

Entrée	
Salt and Spicy Soft-shell Crab ^S <i>ปูน้ำจืดรสเผ็ดกรอบ</i>	
Deep-fried battered soft-shell crab atop of a mound of fried noodles garnished with onion & spicy sauce	
Spicy Calamari Rings ^S <i>ปลาหมึกทอด</i>	
Crispy-fried golden of tender calamari in light Thai style mild spicy batter	
Drunken Chicken ^S <i>น้องไก่ทอด (3pcs/ชิ้น)</i>	
Deep-fried chicken drummettes in Thai whiskey and homemade curry paste	
Chive Dumplings ^V <i>กวนซ่ายทอด</i>	
A gently spiced mix of chives and herbs encased in crispy pan-fried shell of glutinous rice pastry	
Tod Mun ^{GF} <i>ทอดมันปลา (4pcs/ชิ้น)</i>	
Fish cakes extraordinaire, a blend of fish flesh, red curry paste and herbs served with cucumber relish	
Tod Mun Pla Hoh Kai <i>ทอดมันกุ้ง (4pcs/ชิ้น)</i>	
Scotch egg styled fish cake served with cucumber relish	
Spring Rolls ^V <i>ปอเปี๊ยะผักทอด (4pcs/ชิ้น)</i>	
Homemade deep-fried vegetable spring rolls served with Thai sweet chilli sauce	
Satay Gai ^{GF, S} <i>สะเต๊ะไก่ (4pcs/ชิ้น)</i>	
Grilled marinated chicken skewers served with homemade peanut sauce	
Gai Hom Pah ^S <i>ไก่หมักผัว (4pcs/ชิ้น)</i>	
Chicken satay wrapped with roti bread seasoned with homemade peanut sauce	
Tao Hoo Sord Sai ^{GF, V, S} <i>เต้าหู้ทอดใส่ (4pcs/ชิ้น)</i>	
Deep fried vegetables stuffed tofu served with homemade peanut sauce	
Coconut Prawns <i>กุ้งชุบเกล็ดมะพร้าวทอด (4pcs/ชิ้น)</i>	
Deep fried prawns coated with shredded coconut serve with Thai sweet chilli sauce	
Khao Neow Mooh Ping <i>ข้าวเหนียวหมูย่าง (3 skewers/ชิ้น)</i>	
Grilled marinated pork skewers served with sticky rice	
Wing Zapp ^S <i>ปีกไก่ครึ่งซีก (3pcs/ชิ้น)</i>	
Crispy chicken wing coated with house special blended spices	
Vegetarian Rice Paper Rolls ^V <i>ปอเปี๊ยะสดผัก (2 pcs/ชิ้น)</i>	
Fresh lettuce, basil, mint, carrot, cucumber, salad mixed and rice vermicelli wrapped in rice paper rolls served with special peanut dipping sauce	

Soup

Tom Jeud ^{GF} <i>ต้มจืด</i>	E\$8 /M*\$16
Thai style consommé with vegetables and marinated chicken meat balls	
Choices of Tom Yum and Tom Kha	
Mixed Mushrooms or mixed vegetables	E \$7.5 /M*\$15
Chicken	E \$8 /M*\$16
Rockling	E \$8.5 /M*\$18
Prawns	E \$8.5 /M*\$21
Mixed seafood	E \$8.5 /M*\$20
<i>*Main size served in HOT POT</i>	
Tom Yum ^{GF, S} <i>ต้มยำ</i>	
Thailand's specialty improved by Nine Elephants, spicy and sour soup with choice of creamy or clear soup	
Tom Kha ^{GF, S} <i>ต้มข่า</i>	
Choice of meat and galangal simmered in mildly spicy and sour coconut soup	

Salad

Yum Avocado Goong ^{GF, S} <i>ยำอะโวคาโดกุ้ง</i>	\$11
Thai style dressing avocado salad served with grilled lemongrass prawns	
Yum Woon Sen ^S <i>ยำวุ้นเส้น</i>	\$11
Glass noodles salad with minced chicken, prawns and calamari mixed with tomato, herbs, cashew nut and chilli lemon dressing	
Yum Mooh Grob ^S <i>ยำหมูกรอบ</i>	\$8
Crispy pork belly mixed with coriander, shallots, grounded roasted rice and chilli dressing	
Yum Hed Kem Thong ^S <i>ยำเห็ดเข็มทอง</i>	\$9.5
Crispy Enoki mushroom with minced chicken and prawns in chilli jam and lemon dressing	
Yum Ta-Lay Paow ^{GF, S} <i>ยำทะเลเผา</i>	\$9
Grilled scallops, squid, and prawns salad with Thai style lemon dressing	
Yum Ped Yarng ^S <i>ยำเป็ดย่าง</i>	\$9
Roasted duck salad with homemade dressing topped with sesame oil	
Yum Moo Yarng ^S <i>ยำหมูย่าง</i>	\$7
Grilled marinated pork mixed with coriander, shallot, spring onion, and tomato in Thai style lemon dressing	
Larb Gai ^{GF, S} <i>ลาบไก่</i>	\$8
Minced chicken with mint leaves and herbs mixed in Thai style lemon dressing	
Larb Tofu ^{V, S} <i>ลาบเต้าหู้</i>	\$8
Crispy-diced tofu toss with mixed mushrooms in Thai style lemon dressing	
Larb Woon Sen ^S <i>ลาบวุ้นเส้น</i>	\$7
Glass noodles salad with minced chicken toss with mixed herbs and Thai style lemon dressing	
Som Tum ^{GF, S} <i>ส้มตำ (Thai ไทย/salted crab/Thai anchovyปลาร้า)</i>	\$11.5/\$13.5/\$14/\$14.5
Shredded green papaya, peanut, snake bean, tomato, and dried shrimp with Thai style dressing	
Som Tum Talay ^{GF, S} <i>ส้มตำทะเล</i>	\$10
Shredded green papaya, peanut, snake bean, tomato, and dried shrimp with Thai style dressing topped with mixed seafood	
Plah Salmon ^{GF, S} <i>ปลาปลานซลมอน</i>	\$8
Half cooked salmon mixed with chilli, lemon, shallot, lemongrass, coriander dressing	
	\$6

