



# Welcome to Spirit House

*What motivates us all at the Spirit House is our passion for Thai food.*

*Surrounded by some of the most innovative farmers on the Sunshine Coast, we delight in being able to share their produce with our guests each day - fresh from the farm & local fishing fleets.*

*Our menu, whilst maintaining its South East Asian roots, journeys from a selection of bite sized starters through to traditional Thai mains with a contemporary twist, showcasing our chefs skills, passion and creativity and the region's bountiful fresh harvest.*

*All the dishes are designed for sharing. We encourage you to pass the bowls around the table, try something new...you may be pleasantly surprised.*

*Do ask your waiter's advice if unsure of ingredients or flavour balance. Their skill in pairing wine with dishes on our menu is certain to enhance your Spirit House dining experience!*

*Dishes available as Vegetarian are designated <sup>(V)</sup> Gluten-free <sup>(G)</sup>*

*A surcharge of \$10 per person applies on public holidays*



---

## STARTERS

---

- 8 **SRIRACHA & LIME CARAMELISED CASHEWS** (G)
- 14 **MORETON BAY BUG ON BETEL LEAF** *with green nahm jim & Bert's ginger* (G)
- 15 **COCONUT SOUP OF SMOKED SALMON** *with Thai aromats*
- 24 **BBQ PORK RIBS** *with charred pineapple salad, sriracha & fried garlic* (G)
- 22 **HERVEY BAY SCALLOPS** *with red curried corn & salted coconut* (G)
- 24 **SPICED GRILLED HIRIMASSA KINGFISH** *with Balinese lemongrass sambal* (G)
- 22 **VEGETARIAN TASTING PLATE:** *Tom Yum Soup with Noosa red tomatoes, coconut pancake with green curry sauce, mushroom laab spring rolls* (V)
- 26 **WATERFALL BEEF SALAD** *with pickled Noosa Earth oyster mushrooms*



---

## MAIN COURSES

---

- 45 **MASSAMAN CURRY OF BRAISED LAMB SHANK** *with salted egg & peanuts* <sup>(G)</sup>
- 40 **THAI FRIED CHICKEN** *with green mango salad & sweet chilli citrus sauce* <sup>(G)</sup>
- 40 **BBQ MOOLOOLABA KING PRAWNS** *with sour pork & turmeric lon* <sup>(G)</sup>
- MKT* **WHOLE CRISPY FISH** *with chilli tamarind sauce* <sup>(G)</sup>
- 45 **TASMANIAN SALMON IN BANANA LEAF** *with sweet fish sauce & aromatic herbs* <sup>(G)</sup>
- 45 **GREEN CURRY OF DUCK** *with oven roasted beetroot, wild ginger & Thai basil* <sup>(G)</sup>
- 40 **NORTHERN STYLE PORK BELLY CURRY** *with peanuts, shallots & ginger*
- 34 **VEGETARIAN PAD THAI** *with Korean rice stick noodles & egg foam* <sup>(V)</sup>



---

## SIDES

---

- 16 **WATERMELON SALAD** *with green apple, ginger & hot mint* <sup>(G)</sup>
- 16 **GREEN PAW PAW SALAD** '*Som Tum*' <sup>(G)</sup>
- 16 **GREEN BEANS** *with Nahm Phrik Ong* <sup>(G)</sup>
- 16 **SWEET POTATO NOODLE BALLS** *with Szechuan pepper glaze* <sup>(V)</sup>
- 4 **JASMINE RICE**

---

## BANQUET WINE PAIRING

---

**FOR THE PERFECT ACCOMPANIMENT TO YOUR BANQUET, OUR SOMMELIER WILL PAIR EACH OF THE FOUR COURSES WITH A GLASS OF WINE...\$60 PER PERSON**



