

# SALAD & GRILL



**GRILLED WAGYU BEEF** 28  
Char grilled Wagyu sirloin wok tossed mix vegetable

**GRILLED CHICKEN** 24  
Char grilled marinated chicken thigh fillet with mayo garden salad

**COCONUT CHICKEN SALAD** 22  
Poached chicken and prawn, betel leaf, Thai herbs with coconut milk dressing

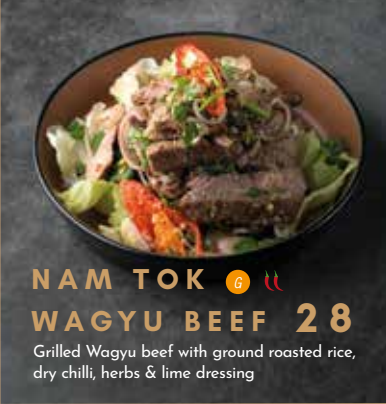
**PORK RIBS** 28  
Grilled pork rib, spices tomatoes and honey sauce

# SOUP & CURRY

**TOM YUM** 26  
A mild spicy and sour tom yum soup with prawns & mushrooms

**DUCK CURRY** 28  
Red curry of roasted duck with pineapple, lychee and Thai basil

**MASSAMUN BEEF CURRY** 29  
Braised beef in massamun curry with mashed potato

**NAM TOK WAGYU BEEF** 28  
Grilled Wagyu beef with ground roasted rice, dry chilli, herbs & lime dressing

**GREEN CURRY** 20  
Green curry with apple eggplant, bamboo shoot, green bean & Thai basil

**PANANG CURRY** 20  
Light curry with pumpkin, green bean & Thai basil

Veg	20
Chicken	22
Beef	22
Prawn	26

Veg 20 | Beef 22  
Chicken 22 | Prawn 26



# STIR FRIED

**CHILLI BASIL SAUCE**  
Stir fried with crushed garlic, chilli & Thai basil

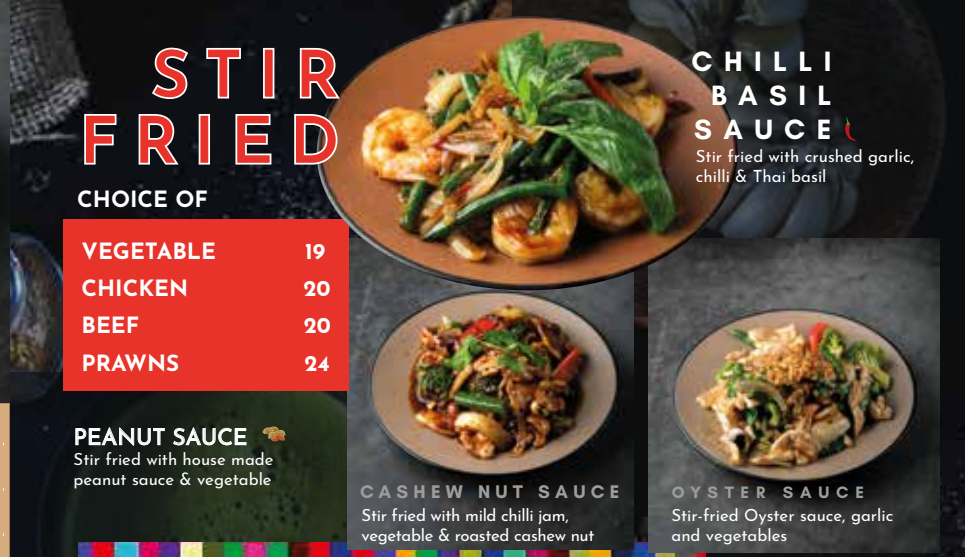
**CHOICE OF**

VEGETABLE	19
CHICKEN	20
BEEF	20
PRAWNS	24

**PEANUT SAUCE**  
Stir fried with house made peanut sauce & vegetable

**CASHEW NUT SAUCE**  
Stir fried with mild chilli jam, vegetable & roasted cashew nut

**OYSTER SAUCE**  
Stir-fried Oyster sauce, garlic and vegetables



# NOODLE & FRIED RICE

**CHOICE OF**

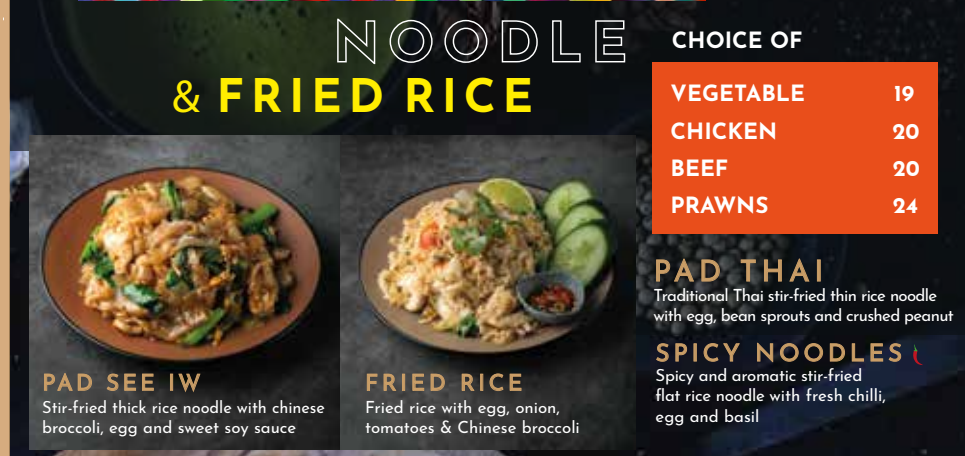
VEGETABLE	19
CHICKEN	20
BEEF	20
PRAWNS	24

**PAD THAI**  
Traditional Thai stir-fried thin rice noodle with egg, bean sprouts and crushed peanut

