

Dine-in Menu



Thai Antique
FAMILY SERVED

ABOUT US

Thai Antique first open its doors in 2010 by a husband and wife duo, Tom and Sue, in this beautiful suburb of Carina Heights.

A local favourite Thai restaurant in the South side of Brisbane, you can expect an extensive selection of Thai food from our menu.

Take your time and browse through our menu. If you have any questions at all, please feel free to talk us.

Thai Antique

Dine-In | Takeaway | Delivery | Catering

Fully licensed. BYO Wine only, corkage \$4/person.
Extra takeaway container 50c each.
One bill per table.
Most dishes can be cooked mild, medium, or hot.
Kitchen closes at 9pm.

Please note that public holidays incur a 15% surcharge

Lunch (Thu – Fri, 11am – 2:30pm)

Dinner (Tue – Sun, 5pm – 9pm)

07 3395 2868

135 Winstanley St, Carina Heights

Order online and save
ThaiAntique.com.au





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Gluten Free



Vegetarian



Vegetarian on Request



Spicy

DRINKS

Tap Beer

Singha Thai Lager	Schooner 355ml	10
	Mug 640ml	14

Beer

XXXX Gold	8
Hahn Premium Light	8
James Squire Pale Ale	8.5
Corona	8.5
Heineken	8.5
Stone & Wood Pacific Ale	9.5
James Squire Zero	7

Cider

Somersby Apple Cider	8.5
Somersby Pear Cider	8.5

Spirits

(with Coke / Coke No Sugar / Diet Coke / Tonic)

Jack Daniels	7.5
Bundaburg Rum	7.5
Three Cuts Gin – Founder's Release	8.9
Maker's Mark Bourbon	8.9
Flor de Caña Rum	8.9

Soft Drinks

Can	4
(Coke, Coke No Sugar, Diet Coke, Lemonade, Lemon Squash, Fanta, Pasito)	
Bottle 1.25l	6.5
(Coke, Coke No Sugar, Fanta, Lemonade)	
Tonic Water 300ml	4.5

Sparkling Water

250ml	5.5
750ml	8.5

House-made Lemon Lime Bitter

6.5

House-made Thai Milk Tea

6.9

House-made Raspberry Lemonade

6.5

Ginger Beer / Sarsaparilla

5.5

Coconut Water

Whole coconut	8.5
Glass	5.5

Hot Tea 4 pp

Jasmine
Green
Chrysanthemum
Rose

Kids Juices

4

Pop Tops Orange, Apple, Apple Blackcurrant

WINE LIST

Glass / Bottle

Paper Mache Prosecco 49

Dry & light with medium acidity. Crisp & vivacious, bright and fruit forward. A mix of citrus and tropical fruit, along with a touch of honey.

Koonara Guardian Angel Sparkling Picollo Mt Gambier 200ml 14

Aromas of ripe Fuji apple, hint of citrus peel, ripe apple, pear flavours and floral notes.

Flowers for Lucy Moscato Coonawarra 10/42

Turkish delight, rose petals, sweetness and fizz.

Koonara Lucy and Alice Pinot Gris Coonawarra 11/44

Fresh pear on the nose, peach and gala apples on the palate.

Blicks Lane Sauvignon Blanc NZ 11/45

Organic, herbaceous gooseberry, green apple and passionfruit scents meld into some grassy asparagus filled with vibrant passionfruit | gooseberry | lime fruits.

Journeys End The Naturist Chardonnay South Australia 11/46

Pear and ripe nectarine meld with lemon butter, dried honey and spice nuances.

Ricca Terra The Colour of Calmness Rose Riverland 11/44

Provence-like style delicate cherry, raspberries, strawberries & cream dance on a sturdy dry back bone, great length with light savoury flavours.

Manyara Pinot Noir Adelaide Hills 12/46

Plum, fresh beetroot, dark cherry, hints of spice, liquorice and blueberry.

Geddes Seldom Inn Grenache Blewitt Springs 54

From 85yr old vines, floral aromatics with cherry and raspberry finish.

Journeys End Three Brothers Shiraz McLaren Vale 10/42

Dark plums, liquorice, toasty oak, dried herbs and spicy fennel.