---

Banquet - \$85 per person

---

**COCONUT SOUP OF SALMON** *with Thai aromats*

**CRISPY BANGALOW PORK BELLY** *with citrus caramel*

**HERVEY BAY SCALLOPS** *with red curried corn & salted coconut (G)*

**WHOLE CRISPY FISH** *with chilli tamarind sauce (G)*

**GREEN CURRY OF DUCK** *with oven roasted beetroot, wild ginger & Thai basil*

**WATERMELON SALAD** *with green apple, ginger & hot mint (G)*

**JASMINE RICE**

**CHEFS SELECTION OF DESSERTS**



---

Banquet - \$110 per person

---

**COCONUT SOUP OF SMOKED SALMON** *with Thai aromats*

**MORETON BAY BUG ON BETEL LEAF** *with green nahm jim & Bert's ginger* <sup>(G)</sup>

**CRISPY BANGALOW PORK BELLY** *with citrus caramel sauce*

**SPICED GRILLED KINGFISH** *with Balinese lemongrass sambal* <sup>(G)</sup>

**WHOLE CRISPY FISH** *with chilli tamarind sauce* <sup>(G)</sup>

**MASSAMAN CURRY OF BRAISED LAMB SHANK** *with salted egg & peanuts* <sup>(G)</sup>

**WATERMELON SALAD** *with green apple, ginger & hot mint* <sup>(G)</sup>

**JASMINE RICE**

**CHEFS SELECTION OF DESSERTS**



---

Vegetarian Banquet - \$70 per person

---

**TOM YUM SOUP** *with Noosa red tomatoes*

**VEGETARIAN MIANG** *with peanuts, ginger & lime*

**MUSHROOM LAAB SPRING ROLLS**

**COCONUT PANCAKES** *with green curry sauce*

**JASMINE RICE**

**VEGETARIAN PAD THAI** *with Korean rice stick noodles & egg foam*

**WATERMELON SALAD** *with green apple, ginger & hot mint <sup>(G)</sup>*

**SWEET POTATO NOODLE BALLS** *with Szechuan pepper glaze*

**CHEFS SELECTION OF DESSERTS**



---

## Dessert

---

- 17 **COCONUT YOGHURT** *with honey loaf, rhubarb & honeycomb ice cream*
- 17 **PALM SUGAR MOUSSE** *with pumpkin ice cream & aerated chocolate (G)*
- 17 **PASSIONFRUIT PARFAIT** *coconut sorbet, lime meringue & ginger crumb (G)*
- 17 **THAI CARROT CAKE** *with kaffir lime sugar & Thai tea ice cream*
- 12 **CHEFS SWEET TREAT** *with your choice of coffee / tea*

---

## Coffee & Tea

---

- 4.5 **CAPPUCCINO, LATTE, FLAT WHITE, LONG BLACK, ESPRESSO, CHAI, PICCOLO ETC**
- 4 **ZEE TEA**  
*English breakfast, earl grey, green, jasmine, chai, peppermint, lemongrass & ginger, Ginger Spice (ginger, cinnamon, cloves, rosehip & orange flowers) Monks Blend (green tea, vanilla, jasmine flowers & pear)*  
**Spirit House Fighting Monkey Tea - Lemongrass, ginger & pear**  
**Spirit House Lazy Lion Tea - Spearmint, chamomile, jasmine buds, lavender & rose petals**
- 18 **ESPRESSO MARTINI** *with vanilla stoli, kahlua & frangelico*





---

## Dessert Wine

---

<sup>G</sup>14 <sup>B</sup>95    **MUSCAT** - *Domaine des Bernardins, Rhone Valley, France*

<sup>G</sup>10        **MUSCAT** - *Yalumba Museum Release*

<sup>G</sup>10 <sup>B</sup>40    **MONTEVICCHIO MOSCATO** - *Victoria*

<sup>G</sup>12 <sup>B</sup>55    **FROGMORE CREEK ICED RIESLING** - *Tasmania*

<sup>B</sup>68        **SEM/SAV** - *Carmes de riesuec, France*

---

## Ports & Liqueurs

---

12        **LIQUEUR COFFEE** - *Irish, Jamaican, Mexican*

13        **AFFOGATO** - *With your choice of liqueur*

7.5      **GALWAY PIPE**

12.5     **PENFOLDS GRANDFATHER**

12        **LIQUEUR & COGNAC** - *See wine list*



**HERE BE DRAGONS:** *We know, those water dragons are so cute and fluffy and stare at you with doleful eyes - so of course you want to feed them. But to most people, they're cold-blooded, water-dwelling dragons of the deep, just a step away from breathing fire. They have the brain of a peanut and will happily jump on your lap or onto the table and steal your food - in fact, some have learned to do just this. Please don't feed them as it just encourages them to hover around the dining tables.*

**WATER RATS:** *The department of Parks and Wildlife have identified our creek as a habitat for the native Water Rat: a protected species easily identified by the white tip on its tail. They are quite shy but have been seen foraging for scraps around the courtyard areas at night. Please don't be alarmed - we're one of the few places where you can actually see this rare sight.*

**CHILDREN:** *Children fall into the same category as water dragons for many guests. They either love having kids run around the restaurant, squealing with delight or - to put it mildly - they don't. Please keep your kids seated at the table at all times in consideration of other diners. Spirit House gardens are not a playground and our wait staff are not baby sitters. The gardens are home to snakes, spiders and creepy crawlies, and as far as they're concerned, your child is just another link in their food chain!*

**INSTAGRAM AND FACEBOOK :** WE LOVE TO SEE YOUR PICS, FOLLOW US

FACEBOOK: [FACEBOOK.COM/SPIRITHOUSE.RESTAURANT](https://www.facebook.com/spirithouse.restaurant)

INSTAGRAM: @THE\_SPIRITHOUSE AND FEEL FREE TO SHARE USING: #SPIRITHOUSERESTAURANT