



# ROXBY

## BAR + GRILL

### MENU



398 SOUTH STREET, O'CONNOR, TEL: 08 9314 2444

Tue - Sun 5:30pm - 10:00pm - Closed on Public Holidays

Prices subject to change without notice. No Separate Billing. Cash, Eftpos & Credit Card payment available.

ATM Available. Fully Licensed. Liquor Permitted without a meal.

A serve charge of \$1 per head is applicable when you bring in your own celebration cake.



# ENTRÉES & TO SHARE



**1. Tom yum goong 12.00**

Hot and sour soup with king prawns, lemon grass, kaffir lime leaves, tomatoes, mushroom and fresh coriander.

main size **30.00**



**2. Tom kha gai 10.00**

Tender chicken pieces in coconut milk with galangal, lemon juice, chilli and onion.

main size **25.00**



**3. Poh tak 12.00**

Soup with a combination of seafood, lemongrass, basil, galangal, kaffir lime leaves, mushroom and fresh chilli.

main size **31.00**



**4. Tom jued (clear soup) 10.00**

Fragrant clear soup with chicken, vermicelli noodle, vegetables and fresh coriander.

main size **25.00**



**5. Fish cake (6 pieces) 10.00**

Ground fish patty mixed with Thai herbs and red curry paste. Served with sweet chilli sauce.



**6. Golden bags (4 pieces) 13.00**

Minced chicken and prawns with water chestnut and vegetables wrapped in golden pastry. Served with sweet chilli sauce.



**7. Curry puffs (4 pieces) 13.00**

Golden puff pastry filled with curry minced chicken, potatoes, mung beans and vegetables.



**8. Mixed entrée 13.00**

One of each curry puff, golden bag, fish cake and a spring roll.

this selection cannot be changed



**9. Chicken satay (4 pieces) 13.00**

Char-grilled chicken skewers served with tasty peanut sauce.





**10. Garlic bread** 6.50  
(4 pieces)



**11. Bruschetta** 9.50  
2 slices of garlic bread topped with tomatoes, onions, basil, balsamic vinaigrette and parmesan cheese.



**12. Scallop dream** 16.50  
Half a dozen grilled scallops, topped with soy sauce, ginger, garlic, coriander and sesame seeds.



**13. Prawn sleeping bags** 16.50  
Marinated king prawns wrapped in golden spring roll pastry. Served with sweet chilli sauce.



**14. Spring rolls** (4 pieces) 13.00  
Minced chicken with vegetables wrapped in golden pastry. Served with sweet chilli sauce.  
**Vegetarian** 10.00  
**cheese** 10.00



**15. Cheesy fries** 14.00  
Beer battered chips covered with creamy garlic sauce, texas cajun seasoning, melted cheese and bacon bits. Served with sweet chilli sauce.  
**add truffle or blue cheese** 3.00



**16. Crispy chicken wings** 12.50  
Lightly seasoned and battered tasty chicken wings (not spicy).  
**chef recommendation**  
**Add creamy blue cheese sauce** 4.00



**17. Salt & pepper chicken wings** 13.00  
Fried chicken wings lightly seasoned with salt and pepper and cut chilli (medium spice).



**18. Spicy sticky hot wings** 13.00  
Crispy and tender wings and the perfect amount of heat with Roxby chilli sauce (medium spice).  
**chef recommendation**  
**Add creamy blue cheese sauce** 4.00

**19. Thai style popcorn**  
(Chef Recommendation)  
Tender little bite size pieces of fried chicken, calamari or shrimp in a light batter. Served with sweet and sour chilli sauce.

**Chicken** 14.00  
**Calamari** 15.00  
**Shrimp** 17.00

**Add creamy blue cheese sauce** 4.00







**20. Bruschetta mussels 12.50**  
6 NZ green-lipped mussels with garlic butter, napolitana sauce and topped with grilled cheese.



**21. Kevins Thai curry mussels 27.00**  
**Half serve 1 garlic bread 18.00**  
Your choice of green, red or yellow curry with NZ green-lipped mussels. Served with 2 slices of garlic bread.



**22. Thai style chilli mussels 26.00**  
**Half serve 1 garlic bread 18.00**  
NZ green-lipped mussels with chilli, garlic and basil. Served with 2 slices of garlic bread.

