

Boo's Kitchen



+ It has been an incredible journey - 6 years since I started Boo's Kitchen with my husband, Gerard. We have managed through tough times, surviving COVID, the floods, consistent price increases with the Ukraine war and our economy. I have no words to thank you as loyal guests for supporting us and allowing us to keep our doors open through these unprecedented times... a very special thanks to the Mater Group for their consistent and just amazing support...

+ 2024 Best of Queensland Experience - We are so proud of the recognition by Tourism Queensland, allowing the use their Badge and Logo. With your incredible support we keep getting recognized. For the 5th year in a row, we won the Readers' Choice Best Thai Restaurant from Australian Good Food Guide. We also won the Best Thai Cuisine - QLD from the LUXlife Excellence Awards 2023, Finalists in the 2023 Restaurant & Catering Association Excellence Awards and were recommended by Restaurant Guru as well.

+ It was a very proud time for me when SBS Food recognized my Isan heritage that I continue in my restaurant - I was so proud that they interviewed me, publishing an article on my family history - 'Embracing four generations of Isan sticky rice' - I thank you for spreading the word and giving me this recognition...

For our new guests, a little bit about myself. My given name is Bussakorn but with my families love of seafood the nicknamed me Boo which means Crab in Thai !! This of course extended to my little sister who was nicknamed Goong - Prawns in Thai. I still wonder whether it was just fun or their true love of seafood !! Well, my brother and I followed in my mum's footsteps with me starting this restaurant to share my love of food and my brother who is a professional chef,

I grew up in a little village called Puvien in the North Eastern part of Thailand, called Isan with two brothers and a sister. My father was a rice farmer and my mum sold home made food from a kitchen set up in front of our house. I started young preparing all the ingredients for my mum to cook before I left for school and when I came back in the afternoons. watching and helping my mum cook gave a me a solid foundation on the Isan and Thai flavors.

We sat as a family on a mat on the floor with dishes cooked by my mum, my brother and myself, picking at the sticky rice with our hands, savouring the food. Inevitably, family or friends who were always welcome to share our meals would join. A Isan meal is all about the coming together of families sharing their food.

Entrées to Share

All these dishes all compliment each other in the tradition of sharing. While you can have them as entrées, my family and I quite often share chicken skewers or calamari with some sticky rice and Papaya Salad.

Chicken Skewers with Peanut Sauce \$ 15

Grilled Succulent chicken on four skewers served with our Chefs specially made Peanut (Satay) sauce [GF]

Fried Salt & Pepper Calamari \$ 14

Tender calamari pieces tossed in a salt & pepper spice and deep fried. [GF]

Crab Net Rolls \$ 14

Deep fried net rolls filled with crab & prawn meat served with a plum sauce.

Crunchy Duck Spring Rolls \$15

Four flavour packed duck Spring Rolls as crunchy as always, to die for, specially home made and served with plum sauce.

Crunchy Vegetarian or Chicken Spring Rolls \$ 13

Four Spring Rolls filled with vegetables or chicken and as crunchy as always, to die for specially home made and served sweet chilli sauce.,

Fish Cakes \$ 13

Similar to a croquette, fish mousse fried served with a fresh cucumber & peanut sauce.

Curry Puffs \$ 13

Four Curry Puffs filled with chicken & potato & herbs, fried and and served with sweet chili sauce. You can choose to have vegetarian without chicken.

Deep Fried Eggplant \$ 12

Eggplant slightly battered and deep fried served with plum sauce. [V, GF]

Mixed Entrée Platter \$ 25

Vegetarian Spring Rolls, Curry Puffs, Fish Cakes, Chicken Skewers. You get 2 pieces each to share.

Boo's Favourites

A collection of my favorite dishes that I enjoy sharing with family and friends accompanied always with sticky rice that is a must with every meal for me, Isan Papaya Salad and of course a glass (or two !) of wine for lunch or dinner.

+ Please do let me or my team know how spicy you would like your food... +

My life - Som Tam (Papaya Salad) - Thai or Isan - What is all about ?

Papaya salad or Som Tam in Thai originated in Isan but now recognized as a signature dish of Thailand. We as a family in Thailand and Brisbane have it every day !!! Thai style Papaya salad is shredded green papaya, smashed in a mortar with tomatoes, chilli, palm sugar, fish sauce, lime juice and peanuts. Isan style, is with brined crab and fermented anchovies.

Som Tam (Isan or Thai) Traditional Platter \$ 30

An Isan favorite platter that I grew up with sitting on a mat sharing with family. This is with Rice Noodles - a healthy favourite. Traditional or Thai Isan Papaya salad, served in a platter with Pork Crackling, Asian ham, boiled eggs and fish cakes.

