

# Traditional Thai

## by John Verano

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Wednesdays from 4:30pm

### *Betel Leaves*

with grilled pineapple and  
shredded coconut salad

V|VEG|GF

\$12

### *Chicken Skewers (3)*

with satay sauce

GF

\$14

### *Roast Sweet Potato Salad*

with coconut, wombok, thai basil cashews  
and sour coconut dressing

V|VEG|GF

\$18

### *Crispy-fried Caramelised Pork Hock*

with chilli caramel and fried eshallots & rice GF

\$22

Rice \$5    Roti \$5

### *Massaman Curry*

with roast pumpkin, potatoes, onion  
& rice

V|VEG|GF

\$25

### *Green Curry*

with braised beef brisket,  
apple eggplants bamboo  
and baby corn & rice

GF

\$26

### *Penang Curry*

with grilled chicken,  
snake beans and Thai basil & rice GF

\$28

### Dessert

Black sticky rise

with bananas & sweet coconut V|

VEG|GF

\$9

## KIDS

Chicken satay skewers (2) w/rice \$8 GF

Bowl of Fried Rice \$7 V|VEG|GF

THE  
**BOWLO**  
BANGALOW

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