

DINE-IN  
TAKEAWAY  
DELIVERY  
CATERING

เปปเปอร์ซีดส์  
**PEPPER SEEDS**  
BOUTIQUE THAI BITES

OPEN  
FOR DINNER  
EVERYDAY

@pepperseedsboutiquethai

FIRST BITES / PEPPER SEEDS' DARLING / SALAD / STIR-FRY / CURRY / NOODLE / SOUP / GRILL / SIDES



*The blend  
of ocean & earth  
bound by the taste  
of Thailand  
exotic North.*

เปปเปอร์ซีดส์  
**PEPPER SEEDS**  
BOUTIQUE THAI BITES

## 10 YEAR ANNIVERSARY



WE WOULD LIKE TO  
THANK OUR LOYAL  
CUSTOMERS FOR  
STICKING WITH US.  
WE ARE VERY GRATEFUL  
AND HUMBLED THAT OUR  
FOOD IS APPRECIATED.

IT'S A NEW ERA,  
WE ARE BRINGING  
ON SOME NEW  
DELICIOUS DISHES  
TO ELEVATE YOUR  
TASTEBUDS AGAIN.  
STAY TUNED FOR  
OUR PROMOTIONS  
THROUGHOUT OUR 10  
YEAR ANNIVERSARY.

PEPPER SEEDS TEAM



*Friends!*

*It's Tom here, I can't believe it's been a decade of Pepper Seeds and we have so many regular customers we now called friends. Thank you.*

*Pepper Seeds Balmain opened in 2012, and it hasn't always been an easy road, but with your support and feedback, I know we've done the right thing.*

*My team and I have a great passion for contemporary Thai food and this allows us to explore our gastronomic culture as well as help define the future taste of Thai food.*

*Your friendship and support has helped give us confidence to open Pepper Seeds South Eveleigh in 2021 and Barangaroo in 2022, sharing our food with many more people.*

*Thank you for trusting in us and our creative culinary adventures. We'll keep developing more dishes and keep doing what we love - creating wonderful Thai food and dining experiences. So... stay tuned.*

*It's great to see you.*

*Tom Sangroong*



PRICES INCLUDED GST  
LICENSED / BYO WINE ONLY  
CORKAGE \$3 PER PERSON

FOOD INGREDIENTS AND  
PRICES ARE SUBJECT TO  
CHANGE WITHOUT PRIOR  
NOTICE

PLEASE INFORM OUR  
STAFF IF YOU HAVE  
ANY ALLERGIES

BALMAIN  
SOUTH EVELEIGH  
BARANGAROO  
PEPPERSEEDS.COM.AU

**GF**  
GLUTEN FREE



# First Bites



## GRILLED SCALLOPS (4)

**GF** \$15.9

DELICATE FLAME GRILLED SCALLOPS WITH CHILLI – LIME DRESSING. POP THEM IN YOUR MOUTH AND ... MMM! DELICIOUS !!!



## TANGY PRAWN (4)

\$14.9

A DELICIOUS LIGHTLY BATTERED PRAWNS COAT WITH A GORGEOUS "PEPPER SEEDS" TAMARIND BLEND SAUCE...PERFECT SWEET & SOUR flavour.



## RICE PAPER ROLL (4)

vegetarian \$9.9 / prawn \$12.9

NUTRITIOUS, FILLED WITH NOODLES, FRESH VEGETABLES AND AROMATIC HERBS. WRAPPED IN RICE PAPER, SERVED COLD WITH A TRADITIONAL DIPPING SAUCE.

## CURRY PUFF

(4 - vegetarian)

\$10.9

CRISPY GOLDEN PILLOWS STUFFED WITH SPICY MIXED VEGETABLES AND SERVED WITH SWEET CHILLI SAUCE.

## SATAY CHICKEN

(4 skewers)

\$11.9 GF

FIGHT HUNGER WITH GRILLED SKEWERS. CHICKEN MARINATED IN THAI SPICES. SERVED WITH CRUNCHY PEANUT SAUCE.

## BETEL LEAF *with* SMOKED SALMON (4)

\$15.9 GF

AUTHENTICALLY ASIAN. HEART-SHAPED BETEL LEAF HAS AN AMAZING PEPPERY-TASTE THAT WORKS WITH THE SWEET AND SOUR DRESSING. TOPPED WITH SMOKED SALMON.