# SALAD



**23. Papaya salad 21.00**  
**(Seasonal)** Finely grated fresh green papaya with green beans and tomatoes tossed in a dressing of fish sauce, palm sugar, and lemon juice. Topped with crushed peanuts.



**24. Chicken satay salad 25.00**  
Marinated chicken tenderloin pieces on a bed of mixed leaves. Drizzled with satay sauce and topped with crispy noodles.



**25. Yum nuer 24.00**  
Slices of tender grilled topside beef fillet tossed with onion, cucumber, tomatoes, shallots and coriander. Drizzled with a dressing of fish sauce, lemon juice and chilli.

**26. Chicken, prawns and avocado salad 28.00**  
Grilled prawns with diced chicken breast pieces tossed through mixed lettuce, pineapples, cherry tomatoes, onion, avocado, cucumber and drizzled with a creamy dressing.





# RICE & NOODLES



**27. Kapow fried rice 17.00**  
Chilli, garlic and basil fried rice with your choice of beef or chicken.  
add 3 prawns **5.00**  
add fried egg **2.50**



**28. Kao pad 16.50**  
Fried rice with chicken, eggs, tomatoes, onions and peas.  
add 3 prawns **5.00**  
add fried egg **2.50**



**29. Kao pad supparod 17.00**  
Thai-style pineapple fried rice with chicken, cashew nuts, eggs and a hint of curry powder.  
add 3 prawns **5.00**  
add fried egg **2.50**



**30. Steamed jasmine rice 3.50**



**31. Pad se-ew 22.00**  
Stir-fried thick rice noodles with chicken, eggs, mixed vegetables and dark soy sauce.  
Beef **24.00**



**32. Laksa**  
Thai laksa with egg noodles topped with crispy noodles and bean sprouts.  
Chicken **22.00**  
King Prawns **27.00**  
Vegetarian with Tofu **21.00**



**33. Chilli seafood noodles 31.00**  
A selection of mixed seafood including fish, prawns, scallops and calamari with stir-fried egg noodles, mixed vegetables, chilli, garlic and basil.

**34. Pad Thai 26.00**  
Stir-fried rice noodles with chicken, eggs, prawns, bean sprouts, bean curd and crushed peanuts, presented in an egg crepe.  
Pad Thai vegetarian **24.00**





# THAI FOOD

## Your choice of meat :

Prawns **30.00**  
Scallops **32.00**  
Chicken **25.00**

Pork **25.00**  
Calamari **22.00**  
Fish **26.00**

Mixed Seafood **31.00**  
Beef **26.00**  
Vegetarian with tofu **21.00**



### 35. Gaeng panang

Your choice of meat in a dry and thick red curry with coconut milk, kaffir lime leaves and crushed peanuts.



### 36. Green curry

Your choice of meat in our famous green curry with ground green chilli, exotic Thai spices and mixed vegetables in coconut milk.



### 37. Red curry

Your choice of meat in a red curry with red chilli paste, exotic Thai spices and mixed vegetables in coconut milk.



### 38. Gaeng massaman

Your choice of meat in a sweet red curry with chunky potato pieces and peanuts in coconut milk. We recommend beef as the best choice of meat for this dish.



### 39. Yellow curry

Your choice of meat in a yellow curry, with exotic Thai herbs and spices, sweet potato, tomatoes and onions in coconut milk.



### 40. Oyster sauce stir fry

Your choice of meat with mixed seasonal vegetables and oyster sauce. We recommend beef as the best choice of meat for this dish.



### 41. Phat kapow

Your choice of meat with mixed seasonal vegetables, garlic, chilli and basil.



### 42. Cashew stir fry

Your choice of meat with mild chilli shrimp paste, onions, shallots and cashew nuts.



### 43. Peppercorn stir fry

Your choice of meat with mixed seasonal vegetables, kaffir lime leaves, lemon grass, fresh peppercorn and chilli.



### 44. Phat pik khing

Your choice of meat with green beans, onions, kaffir lime leaves, fish sauce, palm sugar and chilli paste.



### 45. Ginger stir fry

Your choice of meat with mixed seasonal vegetables, mushroom, onions and fresh ginger.





