

## Stir Fried

Chicken 20.90/Beef 21.90  
Prawn 24.90/Seafood 27.90

### Chilli Basil (V)(GF)

Chilli, vegetables and sweet basil

### Pad Med Mamuang (V)(GF)

Roasted cashew nuts with dried chilli and vegetables

### Oyster Sauce (GF)

Broccoli, mushroom, onion in oyster sauce

### Thai Garlic (V)(GF)

Stir fried crushed garlic with pepper sauce and vegetables

### Pad Khing (V)(GF)

Your choices of meat with ginger sauce and vegetables

### Pad Kanah Beef (GF)

Stir fried beef with Chinese broccoli with oyster sauce

24.90

### Thai Black Pepper Beef

Stir fried beef vegetables and black pepper sauce

22.90

### Pad Ta Krai (V)(GF)

Stir fried chicken with coconut cream, Lemongrass, lime leaves and aromatic dried chilli

20.90

### Noppagoaw (GF) (Chicken and Prawn)

A combination of king prawns, chicken and seasonal vegetables

22.90

### Sweet and Sour Duck (GF)

Sliced roasted duck stir fried with home-made sweet and sour sauce, pineapple and vegetables

26.90

### Pad Pak (Vegetarian)(GF)

Mixed vegetables stir fried with oyster sauce and tofu

20.90

### Pad Kati (Vegetarian)(GF)

Mixed vegetables, tofu, lemongrass, coconut milk and basil

20.90



All prices are GST inclusive.

Menu and prices are subject to change without prior notice.

Please be aware dishes may not be completely free of residual nut oils, shellfish traces or eggs.

November 2022

## Rice/Noodle/Roti

Vegetarian/Chicken 19.9/Beef 20.90  
Prawn 23.90/Seafood 27.90

**Pad Thai (V)** - Rice noodle, crushed peanut, beanshoot

**Pad See Ew (V)** - Fried flat rice noodle with black soy sauce

**Pad Kee Mao (V)** - Fried flat rice noodle with chilli & basil +\$1

**Thai Fried Rice (V)** - Choice of your meat with vegetable

**Pine Apple Fried Rice (V)** +\$1

**Chilli Basil Fried Rice (V)** +\$1

**Jasmine Rice Small 3.5 Large 5**

**Coconut Large 6.5**

**Roti 7**

**Peanut Sauce 2.5**



## Desserts-Soft Drinks

**Coconut Milk Pudding**

8

**Thai Taro Coconut Custard**

8

**Sweet Sago and black bean in coconut milk**

8

**Soft Drink**

3.5

**Singha Soda Lemon**

4

**Soda Water**

4

**Thai Coconut Water**

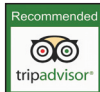
4.5

## Functions at Bussaracum

**Lunch\* or Dinner** (can cater up to 60 people)  
**Group Booking Encouraged**

\*Lunch by bookings only T/C Apply

Epicure, The Age: *"Bussaracum takes it's culinary lead from the Royal Thai Kitchen..."*



Recommended by Lonely Planet  
and Tripadvisor

*"Finalist Best Thai Restaurant"*

Victoria Restaurant and Catering Association

# Bussaracum

Thai in Ivanhoe Since 1999



**TAKE AWAY MENU**

**Tuesday-Sunday 5:00-10:00**

**Tel 94974650**

Phone Order/Booking Online

[www.bussaracumthai.com.au](http://www.bussaracumthai.com.au)

**LICENSED & BYO WINE**

**1st Floor 223 Upper Heidelberg Rd Ivanhoe VIC**



bussaracum.ivanhoe



bussaracum\_ivanhoe

## Appertisers

GF: Gluten Free

<b>Thai Spring Roll (4)</b> Vegetarian spring roll with sweet chilli sauce	10.90
<b>Prawn Roll (5)</b> King prawn marinated and wrapped in spring roll pastry	13.90
<b>Crispy Wings</b> Deep fried chicken winglets marinated with Thai herbs and spices with sweet chilli sauce	13.90
<b>Satay Gai (4)(GF)</b> Grilled tenderloin chicken with peanut sauce.	14.90
<b>Fish Cake (4)(GF)</b> Thai Fish cake marinated in chilli paste with sweet chilli sauce.	12.90
<b>Money Bag (4)</b> Crispy little pouches filled with minced pork & chopped water chestnuts with sweet chilli sauce	11.90
<b>Curry Puff Beef (3)</b> Thai curry puff minced beef with sweet chilli sauce	11.90
<b>Curry Puff Vegetarian (3)</b> Puff pastry filled with crushed potato, corn and green pea	11.90
<b>Garlic Chive Dumplings (2)(GF)(Vegetarian)</b> Pan fried dumpling with black soy sauce	11.90
<b>Mixed Appetiser (5)</b> Prawn Roll, Curry puff, Spring Roll, Money bag and Fish Cake	16.90

