TEMPTATIONS

40. PAD CHA BARRAMUNDI (%) A flavoursome dish of crispy barramundi fillets combined with Thai herbs, green peppercorn, Kra-chai and seasonal vegetables. all stir fried in a special Pad Cha sauce made in house

41. EGGPLANT DELIGHT (%) \$23,90 Tempura style crispy eggplant topped with minced chicken, fresh basil and sweet chilli sauce with a crispy Thai basil leaf garnish.

42. CRISPY PORK BELLY (%) Crispy pork belly served on top of steamed Chinese broccoli and tasty homemade sauce.

43. PAD KANA MOO GROB (%) \$23,90 Thai style crispy pork belly stir fried in oyster sauce with Chinese broccoli and chilli

44. PAD PRIK KHING MOO GROB \$23.90 Wok fried crispy pork belly with homemade curry paste, beans and kaffir lime leaf.

45. DUCK PLUM SAUCE Grilled roasted duck served on top of steamed Chinese broccoli, lychee, dry onions and tasty homemade plum sauce.



Pad Cha Barramundi



NOODLES & RICE

Vegetables \$17.90 Vegetables and Tofu \$18.90 Chicken/Beef/Pork \$18.90 Prawn \$21.90 Fish fillet \$21.90 Seafood \$22.90 \$23.90 Combination \$23.90 Crispy Pork Roasted duck breast \$23.90

Gluten Free options are available upon request Mild Spicy Medium Spicy Spicy

\$24.90

46. PAD THAI

A stir-fry of thin rice noodles, tofu and egg in a sauce of tamarind, crispy shallots and palm sugar. Topped with bean sprouts, a wedge of lime and crushed peanuts.

47. PAD SEE EIW 🤏

Smoky, fried & flat rice noodles with egg, Chinese broccoli, sweet dark soy and oystersauce.

48. BASIL NOODLE "PAD KEE MAO" 🙈 🛭 Spicy stir-fried flat rice noodles with egg, vegetables, Thai basil and flavoured with crushed chilli and fresh gartic.

49. CASHEW NOODLE

Stir fried egg noodles with chilli jam, vegetables and cashew nuts.

50. SATAY NOODLE

Stir fried Hokkien noodles with a twist of our renowned peanut sauce and variety of vegetables.

51. THAI LAKSA

A creamy noodle soup prepared with fine rice noodles, coconut milk, wild ginger, turmeric, fried tofu and bean sprouts.

52. TOM YUM FRIED RICE

Thailand's famous Tom Yum flavours, in the form of fried rice with lemongrass, kaffir lime leaves. egg, Chinese broccoli, onion, carrot and capsicum.

53. THAI FRIED RICE (%)

Thai style fried rice with egg, Chinese broccoli and onion seasoned with oyster sauce.

54. PINEAPPLE FRIED RICE (%)

A Lovely blend of sweet and savoury flavour of diced pineapple, capsicum, onion, carrot with egg.

55. ANGEL HAIR NOODLE (%)

Angel hair rice noodle stir-fried with egg, garlic, bean sprouts and shallots and half strength soy sauce. An excellent vegetarian option or to accompany a main dish.

56. EGG FRIED RICE (%) \$14.90 No meat dish, just egg, oyster sauce and rice. No more, no less

57. STEAMED JASMINE RICE \$4 58. COCONUT RICE \$5

59. ROTI \$3

DESSERTS

60. STICKY RICE THAI CUSTARD Steamed sticky rice infused with pandan leaf, coconut milk and palm sugar, topped Thai custard and served with vanilla ice cream

61. BAKED TARO CUSTARD \$8.50 Baked taro mixed with coconut milk, palm sugar served with vanilla ice cream

62. BANANA FRITTERS Bananas in a coconut cream batter, deep fried and served with vanilla ice cream

Mango and Sticky Rice

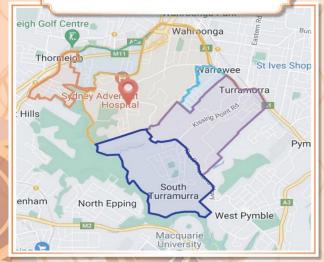
63. TARO & STICKY RICE IN BANANA LEAF \$8.50 A traditional Thai dessert of sweet, steamed sticky rice with creamy taro wranged in banana leaf and served with vanilla ice crean

64. MANGO AND STICKY RICE SEASONAL Fresh sweet mango served with sticky rice cooked in coconut milk, pandan leaf and palm sugar.* A very popular Thai dessert. *