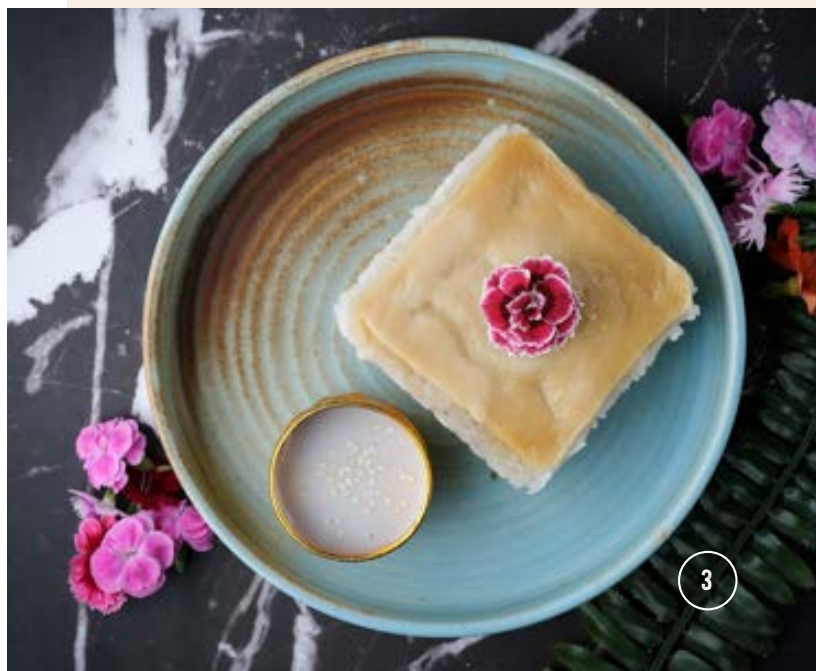
DESSERTS



1



2



3

Our sweet treats are sure to delight, share with friends or indulge in one made just for you!

1. **Homemade Coconut Ice Cream**  **8.9**
With sticky rice & peanuts
2. **Sticky Rice with Fresh Mango**  **10.9**
(Seasonal)
Topped with sweet coconut milk.
(Add homemade coconut ice cream +3)

4




5



6



3. Sticky Rice with Egg Custard 

Serve with sweet coconut milk

9.9 5. Lychee with Ice Cream

9.9

Choice of vanilla or homemade coconut ice cream

4. Vanilla Ice Cream

With choice of chocolate, strawberry, or caramel sauce

7.9 6. Deep Fried Ice Cream

10.9

With choice of chocolate, strawberry, or caramel sauce

ENTREE

1



3



2



A beautiful mix of delicious morsels made for nibbling and chatting over

To reduce wastage, there is a fee of **50c** per container

1. Golden Parcels (5 pcs) 8.9

Marinated pork mince, wrapped in thin egg wonton skins, deep fried and served with sweet chilli sauce.

2. Samosas (4 pcs) 9.9

Curry flavoured triangle pastry filled with potato, onion, and green peas, deep fried and served with sweet chilli sauce.

3. Vegetable Spring Rolls (4 pcs) 9.9

Homemade Thai-style mixed vegetable pastry rolls served with sweet chilli sauce.

4. Fish Cakes (4 pcs) 🌶️ **9.9**

Deep fried fish minced with curry paste and Thai herbs served with our cucumber sauce.

5. Beef Curry Puffs (4 pcs) **9.9**

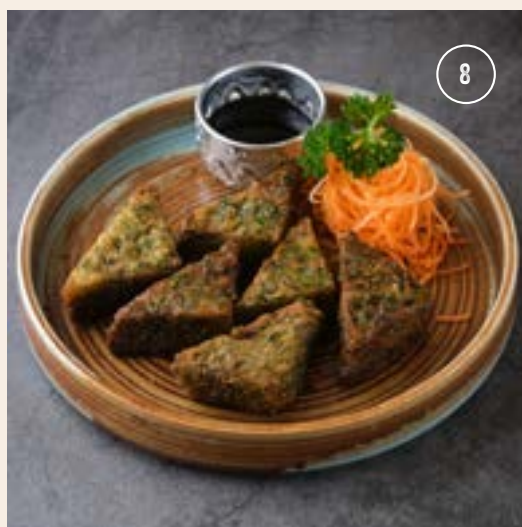
Ground prime beef, potato, and onion with Thai herbs and spices wrapped in puff pastry, served with our cucumber sauce.

6. Steamed Prawn Dim Sims (4 pcs) **9.9**

Homemade prawn dim sim served with sweet & sour soy sauce.