## Soups

Vegetarian/Chicken 11.90/Prawn 12.90

<b>Tom Yum (GF)</b> Spicy & sour soup, kaffir-lime leave, lemongrass Mushroom	
<b>Tom Kah (GF)</b> Creamy aromatic soup with coconut milk, lemon grass, galangal	
<b>Clear Soup (GF)</b> Mild clear soup with vegetables and dried garlic	
<b>Tom Yum Hot Pot (GF)</b> Main size Thai spicy soup	23.90 - 27.90 chicken/prawn/seafood
<b>Tom Kah Hot Pot (GF)</b> Main size Thai coconut creamy soup	23.90 - 27.90 chicken/prawn/seafood
<b>Clear Soup Hot Pot (GF)</b> Main size clear soup with veggie	23.90 - 27.90 chicken/prawn/seafood



## Thai Curry

Vegetarian/Chicken 20.90 Beef 21.90/Prawn 24.90

<b>Green Curry (GF)</b> with zucchini, green bean and sweet basil	
<b>Yellow Curry (GF)</b> Milder curry with potato and onion	
<b>Panang Curry (GF)</b> Creamy red curry with pumpkin, lime leaves and sweet basil	
<b>Choo Chee Salmon (GF)</b> Grilled diced salmon, shredded kaffir lime leaves, and mushroom in red curry	27.90
<b>Massaman Curry Beef (GF)</b> Slow cook tender diced beef, potato, onion and peanut	22.90
<b>Red Curry Duck (GF)</b> Sliced roasted duck, tomato, lychee and kaffir lime leaves	26.90
<b>Green Curry Duck (GF)</b> With zucchini, green bean yellow chilli and sweet basil	26.90
<b>Green Curry Seafood (GF)</b> Assortment of seafood zucchini, green bean with wild ginger	27.90

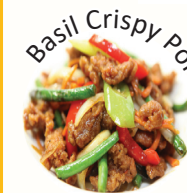


## Thai Salads

<b>Thai Beef Salad (GF)</b> Grilled marinated of Porter House beef with tomato, cucumber and mix salad, shallot, lemon chilli dressing	23.90
<b>Nam Tok (GF)</b> Grilled porter house beef roasted rice powder, shallot, mint and spicy lemon chilli dressing	23.90
<b>Salmon Salad (GF)</b> Salmon fillet, shallots, green apple, corriander, shredded kaffir lime leaves, cashew nut and Thai chilli lemon dressing	26.90
<b>Duck Salad (GF)</b> Sliced fillet roasted duck, lemongrass, fried shallot, kaffir lime, green apple and chilli paste dressing	26.90
<b>Larb Gai (GF)</b> Minced chicken and roasted rice powder, shallot, spring onion and spicy lemon chilli dressing	20.90
<b>Pla Goong (Prawn Salad) (GF)</b> Grilled tiger prawns, sliced lemongrass, fried shallot, green apple shredded kaffir lime leaves and chilli jam dressing	24.90
<b>Salad Kaeg (Vegetarian) (GF)</b> Tofu, shallots, tomato, cucumber, poached egg and mix salad-with peanut dressing sauce	20.90
<b>Soft Shell Crab Salad</b> Light deep fried softshell crab, green apple with mix salad, tomato cucumber chilli dressing	25.90



## Recommendations



<b>Pad Cha Duck (GF)</b> Slide fillet roasted duck with wild ginger, zucchini, young pepper corn, chilli and sweet basil	26.90
<b>Pad Prik Talay (GF)</b> Assortment of seafood, Thai chilli paste, wild ginger and sweet basil	27.90
<b>Pad Cha Salmon (GF)</b> Light deep fried salmon stir fried with wild ginger, green bean, Zucchini, young pepper corn, chilli and sweet basil	26.90
<b>Basil Crispy Pork</b> Deep fried pork to crispy then stir fried with green bean, chilli, onion and basil	24.90
<b>Talay Thai (GF)</b> Assortment of seafood stir fried with mild curry, onions, capsicum and egg	27.90
<b>Goong Samrod</b> Light deep fried king prawns with cashew nut and three flavor Sweet, Spicy and Sour sauce	25.90
<b>Kana Moo Grob (GF)</b> Deep fried pork belly to crispy then stir fried with Chinese broccoli and pinch of chilli	25.90
<b>Deep fried squid with spicy salt</b> Light deep fried calamary then tossed in mixed pepper and salt	24.90
<b>Soft-Shell Crab Curry Stir Fried</b> Light deep fried softshell crab stir fried in mild curry sauce with egg	25.90



<b>Grilled Pork (GF)</b> Marinated pork with garlic and lemongrass, season with Thai herbs then coating with Thai BBQ sauce	24.90
<b>Grilled Beef aka Crying Tiger (GF)</b> Grilled marinated Porter House Beef with Thai herbs, mix salad on side served with Tamarind chilli sauce	27.90
<b>Grilled Chicken aka Gai Yang (GF)</b> Thai street grilled marinated chicken tight served with tamarind sauce and mix salad	24.90