Som Tam (Thai or Isan) \$ 20

Som Tam by itself where you can have it by itself or order it with other dry dishes. [V,GF]

Whole Barramundi (1-1.2 kg) with 3 Flavour Sauce - Par-Sam-Rot \$ 39

Deep fried whole Barramundi fish served with an authentic Thai 3 flavour sauce (sweet, sour, spicy) - Par-Sam-Rot with cherry tomatoes, pineapple, lychee and chillies. A definite sharing dish considering the fish we serve is over 1 kg !! [GF]

Isan Sausages with Sticky Rice & dipping Sauce - Sai Krok \$ 25

Isan Sausages are easily one of the most munched street foods of all time. Typically made with a mixture of Pork & herbs sliced and served with fresh cucumber. A real family favourite at home picking at the sausages with some sticky rice and dipping sauce.

Crispy Deep-fried Pork Belly - Moo Krob \$ 29

Crispy Deep Fried Pork Belly is used as the meat ingredient in many dishes, a favorite of mine is to have it just with our chefs special dipping sauce - takes me home sitting with mum & dad and family sharing it with some sticky rice (Sticky Rice is not included)... [GF]

Crying Tiger - Sua Rong Hai - Black Angus, MB 2+, 250 gm \$ 29

I decided to use strips of high grade Black Angus Rump steak served with a with a Hot Dipping sauce. The Thai name for this dish literally translates to 'crying tiger'. The story is that a tiger killed and ate the parts of a cow in a frenzy, but when it came to the best tender parts, it cried as it was so full and could enjoy it !!! [GF]

Crispy Pork Belly Stir Fry - Pad Pak Kana Moo krob \$ 29

Translates to fried kale crispy pork in Thai - pretty much sums it up! Crispy deep-fried pork belly stir fried in Oyster sauce with Chinese broccoli. So simple yet so satisfying. [GF]

Seafood & Fish

I really want to introduce you to some of my favorite seafood dishes. With my nickname, Boo, which means Crab in Thai, my Soft Shell Crab recipes are an ideal way to start... I decided to introduce Soft Shell Crab with Tamarind sauce that my Chefs have specially created - so they insisted on putting into the Chefs Special menu !!! ...

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Spicy Hot & Sour Soup With Seafood - Tom Yum \$ 30

This is a very popular hot and sour soup for sharing, that has its origins in Thailand. It has a bold refreshing blend of fragrant lemongrass, chilli, lime leaves, lime juice and fish sauce giving it its legendary herbal kick. Here I have used a luxurious mix of Mushrooms, Prawns & Calamari and definitely enough to share[GF]

Garlic Pepper Prawns \$ 29

This is a classic blending of garlic, pepper and spices stir fried with large prawns served with seasonal vegetables. A dish you will easily fall in love with...[GF]

Battered Prawns with Tamarind Sauce \$ 30

Tamarind is a sour tangy fruit common to Asian Countries. It's important to Thai cuisine as it balances sweetness, heat, and saltiness. Created by Chef Aiir, our large succulent prawns, lightly battered, deep fried for a few minutes are served with a special tamarind sauce and flash fried Vermicelli.

Soft Shell Crab with Yellow Curry \$ 31

Battered, deep fried soft shell crab, served in a yellow curry sauce. Yellow curry has a rich taste with a sweet, milder flavors than the red and green curry. The crunch of the deep fried soft shell crab and the curry goes beautifully with some Jasmine rice (not included).

+ Gluten Free Options are available on request +

Salads

Salads are always an accompaniment to North Eastern Thai, Laos or Vietnamese meals. I grew up having salads every day. Even today a meal is not complete without it with some sticky rice of course !! Laab (dry salad) is a salad mix of crunchy toasted rice, roasted chillies, mint and spring onion balanced with salty fish sauce & sour lime juice. You must try them with some sticky rice...

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Isan Duck Salad - Laarb Ped \$ 28

Every Isan household has a different recipe for larb and believe it or not - there are actual competitions in various villages in Thailand on which household has the best Laarb Ped. I believe my family's recipe is the best - if I may so !! We chop duck breast, and dress it with lime juice, fish sauce, mint leaves, spring onions, chillies and the essential toasted rice crunch. Served on Cos Lettuce to bring out the freshness. [GF]

Isan Spicy Beef Salad - Nam Tok - Black Angus, MB 2+, 250 gm \$ 29

A very popular dish in Laos & Isan. I never had the opportunity to use such great steak when I was growing up and hence a privilege to serve it to you with a high grade Black Angus Rump steak as I just feel it makes a difference if I may say so !!! This is a sprightly mix of spring Onion, coriander, mint, lime juice, dried chilli and tender strips of beef. GF]

