

## BREAD & RICE

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27. **Roti Chana** Pan fried bread. **\$3.00**
28. **Steamed Jasmine Rice**  
**Small** 1 person **\$4.00**  
**Large** 2 people **\$5.00**
29. **Thai Fried Rice** with chicken, prawns and seasonal vegetables. **\$15.00**  
**Spicy Thai Style Fried Rice** **\$15.00**  
**Vegetarian Seasonal Vegetables** **\$15.00**

## NOODLES

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30. **Pad See Ew** Flat white noodles with chicken, prawn, egg and vegetables. **\$17.00**
31. **Singapore Hokkien Noodles** Fresh yellow noodles with chicken, sweet soy sauce & vegetables. **\$17.00**
32. **Thai Laksa** Hokkien noodles & tofu in a spicy coconut curry soup.  
**Chicken** **\$17.00**  
**Combination Chicken and Prawn** **\$19.00**  
**Vegetarian Seasonal Vegetables** **\$17.00**  
**Seafood Laksa or King Prawns** **\$21.00**
33. **Phad Thai Original** Rice noodles stir fried with chicken, prawns, egg, beansprouts, tofu & ground peanuts. **\$17.00**
34. **Pad Thai Sauce** Freshly stir fried noodles with prawn, chicken, sweet chilli sauce, crushed nuts & seasonal vegetables. **\$17.00**
35. **Drunken Noodles** Egg noodles with chicken, prawns, fresh bean sprouts & egg. **\$17.00**
36. **Beef Black Bean Noodles & Broccoli** Beef pieces in a Chinese style black bean sauce with flat white noodle. **\$19.00**

## VEGETARIAN

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*All our food is made to order, so we are able to make most dishes vegetarian or adapt for dietary requirements.*

- Curry Dishes, Noodle Dishes & Stir Fried Dishes** **\$17.00**  
**Add Extra Tofu** **\$2.00**
37. **Lemongrass with Tofu** Stir fried with vegetables, chilli, lime leaves and fresh lemongrass. **\$18.00**
38. **Pad Pak** Thai style stir fried with seasonal vegetables. **\$17.00**
39. **Bok Choy** Stir fried bok choy with oyster sauce. **\$11.00**

## WOK - FRIED

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40. **Honey Chicken Breast** Chicken breast pieces fried & wok tossed in a sweet tasting honey sauce. **\$21.00**
41. **Salt & Pepper Squid** Squid lightly dipped in corn flour & wok finished in salt, pepper, spring onions & a hint of fresh chilli. **\$23.00**
42. **Japanese Teriyaki Chicken** Succulent chicken pieces & vegetables prepared in a traditional Japanese teriyaki sauce. **\$21.00**
43. **Crispy Chicken & Cashew Nuts** Crispy chicken with capsicum, spring onions, mushroom & cashew nuts. **\$21.00**

## CHEF'S SPECIALS

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44. **Black Peppercorn Fillet Steak** Tender beef tenderloin fillets stir fried with seasonal vegetables in a creamy black peppercorn sauce. **\$23.00**
45. **Roast Duck with Tamarind Sauce** Deep fried & served with tamarind sauce served on fried bok choy. **\$21.00**
46. **Garlic Sauce with Prawns** Stir fried prawns in creamy garlic sauce with onions, broccoli, cauliflower & carrot. **\$21.00**
47. **Garlic Sauce with Chicken** Stir fried chicken in a creamy garlic sauce with onions, broccoli, cauliflower & carrot. **\$18.00**



# Wok On Water

## Asian Restaurant

*Jurat & Family*

584 Seaview Road  
Grange SA 5022

**PH: 8356 7767**

Opening Hours

Monday, Wednesday, Thursday & Friday

Dinner 5:00pm - 9:00pm

Saturday & Sunday

Dinner 5:00pm - 9:00pm

Closed Tuesday

Last orders taken by 8:30pm  
10% Surcharge on Public Holidays

Please advise staff about any allergies or any special dietary requirements. Note: all deep fried dishes share the same oil.

