

Eat Dinner

ENTREES

Spring rolls

Thai-style fried vegetable spring rolls served with plum sauce (4 pieces)

5

Curry puffs

Vegetable curry puffs, fried and served with sweet chilli sauce (4 pieces)

5

Fish cakes

Fish cakes, lightly fried and served with sweet chilli sauce and a cucumber relish (4 pieces)

5.5

Satay chicken skewers

Grilled chicken breast smothered in a homemade peanut sauce and served with cucumber relish (8 skewers)

6

Vegetarian bowl

Steamed mixed vegetables and fried tofu topped with peanut sauce

8.9

Green papaya salad

Green papaya, roasted peanuts, green beans, cherry tomatoes and lime juice

6.9

Green papaya salad with soft shell crab

Green papaya, roasted peanuts, green beans, cherry tomatoes and lime juice served with a lightly battered soft shell crab

10.9

SALAD AND BBQ

Thai beef salad

Marinated grilled scotch fillet (300g) served with fresh mixed salad, mint, coriander, with chilli and lime dressing

18.9

Thai chicken salad

Southern Thai-style marinated grilled thick sliced chicken thigh with fresh mixed salad, mint, coriander and chilli lime dressing

15.9

Crying Tiger

North-eastern Thai marinated grilled rump beef (270g), topped with mint, coriander, cherry tomatoes, shredded lemongrass, red onion, ground roasted rice with Nim Jim Jaew

15.9

Grilled lamb cutlets

Marinated grilled lamb cutlets (4 cutlets) served with stir fried mixed vegetables

18.9

BBQ beef

Marinated, grilled 300g scotch fillet served with stir fried mixed vegetables and sweet chilli sauce

18.9

BBQ chicken

Marinated grilled thick sliced chicken thigh served with stir fried mixed vegetables and sweet chilli sauce

15.9

MAINS

Thai green curry – chicken, beef or vegetarian

The popular Thai curry – pieces of tender chicken breast cooked in coconut milk, basil and kaffir lime leaves and served with steamed jasmine rice

13.9

Cashew nut stir fry – chicken, beef or vegetarian

Stir fried mild chilli jam and mixed vegetables topped with roasted cashew nuts

13.9

Massaman beef curry

A fragrant, creamy, morish Thai beef curry with coconut milk

14.9

SIGNATURE DISHES

Massaman lamb shanks

Two slow cooked lamb shanks in a fragrant, creamy, morish Thai curry

18.9

Caramelised crispy pork

Tender meat on thin crispy pork crackling, topped with fragrant caramelised sauce and sprinkled with fried onion and served with three dipping sauces

17.9

Buckland spicy crispy pork

Twice-cooked pork belly, stir fried with vegetables and Buckland spicy homemade sauce

16.9

Chilli jam soft shell crab

Famous Thai cuisine – battered and fried soft shell crab topped with special homemade chilli jam, shallots, sliced red chilli and kaffir lime leaves

15.9

Buckland hotel

02 9310 3200

Bistro hours 11.30am-10pm

Visa, Mastercard and eftpos accepted – minimum \$20

All prices include GST • Ingredients and prices are subject to change without notice
We are unable to guarantee any dish is completely free of residual nut oils or shellfish traces.

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NOODLES

Pad Thai – chicken, beef or vegetarian	14.9
A classic Thai stir fry with thin rice noodles, egg, crushed peanuts and bean sprouts in traditional homemade Pad Thai sauce	
Pad se iw – chicken, beef or vegetarian	14.9
Another classic Thai stir fry with flat rice noodles, sweet soy sauce and egg	

SIDE DISHES

Steamed jasmine rice	2.5
Steamed jasmine rice with peanut sauce	3.5
Roti (2 pieces)	3
Thai garden salad with chilli lime dressing	5.9
Papaya salad	6.9

THAI BANQUETS

Banquet A \$20 per person

(Minimum two people)

Spring rolls
Fish cakes
Massaman beef curry
Salt and pepper squid salad
Cashew nut chicken
Steamed jasmine rice

Banquet B \$30 per person

(Minimum 4 people)

Curry puffs
Satay chicken skewers
Papaya salad with soft shell crab
Massman lamb shanks
Caramelised crispy pork
Thai beef salad
Cashew nut vegetables
Steamed jasmine rice

OLD FAVOURITES

Half a dozen chicken wings	9
A dozen chicken wings	16
Served in our signature sauce	

Hot chips	5
Piping hot chips served with sweet chilli sauce	
Gravy, mushroom or pepper sauce	1

Potato wedges	7
Wedges served with sour cream and sweet chilli sauce	

Classic Caesar salad	10.9
Fresh cos lettuce with Buckland's creamy Caesar dressing, crispy fried bacon, boiled egg, croutons and topped with freshly shaved parmesan	

Caesar salad with chicken	13.90
Salt and pepper squid salad	14.9
Salt and pepper squid served on a bed of mixed salad and a balsamic vinaigrette	

Chicken schnitzel	15.9
Golden crumbed chicken schnitzel (2 pieces) served with hot chips, salad and sweet chilli sauce	

Chicken parmigiana	18.4
Chicken parmigiana (2 pieces) served with hot chips and salad	

Seafood platter	18.9
Lightly battered flathead fillets, crumbed prawns, salt and pepper squid and crumbed calamari rings served with chips, salad and tartare sauce	

DESSERTS

Sticky date pudding	
Served with butterscotch sauce	5.5
With ice cream	7.5

Banana fritter	7.5
Served with butterscotch sauce and ice cream	

Selection of ice creams	6
Two scoops with topping	

KIDS MEALS

All kids meals include ice-cream and topping

Calamari and chips	8.9
Fish and chips	8.9
Chicken wings and chips	8.9

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