Curry

Gang Massaman Neua ^{GF, S} <i>แกงมัสมั่นเนื้อ</i>	\$18
Beef slowly simmered in coconut cream, sweet potato, onion, potato, and cashew nuts	
Gang Dang Ped Yarng ^{GF, S} <i>แกงแดงเป็ดย่าง</i>	\$19
Roast duck simmered in red chilli paste, coconut milk, pineapple, lychee, green bean, zucchini, eggplant and basil leaves	
*Vegetable	\$16
*Chicken/Beef/Pork	\$17
*Prawns	\$21
*Mixed seafood	\$20

**Choices for curries below*

Gang Dang ^{GF, S} <i>แกงแดง</i>	
Red chilli paste freshly cooked with coconut milk, bamboo shoot, green beans, eggplant, zucchini and basil leaves	
Gang Keaw Whan ^{GF, S} <i>แกงเขียวหวาน</i>	
Green chilli paste freshly cooked with coconut milk, bamboo shoot, green beans, eggplant, zucchini, and basil leaves	
Gang Luang ^{GF, S} <i>แกงเหลือง</i>	
Yellow chilli paste freshly cooked in coconut milk, carrot, onion, potato,eggplant, zucchini, babycorn, snowpea and green bean	

Stir-fried / Mains

Goong Sauce Ma-Karm ^S / Goong Sam rod ^S <i>กุ้งทอดมะขาม/กุ้งสามรส</i>	\$18.5	\$21
Deep-fried battered prawns topped with chilli and garlic tamarind sauce or sweet & sour with chilli		
Pla Sauce Ma-Karm ^S / Pla Sam Rod ^S <i>ปลาทอดมะขาม/ปลาสามรส</i>	\$18.5	\$18
Deep-fried battered rockling topped with chilli and garlic tamarind sauce or sweet & sour with chilli		
*Vegetable	\$16	
*Choice of beef, chicken, pork, or minced chicken	\$17	
*Crispy pork belly	\$19	
*Prawns	\$21	
*Mixed seafood	\$20	
<i>*Choices for dishes below</i>		
Oyster Sauce <i>ผัดน้ำมันหอย</i>	\$17.5	
Stir-fried with oyster sauce and mixed vegetables		
Cashew Nut ^S <i>ผัดเม็ดมะม่วงหิมพานต์</i>	\$17	
Stir-fried with cashew nuts and garnished with dried roasted chilli and mixed vegetables (with or without batter)		
Basil ^S <i>ผัดกะเพรา</i>	\$16	
Stir-fried with chilli, garlic, basil leave, bamboo shoot, onion, mushroom, capsicum and green bean		
Sweet and Sour <i>ผัดเปรี้ยวหวาน</i>	\$16	
Stir-fried with pineapple, tomato, zucchini, snow pea, carrot, capsicum, baby corn and onion (with or without batter)	\$16.5	
Pad Ped ^{GF, S} <i>ผัดเผ็ด</i>		
Stir-fried red curry paste, peppercorn and galingale strips, green bean, bamboo shoot, capsicum, babycorn		
Garlic and Pepper <i>ผัดกระเทียมพริกไทย</i>	\$18	
Stir-fried with garlic, pepper garnished with mixed vegetables		
Prik Khing ^S <i>ผัดพริกขิง</i>	\$20	
Stir-fried red curry paste with green beans, kaffir lime leaves and long red chilli		
Ka Nah ^S <i>คะน้า</i>		
Stir-fried a choice of meat and Chinese broccoli with minced chilli and garlic		
Satay Sauce ^S <i>สะเต๊ะ</i>		
Stir-fried vegetables and satay sauce with your choice of meat		

Rice dishes

Khao Pad Mun Goong ข้าวผัดมันกุ้ง \$15.5
Fried rice cooked with shrimp cream extract and prawns

Nine Elephants' Fried rice ^S ข้าวผัด Nine Elephants \$15/\$15.5(Prawns)
Fried rice with special homemade chilli sauce with your choice of meat and Mixed vegetables

