

# TÔM PHÁT

## SOUTH EAST ASIAN

Tom Phat is Sydney Road's beloved neighbourhood restaurant since 2004, serving up South East Asian inspired food and tasty cocktails.



Our dishes are crafted with care, using the freshest ingredients and prepared to order. A little wait is worth it for a truly delicious experience.

 [tomphat.com](http://tomphat.com)  (03) 9121 3377  [eat@tomphat.com.au](mailto:eat@tomphat.com.au)  [tom\\_phat](https://www.instagram.com/tom_phat)  [tomphat](https://www.facebook.com/tomphat)

All our pastes and sauces are made in-house | Please let staff know of any allergies | Surcharge of 15% applies for public holidays and 10% for Sundays | Surcharge of up to 1.8% for credit card payments

## **Explore the Vibrant Flavours of Southeast Asia at Tom Phat**

At Tom Phat, we embark on a culinary adventure through Southeast Asia, with a special focus on the vibrant flavours of Thai cuisine.

We use only the freshest, high-quality ingredients to create dishes that are bursting with authenticity. All our pastes and sauces are crafted fresh in-house, allowing us to control the quality of ingredients and deliver the true depth of flavour that Thai cuisine is known for. This means you can taste the difference – the vibrant chillies, the aromatic herbs, the rich coconut milk – all coming together in perfect harmony.

We're committed to clean eating, so you won't find any MSG in our food.

We also cater to various dietary needs, offering gluten-free, vegetarian, and vegan options. While we can't guarantee complete gluten-free status for fried items due to potential shared cooking surfaces, we strive to minimise cross-contamination.

Additionally, all our beef and chicken are sourced from certified halal suppliers.

It's our passion to create a welcoming dining experience for everyone, so please let us know about any dietary restrictions you may have, and we'll do our best to accommodate them.

To complete your Southeast Asian adventure, we offer a variety of drinks to pair perfectly with your meal. Explore our signature cocktails, classic favourites, a curated wine list, refreshing beers, and a selection of spirits.

# DRINKS MENU

## BEERS & CIDERS

<b>333 Bia</b> Vietnam 5.3%	12
<b>Beerlao Lager</b> Laos 5%	12
<b>Bintang</b> Indonesia 4.7%	12
<b>Chang</b> Thailand 5.0%	12
<b>Tiger</b> Singapore 5.0%	12
<b>Kung Foo Rice Lager</b> 4.5%	12
<b>Hawkers IPA</b> 6.0%	14
<b>Hawkers Stout</b> 5.4%	14
<b>Brookvale Union Ginger Beer</b> 4.0%	14
<b>Golden Axe Apple Cider</b> 5.2%	12
<b>Heaps Normal 'Quiet XPA'</b> Extra Pale Ale 0.5% Victoria	12
<b>Lychee Gold Cider</b> 1.15% Canberra	12

## TAP BEERS

pot 8 / pint 16

**Hawkers Pale Ale**  
**Hawkers Lager**

## COLD DRINKS

<b>coke / coke no sugar / lemonade / sunkist</b>	4
<b>capi (250ml)</b> blood orange, ginger ale, spicy ginger beer	7.5
<b>capi (500ml)</b> sparkling water	8

## MOCKTAILS

<b>lychee and lime soda</b> muddled lychees, fresh lime, grapefruit juice	14
<b>ho chi mint</b> passionfruit, mint, fresh lime	14
<b>pineapple ginger crush</b> pineapple, fresh lime, ginger beer	14

## CLASSIC COCKTAILS

<b>blue lady</b> hendrick's gin, blue curacao, blueberry liqueur, lemon juice	22
<b>singapore sling</b> hendrick's gin, cherry liqueur, cointreau, lemon juice, dom benedictine, grenadine	22
<b>jungle bird</b> havana club rum, pineapple juice, campari, lime juice	22
<b>mojito</b> white rum, mint leaves, fresh lime, club soda	21
<b>amaretto sour</b> amaretto liqueur, fresh lemon, angostura bitters, aquafaba	23
<b>negroni</b> campari, gin, sweet vermouth	21
<b>classic margarita</b> tequila, triple sec, fresh lime, simple syrup	19

## PHAT COCKTAILS

<b>peach ampun</b> sloe gin, peach liqueur, lemon juice, sparkling brut	22
<b>chungking express</b> burnt lime infused vodka, elderflower liqueur, cardamom syrup	21
<b>hibiscus kiss</b> hibiscus infused gin, rose syrup, elderflower liqueur, fresh lemon, rose petals	21
<b>thai whisky sour</b> thai basil infused bourbon, star anise & cinnamon syrup, citrus & aquafaba	22
<b>tom yum</b> vodka, chilli, lemongrass, ginger, makrut lime	20
<b>ping pong</b> lemon vodka, lychee liqueur, passionfruit, lychees, lime juice	22