**46. Garlic and pepper stir fry**  
Your choice of meat with garlic, coriander and pepper.



**47. Sweet and sour stir fry**  
Your choice of meat with tomatoes, onions, pineapples, baby corn in a sweet and sour sauce.



**48. Mixed vegetable stir fry**  
Mixed seasonal vegetable stir fry with or without tofu.

## CHEFS SPECIAL



**49. Kai Yang 30.00**  
Thai style grilled chicken marinated in soy sauce and Thai herbs. Served with steamed rice and Thai salad (tomatoes, green beans, shredded carrots, crushed peanuts with lime and garlic dressing).



**50. Sizzling satay 28.00**  
Tender slices of beef or chicken with onions, carrots in a tasty satay sauce. Served on a sizzling hot plate.



**51. Sizzling beef 28.00**  
Slices of topside beef fillets with mixed seasonal vegetables, garlic, ginger and chilli. Served on a sizzling hot plate.



**52. Goong makram 31.00**  
King prawns in a sweet tamarind sauce with cashew nuts and chilli.



**53. Barramundi fillet lard pik 28.00**  
Deep-fried Barramundi fillets with Thai herbs and served with home-made sticky sweet chilli sauce.



**54. Fish on fire 32.00**  
Barramundi fillet crumbed and topped with sliced Granny Smith apples, cashew nuts, chilli and Thai dressing. Served with steamed rice.



**55. Honey chilli chicken 27.00**  
Crispy lightly battered chicken breast pieces in a sweet style sauce with a hint of spice.

**56. Salt and pepper strips**

Chicken **25.00**

Pork **25.00**

Beef **26.00**

Crispy strips of meat dusted in a crunchy tasty coating topped with chilli and spring onions.





# THE GRILL



## 57. Texas Porterhouse 32.00

Black Angus Porterhouse with special Texas Cajun spices cooked to your liking. Served with salad and your choice of chips, roast or mashed potato. Your choice of sauce for selection includes BBQ, creamy garlic, mushroom or pepper.

Blue cheese sauce **3.00** extra



## 58. Texas Porterhouse 37.00 & king prawns

Black Angus Porterhouse with special Texas Cajun spices cooked to your liking and topped with grilled king prawns. Served with salad and your choice of chips, roast or mashed potato. Your choice of sauce for selection includes BBQ, creamy garlic, mushroom or pepper.

Blue cheese sauce **3.00** extra



## 59. Texas Porterhouse 39.00 & ribs

Black Angus Porterhouse with special Texas Cajun spices cooked to your liking with a side of BBQ pork spare ribs. Served with salad and your choice of chips, roast potato or mash. Your choice of sauce for selection includes BBQ, creamy garlic, mushroom or pepper.

Blue cheese sauce **3.00** extra



## 60. Texas Porterhouse 34.00 & onion rings

Black Angus Porterhouse with special Texas Cajun spices cooked to your liking and topped with fried onion rings. Served with salad and your choice of chips, roast or mashed potato. Your choice of sauce selection includes BBQ, creamy garlic, mushroom or pepper.

Blue cheese sauce **3.00** extra



## 61. Black Angus scotch 34.00

Grain-fed scotch fillet cooked to your liking served with salad and your choice of chips, roast or mashed potato. Your choice of sauce for selection includes BBQ, creamy garlic, mushroom or pepper.

Blue cheese sauce **3.00** extra



## 62. Black Angus scotch 36.00 & onion rings

Grain-fed scotch fillet cooked to your liking served with fried onion rings, salad and your choice of chips, roast or mashed potato. Your choice of sauce for selection includes BBQ, creamy garlic, mushroom or pepper.

Blue cheese sauce **3.00** extra

## 63. Lean & Keen

35.00

(for the carb conscious diners)

Your choice of two grilled chicken breast fillets or one grilled chicken breast and 200g porterhouse with Texas seasoning. Served with roasted sweet potato and steamed vegetables or salad.



## 64. Surf & turf 38.00

Grain-fed scotch fillet cooked to your liking and topped with grilled king prawns. Served with salad and your choice of chips, roast or mashed potato. Your choice of sauce for selection includes BBQ, creamy garlic, mushroom or pepper.