## MONEY BAG (4)

\$11.9

AN ADORABLE AND DELICIOUS CRUNCHY GOLDEN SACKS. FILLED WITH PEANUTS, CHICKEN MINCE AND VEGETABLES.



## EGG NET (2) \$14.9

AN EGG LACE OMELETTE WRAPPING THE PRAWN-CHICKEN MIX SPICED. CRUSHED PEANUTS, GARLIC & CORIANDER. SERVED WITH LIGHT CHILLI-VINEGAR DRESSING.



## DUCK SAN CHOI BOW (2) \$14.9

MINCED DUCK WITH SPIKED OF GARLIC, GINGER, MUSHROOM, BAMBOO SHOOT, SHALLOTS, SESAME, SOY SAUCE & HOISIN SAUCE WRAPPED IN A CRISP LEAF OF ICEBERG LETTUCE.



## THAI DUCK *par cake* (4) \$14.9

ONE OF OUR FAVOURITE DISH. SLICES OF BBQ DUCK WRAPPED IN THIN PANCAKES WITH CUCUMBER, SHALLOTS AND HOISIN SAUCE. LOVE IT!



## NAM PRIK ONG DIPPING *and* CRISPY RICE PAPER ROLL \$15.9

NORTHERN STYLE CHILLI PASTE DIPPING. MADE WITH GROUND CHICKEN AND TOMATOES. ENJOY IT WITH CUCUMBER OR CRISPY RICE PAPER ROLL FOR FULL TEXTURE.

## THAI *fish cake* SALAD \$14.9

FISH CAKE WITH CUCUMBER, ONION, BEAN SPROUTS SALAD AND SWEET VINEGAR DRESSING AND PEANUTS.

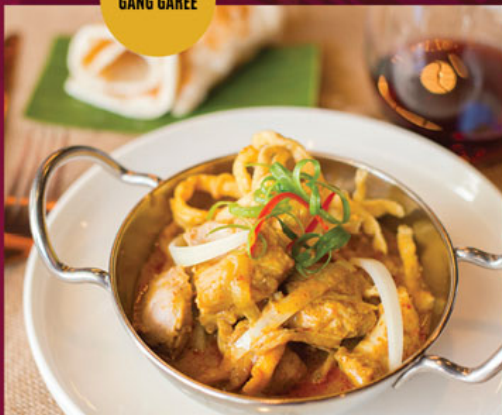


# Pepper Seed's darling



LUCKY DUCK

GANG GAREE



## MANDARIN *duck* \$27.9

PEPPER SEEDS MOUTH-WATERING DISH. ROAST DUCK BREAST, SERVED WITH A ORIENTAL SPICED PLUM AND MANDARIN SAUCE.

## LUCKY DUCK \$27.9

AMAZING RED CURRY DUCK BREAST WITH BEAUTIFUL FLAVOURS OF LYCHEE, PINEAPPLE AND TOMATOES.

## GANG GAREE \$22.9

SLOW COOKED AND MILD. TENDER THE YELLOW CURRY WITH CHICKEN AND POTATOES IS COMFORT AT ITS BEST. CRISPY EGG NOODLES PROVIDE CONTRAST AND THE ROTI BREAD IS PERFECT FOR SOAKING UP THE GOODNESS.

## MASSAMAN CURRY *with* BEEF \$21.9

GENTLE TASTY CURRY WITH TENDER BEEF, DRIED SPICES, COCONUT MILK, ONIONS, POTATOES AND PEANUTS. ENJOY!

## SALT 'N' PEPPER

*soft shell crab* \$24.9

LIGHTLY BATTERED SOFT SHELL CRAB TOSSED WITH SALT AND PEPPER SEASONING WITH FRIED GARLIC, SHALLOT AND CHILLI.

## SPIDER LANNA

\$25.9

CRISPY LIGHT BATTER SOFT SHELL CRAB, CHICKEN MINCE WITH PEPPER SEEDS' RECIPE OF 'LANNA CHILLI PASTE' – SPICY, SALTY AND CRUNCHY IS THE BEST COMBINATION.

## GRILLED *salmon*

\$27.9

THE GRILL BRINGS OUT THE BEST IN SALMON! COMBINED WITH SESAME DRESSING AND GRILLED GREENS ON THE SIDE.