# WINES

## RED WINES

**Underground Winemakers Pinot Noir**  
Mornington Peninsula, VIC 14 60

**Delas Cotes Du Ventoux Grenache**  
Rhône Valley, FR 14 58

**Penley Phoenix Cabernet Sauvignon**  
Coonawarra, SA 14 60

**Dilettante Sangiovese**  
Clare Valley, SA 14 60

**Woodstock Pilots View Shiraz**  
McLaren Vale, SA 16 65

## PINK & FIZZ

**Balgownie Premium Sparkling Brut**  
Bendigo, VIC 14 56

**Zlati Gric Rose**  
Stajerska, Slovenia 14 57

## WHITE WINES

**Meerea Park XYZ Chardonnay**  
Hunter Valley, NSW 14 60

**Raidis Estate Cheeky Pinot Gris**  
Coonawarra, SA 14 57

**Raidis Estate 'Kelpie' Sauvignon Blanc**  
Coonawarra, SA 14 57

**Hahndorf Hill Gruner Veltliner**  
Adelaide Hills, SA 14 59

**Singlefile Wines Riesling**  
Great Southern, SA 14 65

# SPIRITS

Mixer of choice (coke, lemonade, soda, tonic water) 2

## whisky / bourbon

canadian club	12
glenlivet 12yo	16
highland park	18
jack daniels	10
jameson	13
Jim beam	10
johnnie walker red	10
laphroaig	20
maker's mark	12
monkey shoulder	12
southern comfort	12
wild turkey	10

## rum

bacardi 8 year	12
bacardi white rum	12
havana club	13
malibu white rum	10

## vodka

arktika	10
absolut	12
grey goose	15

## gin

blood orange gin	14
bombay sapphire	13
four pillars	12
four pillars shiraz gin	14
gordon's london dry	11
hayman sloe	13
hendricks	14
ink gin	16
roku	13
tanqueray london dry	12
thai gin	14

## tequila

espolon	12
tromba blanco	15
tromba reposado	18

## brandy

st remy brandy	14
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## liqueur

baileys irish cream	10
kahlua's	10
sambuca white	15
sambuca black	15

# DINNER MENU

**LET US**

6 dishes 51pp

**FEED YOU**

7 dishes 61pp

**ONE DISH**

**choo chee curry** with rice 24

protein of choice, seasonal veggies,  
lemongrass, simmered in coconut milk

tofu / chicken 2 / prawn 4

[vv, gf]

**pad see ew** 24

stir-fried flat rice noodles, egg, seasonal

veggies tofu / chicken 2 / prawn 4

[vvo]

**pad thai** 24

stir-fried thin rice noodles, egg, peanuts,  
beanshoots

tofu / chicken 2 / prawn 4

[vvo, n]

**chilli jam stir fry** with rice 24

wok-tossed protein of choice with fresh  
veggies, cashews, makrut lime in a sweet and  
spicy chilli jam sauce

tofu / chicken 2 / prawn 4

[vvo, gfo, n]

**pad kra pao** with rice 26

stir-fried minced angus beef meat with thai  
basil, chillies & a fried egg

**SMALL**

**grilled roti** 12

with house made peanut satay sauce  
[vv, n]

**shanghai dumplings** 12

juicy pork steamed dumplings made  
to order, served in black vinegar & chilli oil

**prawn dumplings** 14

steamed prawn dumplings made  
to order, served in black vinegar & chilli oil

**thai spring rolls** 14

crispy spring rolls filled with green curry  
chicken, served with tangy nam jim  
dipping sauce

**crispy tofu** 12

golden crispy tofu served with  
tangy eggplant relish

[vvo, gf]

**sate pumpkin puffs** 16

savoury pastries filled with a delicious  
sate pumpkin curry filling, cashews,  
peanuts, sweet vinegar

[vg, n]

**hoisin pork baos** 16

steamed bao buns served with  
hoisin-glazed pork, house pickles and  
sriracha mayo (2 buns)

**hoisin tofu baos** 14

steamed bao buns served with  
hoisin-glazed pieces of silken tofu,  
house pickles and sriracha mayo (2 buns)  
[vvo]

## MEDIUM

- bkk fried chicken** 24  
fried chicken battered with yellow curry spice,  
served with tangy nam jim dipping sauce  
[gf]
- crispy squid** 24  
tender squid bites, served with creamy  
Kewpie mayo and a refreshing lime wedge  
[gfo]
- sticky lamb ribs** 26  
succulent lamb ribs slow-cooked and glazed to  
perfection in our dark ginger soy sauce
- kung pao cauliflower** 22  
battered fried cauliflower wok tossed in hoisin  
sauce and cashew nuts  
[vv,n]
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## LARGE

- pad prik gaeng moo grob** 28  
pork belly stir-fry in bold red curry paste  
with seasonal veggies
- crispy stir fry barramundi** 32  
tender barramundi stir-fried with veggies  
and pineapple in a sweet and sour sauce
- choo chee curry** 28  
silken tofu, seasonal veggies, lemongrass,  
simmered in coconut milk  
[vv, gf]
- yellow chicken curry** 30  
comforting bowl of tender chicken and root  
veggies, lemongrass simmered in a fragrant  
coconut curry  
[gf]
- chilli caramel pork belly** 34  
succulent pork belly, twice-cooked and drizzled  
with a sweet & spicy chili caramel glaze served  
with a refreshing asian apple slaw  
[gf]
- rendang beef** 32  
succulent beef slow-cooked in a rich coconut  
curry with warm spices like cinnamon and star  
anise

## SIDES

- fried rice** 16  
with egg, cashews, onion  
tofu / chicken 2 / prawn 4
- grilled roti** 8
- wok greens** 14  
fresh seasonal greens stir-fried to  
perfection with a touch of garlic sauce
- shiitake mushroom stir-fry** 14  
with green beans, broccoli, carrots,  
onions, baby corn
- jasmine rice** 5
- coconut rice** 8
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## DESSERTS

- banana fritters with coconut ice  
cream** 16  
and coconut lychee jelly
- fried chinese donuts** 14  
sprinkled with cinnamon sugar and  
served with chocolate sauce