Blue cheese sauce **3.00** extra

**\*note:** Scotch fillet tends to have a strip of fat which runs through the middle.

If you prefer a leaner cut of meat we recommend that you choose the porterhouse steak.







**65. Roxby grill grilled combo**  
(2 grills) **39.00**  
(3 grills) **44.00**

Your choice of porterhouse, ribs, or chicken breast fillet with salad. Served with your choice of sauce and chips, roast or mashed potato.

Blue cheese sauce **3.00** extra



**66. Crumbed pork rib eye 29.00**  
Crumbed pork rib-eye cutlet cooked in garlic butter. Served with salad and your choice of chips, roast or mashed potato. Your choice of sauce for selection includes BBQ, creamy garlic, mushroom or pepper.  
Blue cheese sauce **3.00** extra



**67. Crumbed steak 28.00**  
Crumbed beef with creamy mushroom sauce. Served with salad and your choice of chips, roast or mashed potato.  
Blue cheese sauce **3.00** extra



**68. Spare ribs 35.00**  
Tender meaty style pork ribs basted in tangy BBQ, tomato sauce and honey glaze and cooked to perfection. Served with chips and salad.



**69. Chicken delight 29.00**  
**chips / mash 31.00**  
Grilled chicken breast fillet topped with king prawns with creamy garlic sauce. Served with avocado and steamed rice.  
Blue cheese sauce **3.00** extra



**70. Suzannes delight 30.00**  
Crumbed chicken breast on a bed of your choice of chips, roast or mashed potato covered in creamy blue cheese sauce or a substitute sauce of creamy garlic, mushroom or pepper. Served with salad.  
With steam vegetables **31.00**



**71. Chicken parmigiana 27.00**  
Chicken breast fillet topped with smoked ham, Napoli sauce and mozzarella cheese, chips and salad.

**72. Lamb cutlets 36.00**  
Lamb cutlets marinated in rosemary and mint. Served with salad and your choice of chips, roast or mashed potato. Your choice of sauce for selection includes BBQ, creamy garlic, mushroom or pepper.





# BURGERS



**73. Rib burger 23.00**  
Toasted Ciabatta roll filled with pulled bbq rib meat , grilled onions and cheese. Served with coleslaw and chips.



**74. Steak burger 24.00**  
Toasted Ciabatta roll filled with tender steak, grilled onions, cheese, mustard and BBQ sauce. Served with coleslaw and chips.



**75. Crumbed chicken burger 22.00**  
Toasted Ciabatta roll filled with crumbed chicken breast, onions, cheese and mayo. Served with coleslaw and chips.



**76. Chicken parma 23.00**  
**Parma XL burger 27.00**  
Grilled onion, ham & cheese on a grilled abhi's ciabatta roll, served with beer battered chips and coleslaw.



**77. Truffle cheese steak 26.00**  
Grilled onion, mustard & Bbq sauce on a grilled abhi's ciabatta roll, served with beer battered chips and coleslaw.



**78. Blue cheese steak 26.00**  
Grilled onion, mustard & Bbq sauce on a grilled abhi's ciabatta roll, served with beer battered chips and coleslaw.



**79. Truffle crumbed chicken 25.00**  
Grilled onion & egg mayo on a grilled abhi's ciabatta roll, served with beer battered chips and coleslaw.



**80. Blue cheese crumbed chicken 25.00**  
Grilled onion & egg mayo on a grilled abhi's ciabatta roll, served with beer battered chips and coleslaw.

## EXTRAS

<b>Bacon or egg</b>	<b>2.50</b>
<b>Avocado</b>	<b>2.00</b>
<b>Lettuce &amp; tomato</b>	<b>.50c</b>



**81. Fish burger 25.00**  
Toasted Ciabatta roll lled with crumbed fish fillets and avocado, grilled onions, cheese, and aioli. Served with coleslaw and chips.



# SEAFOOD



## 82. Seafood hotplate 32.00

Mixed seafood (Thai-style) stir-fried with eggs, spring onion, garlic, celery, chilli jam and curry powder served on a sizzling hotplate. Served with steamed rice.



## 83. Tempura fish 27.00

Deep-fried fish fillet in tempura batter and served with chips and salad.



