BANQUETS
(minimum 4 person) Group of FOUR or more we recommend our banquets.

BANQUET A | $70 per person
Spring roll / Curry puff / Crab prawn net roll *(I)*
Weladee's pork belly / Beef Green Curry / Laab chicken / Pad Thai vegetable / Jasmine rice.

BANQUET B | $75 per person
Spring roll / Steam Dim Sim / Curry Puff
Tropical duck / Unforgettable prawns *(I)* / Naam Tok Beef salad / Pad Thai vegetable / Jasmine rice.

GREEN LOVER

POWER GREEN Stir fried mix Asian green vegetables, shallot and bean sprout. GF, VGO | 31

BUDDHA BOWL Streamed mixed vegetables, Tofu and peanut sauce. GF, VGO | 31

DESSERTS

Banana Fritter & Vanilla Ice cream | 17
Coconut Ice Cream & coconut jelly | 15
Mango Ice Cream & sweet, dried mango slice | 16
Vanilla Ice cream with Lychee GF | 15
Black Sticky Rice with coconut milk GF, DF, VG | 13
Jade sago pudding with coconut milk GF, DF, VG | 13

WELADEE

CONTEMPORARY THAI CUISINE

DINE IN MENU

Fully Licensed

Please advise wait staff of any dietary requirements or allergies.

Needs are catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner. Nuts, seafood, shellfish, sesame seeds, wheat, flour, eggs, fungi and dairy products are all handled on these premises.
Do not allow food and drink from other places to be consumed in restaurant.

TO START

DUCK SPRING ROLL Roasted duck meat, onion, pepper, pickles, mixed salad and black vinegar mayo. | 28

COCONUT PRAWNS (4) King prawns in coconut batter with plum sauce. *GF* (I) | 25

STEAM DIM SIM (4) House-made marinated Chicken in wonton skin. | 17

SATAY CHICKEN (4) *GF* Grilled turmeric chicken w/ peanut Sauce. | 19

CHICKEN CURRY PUFF (4) Potato, minced chicken, onion in puff pastry. | 16

FISH CAKE (4) Aromatic spicy fish & red curry paste. (I) | 17

CRAB PRAWN NET ROLL (4) Deep fried crab meat and prawn in a net roll. (I) | 16

VEGETABLE SPRING ROLL (4) Vermicelli, cabbage, carrot, shiitake mushroom with house-made sauce. *V, VG* | 14.5

CURRY

Adding Protein Tofu / Chicken | 2 Beef | 5 King Prawns (I) | 7

GREEN CURRY Thai green curry with vegetables with basil leaves. *GF, DF* | 29

PANANG CURRY Panang curry with grounded peanut, vegetables, & Makrut leaves. *GF, DF* | 29

HOT WOK

Adding Protein Tofu / Chicken | 2 Beef | 5 King Prawns (I) | 7

CASHEW NUT Roasted cashew nut, mixed vegetables & Thai sweet chilli paste. *GFO, DF* | 29.5

HOLY BASIL Fresh chilli, garlic with mixed vegetable & basil leaves. *GFO, DF, VGO* | 29.5

PEANUT SAUCE Mixed vegetables, house-made peanut sauce. *GF, DF, VGO* | 29.5

RICE & NOODLE

Adding Protein Tofu / Chicken | 2 Beef | 5 King Prawns (I) | 7

THAI FRIED RICE Thai jasmine rice, egg, vegetable, soy sauce. *GFO, VGO* | 29

PAD THAI Rice noodle, egg, shallot, bean sprouts, peanut. *GF, VGO* | 29

PAD SE EW Flat rice noodle, egg, mixed vegetables, soy sauce. *GFO, DFO* | 29

GF = Gluten Free | *VG* = Vegan | *DF* = Dairy Free | *V* = Vegetarian | *O* = Option
Seafood Country of Origin: *A* = Australia | *M* = Mixed Origin | *I* = Imported

WELADEE'S SPECIAL

TWICE COOKED LAMB CURRY Twice cooked leg of lamb in aromatic Thai curry sauce. *GF* | 44

WELADEE'S PORK BELLY Crispy pork belly, green beans, carrot, capsicum in House-made dried curry sauce kaffir lime leaves. (Contains shrimp) *GFO* | 39

HIM MA PAN CHICKEN Crispy fried chicken tossed in sweet chilli paste with fresh vegetables and roasted cashew nuts. Sweet, savoury, and full of crunch. (Contains Shrimp) | 35

SEVEN SPICES FRIED CHICKEN Fried marinated chicken, seven spiced, fried garlic, sea salt, curry leaves And Thai Ma-Now sauce. | 33

CRYING TIGER BEEF Grass fed beef sirloin, fresh Asian herbs, cucumber, grounded roasted rice Sticky rice and spicy tamarind sauce. *GF, DF* | 48

TROPICAL CURRY Roasted duck, lychees, pineapple, Vegetable, basil leaves in red curry. | 38

WELLO'S DUCK Boneless roasted duck, steam Asian greens with tamarind sauce. | 38

NORTHEN THAI PORK CURRY Slow cooked pork meat, Northern Thai Spices, ginger, pickled garlic in Chiang Mai Curry Sauce. (Contains peanut and shrimp paste) *GF* | 36

BEEF MASSAMAN CURRY Slowly cooked beef chuck with spices, potato, onion in massaman curry. *GF* | 36

UNFORGETABLE PRAWNS Crispy battered king prawns w/ Thai sweet chilli sauce & organic coconut flakes. GFO (I) | 38

CRAB & PRAWNS FRIED RICE Special fried rice w/ king prawns and crab meat, onion, broccoli. *GFO* (I) | 34

THAI SALAD

NAAM TOK BEEF Grilled sliced beef, fresh herbs, red onion, roasted rice, mixed salad, Thai dressing salad. *GFO, DF* | 33

LAAB CHICKEN Minced chicken, fresh herbs, red onion, roasted rice, mixed salad and Thai salad dressing. *GF, DF* | 31

SIDE DISH

Jasmine Rice | 4	Roti Bread (2PCS) | 12	Prawns Cracker | 6
Coconut Rice | 5.5	Extra Chili | 2	Extra Peanut sauce | 3.5

KIDS MENU available upon request

15% surcharge on public holidays applied to all transaction.
Take away container $0.75 each