

Imm Oon

THAI RESTAURANT

To Start

Miang Kham - Betel Leaf (2pcs) (Seasonal) 8
A traditional Thai appetizer. Roasted herbs, peanuts & coconut reduced down in a sweet and salty sauce. Topped with prawn, lime slice and a small slice of chilli. Pick it up with the betel leaf, use your hands to eat!

Ma Hor - Galloping Horses (6pcs) 11
Another traditional Thai appetizer. A caramelized minced pork, peanut and herb dumpling on a piece of pineapple with a small slice of chilli. Use your hands to eat!

Satay Chicken (6pcs) 14
Skewers of marinated grilled chicken thigh topped with our house made peanut satay sauce and a side of cucumber & onion relish.

Por Pia Moo - Pork Spring Rolls (6pcs) 10
Minced pork, carrot, eggs & vermicelli noodle rolled in spring roll pastry served with our house made sweet chilli sauce.

Por Pia Pak - Vegetarian Spring Rolls (6pcs) 10 *VE*
Marinated mixed vegetables rolled in egg free spring roll pastry served with our house made sweet chilli sauce.

Pork & Prawn Donuts (4pcs) 10
Imm Oon's donuts! Deep fried minced pork & prawn coated with breadcrumbs served with a plum sauce.

Toong Thong - Golden Bags (4pcs) 10 *VE*
Mixed & marinated water chestnuts, taro, pumpkin, pea and vermicelli wrapped in egg-free pastry served with our home made sweet chilli sauce.

Curry Puffs (4pcs) 10
Minced chicken, potato & our secret spice mix, folded in pastry, served with our house made sweet chilli sauce.

Knom Jeeb - Steamed Dumplings, Thai style (4pcs) 10
Minced chicken, pork, water chestnuts and herbs wrapped and steamed in wonton skins, served with dark vinegar soy sauce and crispy garlic.

Bao Buns (1pce) Fried Chicken 6
Cos lettuce, pickled purple cabbage, cabbage, red onion, carrot, snow peasprouts and Sriracha Mayo.

Crispy Pork Belly 6
Cos lettuce, pickled radish & pickled carrot, cucumber, snowpea sprouts and Sriracha miso jam.

Soft Shell Crab 7
Cos lettuce, pickled radish, carrot, red onion, coriander, basil, snowpea sprouts and Sriracha miso jam.

Crispy Tofu 5.5 *VEO & GFO*
Cos lettuce, pickled cucumber & pickled carrot, crushed peanuts, snowpea sprouts and Sriracha miso jam.



Small Dishes & Soups

Gai Tod - Crispy Fried Chicken 14
Marinated chicken thigh fillet, deepfried and served with a Sriracha mayonnaise.

Salt & Pepper Squid 16
Deep fried floured squid, served with Sriracha mayonnaise.

Som Tum - Papaya Salad 12 *VEO & GFO*
Shredded green papaya, carrot, green bean, tomato, peanuts and chilli with a tamarind, lime and fish sauce dressing.
- Add fried chicken 5, add crispy soft shell crab 6

Ginger Fish 15
Steamed Barramundi fillet in a ginger and soy broth.

Tom Yum or Tom Kha *Vegetable/chicken 9/18, Prawn 10/20*
Spicy & sour soup with mushrooms, lemongrass, galangal & kaffir lime leaves. * Tom Kha contains coconut milk. **Add Noodles 3*

Salads

Yum Phed - Duck Salad 22 *GFO*
Roasted confiet duck on a herb salad with a chilli paste dressing.

Plaa Nua - Beef Salad 19 *GF*
Sliced porterhouse steak with lemongrass, Thai eggplant & kaffir lime leaves with a chilli lime dressing.

Crispy Chicken Salad 20
Marinated chicken thigh, crumbed and fried with a pickle salad and cos lettuce. Use the cos as a cup, load it up and eat with your hands.

Fried Tofu Salad 18 *VE & GFO*
Floured & fried silken tofu on a salad of cucumber, spring onion chilli, fried garlic, herbs & pickled ginger with a lime & soy dressing.

Stir-Fry

Chicken thigh/Beef/Pork neck/Vegetables 20, Prawns 23, Duck 24, Seafood 26

Oyster Sauce *VEO & GFO*
Oyster sauce, garlic and seasonal vegetables

Basil & Chilli *VEO & GFO*
Traditionally with Minced Chicken 20
Basil, chilli, onion bean, bamboo and capsicum

Cashew Nut *VEO & GFO*
Mild Chilli jam (contains dried shrimp), waterchest nut, onion, capsicum, spring onion and roasted cashew nuts.

Ginger *VEO & GFO*
Ginger, onion, mushrooms and mixed vegetables.

