



Tom Phat is Sydney Road's beloved neighbourhood restaurant since 2004, serving up South East Asian inspired food and tasty cocktails.



Our dishes are crafted with care, using the freshest ingredients and prepared to order. A little wait is worth it for a truly delicious experience.

 tomphat.com  (03) 9121 3377  eat@tomphat.com.au  [tom_phat](https://www.instagram.com/tom_phat)  [tomphat](https://www.facebook.com/tomphat)

All our pastes and sauces are made in-house | Please let staff know of any allergies | Surcharge of 15% applies for public holidays and 10% for Sundays | Surcharge of up to 1.8% for credit card payments

Explore the Vibrant Flavours of Southeast Asia at Tom Phat

At Tom Phat, we embark on a culinary adventure through Southeast Asia, with a special focus on the vibrant flavours of Thai cuisine.

We use only the freshest, high-quality ingredients to create dishes that are bursting with authenticity. All our pastes and sauces are crafted fresh in-house, allowing us to control the quality of ingredients and deliver the true depth of flavour that Thai cuisine is known for. This means you can taste the difference – the vibrant chillies, the aromatic herbs, the rich coconut milk – all coming together in perfect harmony.

We're committed to clean eating, so you won't find any MSG in our food.

We also cater to various dietary needs, offering gluten-free, vegetarian, and vegan options. While we can't guarantee complete gluten-free status for fried items due to potential shared cooking surfaces, we strive to minimise cross-contamination.

Additionally, all our beef and chicken are sourced from certified halal suppliers.

It's our passion to create a welcoming dining experience for everyone, so please let us know about any dietary restrictions you may have, and we'll do our best to accommodate them.

To complete your Southeast Asian adventure, we offer a variety of drinks to pair perfectly with your meal. Explore our signature cocktails, classic favourites, a curated wine list, refreshing beers, and a selection of spirits.

DRINKS MENU

BEERS & CIDERS

333 Bia Vietnam 5.3%	12
Beerlao Lager Laos 5%	12
Bintang Indonesia 4.7%	12
Chang Thailand 5.0%	12
Tiger Singapore 5.0%	12
Kung Foo Rice Lager 4.5%	12
Hawkers IPA 6.0%	14
Hawkers Stout 5.4%	14
Brookvale Union Ginger Beer 4.0%	14
Golden Axe Apple Cider 5.2%	12
Heaps Normal 'Quiet XPA' Extra Pale Ale 0.5% Victoria	12
Lychee Gold Cider 1.15% Canberra	12

TAP BEERS

pot 8 / pint 16

Hawkers Pale Ale
Hawkers Lager

COLD DRINKS

coke / coke no sugar / lemonade / sunkist	4
capi (250ml) blood orange, ginger ale, spicy ginger beer	7.5
capi (500ml) sparkling water	8

MOCKTAILS

lychee and lime soda muddled lychees, fresh lime, grapefruit juice	14
ho chi mint passionfruit, mint, fresh lime	14
pineapple ginger crush pineapple, fresh lime, ginger beer	14

CLASSIC COCKTAILS

blue lady hendrick's gin, blue curacao, blueberry liqueur, lemon juice	22
singapore sling hendrick's gin, cherry liqueur, cointreau, lemon juice, dom benedictine, grenadine	22
jungle bird havana club rum, pineapple juice, campari, lime juice	22
mojito white rum, mint leaves, fresh lime, club soda	21
amaretto sour amaretto liqueur, fresh lemon, angostura bitters, aquafaba	23
negroni campari, gin, sweet vermouth	21
classic margarita tequila, triple sec, fresh lime, simple syrup	19

PHAT COCKTAILS

peach ampun sloe gin, peach liqueur, lemon juice, sparkling brut	22
chungking express burnt lime infused vodka, elderflower liqueur, cardamom syrup	21
hibiscus kiss hibiscus infused gin, rose syrup, elderflower liqueur, fresh lemon, rose petals	21
thai whisky sour thai basil infused bourbon, star anise & cinnamon syrup, citrus & aquafaba	22
tom yum vodka, chilli, lemongrass, ginger, makrut lime	20
ping pong lemon vodka, lychee liqueur, passionfruit, lychees, lime juice	22

WINES

RED WINES

Underground Winemakers Pinot Noir

Mornington Peninsula, VIC 14 60

Delas Cotes Du Ventoux Grenache

Rhone Valley, FR 14 58

Penley Phoenix Cabernet Sauvignon

Coonawarra, SA 14 60

Dilettante Sangiovese

Clare Valley, SA 14 60

Woodstock Pilots View Shiraz

McLaren Vale, SA 16 65

PINK & FIZZ

Balgownie Premium Sparkling Brut

Bendigo, VIC 14 56

Zlati Gric Rose

Stajerska, Slovenia 14 57

WHITE WINES

Meerea Park XYZ Chardonnay

Hunter Valley, NSW 14 60

Raidis Estate Cheeky Pinot Gris

Coonawarra, SA 14 57

Raidis Estate 'Kelpie' Sauvignon Blanc

Coonawarra, SA 14 57

Hahndorf Hill Gruner Veltliner

Adelaide Hills, SA 14 59

Singlefile Wines Riesling

Great Southern, SA 14 65

SPIRITS

Mixer of choice (coke, lemonade, soda, tonic water) 2

whisky / bourbon

canadian club	12
glenlivet 12yo	16
highland park	18
jack daniels	10
jameson	13
Jim beam	10
johnnie walker red	10
laphroaig	20
maker's mark	12
monkey shoulder	12
southern comfort	12
wild turkey	10