**SPICY NOODLES**  
Spicy and aromatic stir-fried flat rice noodle with fresh chilli, egg and basil

**PAD SEE IW**  
Stir-fried thick rice noodle with chinese broccoli, egg and sweet soy sauce

**FRIED RICE**  
Fried rice with egg, onion, tomatoes & Chinese broccoli



# SIDE DISH

ROTI	4
STEAMED RICE	4
STEAMED VEG	8
STEAMED NOODLE	5
RICE PEANUT	6
PEANUT SAUCE	5
SIDE CHIPS	5

# KIDS MENU

Under 8 years old only

LITTLE CHICKEN FRIED RICE	11
NUGGETS & CHIPS	13

**Lunch**  
Mon - Sun : 11.30 am - 2.45 pm

**Dinner**  
Mon - Sat : 5.00 pm - 9.45 pm  
Sun : 5.00 pm - 8.45 pm

**LITTLE CHICKEN FRIED RICE**



**BYO \$3 per person (wine only)**  
 • All cards payment 1.2% surcharge  
 • 15% surcharge on public holiday  
 • All prices are included GST  
 • All prices are subject to be change without prior notice  
 • If you are concerned with allergies to certain ingredients please inform our staff.  
 • Food ingredients and prices are subject to be changed without prior notice  
 • No seperate bill

# TAKE AWAY

Tel: 04 7555 7666  
07 3343 5637  
07 3349 3364

**KINNA**  
THAI RESTAURANT  
www.kinmntgravatt.com.au

Shop REST4, Westfield Garden City, Cnr Logan and Kessels Road, Upper Mt Gravatt



# TO START

## DUCK PANCAKE

(2 pcs) 14  
Roasted duck breast, cucumber and shallot wrapped in rosemary pancake, Honey hoisin sauce

## SEAR SCALLOP

(2 pcs) 6 12  
Pan-Seared sea scallop with chilli lime dressing

## SANCHOY BOW

(2 pcs) (Seasonal) 12  
Duck & chicken mince, water chestnuts and fresh iceberg lettuce cup

## LARB CRACKER

(4 pcs) 12  
Rice cracker topped with chicken mince, Thai herbs, ground rice and chilli dressing