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More to Share

Mixed Greens 19 *VE & GFO*
Stir-fried seasonal green vegetables with our garlic vegetarian sauce.

Pad Prik Khing *Chicken Breast 21, Prawns 23, Barramundi 26*
Stir-fried chilli kaffir lime jam with green beans.

Seafood Pad Cha 25 *GFO*
Stir-fried prawns, squid, mussels and scallops with chilli, kaffir lime leaves, green peppercorns, ginger and seasonal vegetables

Sam Rod 25
Deep-fried barramundi fillet with our own sweet, sour and salty sauce.

Chu Chee Baramundi 25
Crispy Barramundi fillet, with coconut chu chee curry sauce and kaffir lime leaves.

Soft Shell Crab 25
Deep-fried soft shell crab with a sweet chilli jam sauce.

Gai Yang - Chicken Thigh Fillet 22
Marinated chicken thigh fillet with herbs and spices, served with nam jhim sweet chilli sauce.

Crispy Pork Belly 24
Slow roasted crispy, juicy pork belly served with your choice of:
- Basil Stir-fry (has chilli)
- Chinese Broccoli with oyster & garlic sauce
- Pad Prik Khing (has chilli)

Curries

Chicken thigh/Beef/Pork neck/Vegetables 20, Prawns 23, Duck 24, Seafood 26

Massaman *VEO & GFO*
Roasted peanuts, potato, carrot & coconut milk.

Panang *VEO & GFO*
Thai eggplant, green beans, kaffir lime leaves & coconut milk.

Yellow *VEO & GFO*
Onion, potato, fried shallots, cherry tomatos and coconut milk served with cucumber relish.

Green *VEO & GFO*
Green beans, Thai eggplant, zucchini, bamboo shoots, basil and coconut milk.

Red *VEO & GFO*
Pumkin, green bean, Thai eggplant, bamboo shoot, basil and coconut milk.

Red Duck *GFO*
Whole duck leg, lychee, pineapple, Thai eggplant, cherry tomato, basil and coconut milk.

V - vegetarian, **VE** - Vegan, **VEO** - Vegan Option, **GF** - Gluten Free, **GFO** - Gluten Free Option.
Menu items & trading hours can change without notice. Prices include GST.
Please inform our staff of any dietary requirements or allergies and we will do our best to accomodate. Please note, some dishes may contain nuts, dairy, gluten, eggs, soy sesame and shellfish. **BYO Wine Only \$3 corkage per person.** Please note that we do not split bills

Imm Oon is all about sharing. If you can't decide, let us help! For \$49 per person, let us serve you a banquet of our Thai delicacies, dishes are decided by our chefs, just let us know of and dietary requirements. Minimum of 2 people.

Noodles

Chicken Breast/Beef/Pork neck/Vegetables 19, Prawns 22, Duck 23, Seafood (Prawns & Squid) 25

Pad Thai *VEO & GFO*
Stir-fried thin rice noodles with egg, bean shoots, spring onion and crushed peanuts.

Pad Se Ew *VEO & (GFO with thin pad thai noodles)*
Stir-fried thick rice noodles with egg, vegetables and sweet dark soy sauce.

Pad Ke Mao *VEO & (GFO with thin pad thai noodles)*
Stir-fried thick rice noodles with basil, chilli, garlic and seasonal vegetables.

Rice

Fried Rice *Chicken Breast/Beef/Pork neck/Vegetables 19, Prawns 22, Duck 23, Seafood (Prawns & Squid) 25*
Onion, egg, spring onion and Chinese broccoli.

Pineapple Fried Rice 22 *VEO & GFO*
Chicken, prawns, egg, onion, spring onion, cashew nuts & curry powder.

Steamed Rice 4

Coconut Rice 5

Mixed Grain Rice 5

Sweets

Sot Sai (2pcs) 8 *VE*
Two flour dumplings with a coconut palm sugar filling steamed in a banana leaf.

Banana Roti 9
Banana wrapped in roti & deep-fried with a dusting of sugar and sweetened condensed milk on top.

Banana Fritter 9 *(VEO without vanilla sauce)*
Banana coated in our signature coconut batter, deep-fried and served with a vanilla dipping sauce.

Black Sticky Rice Mango (Seasonal) 14 *VE & GF*
Black sticky rice soaked in coconut sauce served with sliced mango.

Ice Cream 6 *VEO*
Vanilla, chocolate, coconut, mango, green tea and vegan coconut.

Side dishes & extras

Roti with house made Peanut sauce 5.5
House Made Peanut Sauce 2
Tofu 4
Fried Egg 3
Chicken Omelette 8
Pickled Vegetable 6
Wok Tossed Garlic Noodle 6
Steamed Vegetable 6