## ISAN SOUL *salmon*

\$27.9

HEALTHY GRILLED SALMON W/ CRISP HERBS ARE TOSSED IN A TANGY LEMON, CHILLI-GROUND RICE DRESSING. YUMMY!

## PRAWN & betel leaf SALAD

\$22.9

THIS PRAWNS SALAD IS FULL OF VIBRANT THAI FLAVOURS, BEAN SPOUTS SALAD AND FRESH BETEL LEAVES THEN DRIZZLED IN A COCONUT MILK AND CHILLI JAM DRESSING.

## CHU CHEE *prawn*

\$24.9

RICH AND THICK COCONUT BASED CURRY DISH, COOKED WITH PRAWNS, AND KAFFIR LIME LEAVES FOR AN INVITING AROMA.

## CHU CHEE

*whole BARRAMUNDI* \$35.9

WHOLE DE-BONED BARRAMUNDI SMOTHERED IN SPICY, RICH AND CREAMY CHU CHEE CURRY SAUCE THAT WILL LEAVE YOU ASKING FOR MORE RICE TO SOAK UP ALL THAT DELICIOUS SAUCE!

## SALT 'N' PEPPER

*squids & prawns* \$23.9

CRUNCHY SALT AND PEPPER SQUID AND PRAWNS ON A BED OF MIXED SALAD, DELICIOUS WITH A SQUEEZE OF LIME AND DIP OF SWEET CHILLI SAUCE.

## steamed BARRAMUNDI GINGER & SHALLOTS

\$27.9

BARRAMUNDI FILLET STEAMED AND FINISHED WITH FRAGRANT GINGER AND SHALLOT OIL. THIS SIMPLE BUT DELICIOUS DISH WILL BLOW YOU AWAY WITH ITS DELICATE BALANCE OF FLAVOURS.

## HUNG LAY CURRY

\$22.9

THE MOST ICONIC DISHES OF NORTHERN THAILAND. SLOWLY STEWED BEEF IN A WHOLE BUNCH OF HERBS AND SPICES. YOU WILL LOVE THIS MILD CHILLI, SALTY, SWEET & SOUR CURRY WITH PEANUTS AND GINGER.

## EGGPLANT WONDER

\$22.9

**GF** *on request*

LUSCIOUSLY TENDER GRILLED EGGPLANT, TOPPED WITH CHICKEN MINCE WITH BITS OF CHILLI, GARLIC, BASIL AND SOYA BEAN. CREATE FLAVOURFUL EGGPLANT DISH EVERY TIME.

## MASSAMAN *lamb shank*

\$24.9

MUST TRY! SLOW COOKED, WHERE MEAT JUST FALLS OFF. COCONUT MILK, CINNAMON AND STAR ANISE MAKE IT A SUMPTUOUS DISH.

## PULLED-BEEF PANANG SERVED ON *half-moon* PUMPKIN

\$25.9

IT'S PERFECT BY ITSELF OR STEAMED RICE IS A NICE PAIRING TOO. (ORDER RICE SEPARATELY)



ISAN SOUL SALMON



MASSAMUN LAMB SHANK



SALT 'N' PEPPER SOFT SHELL CRAB



STEAMED  
BARRA  
GINGER &  
SHALLOTS



PULLED-BEEF  
PANANG



SALT 'N'  
PEPPER  
SQUIDS  
& PRAWNS





HUNG LAY CURRY



EGGPLANT WONDER



PRAWN & BETEL LEAF SALAD



SPIDER LANNA



CHU CHEE WHOLE BARRAMUNDI

# grill

## GRILLED chicken

\$19.9

A DELICIOUS  
FEAST OF  
GRILLED  
TENDER  
CHICKEN  
WITH  
A LICK  
OF SWEET  
CHILLI  
SAUCE.

# soup

## TOM KHA

*chicken or vegetable*

GF \$12.9

TENDER CHICKEN POACHED IN COCONUT BROTH INFUSED WITH FRAGRANT LEMONGRASS. LIME JUICE, KAFFIR LIME LEAF AND GALANGAL.