*Vegetables \$12
*Beef/Chicken/Minced Chicken/Pork \$13
*Crispy pork \$15
*Beef brisket \$14
*Prawns \$15.5
*Seafood \$15

**Choices for dishes below*

Khao Pad Pong Kra-Rhee ข้าวผัดผงกะหรี่
Fried rice cooked with curry powder with your choice of meat

Khao Pad Gang Keaw Whan ^S ข้าวผัดแกงเขียวหวาน
Fried rice cooked with green curry paste and your choice of meat and green beans, bamboo, kaffir lime leave, and basil

Khao Pad Prik Sod ^S ข้าวผัดพริกสด
Fried rice cooked with chilli, garlic, green bean, onion, and holy basil with your choice of meat

Khao Kai Jiaw ข้าวไข่เจียว
Thai style omelette with your choice of meat served on rice

Khao Ka-Praw ^S ข้าวกะเพรา
Stir-fried chilli, basil, and vegetables with your choice of meat served with rice

Pad Satay ผัดสะเต๊ะ
Stir-fried vegetables and satay sauce with your choice of meat served with rice

Pad Kanah ^S ผัดคะน้า
Stir-fried Chinese broccoli and your choice of meat with chopped chilli and garlic served with rice

Pad Prik Gang ^{GF, S} ผัดพริกแกง
Stir-fried vegetables and your choice of meat with Thai style red curry paste served with rice

Gang Dang with rice (lunch only) ^{GF, S} แกงแดง
Red chilli paste freshly cooked with coconut milk, bamboo shoot, green beans, eggplant, zucchini and basil leaves served with rice

Gang KeawWhan with rice (lunch only) ^{GF, S} แกงเขียวหวาน
Green chilli paste freshly cooked with coconut milk, bamboo shoot, green bean, eggplant, zucchini and basil leave served with rice

Stir Fried Noodles

Nine Elephants' Spaghetti ^S
Stir fried spaghetti with garlic, basil, onion, dry chilli, mushroom your choice of meat \$15/\$15.5(prawns) and mixed vegetables

*Vegetables \$12
*Pork/Beef/Chicken/Minced Chicken \$13
*Crispy Pork \$15
*Prawns \$15.5
*Seafood \$15

**Choices for dishes below*

Pad Thai ^S ผัดไทย
Thin rice noodles stir-fried with homemade Pad Thai sauce which contains shrimp paste, with egg, bean shoot Chinese garlic chives, dried shrimp, tofu, minced peanuts and your choice of meat

Pad See-Ew ผัดซีอิ้ว
Thick rice noodles stir-fried with dark soy sauce, Chinese broccoli, carrot, egg and your choice of meat

Rard Na Mee Grob ราดหน้าหมึกกรอบ
Stir-fried crispy egg noodles with Chinese broccoli covered in thick gravy sauce with your choice of meat

Pad Cha ^S ผัดฉ่า
Flat rice noodles stir-fried with peppercorn, finger root, basil, onion, and chilli with your choice of meat

Spaghetti Khee Maow ^S สปาเก็ตตี้ชี้เมมา
Stir-fried spaghetti with special homemade sauce, basil, green bean, capsicum, and onion with your choice of meat

Noodles Soup

Boat Noodles ^S ก๋วยเตี๋ยวเรือ \$12.9
Thai style rich noodles soup served with morning glory, bean shoot, meat balls, sliced meat, stewed meat and topped with pork cracking strips with a choice of pork or beef

Yen Ta Fo ^S เย็นตาโฟ \$13.9
Thai style distinctively pink noodles soup with fermented soybean paste and the assortment of tasty toppings morning glory, fish balls and calamari

Kuay Teow Tom Yum ^S ก๋วยเตี๋ยวลดต้มยำ
Thin rice noodles served in tom yum soup with choice of meat
Vegetables \$11.9
Chicken \$12.9
Prawns \$15.4
Seafood \$14.9

Sides

Steamed Thai Jasmine rice ข้าว (per serve) \$3

Sticky Rice ข้าวเหนียว (per serve) \$3.5

Coconut Rice ข้าวกะทิ \$4
Steamed Thai Jasmine rice coated with coconut milk sauce and herbs (per serve)

Garlic Rice ข้าวกระเทียม \$4
Steamed Thai Jasmine rice stir-fried with garlic sauce (per serve)

Roti Bread ไรตีกุ้งอบรสสะเต๊ะ (served with homemade satay sauce) \$4

Fried Egg/Boiled Egg \$2

Pork Cracking Strips \$2

Please note:

S – Spicy (dishes contain chilli)

V – Vegetarian

GF – Gluten free option available

**Please inform our friendly staff if you have any dietary requirements or food intolerances

**Please note that dishes may contain traces of shellfish, dairy product and/or nuts

**20 cents surcharge for take away container

**Surcharges apply to all card payment

TRADING HOURS

Monday – Friday 11.30 am – 2.30 pm
5.30 pm – 10 pm (kitchen closed at 9.30 pm)
Saturday 5.30 pm – 10 pm (kitchen closed at 9.30 pm)

We are licensed & BYO wine only
(\$7 corkage charge per bottle)



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