# ENTREE

- 1. Thai Spring Rolls (2)** Homemade crisp spring rolls filled with vermicelli and vegetables. **\$6.50**
- 2. Curry Puffs (2)** Puff pastry filled with a curry of potato, corn and peas. **\$6.50**
- 3. Samosas (2)** Crisp pastry triangles filled with lightly spiced vegetables. **\$6.50**
- 4. Steamed Dim Sims (3)** Made to our special recipe & served with soy sauce. **\$9.00**
- 5. Grilled Thai Satays** Served with Thai style peanut sauce.  
**Chicken or Beef Satays (2)** **\$8.50**  
**Prawn Satays (2)** **\$12.50**
- 6. Thai Fish Cakes (4)** Spiced fish cakes served with sweet chilli sauce. **\$12.50**

# SOUP

- 7. Tom Kha (med-hot)** Spicy hot and sour soup with fresh lemongrass, mushrooms, coconut milk, galangal and Thai herbs.  
**Chicken or Vegetarian** **\$13.00**  
**Prawn** **\$16.00**
- 8. Tom Yum (med-hot)** Spicy hot and sour soup with fresh lemongrass, mushrooms and Thai herbs.  
**Chicken or Vegetarian** **\$13.00**  
**Prawn** **\$16.00**
- 9. Hokien Egg Noodles Tom Yum** Spicy hot and sour soup with fresh lemongrass, mushrooms and Thai herbs, served with hokkien egg noodles.  
**Chicken or Vegetarian** **\$17.00**  
**Prawn** **\$20.00**

# SALAD

- 10. Chicken Larb** Minced chicken with fresh Thai herbs & finely sliced onion. **\$19.00**
- 11. Spicy Grilled Prawns** with lemon juice, garlic chilli, coriander, onion and mint. **\$21.00**

# CHAR GRILL

- 12. BBQ Chicken** Tender chicken pieces marinated with coriander, garlic, soy sauce & white pepper. **\$20.00**
- 13. Tasty Pork** Char grilled to perfection, marinated with coriander, garlic, lemongrass, ginger, oyster sauce & palm sugar. **\$22.00**
- 14. Thai Yam Chicken (med-hot)** Tender chicken marinated in Thai herbs, char grilled & finished in lemon juice. **\$22.00**

# CURRY

- 15. Choo Chee** Stir fried vegetables and spicy choo chee sauce.  
**Chicken or Beef** **\$18.00**  
**King Prawns or Barramundi** **\$21.00**
- 16. Green Curry** Traditional green curry with coconut milk, basil leaves and seasonal vegetables.  
**Chicken or Beef or Vegetarian** **\$17.00**  
**Fish** **\$18.00**  
**King Prawns** **\$21.00**
- 17. Red Curry** Lightly spiced red curry with coconut milk, basil leaves and seasonal vegetables.  
**Chicken or Beef or Vegetarian** **\$17.00**  
**Fish** **\$18.00**  
**King Prawns** **\$21.00**
- 18. Masaman Curry** Tamarind curry with potatoes, cooked in coconut milk.  
**Chicken or Vegetarian** **\$17.00**  
**Beef** **\$19.00**

# CURRY<sub>cont'd</sub>

- 19. Roast Duck Curry** Cooked with lychees and pineapple pieces. **\$22.00**
- 20. Panang** Cooked with Panang curry paste and coconut milk, lime leaves and fresh basil.  
**Chicken or Beef** **\$17.00**  
**Seafood** **\$21.00**

# STIR FRIES

- Chicken or Beef or Vegetarian** **\$18.00**  
**King Prawns or Seafood** **\$21.00**
- 21. Black Bean** A Chinese black bean sauce finished in seasonal vegetables.
- 22. Thai Style Cashew Nut** Sweet chilli sauce, cashew nuts & seasonal vegetables.
- 23. Thai Basil** Chilli & fresh basil leaves, wok tossed with seasonal vegetables.
- 24. Pad Ginger** Ginger with seasonal vegetables.
- 25. Satay Peanut Sauce** A Thai style satay peanut sauce, wok tossed with seasonal vegetables.
- 26. Pad Lemongrass** Lemongrass served with vegetables, chilli and lime leaves.