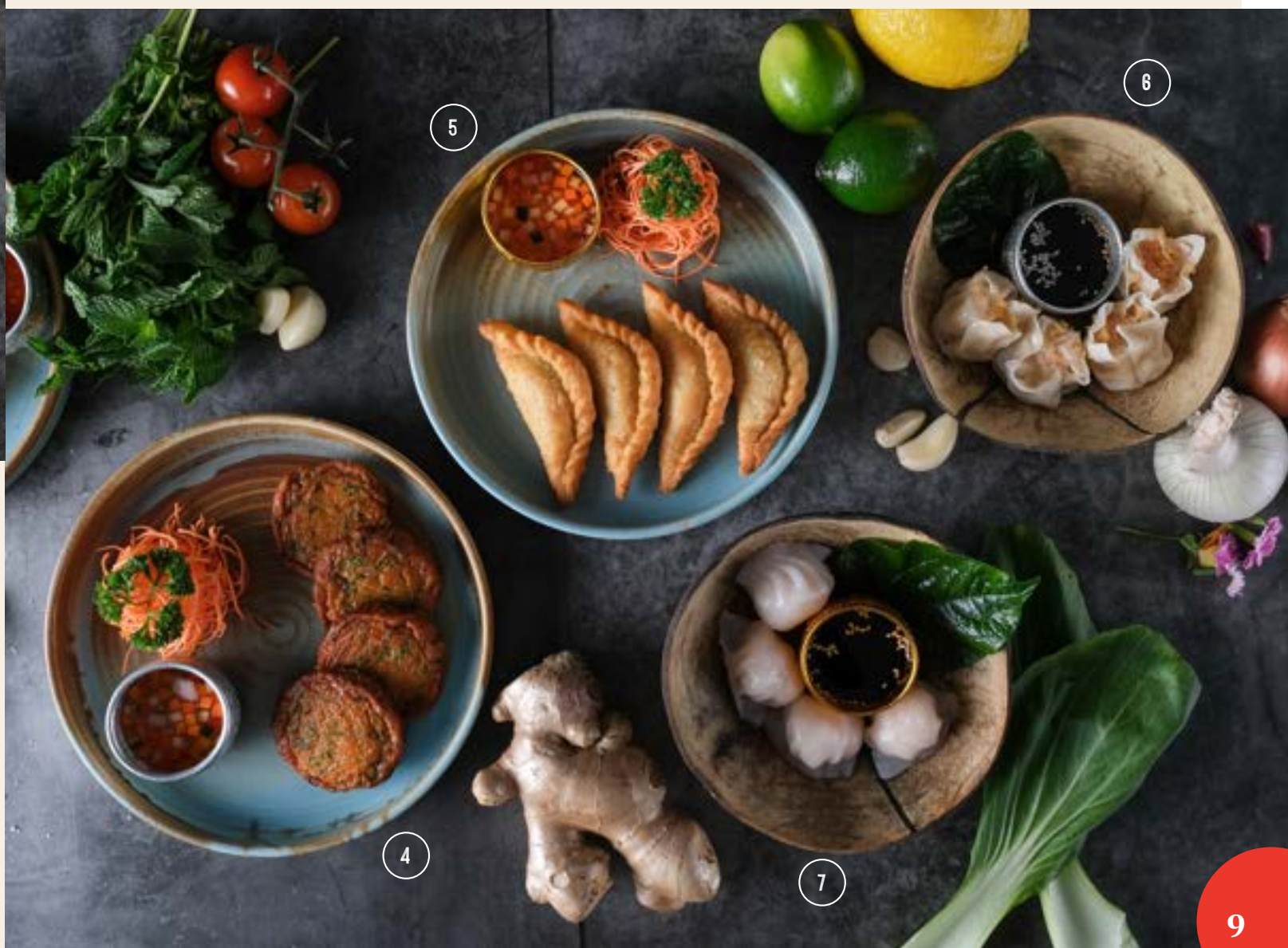
7. Steamed Prawn Dumplings (4 pcs) **9.9**