BEVERAGES

\$3.50 65. SOFT DRINK (375 ML) Coke, Coke No Sugar, Lemonade, Solo, Fanta 66. SPRING WATER (600 ML) \$3.50

DELIVERY AREA



DELIVERY TO PART OF THORNLEIGH, NORMANHURST, WAHROONGA, WARRAWEE, TURRAMURRA AND SOUTH TURRAMURRA (PLEASE REFER TO MAP ABOVE)



WOK ON FOX

SHOP 6/178 FOX VALLEY ROAD WAHROONGA NSW 2076

* MONDAY - SATURDAY *

LUNCH * 11.30 AM - 3.00 PM

DINNER * 5.00 PM - 9.00 PM

SUNDAY CLOSED

ORDER ONLINE WWW.WOKONFOX.COM.AU



*GLUTEN-FREE OPTIONS ARE AVAILABLE UPON REQUEST *INGREDIENTS ARE SUBJECT TO MARKET AVAILABILITY AND MAY CHANGE WITHOUT PRIOR NOTICE *PLEASE INFORM US OF ANY FOOD ALLERGIES YOU MAY HAVE



DINE IN - TAKE AWAY - DELIVERY



ENTRÉE

Mild Spicy Medium Spicy Spicy	
1. SPRING ROLLS (4 PCS)	\$10.90
Crispy rice paper rolls filled with finely sliced Chinese greens, Black fungus mushroom, carrot and rice vermicelli, served with a plum sauce.	5
2. CURRY PUFFS (4 PCS)	\$10.90
Minced chicken, diced potatoes and carrot seasoned with special Thai herb hand wrapped in golden puff pastry and served with cucumber relish.	s,
3. MONEY BAGS (4 PCS)	\$10.90
Minced chicken with sweet corn, braised with light soy sauce and palm sug wrapped in spring roll crepes and served with a sweet chilli sauce.	ar,
4. FISH CAKES (4 PCS)	\$10.90
Freshly minced fish fillet, blended with red curry paste, finely sliced snake bean and kaffir lime leaves served with a sweet chilli sauce.	
5. MIXED ENTRÉE	\$11.90
A money bag, fish cake, spring roll and curry puff served with a trio of dipping sauces.	
6. SATAY CHICKEN (4 STICKS)	\$12.90
Chicken tenderloins marinated in Thai herbs, coconut cream and curry spic grilled and served with a tasty peanut sauce.	es,
7. FRIED CHICKEN WINGS (6 PCS)	\$11.90
Chicken mid-wing marinated with our secret sauce, coated with batter then deep fry until golden brown and served with sweet chilli sauce.	
8. SEAFOOD NETTED SPRING ROLLS (6 PCS)	\$12.90
Prawn, Crab, water chestnut yam bean and taro delicately wrapped with crispy rice net pastry served with plum sauce.	
9. VEGETARIAN NETTED SPRING ROLLS (6 PCS)	\$11.90
Yam bean, taro, mung bean, black fungus wrapped with crispy rice net past served with plum sauce.	ry
10. SALT & PEPPER TOFU 🛞	\$9.90
Vegetarian crispy skinned tofu pieces seasoned with salt and pepper and served with a seasonal salad and a chili sauce with crushed peanuts.	
11. SALT & PEPPER SQUID 🛞 ENTRÉE	\$11.90
Lightly coated tender squid seasoned with special salt, pepper and five spice, served on a garden salad and accompanied by our own spicy seafood sauce.	\$20.90
12. DUCK SPRING ROLLS (4 PCS)	\$12.90
Shredded roast duck fillet and vermicelli wrapped in crispy pastry.	
13. E-PANCAKE	\$12.90
Pan-fried roti bread stuffed with our tasty curried minced-chicken filling, served with cucumber relish.	
14. PRAWN CHIPS	\$4.00
15. SATAY SAUCE	\$5.00





Mixed Entrée

Satav Chicken (4 Sticks

\$8.00

CURRIES

17. RED CURRY Homemade Thai style red curry with coconut milk and vegetables.

PANANG CURRY PAN

Special CURRIES

Vegetables

Prawn

Fish fillet

Seafood

Combination

Crispy Pork

Vegetables and Tofu \$18.90 Chicken/Beef/Pork \$18.90

Roasted duck breast\$23.90

\$21.90

\$21.90

\$22.90

\$23.90

\$23,90

Yellow Chicken Curry with Roti

20. DUCK IN RED CURRY

\$24.90

Roasted duck breast in a Thai style red curry with coconut milk,

Roasted duck breast in a Thai style red curry with coconut milk lychee, pineapple, cherry tomatoes and vegetables.