## TOM YUM

*prawn* GF \$14.9

*chicken or vegetable* GF \$12.9

THAI SOUP MASTERPIECE TEEMS WITH PRAWNS, MUSHROOMS, TOMATOES, LEMONGRASS, GALANGAL AND KAFFIR LIME LEAVES.

TOM YUM  
GOONG



# sides

JASMINE RICE..... \$4  
BROWN RICE..... \$4  
ROTI..... \$4  
COCONUT RICE ..... \$4

---  
STEAMED NOODLES..... \$4

---  
PEANUT SAUCE  
SMALL..... \$4  
LARGE ..... \$6

---  
EGG FRIED RICE ..... \$9.5

---  
STEAMED MIXED  
VEGETABLES..... \$9.5



ROTI

# salad

---

---

## chicken LARB GF

**\$19.9**

LOOKING FOR AN EXCITING DISH WITH CHICKEN MINCE, CHILLI POWDER, LIME JUICE, FRESH HERBS AND RICE POWDER? LOOK NO FURTHER THAN AROMATIC CHICKEN LARB!

## GRILLED *beef* SALAD

**\$21.9**

THIS AROMATIC THAI SALAD COMBINES LEMONY-FLAVOURED CORIANDER LEAVES WITH COOL CUCUMBER, REFRESHING MINT AND JUICY MARINATED BEEF.

## GRILLED *chicken* SALAD

**\$21.9**

RUSTLE UP THIS HEALTHY SALAD WITH CHILLI-LIME DRESSING AND A MIXED OF CUCUMBER, ONION, MINTS, TOMATOES AND GREENS.

---

---

## PAPAYA SALAD *with*

*grilled chicken* **\$23.9**

*soft shell crab* **\$27.9**

THAILAND'S MOST FAMOUS SALAD. POUNDS GARLIC AND CHILLI IN A MORTAR. TOSS IN PEANUTS, DRIED SHRIMP, TOMATOES, LIME JUICE, GREEN BEANS AND A HANDFUL OF GRATED GREEN PAPAYA. DELISH! GRAB A SIDE OF YOUR FAVOURITE BBQ CHICKEN OR GOLDEN CRISP SOFT SHELL CRAB. FEAST!

CHOOSE YOUR FAVOURITE MEAT WITH CURRY, STIR-FRY, NOODLES OR FRIED RICE.

Your choice of

VEGETABLES / TOFU.....	\$19.9	ROAST DUCK.....	\$22.9
CHICKEN .....	\$19.9	SQUID .....	\$21.9
BEEF .....	\$20.9	PRAWN .....	\$23.9

## Stir fry

all **GF** on request

### CASHEW NUTS

A TASTY FAVOURITE – ROASTED CASHEW NUTS, DRIED CHILLI, SWEET CHILLI JAM, SOYA OIL AND VEGETABLES.

### GINGER *and* SHALLOTS

THE FLAVOURSOME, FINELY CUT GINGER, SHALLOT, SOY SAUCE AND SEASONAL VEGETABLES.

### GARLIC *and* PEPPERS

DELIGHTFUL THAI INSPIRED FLAVOURS CREATE A SUPER-HEALTHY STIR-FRY

### PEANUT SAUCE

BIG FAN OF PEANUT SAUCE? THIS DISH MAKES YOUR HEART HEALTHY AND TASTE-BUDS HAPPY.

### HOLY BASIL

CRISP VEGGIES, FRAGRANT FRESH SWEET BASIL, BAMBOO SHOOT, CHILLI, GARLIC AND SOY.

### CHILLI JAM

MOUTH WATERING ASIAN FLAVOUR IN A HEALTHY STIR-FRY DISH WITH CRUNCHY VEGETABLES, SOYA OIL AND CHILLI JAM SAUCE.

### *mixed* ASIAN GREENS

*(vegetarian)* \$19.9

STIR FRY SEASONAL VEGETABLES WITH LIGHT SOY. SIMPLE PERFECTION THE BEST!

## Curry

### GREEN CURRY

A SWEET AND SLIGHTLY SPICY BLEND OF GREEN CURRY CHILLI PASTE AND COCONUT MILK.

### PANANG CURRY

THAI CURRY WITH A THICK AND RICH COCONUT MILK SAUCE, SPRINKLE WITH KAFFIR LIME LEAVES.