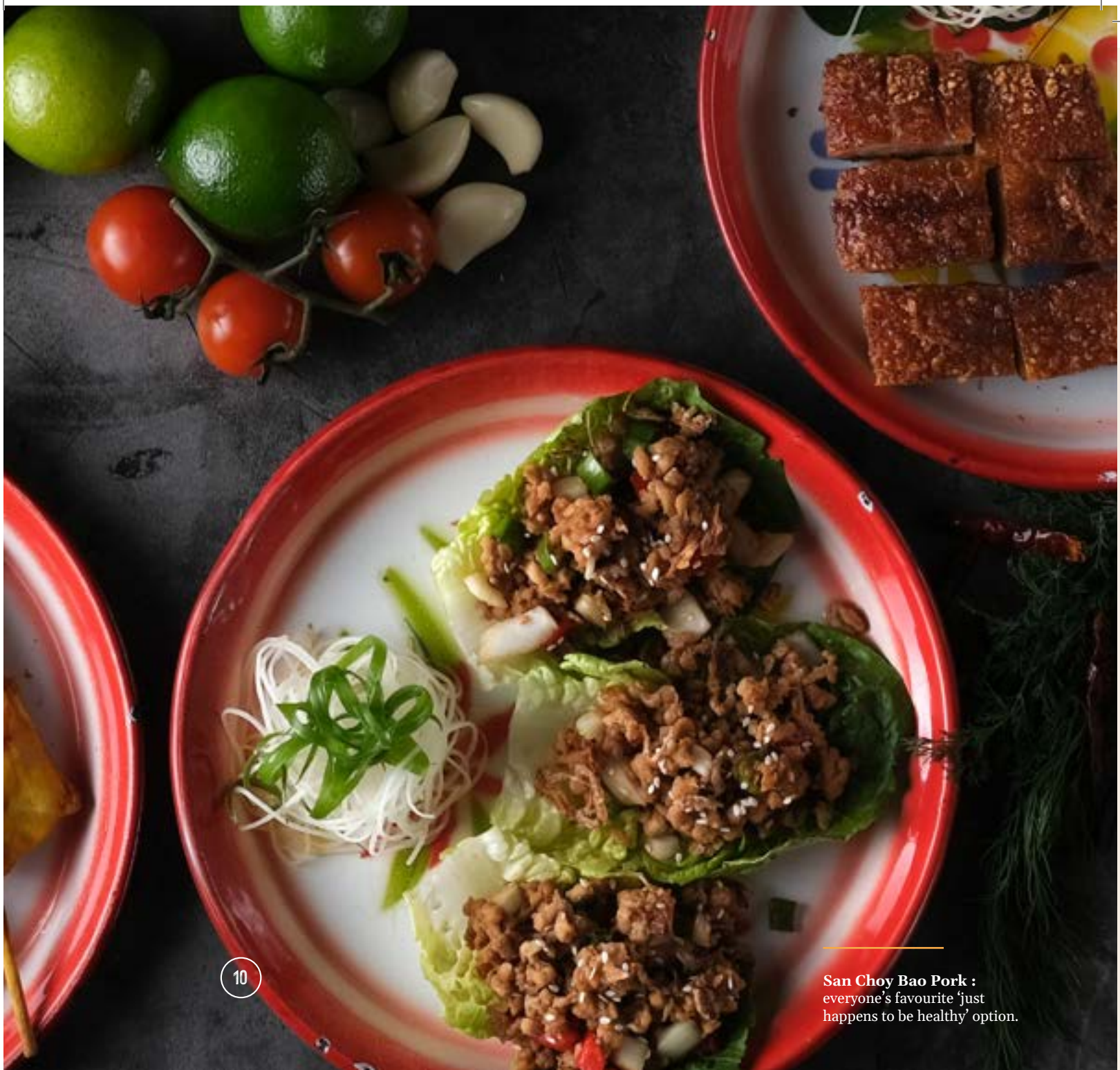
Homemade prawn dumplings served with sweet & sour soy sauce.



8. Chive Pancakes 🌿 **9.9**

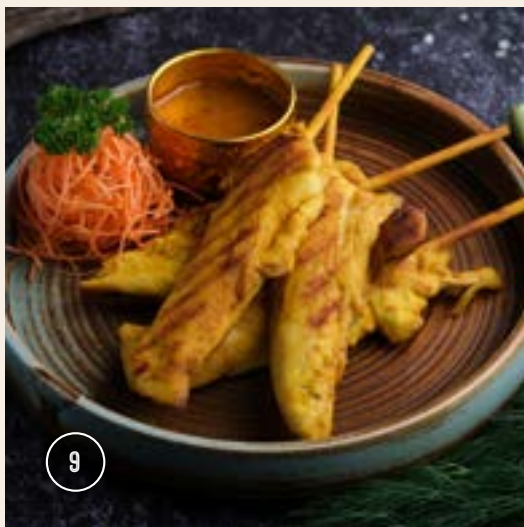
Pan-fried, resulting in a great crispy exterior with a pleasantly delicate inside.