21. MASSAMAN BEEF CURRY

Aromatic Thai style massaman chunky tender beef curry with potato and peanuts.

22. YELLOW CHICKEN CURRY WITH ROTI \$24.90
Slow cooked chicken thigh fillet in special creamy curry pastes with

SALAD & BBQ

sweet potato. Great with buttered roti.

Vegetables

Prawn

Fish fillet

Combination

Crispy Pork

Seafood

Vegetables and Tofu \$18.90

Chicken/Beef/Pork \$18.90

Roasted duck breast \$23.90

\$22.90

\$14.90

\$17.90

\$21.90

\$21.90

\$22.90

\$23.90

\$23.90

23. THAI BEEF SALAD \$22.90
A spicy salad combining sliced tender rump steak with Spanish onion, lemon grass, lime juice, mint leaves, cherry tomato, fish sauce and chilli.

24. CRYING TIGER
Tender grilled rump steak, served on a bed of salad accompanied by a homemade tamarind sauce and lopped with loasted crushed rice. (Please request medium or well done)

SOM TUM
 A very famous dish of shredded green papaya salad with chilli, cherry tomato, seasoned with fish sauce, time juice and palm sugar.

SOUPS

Mild Spicy Medium Spicy Spicy

26. TOM YUM *)*

Our very popular and well-loved clear spicy soup with button mushrooms, lemon grass, chilli jam, galangal, lime juice, cherry tomato and kaffir lime leaves.

27. TOM KHA

A well-balanced coconut milk-based soup containing galangal, lemon grass, mushrooms, cherry tomatoes, chilli jam and a touch of lime

HOT WOK DISHES

28. PAD KRA PRAO
A popular Thai street food, with fresh basil, ground chilli, garlic, green beans, onion and capsicum.

29. PAD OYSTER SAUCE

A stir-fry comprising fresh mushrooms, broccoli, shallots, capsicum and ovster sauce.

30. PAD KHING (%)

A fragrant dish of julienned fresh ginger, mushrooms, chilli and cauliflower, seasoned with light soy and oyster sauce.

31. PA RAM

A healthy choice of steamed seasonal vegetables topped with a homemade creamy peanut sauce.

32. PAD PRIK PAO 🌶

A stir-fry with Thai basil leaves, onions, shallots and our unique Thai chilli Jam.

33. PAD SWEET & SOUR

Country style sweet and sour with vegetable and pineapple

34. PAD GARLIC 🛞

A popular stir-fry marinated with garlic, pepper, oyster sauce and served with steamed vegetables.

35. PAD SATAY SAUCE

Our famous satay sauce stir-fry with onions, mushrooms capsicums, broccoli, carrot garnish with shallots.

 Vegetables
 \$17.90

 Vegetables and Tofu
 \$18.90

 Chicken/Beef/Pork
 \$18.90

 Prawn
 \$21.90

 Fish fillet
 \$21.90

 Seafood
 \$22.90

 Combination
 \$23.90

 (Beef, Chicken, Pork, Prawn)
 Crispy Pork

 \$23.90

Roasted duck breast \$23.90



HOT WOK DISHES

Vegetables	\$18.90
Vegetables and Tofu	\$19.90
Chicken/Beef/Pork	\$19.90
Prawn	\$23.90
Fish fillet	\$23.90
Seafood	\$23.90
Combination (Beef, Chicken, Pork, Prawn)	\$24.90
Crispy Pork	\$24.90
Roasted duck breast	\$24.90

36. LANNA THAI 🛞

A northern inspired dish unique to Wok on Fox, Lanna Thai is a beautifully presented dish comprising cashew nuts, water chestnut, pineapple, shallots, onion and capsicum.

37. PAD CASHEW NUTS

A very popular stir-fry dish with cashew nuts, authentic Thai chili jam and seasonal vegetables.

38. PAD SESAME 🛞

A sesame oil infused stir-fry of mushroom, broccoli, capsicum, cashew nuts and onion, sprinkled with roasted sesame seeds.

39. PAD SNOW PEA 🤏

A stir-fry of crisp snow peas, capsicum and cashew nuts seasoned with oyster sauce.