## 84. Grilled fish 'n' chips 27.00

Grilled fish fillet with garlic butter and served with chips and salad.



## 85. Creamy garlic prawns 33.00

King prawns sautéed in creamy garlic sauce topped with crispy fried garlic. Served with salad and steamed rice.



## 86. Thai style chilli mussels 26.00

NZ green-lipped mussels with chilli, garlic and basil. Served with 2 slices of garlic bread.



## 87. Kevins Thai curry mussels 27.00

Your choice of green, red or yellow curry with NZ green-lipped mussels. Served with 2 slices of garlic bread.

## 88. Seafood platter 37.00

A selection of battered and deep-fried seafood including Barramundi, king prawns, calamari and scallops. Served with chips and salad.

Grilled option also available.





# SIDES



**89. Side of BBQ pork spare ribs**

**9.95**



**90. Three Tempura battered prawns**

**6.95**



**91. Three garlic prawns**

**6.95**



**92. Six Tempura-battered calamari rings**

**6.00**



**93. Roasted sweet potato**

**6.50**



**94. Beer battered chips**

**7.50**



**95. Greek salad**  
**Plain Garden salad**

**8.50**

**6.50**



**96. Steamed vegetables**

**7.50**



**97. Plain egg or flat rice noodles**

**5.00**



**98. Additional sauce**

**2.50**

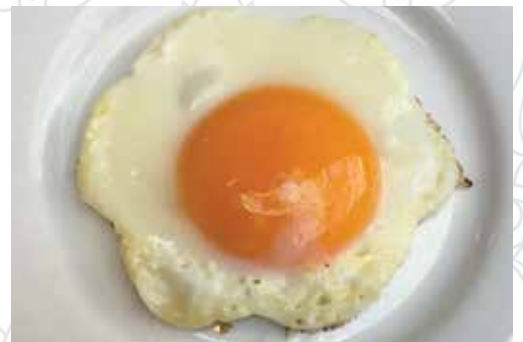
Creamy garlic, creamy mushroom, mushroom sauce, pepper sauce or creamy blue cheese sauce.

**Additional creamy blue cheese sauce 4.50**



**99. Mashed potato**

**5.50**



**100. Fried egg**

**2.50**

**Additional condiments .50c**

Texas cajun spice seasoning for chips, tomato sauce, bbq sauce, hot english mustard or horseradish, cut chilli and condiment.



# BANQUETS

## STANDARD

**\$38 per person**

Minimum 4 persons

## ENTRÉE

**Mixed entrée**

One each of curry puff, golden bag, Spring roll and fish cake per person.

## MAINS TO SHARE

**Beef massaman curry**

A red sweet curry with chunky potatoes and peanuts in coconut milk.

**Prawns with ginger**

With fresh ginger, onion and mixed vegetables.

**Chicken and cashew nuts**

With mild chilli shrimp paste, cashew nuts, onion, shallots and roasted whole chilli.

**Vegetables with calamari**

Stir-fried seasonal vegetables.

**Steamed jasmine rice**

## DESSERT

**Ice-cream**

**Tea or Coffee**

## SPECIAL

**\$48 per person**

Minimum 4 persons

## ENTRÉE

**Tom kha gai (Soup)**

Chicken pieces cooked in coconut milk, flavoured with lemon juice, galangale, chilli and onion.

**Mixed entrée**

One each of curry puff, golden bag, spring roll and fish cake per person.

## MAINS TO SHARE

**Chicken green curry**

Famous green curry with ground green chilli and exotic Thai spices in coconut milk with mixed vegetables.

**Vegetarian pad Thai**

Stir-fried rice noodles with mixed vegetables, crushed peanuts, egg, bean shoots and bean curd.

**Yum nuer**

Slices of grilled topside beef fillet, onion, cucumber, tomato, shallots and coriander tossed with fish sauce, lemon juice and chilli.