10

San Choy Bao Pork :
everyone's favourite 'just happens to be healthy' option.



9

9. Chicken Satay (4 pcs) 

11.9

Grilled strips of marinated chicken served with our homemade peanut sauce.

10. San Choy Bao Pork (3 pcs)

12

Baby cos lettuce wraps with pork mince, loads of onion, capsicum, shallot, sesame seeds in a tasty savoury brown sauce.



11. Crispy Pork Belly with Special Sauce (200g)

14.9

Crispy golden crackling-skin pork belly served with 2 dipping sauces.

12. Prawn Crackers

5.9

Tasty puffy prawn crackers served with sweet chilli sauce.

SOUP

13



Choice of:

Chicken / Pork / Beef

Prawns / Seafood (Prawns, Scallops, Calamari)

Vegetables & Tofu

Small Large

10.9 18.9

11.9 20.9

9.9 16.9

13. Tom Yum

Famous Thai spicy and sour soup, flavoured with lemongrass, kaffir lime leaves, and tomato, with mushroom and coriander (contains milk & shrimp).

14



14. Tom Kha

Deliciously rich and creamy yet tangy coconut soup with galangal, mushrooms, cabbage, kaffir lime leaves, and coriander.

We use the freshest ingredients possible to create the same authentic tastes from back home.

To reduce wastage, there is a fee of **50c** per container



SALAD

15. Pawpaw Salad

Shredded green papaya tossed with lime juice, fish sauce, garlic, fresh chilli, tomato, green bean, dried shrimp, and peanut.

Choice of:

Original – Pawpaw Salad only	17.9
Prawns / Seafood (Prawns, Scallops, Calamari)	19.9
Roasted Duck	22.9
Crispy Soft-Shell Crab	22.9
Salmon	23.9
Crispy Pork Belly	23.9



16



17

16. Beef Salad 🌶️

A spicy warm salad of grilled beef slices tossed in our house Thai salad dressing.

18.9

17. Larb Salad (Chicken or Pork) 🌶️

The ever-popular Thai salad with your choice of mince tossed in our house Thai salad dressing.

19.9

To reduce wastage, there is a fee of **50c** per container

CURRY

Choice of:

Chicken / Pork / Beef

Prawns / Seafood (Prawns, Scallops, Calamari)

Roasted Duck

Crispy Soft-Shell Crab

19.9

22.9

24.9

24.9

Salmon (200g)

Crispy Pork Belly

Vegetables & Tofu

(Soy Bean Curd)

24.9

25.9

18.9

18. Green Curry

Green chilli paste curry with capsicum, green beans, carrot, zucchini, bamboo shoots, and basil leaves. (Contains shrimp)



20. Turmeric Curry

Tasty turmeric and egg curry sauce with shallot, tomato, carrot, pineapple, lychee, capsicum, baby corn, zucchini, and broccoli. (Contains shrimp)



19. Red Curry

Ripe red chilli paste curry with capsicum, green beans, carrot, zucchini, bamboo shoots, and basil leaves. (Contains shrimp)



21. Panang Curry

Traditional Thai creamy curry with capsicum, green beans, carrot, zucchini, peanut, and kaffir lime leaves. (Contains shrimp)



22. Yellow Curry

Mild Thai yellow curry with carrot, zucchini, capsicum, onion and potato.



23. Massaman Curry

Massaman paste curry with star anise, cinnamon, potato, onion, broccoli, carrot and peanut. (Contains shrimp)



STIR-FRIES



24. Cashew Nut

Cashew nut, sweet chilli jam, shallot, onion, carrot, zucchini, and capsicum.

25



26



27



Choice of:

Chicken / Pork / Beef	19.9
Prawns / Seafood (Prawns, Scallops, Calamari)	22.9
Roasted Duck	24.9
Crispy Soft-Shell Crab	24.9
Salmon (200g)	24.9
Crispy Pork Belly	25.9
Vegetables & Tofu (Soy bean curd)	18.9

25. Chilli & Basil

Fresh chilli basil leaves, garlic, onion, capsicum, green beans, baby corn, zucchini, bamboo shoots, and mushroom.

26. Ginger & Shallot

Fresh ginger strips, shallot, onion, broccoli carrot, baby corn, zucchini, capsicum, and mushroom.

