



paste
— AUSTRALIA —

“The Southern Highlands of NSW has been chosen as the first Australian stage for Thailand’s famous, Michelin-starred culinary institution, Paste Bangkok.”

☎ 02 4872 2277

pasteaustralia.com



@pasteaustralia

Home delivery till 9pm

“The chef uses Australian ingredients to re-imagine ancient Thai recipes, unearthing hidden and surprising culinary combinations in the process.”

CANAPÉS

WATERMELON SALAD

Watermelon, ground salmon with fried shallots & roasted galangal powder.
---A signature from our award winning Paste Bangkok Restaurant---

18

ROASTED DUCK WITH RICE CRACKER

Roasted duck, nutmeg, curry paste & sawtooth coriander served on rice crackers.

17

TARO ROOT BALLS

Stuffed with BBQ pork & plum tea sauce.

15

SATAY CHICKEN WINGS

Spicy Thai relish with grilled chicken wings off the bone, Mekhong whisky, pickled cucumber sauce.

15

SQUID

Steamed squid with chilli & lime sauce.

16

SMOKED TROUT TAPIOCA DUMPLING

Tapioca dumplings of local smoked trout, toasted peanuts, coriander & pennywort.

16

IN-HOUSE STOCK BASED SOUPS

TOM KHONG PLA CLEAR SOUP

Dolphin fish in a shitake-anchovy broth, refreshed with young coconut juice.

23

TOM YUM KHA MOO SOUP

Old style hot & sour soup of pork hock in a smoky chicken broth.

18

CRISP ANCIENT THAI SALADS

ROASTED DUCK SALAD

Roasted duck salad with lychee, Vietnamese mint, lemon basil & banana blossom.

27

CRUNCHY RICE BALL SALAD

Crunchy rice balls with crispy pork sausage.

22

TROPICAL POMELO SALAD

Australian slipper lobster, pomelo, shredded betel leaves with Thai chilli and herbal sauce.
---A signature from our award winning Paste Bangkok Restaurant---

30

CURRY USING FRESH HERBAL PASTES MADE IN HOUSE TRADITIONALLY

MASSAMAN LAMB CURRY

Persian-Thai Massaman lamb curry with Thai cardamom and fresh ginger.

26

CHIANG MAI BRAISED BEEF CHEEK WITH CLEAR STOCK

Northern Thai curry with slow cooked Australian beef cheek, pickled garlic & dry spices.

25

PENANG GRILLED CHICKEN CURRY

Panaeng curry of grilled chicken, toasted peanuts & Thai sweet basil.

24

SMOKY SOUTHERN CRAB CURRY

Phuket southern yellow curry with premium Australian blue swimmer crab, hummingbird flowers.
---A signature from our award winning Paste Bangkok Restaurant---

34

SUCCULENT GRILLING AND CHARRING

ORGANIC BBQ PORK FILLET ON THE BONE

Organic pork glazed with wild honey, fennel seeds, and a smoked eggplant & fresh tomato relish.

30

ROASTED AND CRISPY

SLOW ROASTED BEEF RIB – GRAIN FEED

12 hour braised Australian beef rib with Thai mountain pepper, roasted tomatoes & mushroom soy.

30

CRISPY DUCK

Roast duck (half), rubbed with sea salt, star anise and Thai mountain pepper.

32

FRESHLY STEAMED

LOCAL BARRAMUNDI FILLET IN A SOY BROTH

Barramundi fillet with soy, roasted sesame oil, Chinese wine & rich stock.

31

DOLPHIN FISH IN THAI TURMERIC SAUCE

Dolphin fish fillet, infused coconut with lime leaf and lesser ginger.

31

TOSSED NOODLES WITH MADE FROM SCRATCH SAUCES

PHAD THAI PU

Phad Thai's provincial sister with rice noodles, Australian blue swimmer crab, curry paste, fresh coconut milk & dried scallop floss.

26

AUSTRALIAN SLIPPER LOBSTER NOODLES IN SHELL FISH GRAVY

Slipper lobster stir-fried with fresh egg noodles, light soy sauce, chilli & rich pork stock.

30

STIR-FRYS WITH FRESH HERBAL BASES

BASIL FREE-RANGE CHICKEN DONE ANCIENT THAI STYLE

Stir fried minced chicken, coriander and cumin seeds with basil.

21

ROASTED CHILLI RELISH AND AUSTRALIAN PRAWNS

Stir fried in-house king prawns and shallots with fresh chilli and herbal relish.

27

VEGATARIAN SIDE DISHES WITH FLAVOUR

GREEN CURRY VEGETABLES

Green curry of mixed mushroom, palm heart & pea eggplant.

21

GRILLED EGGPLANT SALAD

Grilled gently smoked eggplant salad.

19

TOFU WITH GINGER & SOY

Steamed silken tofu, mint, coriander and fried shallots with soy & ginger dressing.

17

STIR FRIED MIXED MUSHROOMS AND CHINESE BROCCOLI

Toasted mixed mushrooms and Chinese broccoli with galangal relish.

20

FRESHLY STEAMED RICE

PASTE SPECIAL CRAB FRIED RICE

20

JASMINE RICE

3 (small) / 5 (large)

KID'S MENU

FRIED RICE WITH CHICKEN

13

PRAWN TOAST

15

THAI GRILLED CHICKEN

16

EGG NOODLES WITH BBQ PORK WITH SOUP OR NO SOUP

17

“A fusion of age-old customs and creative twists will deliver to your plate unique, flavour-filled dishes.”