Isan Minced Pork Salad - Laarb Moo \$ 25

This is a perfect healthy fresh dish - my husbands favorite as sometimes he just likes the clean, crisp and fresh taste of a Laarb with Jasmine Rice (Jasmine Rice is not included). A famous Isan dish of minced pork dressed with lime juice, fish sauce, mint leaves, spring onions, chillies and the essential toasted rice crunch. While slices of cucumber bring out the flavors, Cos Lettuce to bring out the freshness. [GF]

+ Gluten Free Options are available on request +

Thai Curries

Thai curry refers to dishes in Thai cuisine that are made with various types of curry paste. A Thai curry dish is made from curry paste, coconut milk, meat, seafood, vegetables and herbs. I have given you a selection that have become internationally famous representing Thai cuisine.

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Beef Massaman Curry \$ 27

Massaman is a sweet curry often eaten in Central and Southern Thailand. It is made with succulent tender beef chunks, curry paste, peanuts, coconut milk and a few chunks of potato that have delightfully soaked up the gravy. [GF]

Green Curry \$25

Hailing from Central Thailand, this curry is typically made with morsels of fresh meat or fish, green curry paste, bamboo shoots, coriander and basil. While it is considered to be one of the spicier curries, it is also sweet thanks to the amount of coconut milk that is added to the dish. [GF]

Panang Curry \$25

This is actually a Thai spice/curry but takes its name from the city island off the West coast of Malaysia, Penang. Richer, sweeter, and creamier than the more herbal Red curry or Green curry but flavoured with ground peanuts. [GF]

Red Curry \$25

This aromatic curry from Central Thailand, while still spicy and a bit sweet, this plays to your savory taste buds more than green curry. Made with morsels of meat, fish or prawns, red curry paste, coconut milk.[GF]

+ Chicken, Pork, Beef or Tofu - Prawns + \$ 5 +

+ Gluten Free Options are available on request +

Noodles

A number of people ask me the difference between Pad Thai and Pad See Ew. While Pad See Ew uses soy sauce as its main ingredient, the key player in Pad Thai is a sauce that is the combination of tamarind paste, fish sauce, lime juice, and sugar with thinner noodles.

Do you know that Pad Thai is a relatively new dish that was created during World War II, as part of a government campaign to protect the rice sector in Thailand that was suffering. Rice Noodles could be dried and kept for long periods - hence the campaign slogan "noodle is your lunch".

Pad See Ew has a long history dating back to Chinese immigrants who brought it to Thailand. Like many recipes around Southeast Asia, Pad See Ew's origin started in China with the Teochew people emigrated from the Guangdong province in Southern China to Bangkok and brought along their noodle stir-frying technique.

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Drunken Noodles with Prawns - Pad Ki Mao \$ 29

The story goes that this dish was put together by a drunk chef with leftovers - my husband & daughters say I am that chef after a few !! Soy sauce, fish sauce, oyster sauce, garlic, chili, fresh black pepper pods, basil gives rise to its spiciness - then throw in some prawns ... trust me that is great with an Ice cold beer - also a super cure for an hangover !!! [GF]

Thai Noodle Stir Fry - Pad Thai \$ 25

Pad Thai is a global ambassador for the glories of Thai food; these simple stir-fried rice noodles are certainly one of the best-known examples of Thai cuisine worldwide. Dropped in a searing hot wok, chicken or pork & wide noodles alongside beansprouts coated in a distinctive sweet and tangy sauce and peanuts. [GF]

Thai Soy Sauce Stir Fried Noodles - Pad See Ew \$ 25

This Thai stir fried noodles straight from the streets of Thailand. Pad See Ew, which means "stir fried soy sauce noodles, is an extremely popular Thai street food meal. While Pad Thai is sweeter and nuttier, Pad See Ew is salty, balanced with a touch of sour and a wonderful rich soy flavour. [GF]

Bangkok Chicken Fried Noodles - Guay Tiew Kua Gai \$ 25

We have recreated a specialty of Bangkok's Chinatown street food. It's one of the many Chinese influenced Thai dishes, made with stir-fried rice noodles (Guay Tiew) and chicken served with crunchy bean sprouts and a hot siracha sauce. [GF]

+ Chicken, Pork, Beef or Tofu - Prawns + \$ 5 +

+ Gluten Free Options are available on request +

Stir Fries & Rice

Stir-frying is a fast way to cook small pieces of food in a hot pan or wok. ... In addition to being quick and easy, stir-frying is also healthy. It results in tender-crisp vegetables that retain more nutrients.

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Thai Pineapple Fried Rice - Khao Pad Sapparot \$ 28

This recipe stays true to its Thai origins with bacon, raisins, peas, corn and carrots topped with cashew nuts served in a pineapple. It will evoke memories of warm balmy evenings in Thailand, eating at beach shack or at rickety tables at your local Thai restaurant !!