## SWEET CORN FRITTER

(5 pcs) 11  
Thai-style sweet corn fritter with sweet chilli dipping sauce



## CRAB PRAWNS ROLL

(4 pcs) 9  
Deep fried net roll, filled with crab meat, plum sauce



## GOLDEN TOFU

(6 pcs) 9  
Crispy soft tofu with salted tamarind sauce & crushed peanut



## CURRY PUFF

(4 pcs) 11  
Crispy puff stuffed with mixed vegetable

## SUN IN LAW

12  
Deep fried boil quail egg, onion with tamarine sauce



## PETITE SATAY CHICKEN

(8 Skewers) 11  
Char-grilled chicken skewers with cucumber relish and peanut sauce

# SMALL DISH

## PAPAYA CRAB

20  
Green papaya salad, garlic, chilli, peanut with crispy soft shell crab



## CHIANG MAI GYOZA

Prawn & pork gyoza in chilli & sour soy sauce

## CHICKEN WING

Crispy chicken mid-wing with fried thai herbs

## SALTED & PEPPER SQUID

Wok-tosses fried squid, onion, garlic, 5 spices & chilli

# ผัก VEGETARIAN LOVER



## CHILLI PEPPERCORN EGGPLANT

19  
Stir fried grill eggplant, vegetable with spicy chilli basil green peppercorn sauce



## PUMPKIN STIR FRIED

19  
Stir fried pumpkin, tofu, egg, vegetable with oyster mushroom sauce

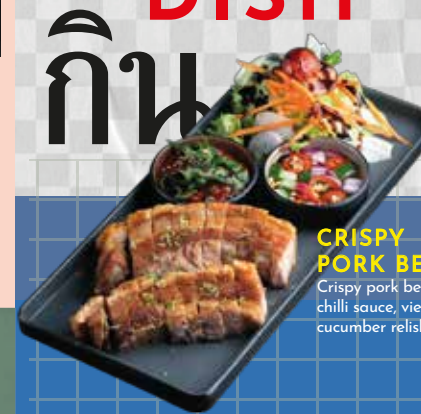


## VEG CURRY

19  
Homemade vegetarian green curry with vegetable

## ASIAN GREEN

19  
Mix Asian green vegetable stir-fried, tofu and mushroom sauce



## CRISPY PORK BELLY

28  
Crispy pork belly with capsicum chilli sauce, vietnamese mint & cucumber relish

## CHILLI JAM SOFT SHELL CRABS

30  
Crispy soft shell crab with homemade chilli jam sauce



# KINN'S DISH

# กิน

## MASSAMUM LAMB SHANK

26  
Slow cooked lamb shank in a massamum curry with mashed potato & roti



## DEEP FRIED BARRAMUNDI

39  
Deep fried whole barramundi, sweet fish sauce & seasoning salad

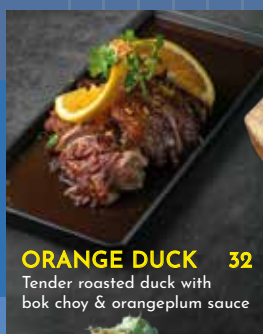
## SWEET SOY SAUCE CRISPY BARRAMUNDI

29  
Crispy barramundi with sweet soy sauce and thai herb



## 3 FLAVOUR CRISPY BARRAMUNDI

29  
Crispy barramundi, pineapple, lychee with sweet chilli & sour sauce



## ORANGE DUCK

32  
Tender roasted duck with bok choy & orangeplum sauce



## BARRAMUNDI CURRY

29  
Barramundi fillet with Southern Thai yellow curry & betel leaf



## SIZZLING BEEF

28  
Sizzling marinated wagyu beef, black pepper, slice chilli, onion & shallot



## PAD PRIK KHING

28  
Stir fried crispy pork with chilli kaffir lime jam and green bean



## PAD CHA SEAFOOD

30  
Spicy stir-fried of combination seafood, fresh herbs, chilli & basil



## CHILLI JAM CRISPY PORK

28  
Stir fried crispy pork with chilli jam and vegetables



## KA NA MOO GROB

26  
Stir fried crispy pork with garlic, chilli and Chinese broccoli