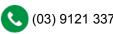


Tom Phat is Sydney Road's beloved neighbourhood restaurant since 2004, serving up South East Asian inspired food and tasty cocktails.

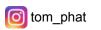


Our dishes are crafted with care, using the freshest ingredients and prepared to order. A little wait is worth it for a truly delicious experience.











#### **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		CLASSIC COCKTAILS	
333 Bia Vietnam 5.3%	12	blue lady	22
Beerlao Lager Laos 5%	12	hendrick's gin, blue curacao, blueberry liqueur, lemon juice	
Bintang Indonesia 4.7%	12	singapore sling	22
Chang Thailand 5.0%	12	hendrick's gin, cherry liqueur, cointreau,	22
<b>Tiger</b> Singapore 5.0%	12	lemon juice, dom benedictine, grenadine	22
Kung Foo Rice Lager 4.5%	12	jungle bird havana club rum, pineapple juice,	
Hawkers IPA 6.0%	14	campari, lime juice	
Hawkers Stout 5.4%	14	<b>mojito</b> white rum, mint leaves, fresh lime, club sodo	21
Brookvale Union Ginger Beer	14		
4.0%  Golden Axe Apple Cider 5.2%	12	amaretto sour amaretto liqueur, fresh lemon, angostura bitters, aquafaba	23
Heaps Normal 'Quiet XPA' Extra Pale Ale 0.5% Victoria	12	negroni campari, gin, sweet vermouth	21
<b>Lychee Gold Cider</b> 1.15% Canberra	12	classic margarita tequila, triple sec, fresh lime, simple syrup	19
TAP BEERS pot 8 / pir	nt 16		
Hawkers Pale Ale		PHAT COCKTAILS	
Hawkers Lager		peach ampun sloe gin, peach liqueur, lemon juice,	22
COLD DRINKS		sparkling brut	
coke / coke no sugar /		chungking express	21
lemonade / sunkist	4	burnt lime infused vodka, elderflower	
capi (250ml)	7.5	liqueur, cardamom syrup	
blood orange, ginger ale, spicy ginger beer		hibiscus kiss	21
capi (500ml)	8	hibiscus infused gin, rose syrup, elderflowe liqueur, fresh lemon, rose petals	r
sparkling water		alest letal and a	
		thai whisky sour thai basil infused bourbon, star anise &	22
MOCKTAILS		cinnamon syrup, citrus & aquafaba	
lychee and lime soda	. 14	<b>4</b> - 10 - 10 - 10 - 10 - 10 - 10 - 10 - 1	00
muddled lychees, fresh lime, grapefru juice	it	tom yum vodka, chilli, lemongrass, ginger, makrut lime	20
ho chi mint	14		
passionfruit, mint, fresh lime		<pre>ping pong lemon vodka, lychee liqueur, passionfruit,</pre>	22
pineapple ginger crush	14	lychees, lime juice	

pineapple, fresh lime, ginger beer

## WINES

RED WINES			WHITE WINES		
Underground Winemakers Pi	not N	oir	Meerea Park XYZ Chardonnay		
Mornington Peninsula, VIC	14	60	Hunter Valley, NSW	14	60
Delas Cotes Du Ventoux Grenache			Raidis Estate Cheeky Pinot Gris	J	
Rhone Valley, FR	14	58	Coonawarra, SA	14	57
Penley Phoenix Cabernet Sauvignon			Raidis Estate 'Kelpie' Sauvignor	า Blan	c
Coonawarra, SA	14	60	Coonawarra, SA	14	57
Dilettante Sangiovese			Hahndorf Hill Gruner Veltliner		
Clare Valley, SA	14	60	Adelaide Hills, SA	14	59
<b>Woodstock Pilots View Shiraz</b>			Singlefile Wines Riesling		
McLaren Vale, SA	16	65	Great Southern, SA	14	65
PINK & FIZZ					
Balgownie Premium Sparkling	g Brut	t			
Bendigo, VIC	14	56			
Zlati Gric Rose					
Stajerska, Slovenia	14	57			