27. Thai Spicy Paste

Spicy chilli paste, green beans, bamboo shoot, peppercorn, galangal strips, zucchini, baby corn, capsicum, and lime leaves.

28. Sweet & Sour

Homemade sweet & sour sauce with cucumber, tomato, pineapple, onion, capsicum, zucchini, baby corn and shallots.



29. Mixed Vegetable Oyster Sauce

Seasonal vegetables, garlic, capsicum, zucchini, green beans, mushroom, cabbage, carrot, broccoli and baby corn.



30. Black Bean Sauce

In-house black bean sauce with onion, capsicum, broccoli, carrot, zucchini, mushroom, baby corn and shallot.



31. Long Song Peanut Sauce

House-made peanut sauce with mixed vegetables of capsicum, broccoli, carrot, cabbage, baby corn, zucchini and green beans.



NOODLE & FRIED RICE

Choice of:

Chicken / Pork / Beef	18.9	Salmon (200g)	24.9
Prawns / Seafood (Prawns, Scallops, Calamari)	21.9	Crispy Pork Belly	24.9
Roasted Duck	23.9	Vegetables & Tofu (Soy Bean Curd)	17.9
Crispy Soft-Shell Crab	23.9		



32. Pad Thai 🍴

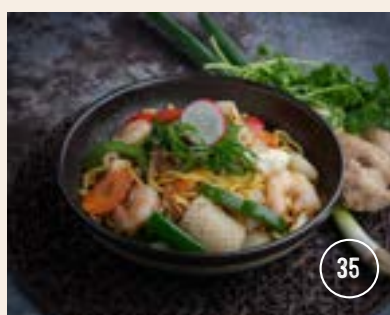
Stir-fried rice noodle with our homemade Pad Thai sauce, dried shrimps, egg, ground peanut, tofu, bean sprouts, shallot, carrot, broccoli, cabbage and fried onions.



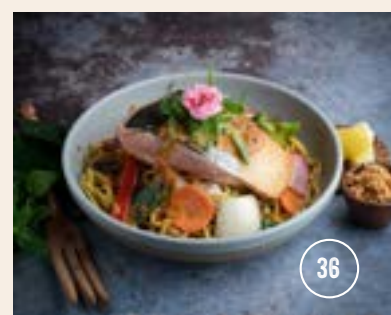
33



34



35



36

33. Pad Si-Eew 🍴

Stir-fried flat rice noodle with onion, broccoli, egg, carrot, tomato, cabbage, shallot and dark soy sauce.

34. Pad Ki-Maow 🍴🌶️

Hot & spicy stir-fried flat rice noodle with bamboo shoots, onion, green beans, capsicum, green peppercorns, mushroom, baby corn, galangal strips, zucchini, egg, chilli and basil leaves.

35. Pad Hok-kien 🍴

Stir-fried egg noodle with broccoli, shallot, carrot, egg, capsicum, onion, fried onion and garlic.

36. Peanut Noodle 🍴

Stir-fried egg noodle with our homemade peanut sauce, broccoli, shallot, carrot, cabbage, capsicum, zucchini, green beans, mushroom and baby corn.



37



38



39

40. Pineapple Fried Rice 🍍🍳
(Dine-in +4)

with egg, turmeric powder, sultanas, onion, capsicum, green peas, and pineapple.



37. Laksa Noodle Soup 🍲🍳

Coconutty curry soup with egg noodle, bean sprouts, cabbage, zucchini, broccoli onion, shallot, carrot, and capsicum.

38. Thai Fried Rice 🍳🍅

with egg, tomato, onion, carrot, cabbage, broccoli and shallot.

39. Basil Fried Rice 🍳🌿

Hot and spicy Thai fried rice with egg, mushroom, onion, capsicum, green beans, bamboo shoots, baby corn, zucchini, chilli, and basil.



41

41. Crab Meat Fried Rice 🍳🦀

18.9

with egg, snow peas, capsicums, carrot, onion, and shallots.



THAI ANTIQUE SPECIALS

42. Salt & Pepper Calamari

Stir-fried battered calamari tossed with onion, capsicum, shallot, salt, and pepper.

19.9

43. Crispy Duck Plum Sauce

Thai-style grilled marinated duck and blanched vegetables, served with plum sauce.

29.9

44. Honey Chicken

Honey coated crispy battered chicken.