**Prawn with cashew nuts**

With mild chilli shrimp paste, cashew nuts, onion, shallots and roasted whole chilli

**Sweet and sour fish**

Sliced tomato, onion and pineapple in a sweet and sour sauce

**Steamed jasmine rice**

## DESSERT

**Ice-cream**

**Tea or Coffee**

# KIDS

kids must be under 12 years of age



**101. Kids Tempura 13.00**  
battered or grilled  
fish and chips



**102. Kids Ribs**  
with chips



**14.00 103. Kids Popcorn 13.00**  
chicken and chips  
or rice



**104. Kids Chicken 12.00**  
and vegetable  
egg noodles



# GLUTEN FREE

## Your choice of meat :

Prawns **30.00**  
Scallops **32.00**  
Chicken **25.00**

Pork **25.00**  
Calamari **22.00**  
Fish **26.00**

Mixed Seafood **31.00**  
Beef **26.00**  
Vegetarian with tofu **21.00**



### 105. Cashew stir fry

Your choice of meat with mixed seasonal vegetables, mild chilli shrimp paste, onions, shallots and cashew nuts.



### 106. Peppercorn stir fry

Your choice of meat with mixed seasonal vegetables, kaffir lime leaves, lemon grass, fresh peppercorn and chilli.



### 107. Garlic stir fry

Your choice of meat with garlic, coriander and pepper.



### 108. Mixed vegetable stir fry

Mixed seasonal vegetables stir fry with or without tofu.



### 109. Ginger stir fry

Your choice of meat with mixed seasonal vegetables, mushroom, onions and fresh ginger.



### 110. Kao pad

**16.50**

Fried rice with egg, tomato, onion, peas and chicken.



### 111. Yum nuer

**24.00**

Slices of grilled topside beef fillet, onion, cucumber, tomato, shallots and coriander. Tossed with fish sauce, lemon juice and chilli.



### 112. Grilled fish and vegetable.

**26.00**

Grilled Barramundi fillet with garlic butter served with vegetables.



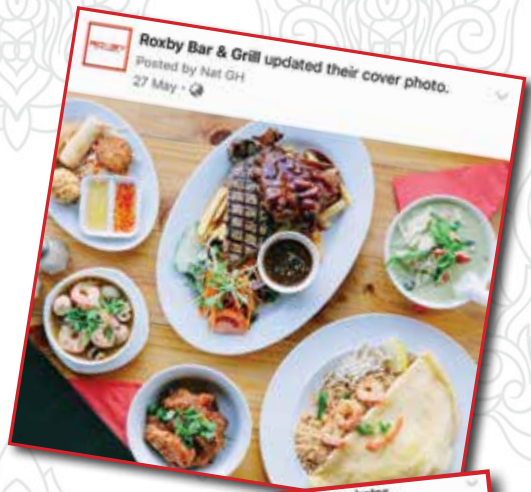
### 113. Pad Thai

**26.00**

Stir-fried rice noodles with chicken, eggs, prawns, bean sprouts, bean curd and crushed peanuts, presented in an egg crepe.

\* Please make our staff aware of special needs regarding gluten free or allergies dishes.





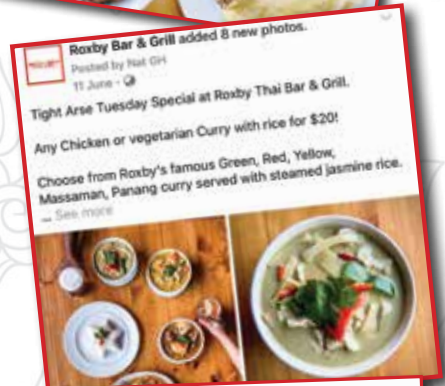
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& EVENTS.**





## CELEBRATION OF LIFE



### WEDDINGS

### BIRTHDAY PARTIES

### WEDDING ANNIVERSARY

### HENS/BUCKS PARTIES

### SPORTS CLUB FUNCTIONS

### CORPORATE FUNCTIONS

### WAKES

From weddings to corporate events and everything in between, let us cater it all for you.

Take the hassle out of ordering cakes, alcohol, decorations and food and let us look after it for you.

With a capacity to hold up to 150 people, Roxbys is the place for you.

Contact us today to find out more, including availability, costs and what we can do for your special day to customise it to your liking.

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[www.roxbythai.com.au](http://www.roxbythai.com.au)



If you suffer from food allergies and intolerances, please advise our wait staff so they can assist you with your dietary needs and meal selection. Due to hygiene reasons, we are unable to pack left-overs but we are able to provide you with take away containers.