# **SPIRITS**

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

whisky / bourbon		gin	
canadian club	12	blood orange gin	14
glenlivet 12yo	16	bombay sapphire	13
highland park	18	four pillars	12
jack daniels	10	four pillars shiraz gin	14
jameson	13	gordon's london dry	11
Jim beam	10	hayman sloe	13
johnnie walker red	10	hendricks	14
laphroaig	20	ink gin	16
maker's mark	12	roku	13
monkey shoulder	12	tanqueray london dry	12
southern comfort	12	thai gin	14
wild turkey	10		
		tequila	
rum		espolon	12
bacardi 8 year	12	tromba blanco	15
bacardi white rum	12	tromba reposado	18
havana club	13		
malibu white rum	10	brandy	
		st remy brandy	14
vodka			
arktika	10	liqueur	10
absolut	12	baileys irish cream	10
grey goose	15	kahlua's	10
		sambuca white	15
		sambuca black	15



6 dishes

7 dishes

#### **DINNER MENU**

**SMALL** grilled roti

[vv, n]

with house made peanut satay sauce

12

12

14

14

12

16

16

14

	shanghai dumplings 1 juicy pork steamed dumplings made
ONE DISH	to order, served in black vinegar & chilli oil
choo chee curry with rice 24 protein of choice, seasonal veggies, lemongrass, simmered in coconut milk tofu / chicken 2 / prawn 4	prawn dumplings steamed prawn dumplings made to order, served in black vinegar & chilli oil
[vv,gf]	thai spring rolls
pad see ew 24 stir-fried flat rice noodles, egg, seasonal	crispy spring rolls filled with green curry chicken, served with tangy nam jim dipping sauce
veggies tofu / chicken 2 / prawn 4 [vvo]	crispy tofu golden crispy tofu served with
pad thai 24 stir-fried thin rice noodles, egg, peanuts,	tangy eggplant relish [vvo,gf]
beanshoots tofu / chicken 2 / prawn 4 [vvo,n]	sate pumpkin puffs savoury pastries filled with a delicious sate pumpkin curry filling, cashews, peanuts, sweet vinegar
<b>chilli jam stir fry</b> with rice 24	[vg,n]
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,qfo,n]	hoisin pork baos steamed bao buns served with hoisin-glazed pork, house pickles and sriracha mayo (2 buns)
pad kra pao with rice 26 stir-fried minced angus beef meat with thai basil, chillies & a fried egg	hoisin tofu baos steamed bao buns served with hoisin-glazed pieces of silken tofu, house pickles and sriracha mayo (2 buns) [vvo]

51pp

61pp

#### fried rice bkk fried chicken 24 fried chicken battered with yellow curry spice, with egg, cashews, onion served with tangy nam jim dipping sauce tofu / chicken 2 / prawn 4 [gf] grilled roti crispy squid 24 tender squid bites, served with creamy wok greens Kewpie mayo and a refreshing lime wedge fresh seasonal greens stir-fried to [gfo] perfection with a touch of garlic sauce sticky lamb ribs 26 shiitake mushroom stir-fry succulent lamb ribs slow-cooked and glazed to with green beans, broccoli, carrots, perfection in our dark ginger soy sauce onions, baby corn kung pao cauliflower 22 battered fried cauliflower wok tossed in hoisin jasmine rice sauce and cashew nuts [vv,n]coconut rice LARGE **DESSERTS** pad prik gaeng moo grob 28 banana fritters with coconut ice pork belly stir-fry in bold red curry paste cream with seasonal veggies and coconut lychee jelly crispy stir fry barramundi 32 tender barramundi stir-fried with veggies fried chinese donuts and pineapple in a sweet and sour sauce sprinkled with cinnamon sugar and served with chocolate 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

**SIDES** 

16

8

14

14

5

8

16

14

**MEDIUM** 

[gf]

anise

rendang beef

succulent beef slow-cooked in a rich coconut curry with warm spices like cinnamon and star

32