








SMALL PLATES - JAHN LEK

 KHAO KREAB TOD (VEGAN) – RICE CRACKERS Deep-fried rice cracker served w/ nam prik ta-krai	\$6.9
 LARB TOD – DEEP-FRIED SPICED GROUND PORK Ground pork w/ mint, shallots & dried chili, served w/ nam jim jeaw	\$9.9
 KAI KHAMIN NAM JIM TALAY – CHICKEN RIBS Deep-fried chicken ribs w/ green chili & coriander dipping sauce and a pickled shallot herb salad	\$8.9/12.9
 KOR MOO YANG – GRILLED PORK NECK Marinated pork neck w/ nam jim sap & sticky rice	\$13.9
 TOD MUN PLA – FISH CAKES Barramundi & red curry fish cakes w/ nam jim pla grop	\$14.9
 SON IN LAW TOFU – (VEG) – SILKEN EGG TOFU Deep fried egg tofu w/ Tamarind sauce	\$5.9/7.9
 MOO DAD DIEW – ONE SUN PORK \$4.9/9.9 Air-dried pork deep-fried w/ Sriracha, cucumber & sticky rice	\$4.9

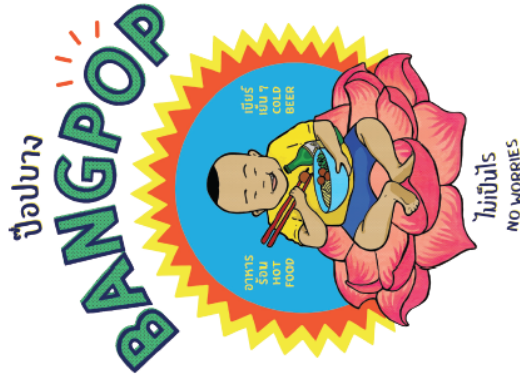
SPICY SALADS - YUM

As Bangpop salads are made fresh, the spice can be altered

 LARB KAI – GROUND CHICKEN SALAD Poached ground chicken salad w/ fresh mint, shallots, roasted rice and dried chili	\$16.9
 YUM GOONG SAI MOO KROB – PRAWN & PORK BELLY SALAD Crispy pork belly & prawn salad w/ green papaya, toddy palm, cucumber & herbs	\$20.9
 SOM TUW THAI – GREEN PAPAYA SALAD Issan green papaya salad w/ chili, lime, dried shrimp, garlic & peanuts	\$22.9
 DTUM MAHPUANG KYO NONG KAI – SPICY ISSAN CHICKEN SALAD Green mango & apple salad w/ grilled chicken drumstick & sticky rice	\$18.9
 SUA RANG HAI – 'CRYING TIGER' GRILLED BEEF Grilled beef salad w/ cucumber, shallots, cherry tomatoes, lemongrass & herbs	\$16.9
 NAM TOK MOO – 'WATERFALL' PORK SALAD Marinated chargrilled pork neck salad w/ fresh herbs	\$21.9
 YUM PHED – DUCK SALAD Crispy duck leg salad w/ papaya, lychee, mint, chili & shallots	\$13.9
 LARB TORU – TOFU SALAD (VEGAN) Shredded firm tofu w/ mint, shallots, chili and roasted rice	

NOODLES - SEN

 PAD THAI – THE THAI STIR FRIED NOODLES Thai stir-fried noodles w/ tofu, garlic chives, shrimp, beans sprouts, crisp shallots, fresh chili & peanuts Add chicken \$6.00 Add prawn \$8.00	\$15.9
 PAD SEE EW – BANGKOK STIR FRIED NOODLES Stir-fried rice noodles w/ chicken, Chinese broccoli, bean shoots & oyster sauce	\$17.9
 LAOMA MOO – NORTH STYLE FLAT NOODLES IN GRAVY Flat rice noodles w/ pork & Chinese broccoli in a rich gravy	\$17.9
 BAW NAM TOK – THAI BOAT NOODLE SOUP Egg noodle soup w/ beef, fish balls, green onion, ground roasted rice & dried chili	\$15.9



www.bangpop.com.au

PH: 03 9245 9800

35 South Wharf Promenade, South Wharf

@BangPopMelb

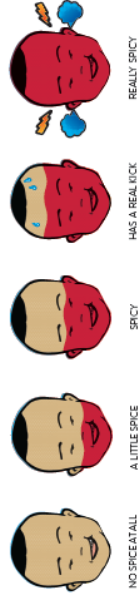
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