17.9



45. Black Pepper Soft-Shell Crab 25.9

Stir-fried with onion, carrot, capsicum, zucchini, broccoli, baby corn, mushroom, shallot, and black pepper sauce.

46. Black Pepper Beef 21.9

Slow-cooked 6-hour beef knuckle, stir-fried with onion, carrot, capsicum, zucchini broccoli, baby corn, mushroom shallot, and black pepper sauce.

A collection of our chef's recommendations and favourite dishes

To reduce wastage, there is a fee of **50c** per container

FISH

Choice of:

Grilled Salmon Fillet (200g) 23.9

Whole Barramundi (600-800g) 27.9



47. Steamed Fish with Ginger Sauce

Steamed fish in soy sauce with fresh ginger strips, shallot, mushroom, sesame oil, and coriander.



48. Steamed Fish with Lemon

Steamed fish in lemon juice, fish sauce, garlic, chilli, coriander, shallot, lemongrass, mint and red onion.



49. Fried Fish with Pawpaw Salad

Shallow-fried fish topped with shredded green papaya tossed with lime juice, fish sauce, garlic, fresh chilli, tomato, green beans, dried shrimp and peanut.

50. Fried Fish with Chilli Sauce 🌶️

Deep-fried fish topped with Thai sweet chilli sauce with onion, capsicum, pineapple, shallot, and coriander.



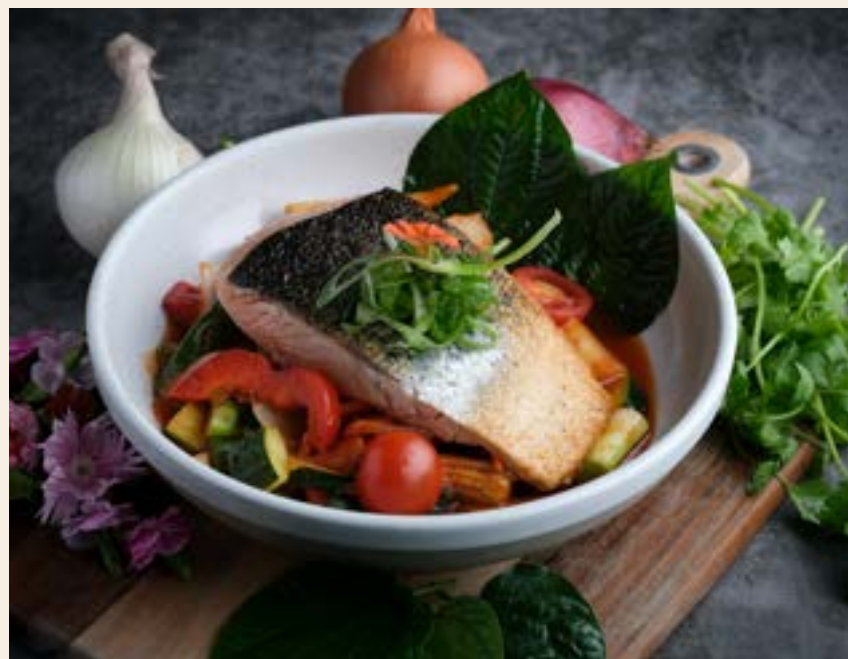
51. Fried Fish Thai Salad 🌶️

Deep-fried fish topped with lime juice, chilli jam, roasted rice powder, fish sauce, red onion, cucumber, coriander, shallot, cashew nut, mint and tomato.



52. Fried Fish with Sweet & Sour Sauce 🍷

Deep-fried fish topped with our homemade sweet & sour sauce with zucchini, cucumber, shallot, tomato, pineapple, onion, capsicum and baby corn.



RICE & SIDES



Our sides are a wonderful accompaniment to any dish in the menu.

