti Carbonara 🍷 280
Spaghetti with bacon, parmigiano, black pepper and egg yolk cream sauce

Tagliatelle Bolognese 360
Homemade pasta with traditional Bolognese meat sauce

Pizza Margherita ✓ 220
Tomato sauce, mozzarella cheese, fresh tomato, fresh basil, oregano

Pizza Prosciutto 🍷 310
Tomato sauce, mascarpone cheese, cherry tomato parma ham and wild rocket

Pizza Chorizo 🍷🍷 280
Tomato sauce, mozzarella, spicy chorizo sausage, basil, cherry tomato, oregano

Pizza BBQ 260
Tomato sauce, BBQ sauce, mozzarella, grilled chicken, capsicum, cherry tomato, basil

THE WOK

Gai Phad Med Mamuang 🍷 270
Stir fried chicken with cashew nuts

Nua Phad Nam Man Hoy 290
Stir fried beef with oyster sauce

Talay Phad Phong Karee 🍷 340
Stir fried seafood with curry powder

Pla Manao 🍷 450
Steamed seabass fillet with lemon and chili

IN BETWEEN BREAD

XL Burger 🍷 460
Dry aged premium Gold label beef, crispy bacon, roasted onion, Little gem, Tomato marmalade, Charcoal bun (Cheese & egg option) (Beyond Meat vegan option)

Tuna Sandwich 🍷🍷 240
Whole grain toasted bread, tuna flakes, mayonnaise, chili sauce, capsicum, tomato

Steak Panini 390
Italian ciabatta, grilled Australian sirloin beef, wasabi mayonnaise, tomato, lettuce and pickles

Club Sandwich 🍷 240
Our classic club sandwich with grilled chicken breast, fried egg and bacon

Chicken Fajitas 🍷 240
Paprika flavored chicken strips wrapped in tortilla flour with guacamole and tomato salsa

*All sandwiches are served with steak fries and mixed salad

**for Food & Safety reasons our burgers are served well done

SIZZLING HOT PLATES

Nua Phad Phed 🍷 360
Stir fried beef with green peppercorn and wild ginger root

Phad Pla Kaprow 🍷🍷 320
Stir fried seabass with Thai holy basil

Tandoori Lamb 🍷 390
Tandoori marinated lamb chops with Indian spices and yoghurt

LET'S GO VEGAN

Burghul Salad 🍷🍷 180
With roasted Japanese pumpkin, pine nuts, raisins and veggies

Pho Phia ✓ 180
Fresh spring rolls with avocado, carrots, asparagus and tofu

Yum Mamuang 🍷🍷 180
Green mango salad with cashew nuts and chili

Tofu & Curry ✓🍷 180
With vegetables and noodles in coconut milk

Tonkatsu Soya ✓ 180
Miso marinated soya bean cake tonkatsu style with rice berry, teriyaki sauce, and ginger pickles

FROM THE GRILL

Salmon 🍷 460
160 gr of fresh salmon

Organic Corn-fed Chicken 350
200 gr of chicken breast on the bone

Lamb Chops 880
200 gr of AUS grilled lamb chops

Jumbo Prawns 🍷 550
200 gr of local prawns

Australian Ribeye 1,100
300 gr of AUS grilled ribeye

Farmers Pork Chop 🍷 360
250 gr of grilled local farmer's pork chop

Served with your choice of red or white wine sauce, peppercorn sauce, mushroom cream sauce or lemon butter sauce

*All meats, fish and seafood are served with sautéed roasted potatoes and mixed salad

ON THE SIDE

French Fries 90 Creamy Mashed Potatoes 90 Stir Fried Veggies 90

LITTLE INDIA

Vegetable Samosa ✓🍷 220
Deep fried pastry pocket with potato and vegetables served with mint and mango chutney

Dal Makhani ✓🍷 260
Black and yellow lentils cooked with cream and butter

Paneer Mirch Rogani 🍷🍷 290
Homemade cottage cheese cooked in rich tomato cashew nut gravy with Indian exotic spices and topped with a whole Anaheim chili

Butter Chicken 270
BBQ chicken cooked in rich sauce with fenugreek leaves onion and tomato paste

Fish Masala 🍷🍷 420
Indian curry with seabass and garam masala gravy

Aloo Paratha ✓ 120
Flatbread made with whole wheat flour, fried in ghee stuffed with potatoes and served with yoghurt

Naan Bread ✓ 60
Your choice of plain, butter or garlic

SOMETHING SWEET

Khao Niaow Mamuang 180
Traditional sticky rice and mango

Brownie Sundae 🍷 230
Chocolate brownie, vanilla ice cream, chocolate and butterscotch sauce, raspberry compote

Strawberry Cheese Cake 230
Traditional cheese cake with cookie crust and fresh strawberries

Chocolate Cake 230
Dark chocolate mousse cake and raspberries

Crème Brûlée 180
Cream custard with caramelized sugar

Fruit Salad 120
A salad of fresh seasonal fruits with sugar and fresh squeezed lemon

Ice Cream 90
A scoop of house made gelato

ALL DAY BREAKFAST

Poached Egg on Toast & Beans 🍷 180
Slow cooked egg on toasted country bread, baked beans, bacon and Parmigiano cheese

Thai Omelette 🍷 180
Thai traditional omelette with pork, served with steamed rice