rum

bacardi 8 year	12
bacardi white rum	12
havana club	13
malibu white rum	10

vodka

arktika	10
absolut	12
grey goose	15

gin

blood orange gin	14
bombay sapphire	13
four pillars	12
four pillars shiraz gin	14
gordon's london dry	11
hayman sloe	13
hendricks	14
ink gin	16
roku	13
tanqueray london dry	12
thai gin	14

tequila

espolon	12
tromba blanco	15
tromba reposado	18

brandy

st remy brandy	14
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liqueur

baileys irish cream	10
kahlua's	10
sambuca white	15
sambuca black	15



DINNER MENU

LET US

6 dishes

51pp

FEED YOU

7 dishes

61pp

ONE DISH

choo chee curry with rice 24

protein of choice, seasonal veggies,
lemongrass, simmered in coconut milk

tofu / chicken 2 / prawn 4

[vv,gf]

pad see ew 24

stir-fried flat rice noodles, egg, seasonal

veggies tofu / chicken 2 / prawn 4

[vvo]

pad thai 24

stir-fried thin rice noodles, egg, peanuts,
beanshoots

tofu / chicken 2 / prawn 4

[vvo,n]

chilli jam stir fry with rice 24

wok-tossed protein of choice with fresh
veggies, cashews, makrut lime in a sweet and
spicy chilli jam sauce

tofu / chicken 2 / prawn 4

[vvo,gfo,n]

pad kra pao with rice 26

stir-fried minced angus beef meat with thai
basil, chillies & a fried egg

SMALL

grilled roti 12

with house made peanut satay sauce

[vv, n]

shanghai dumplings 12

juicy pork steamed dumplings made
to order, served in black vinegar & chilli oil

prawn dumplings 14

steamed prawn dumplings made
to order, served in black vinegar & chilli oil

thai spring rolls 14

crispy spring rolls filled with green curry
chicken, served with tangy nam jim
dipping sauce

crispy tofu 12

golden crispy tofu served with
tangy eggplant relish

[vvo,gf]

sate pumpkin puffs 16

savoury pastries filled with a delicious
sate pumpkin curry filling, cashews,
peanuts, sweet vinegar

[vg,n]

hoisin pork baos 16

steamed bao buns served with
hoisin-glazed pork, house pickles and
sriracha mayo (2 buns)

hoisin tofu baos 14

steamed bao buns served with
hoisin-glazed pieces of silken tofu,
house pickles and sriracha mayo (2 buns)

[vvo]

MEDIUM

- bkk fried chicken** 24
fried chicken battered with yellow curry spice,
served with tangy nam jim dipping sauce
[gf]
- crispy squid** 24
tender squid bites, served with creamy
Kewpie mayo and a refreshing lime wedge
[gfo]
- sticky lamb ribs** 26
succulent lamb ribs slow-cooked and glazed to
perfection in our dark ginger soy sauce
- kung pao cauliflower** 22
battered fried cauliflower wok tossed in hoisin
sauce and cashew nuts
[vv,n]
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LARGE

- pad prik gaeng moo grob** 28
pork belly stir-fry in bold red curry paste
with seasonal veggies
- crispy stir fry barramundi** 32
tender barramundi stir-fried with veggies
and pineapple in a sweet and sour sauce
- choo chee curry** 28
silken tofu, seasonal veggies, lemongrass,
simmered in coconut milk
[vv, gf]
- yellow chicken curry** 30
comforting bowl of tender chicken and root
veggies, lemongrass simmered in a fragrant
coconut curry
[gf]
- chilli caramel pork belly** 34
succulent pork belly, twice-cooked and drizzled
with a sweet & spicy chili caramel glaze served
with a refreshing asian apple slaw
[gf]
- rendang beef** 32
succulent beef slow-cooked in a rich coconut
curry with warm spices like cinnamon and star
anise

SIDES

- fried rice** 16
with egg, cashews, onion
tofu / chicken 2 / prawn 4
- grilled roti** 8
- wok greens** 14
fresh seasonal greens stir-fried to
perfection with a touch of garlic sauce
- shiitake mushroom stir-fry** 14
with green beans, broccoli, carrots,
onions, baby corn
- jasmine rice** 5
- coconut rice** 8
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DESSERTS

- banana fritters with coconut ice cream** 16
and coconut lychee jelly
- fried chinese donuts** 14
sprinkled with cinnamon sugar and
served with chocolate sauce