



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 / SIDES / KIDS



*Drift into
a tasty tropical heaven
- vibrant Thai zest,
exhilarating drinks,
pure paradise
awaits.*

AS PROMISED, WE'RE
ADDING NEW DISHES
TO OUR LINEUP OF
FAVORITE CLASSICS!

AS PROMISED, WE'RE ADDING
NEW DISHES TO OUR LINEUP
OF FAVORITE CLASSICS! OUR
CHEF HAS BEEN BUSY CRAFTING
BOLD THAI FLAVORS WITH THE
FRESHEST LOCALLY SOURCED
INGREDIENTS – ELEVATING
TEXTURES, AMPLIFYING TASTES,
AND ADDING A VIBRANT TWIST
TO TRADITION. EACH BITE IS
A CELEBRATION OF TROPICAL
INDULGENCE. WE HOPE YOU
LOVE THEM AS MUCH AS WE
DO – LEAVE WITH A FULL BELLY
AND A BIG SMILE!

PEPPER SEEDS TEAM

◀ LEMON LIME BITTERS AND
ICED THAI MILK TEA GOES
WELL WITH EVERY DISH.


PEPPER•SEEDS
BOUTIQUE THAI BITES

10 YEAR ANNIVERSARY



OPEN SINCE 2012

PEPPERSEEDS.COM.AU



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 & Thai café on Kent Street, Sydney CBD in 2024, 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 \$4 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
KENT STREET, CBD
PEPPERSEEDS.COM.AU

GF
GLUTEN FREE



First Bites

SATAY CHICKEN (4 SKEWERS) \$14.9 ^{GF}

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

RICE PAPER ROLL (4)

vegetarian \$12.9 / *prawn* \$14.9

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

EGG NET (2) \$15.9

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



GRILLED SCALLOPS
(4) ^{GF} \$20.9
DELICATE FLAME GRILLED SCALLOPS WITH CHILLI - LIME DRESSING. POP THEM IN YOUR MOUTH AND ... MMM! DELICIOUS !!!



TANGY PRAWN (4) \$15.9

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

BETEL LEAF
with
SMOKED SALMON (4)
\$17.9 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) \$13.9

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



THAI *fish cake*
SALAD \$15.9

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



DUCK SAN CHOI BOW
(2) \$15.9

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



CURRY PUFF (4 - vegetarian)
\$12.9

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

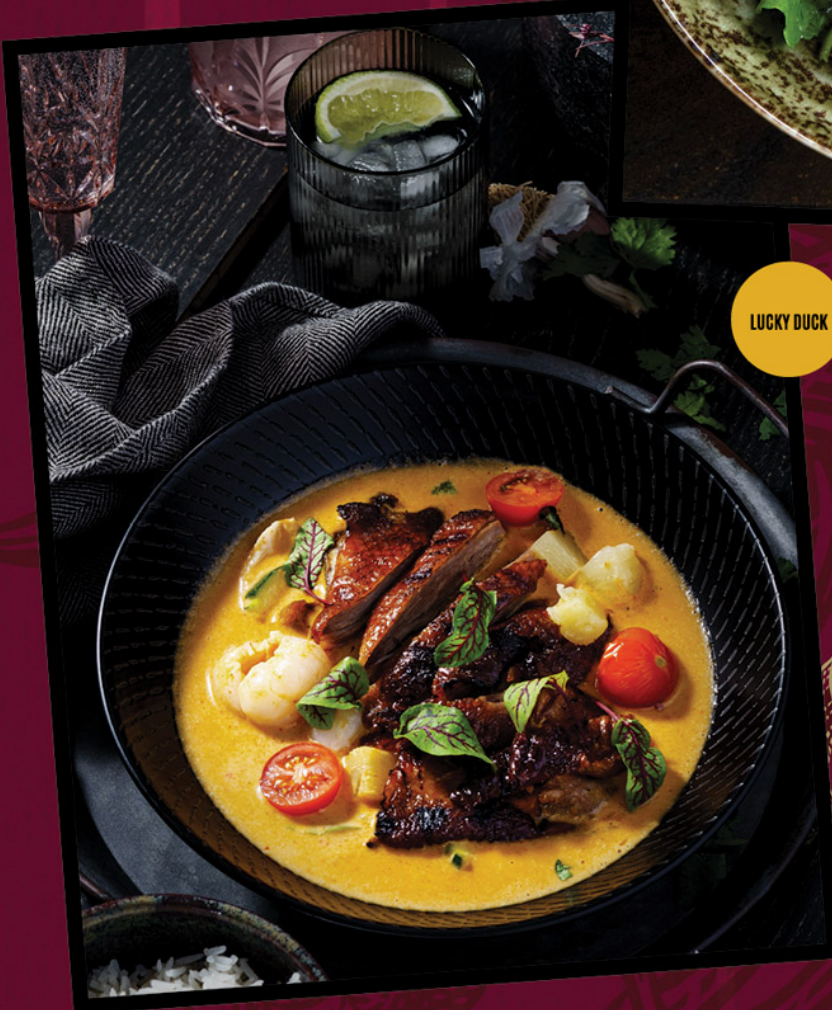
THAI DUCK *pan cake* **(4) \$15.9**

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



Pepper Seed's darling

DUCK SALAD
W/ GRILLED
PEACH



LUCKY DUCK

DUCK SALAD

with grilled peaches **\$27.9**
GRILLED BONELESS DUCK BREAST
WITH MIXED HERBS & GRILLED PEACHES.