Crab (Boo) Fried Rice \$ 29

Arguably the most popular type of fried rice in Thailand. It's certainly my favorite fried rice as a kid growing up in Thailand. Simple, unfussy, delicious; what else could a child ask for? My family recipe with succulent blue swimmer crab pieces through the rice. [GF]

Thai Style Fried Rice \$ 25

Typical Thai street food, available at every restaurant that serves stir fried dishes throughout Thailand & Laos. Stir fried with eggs, chicken or pork. [GF]

Hainanese Chicken Rice - Thai Style - Khao Man Gai \$ 25

Poached chicken with seasoned rice, served with a special ginger and chilli sauce I have created. Interestingly, with origins from Hainan Island, a Singaporean national dish - now a staple in Bangkok with very different flavours !!

Traditional Mince Pork Basil - Pad Krapow Moo with a Fried Egg \$28

This is one of the most famous of all Thai dishes. This iconic combination of flavors with minced pork is lead by the distinctive basil, garlic and chilli, brought together with simple sweet and salty sauce and served with a crispy fried egg (Gai Dow).

Stir Fry with Basil - Pad Krapow \$ 25

This is a versatile dish served at street corners prepared with chicken, pork, or Tofu. Pad means fried and Krapow is the Thai name for the basil a key ingredients. [GF]

Stir Fry with Cashew Nuts \$ 25

This is a very popular dish due to its wildly contrasting textures of a dish that sauté's chicken, pork, beef or tofu alongside roasted Cashew Nuts, sweet soy sauce, chilies, peppers and some seasonal vegetables. [V,GF]

Crispy Pork with Green Beans - Pad Prik King \$ 30

Pad Prik King is usually a Thai red curry stir fried green beans and a meat - In this case I have used Crispy Pork that is very popular in Thailand. created a sauce different flavour with some unusual ingredients such as ground chicken skin to enhance the taste.

+ Chicken, Pork, Beef or Tofu - Prawns + \$ 5 +

+ Gluten Free Options are available on request +

Side Dishes & Desserts

SIDE DISHES

Jasmine Rice \$ 4.50

Fragrant rice common across most asian countries - accompanies any curry or salad.

Coconut Rice \$ 7.50

Jasmine rice cooked with coconut milk combining the fragrance of the jasmine rice and coconut. Enhances the sweet aspects of the asian cuisine

Traditional Sticky Rice \$ 7

Glutinous rice steamed and fluffed up. A standard part of a meal in Laos or Isan - accompanies a salad or meats.

Rice Noodles - Kanom Jeen \$ 7

Kanom Jeen is what I like to call the Thai spaghetti because in Thailand, we serve these tender rice noodles as a great accompaniment to many dishes in the menu especially the salads.

Roti Canai (2 Full Roti) \$ 8

I call Roti canai the Malaysian croissant! It is similar due to the flakiness of the layers of oiled dough. It is especially delicious if it is freshly made and dipped in any curry (not included) or eaten plain.

DESSERTS

Thai Coconut Rice Custard - Kao Nom Tuay \$ 15

Thai Coconut Rice Custard served with a Mango Sorbet

Sticky Rice with Fresh Mango (Seasonal) \$ 15

Sticky rice topped with coconut milk served with Mangoes is a traditional summer dessert bringing out the sweetness of the rice and mangoes.

Warm Chocolate Cake \$ 15

Warm Chocolate cake served with Vanilla ice cream and a raspberry compote

Beverages

LOCAL & IMPORTED BEERS

- Estrella Damm (Tap) \$ 12
- Asahi Super Dry (Tap) \$ 12
- Singha Thai Beer \$ 12
- Corona \$ 11
- One Fifty Lashes \$ 11

SPIRITS

- Chivas Regal Whiskey (Blended) \$ 11
- Glen Moray Whiskey (Single Malt) \$ 11
- Bombay Sapphire Gin \$ 11
- Absolut Vodka \$ 11
- Bunderberg / Captain Morgan Rum \$ 11
- Jim Beam / Jack Daniels Bourbon \$ 11

NON ALCOHOLIC DRINKS

- Lemon, Lime & Bitters (Restaurant Made) \$ 7
- Lychee, Lime & Soda (Restaurant Made) \$ 7
- Thai Ice Tea (Restaurant Made) \$ 7
- Roasted Coconut Juice \$ 6
- Still / Sparkling Water \$ 4
- Coke / Coke No Sugar \$ 4
- Sprite / Fanta \$ 4
- Ginger Beer \$ 4
- Tonic / Soda \$ 4