LARGE GROUP, 'TUK TUK' MENU

IN A PARTY MOOD @ BANGPOP, NOT SURE WHAT TO HAVE?
JUST LET US KNOW, AND WE'LL TAKE YOU ON A 'TUK TUK' RIDE
THROUGH THE MENU. A FEAST OF THAI PROPORTIONS \$49 PP
FUNCTIONS & DRINKS PACKAGES AVAILABLE FROM \$39 PP



THE SPICE BOYS







LARGE PLATES - JAHN YAI

 KHAO MUN KAI – POACHED CHICKEN & RICE Poached chicken breast w/ fragrant rice, nam jim & a chicken broth	\$21.9
 PAD KA NA MOO KROB – GAI LAN & PORK BELLY Stir-fried Chinese broccoli w/ crispy pork belly 'croutons', oyster sauce, garlic & chili	\$22.9
 PAD KA'PROW KAI – STIR FRIED CHICKEN & BASIL Stir-fried chicken, Thai basil, garlic, chili w/ a twice-cooked egg	\$27.9
 PAD KEE MAO GOONG – DRUNKEN PRAWNS Stir-fried king prawns w/ kra chai, green peppercorns, water chestnut, chili & green onion	\$27.9
 DTOM YUM GOONG – HOT & SPICY PRAWN SOUP Clear style 'spicy' prawn soup w/ lemongrass, kaffir lime leaf, button mushroom & galangal	\$17.9
 PAD PAK TOFU (VEGAN) – STIR FRIED TOFU Stir-fried tofu w/ seasonal Thai vegetables	\$20.9
 PLA LAHT KHING – DEEP-FRIED BARRAMUNDI Deep fried barramundi w/ a stir-fried ginger sauce	\$28.9
 GAENG LEUNG PLA – YELLOW BARRAMUNDI CURRY Spicy yellow curry of cone bay barramundi w/ wombok & pla grop	\$25.9
 DTOM KHA MA'PROW PHUK TONG (VEGAN) – PUMPKIN & COCONUT CURRY Sweet coconut curry w/ pumpkin, baby corn, cherry tomatoes & shallots	\$15.9
 GAENG KHAIO WAN KAI – GREEN CHICKEN CURRY Green curry of free range chicken w/ young bamboo, snake beans, baby corn & Thai basil	\$25.9
 GAENG PENANG NUA – PENANG CURRY OF BEEF CHEEK Penang style curry of slow cooked Robbins Island Wagyu cheek w/ snake beans, kaffir lime & salted prawn	\$28.9
 GAENG DAENG PHED – RED DUCK CURRY Red curry of slow cooked duck leg w/ pineapple, Thai basil, fresh chilli & roasted coconut	\$28.9
 GAENG BPAI KAI – 'JUNGLE' CHICKEN CURRY Jungle curry of 1/2 free range chicken w/ wood ear mushrooms & young bamboo	\$28.9

RICE - KHAO

 KHAO NIEAW – ISSAN STICKY RICE A great accompaniment to spicy salads Small bowl \$3.90 Large bowl (serves 2) \$5.90
 KHAO SUUAI – JASMINE RICE Traditional Thai rice (A-A-A-A Grade) Small bowl \$3.90 Large bowl (serves 2) \$5.90

SWEETS & DESSERTS - KANOM!

 KHANOM DTON (VEGAN) – THAI COCONUT DUMPLINGS Pandan jelly balls filled w/ sweet & salty coconut flesh			
SAKU LINCHEE (VEGAN) – THAI STYLE TAPIOCA Tapioca & lychee pudding w/ mango sorbet & lemongrass infused condensed milk & macadamia praline crumb			
COCONUT & VANILLA BEAN PANNA COTTA w/ rosella flower, kaffir lime syrup & palm sugar honey comb			
AYE – TEEA KRUNGTHREP – BANGKOK SORBET Bangkok street style sorbets, ask for available flavours			