LUCKY DUCK **\$29.9**

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



SALT 'N' PEPPER

soft shell crab \$27.9

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

SPIDER LANNA

\$28.9

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

ISAN SOUL *salmon*

\$28.9

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

KING PRAWNS

tamarind sauce

GF \$32.9

GRILLED KING PRAWNS WITH A BEAUTIFUL BALANCE OF TANGY, SWEET AND SAVORY FLAVOURS, TOPPED WITH CRISPY FRIED ONIONS.

PRAWN & *betel leaf* SALAD

\$25.9

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*

\$25.9

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

CHU CHEE

whole

BARRAMUNDI

\$42.9

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

\$25.9

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.



ISAN SOUL SALMON



SALT 'N' PEPPER SOFT SHELL CRAB



KING PRAWNS TAMARIND SAUCE



SALT 'N' PEPPER SQUID & PRAWNS





SPIDER LANNA



CHU CHEE
WHOLE
BARRAMUNDI



steamed **BARRAMUNDI
GINGER & SHALLOTS \$28.9**

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.

PULLED-BEEF PANANG SERVED ON *half-moon* PUMPKIN \$28.9

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



EGGPLANT
WONDER



HUNG LAY
CURRY



BEEF PAD CHA

HUNG LAY CURRY

GF \$24.9

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.

GANG GAREE \$24.9

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** **GF** \$24.9

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

EGGPLANT WONDER \$24.9

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.

BEEF PAD CHA \$27.9

GF *on request*

GRILLED BEEF WITH PEPPERCORN, KRA CHAI AND PAD CHA SAUCE.



SOUPS

TOM YUM KING PRAWNS

GF \$27.9

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



sides

JASMINE RICE.....	\$4
BROWN RICE.....	\$5
ROTI.....	\$4
COCONUT RICE	\$5

STEAMED NOODLES..... \$5

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

EGG FRIED RICE \$12.9

STEAMED MIXED VEGETABLES..... \$10.9



ROTI

cocktails and mocktails - AVAILABLE -



IF YOU DON'T ALREADY
SEE OUR DRINK MENU.
PLEASE ASK OUR STAFF.

Salad

chicken **LARB** GF

\$22.9

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**

\$23.9

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

PAPAYA SALAD *with*

grilled chicken **\$24.9**

soft shell crab **\$28.9**

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	\$25.9
CHICKEN	\$19.9	SQUID	\$22.9
BEEF	\$20.9	PRAWN	\$24.9

*Create
your
own
dish
!*

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!

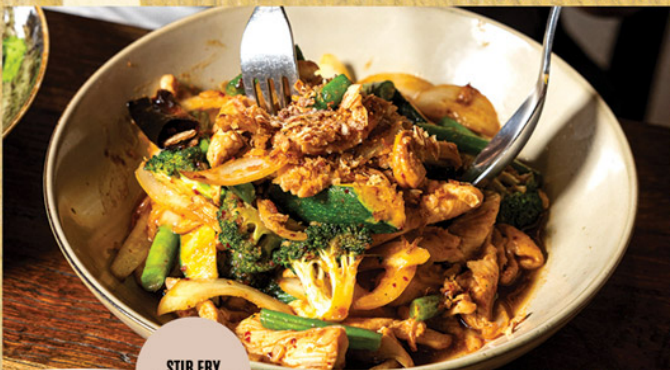
Curry

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.



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 MUCH LOVED DISH FOR CHILLI LOVERS. THIS DISH IS SEASONED WITH FRESH BASIL LEAVES. WITH CHILLI ADDING THE HEAT. HAVE IT WITH YOUR FAVOURITE CHOICE OF MEAT, SEAFOOD OR VEGETARIAN. (CONTAINS EGG)

TOM YUM FRIED RICE and SCALLOPS\$24.9

THE NEXT LEVEL OF THAI STYLE FRIED RICE WITH THE BOLD TOM YUM INGREDIENTS. PERFECTLY BALANCED WITH SWEETNESS OF SCALLOP. (CONTAINS EGG)

TOM YUM
FRIED RICE
AND
SCALLOPS



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.

PAD BA MEE



Banquets

\$45

PER PERSON
(MINIMUM 4 PEOPLE)

ENTRÉE

Curry Puff (vegetarian)
Satay Chicken
Money Bag

MAIN

Green Curry Chicken
Holy Basil Squid
Panang Curry Beef
Mixed Asian Green
Rice

\$55

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 02 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 02 9310 3083

Lunch
Monday - Friday 11am - 3pm
Dinner
Monday - Sat 5.30pm - 10pm



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

PHONE 02 9262 1223

Lunch
Monday - Friday 10.30 am - 3pm



PEPPER SEEDS: THAI CAFÉ
2/222 Kent Street, Sydney CBD
NSW 2000

PHONE 02 9386 5283

Lunch
Monday - Friday 8 am - 3pm

เพปเปอร์ซีดส์

PEPPER SEEDS

BOUTIQUE THAI BITES