To reduce wastage, there is a fee of **50c** per container


Steamed Rice	4.5 (small)	7.5 (large)
Coconut Rice	6 (small)	9 (large)
Brown Rice	4.9	
Roti Bread	3.5/pc	
Naan Bread	4/pc	
Peanut Sauce	6.5 (200ml)	

KIDS MEALS



Set A

12

Fried rice with egg, carrot, and green peas + 2 Satay Chicken + Juice (Apple/Orange/Apple Blackcurrent) 

Set B

14

Fried rice with egg, carrot, and green peas + 2 Honey Chicken + Juice (Apple/Orange/Apple Blackcurrent)

BANQUET (SET MENU)

Min of 4 persons

*Sorry, No Substitutions Allowed

Banquet 1 31 p.p

Entrée: Vegetable Spring Rolls
Beef Curry Puffs
Golden Parcels

Mains: Panang Curry Chicken
Black Pepper Beef
Stir-Fried Mixed Vegetables
and Tofu
Steamed Jasmine Rice

Dessert: Vanilla Ice-Cream
(Caramel/Chocolate or
Strawberry Topping)

Banquet 2 34 p.p

Entrée: Vegetable Spring Rolls
Chicken Satays
Fish Cakes

Mains: Stir-Fried Cashew Nut Chicken
Yellow Curry Beef
Long Song Peanut Sauce Mixed
Vegetables and Tofu
Salt & Pepper Calamari
Steamed Jasmine Rice

Dessert: Vanilla Ice-Cream (Caramel/
Chocolate or Strawberry
Topping)

Banquet 3 37 p.p

Entrée: Vegetable Spring Rolls
Chicken Satays
Beef Curry Puffs

Mains: Stir-Fried Chilli and Basil
Chicken
Massaman Curry Beef
Crispy Duck with Plum Sauce
Panang Curry Salmon Fillet
Steamed Jasmine Rice

Dessert: Vanilla Ice-Cream (Caramel/
Chocolate or Strawberry
Topping)

Banquet 4 39 p.p

Entrée: Vegetable Spring Rolls
Chicken Satays
Fish Cakes
Samosas

Mains: Stir-Fried Cashew Nut Chicken
Roasted Duck Red Curry
Black Pepper Soft-Shell Crab
Steamed Whole Barramundi
Fish with Ginger Sauce
Steamed Jasmine Rice

Dessert: Vanilla Ice-Cream (Caramel/
Chocolate or Strawberry
Topping)

DEALS

*Sorry, No Substitutions Allowed

Thai Antique Value Pack 70

- Vegetable Spring Rolls (4 pcs)
- Beef Curry Puffs (4 pcs)
- Prawn Crackers
- Pork Pad Hok-kien Noodle
- Chicken Cashew Nut Stir-Fry
- Slow-Cooked Beef Massaman Curry
- Steamed Rice (Large)



Thai Antique Combo 47

- Steamed Prawn Dumplings (4 pcs)
- Chicken Panang Curry
- Mixed Vegetables & Tofu Stir-Fry
- Steamed Rice (Large)



LUNCH SPECIALS

Thu - Fri: 11am - 2:30pm only

(Please scan QR code to order or Order & pay at the counter)



Choice of:

Chicken / Pork / Beef	13.9
Prawns / Seafood	15.9
Vegetables & Tofu	12.9

Stir-Fry with Rice (Swap to coconut rice +1)

- | | |
|-------------------------|-----------------------------------|
| L1 Cashew Nut 🍊 | L6 Mixed Vegetable Oyster Sauce 🍊 |
| L2 Chilli & Basil 🌶️🌿 | L7 Black Bean Sauce 🍊 |
| L3 Ginger & Shallot 🍊 | L8 Long Song Peanut Sauce 🌿🥗 |
| L4 Thai Spicy Paste 🌶️🌿 | L9 Black Pepper 🍊 |
| L5 Sweet & Sour 🍷🍊 | |



Curry with Rice

(Swap to coconut rice +1)

- L10 Green Curry 🍲🌶️🌶️
- L11 Red Curry 🍲🌶️🌶️
- L12 Panang Curry 🍲🌶️🌶️
- L13 Yellow Curry 🍲🌶️🌶️
- L14 Massaman Curry 🍲🌶️
- L15 Roasted Duck Red Curry 🍲🌶️🌶️ **16.9**

Noodle & Fried Rice

- L16 Tom Yum Noodle Soup 🍲🌶️
- L17 Tom Kha Rice Noodle Soup 🍲🌶️
- L18 Pad Thai 🍲
- L19 Pad Si-Eew 🍲🌶️
- L20 Pad Ki-Maow 🍲🌶️🌶️
- L21 Pad Hok-kien 🍲🌶️
- L22 Peanut Noodle 🍲🌶️
- L23 Laksa Noodle Soup 🍲🌶️🌶️
- L24 Thai Fried Rice 🍲🌶️🌶️
- L25 Basil Fried Rice 🍲🌶️🌶️
- L26 Crab Meat Fried Rice 🍲🌶️ **16.9**



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