



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 ^(V) Gluten-free ^(G)

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*
- 20 GRILLED PORK SALAD** *with glass noodles, peanuts & lime*
- 22 SEARED HERVEY BAY SCALLOPS** *with nahm phrik ong & pork floss*
- 26 LOCAL SPANNER CRAB LON** *with sour pork & crudités (G)*
- 22 VEGETARIAN TASTING PLATE:** *Tom Yum Soup with Noosa red tomatoes, coconut pancake with green curry sauce, mushroom laab spring rolls (V)*
- 22 THAI STYLE BEEF TARTARE** *with finger lime and tom yum mayonnaise*



MAIN COURSES

- 45 **MASSAMAN CURRY OF BRAISED LAMB SHANK** *with salted egg & peanuts* ^(G)
- 38 **CLAYPOT CHICKEN BIRYANI** *with Thai mint sauce & crispy chicken skin*
- 40 **GREEN CURRY STIR-FRY OF MOOLOOLABA KING PRAWNS** *with pickled pumpkin* ^(G)
- MKT* **WHOLE CRISPY FISH** *with chilli tamarind sauce* ^(G)
- 45 **TASMANIAN SALMON IN BANANA LEAF** *with sweet fish sauce & aromatic herbs* ^(G)
- 45 **HONEY & TAMARIND GLAZED DUCK BREAST** *in pineapple curry with banana relish* ^(G)
- 40 **NORTHERN STYLE PORK BELLY CURRY** *with peanuts, shallots & ginger*
- 34 **VEGETARIAN PAD THAI** *with Korean rice stick noodles & egg foam* ^(V)



SIDES

- 16 **COMPRESSED CUCUMBER & PINEAPPLE SALAD** *with lime & peanuts* ^(V) ^(G)
- 16 **GREEN PAW PAW SALAD** *'Som Tum'* ^(G)
- 16 **FRIED EGG SALAD** *with sriracha & lime dressing* ^(G)
- 16 **SWEET POTATO NOODLE BALLS** *with Szechuan pepper glaze* ^(V)
- 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*

SEARED HERVEY BAY SCALLOPS *with nahm phrik ong & pork floss*

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

MASSAMAN CURRY OF BRAISED LAMB SHANK *with salted egg & peanuts* ^(G)

COMPRESSED CUCUMBER & PINEAPPLE SALAD *with lime & peanuts* ^(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* ^(G)

CRISPY BANGALOW PORK BELLY *with citrus caramel sauce*

LOCAL SPANNER CRAB LON *with sour pork & crudités* ^(G)

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

HONEY & TAMARIND GLAZED DUCK BREAST *in pineapple curry with banana relish* ^(G)

COMPRESSED CUCUMBER & PINEAPPLE SALAD *with lime & peanuts* ^(G)

JASMINE RICE

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*

COMPRESSED CUCUMBER & PINEAPPLE SALAD *with lime & peanuts*

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, White Rose (white tea, jasmine flowers & liquorice)*
 - Ginger Spice (ginger, cinnamon, cloves, rosehip & orange flowers)*
 - Monks Blend (green tea, vanilla, jasmine flowers & pear)*
- 18 **ESPRESSO MARTINI** *with vanilla stoli, kahlua & frangelico*



Dessert Wine

- ^G14 ^B95 **MUSCAT** - *Domaine des Bernardins, Rhone Valley, France*
- ^G10 **MUSCAT** - *Yalumba Museum Release*
- ^G10 ^B40 **MONTEVICCHIO MOSCATO** - *Victoria*
- ^G12 ^B55 **FROGMORE CREEK ICED RIESLING** - *Tasmania*
- ^B68 **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!*

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