# Create your own dish!



STIR FRY  
CASHEW NUTS



MIXED ASIAN  
GREENS



PAD THAI  
PRAWN

## Fried rice

all **GF** on request

### THAI FRIED RICE

FRIED RICE WITH EGG, MILD SOY AND GREENS THIS TASTY DISH IS GUARANTEED TO KEEP THE HUNGRY HORDES HAPPY.

### HOLY BASIL FRIED RICE

A MUST LOVE DISH FOR CHILLI LOVERS. THIS DISH IS SEASONED WITH FRESH BASIL LEAVES AND CHILLI ADDING THE HEAT. HAVE IT WITH YOU FAVOURITE CHOICE OF MEAT, SEAFOOD OR VEGETARIAN. (CONTAINS EGG)

### LANNA FRIED RICE

(chicken only)

**\$20.9**

A NORTHERN STYLE DISH. FULL OF FLAVOUR AND TEXTURE. LANNA IS THE QUEEN OF FRIED RICE. WITH THE ADDITION OF CHILLI PASTE, VEGETABLES AND CHICKEN.

## Noodle

### PAD THAI

THE CLASSIC THIN RICE NOODLE STIR FRY WITH EGGS, TAMARIND JUICE, BEAN SPROUTS, SHRIMP AND TOFU. GARNISHED WITH CRUSHED PEANUTS.

### PAD SEE EW

**GF** on request

STIR FRIED RICE NOODLES WITH EGG. CRUNCHY GREEN AND SWEET SOY. SERVED WITH LEMON.

### PAD BA MEE

CHINESE-INSPIRED STIR-FRIED NOODLE DISH. MADE WITH SWEET SOY SAUCE, EGGS AND GREENS. THIS DISH CAN BE MADE VEGETARIAN OR GET CREATIVE AND ADD YOUR OWN CHOICE OF PROTEIN – BOTH OPTIONS ARE DELICIOUS!

### CHILLI JAM NOODLE

**GF** on request

A STIR FRIED NOODLES IN SOY, SOYA OIL AND WARM CHILLI JAM. THIS HEARTY SPICY NOODLE DISH IS READY IN A JIFFY!!

### DRUNKEN NOODLE

**GF** on request

AN ABUNDANCE OF FLAVOURS AND TEXTURES! ONE OF A KEY INGREDIENT IS FRESH HOLY BASIL AND CHILLI.

### PEANUT SAUCE NOODLE

**GF** on request

CREAMY SALTY SWEET PEANUT SAUCE TOSSED THROUGH FLAT RICE NOODLES STIR FRIED, WITH VEGETABLES.



LANNA  
FRIED RICE

# Banquets

---

---

\$35

PER PERSON  
(MINIMUM 4 PEOPLE)

## ENTRÉE

*Curry Puff (vegetarian)*  
*Satay Chicken*  
*Money Bag*

## MAIN

*Green Curry Chicken*  
*Holy Basil Squid*  
*Beef Salad*  
*Mixed Asian Green*  
*Rice*

\$45

PER PERSON  
(MINIMUM 4 PEOPLE)

## ENTRÉE

*Rice Paper Roll (vegetarian)*  
*Peking Duck Pancake*  
*Grilled Scallop*

## MAIN

*Massaman Beef Curry*  
*Cashew Nut Chicken*  
*Salt 'n' Pepper Squid & Prawn*  
*Chu Chee Prawn*  
*Rice*

---

---



RESTAURANT / TAKEAWAY / DELIVERY / CATERING

**PEPPER SEEDS: BALMAIN**  
10/418 Darling Street, Balmain

**PHONE 9555 5248**

*Dinner*  
*Sunday - Thursday 5.30pm - 9pm*  
*Friday & Saturday 5.30pm - 10pm*



**PEPPER SEEDS: SOUTH EVELEIGH**  
Shop 4, 1 Locomotive Street, South Eveleigh

**PHONE 9310 3083**

*Lunch*  
*Monday - Friday 10.30 am - 3pm*  
*Dinner*  
*Monday - Sunday 5pm - 10pm*



**PEPPER SEEDS: BARANGAROO**  
Shop 8, 200 Barangaroo Avenue  
Barangaroo NSW 2000

**PHONE 9262 1223**

*Lunch*  
*Monday - Friday 10.30 am - 3pm*