



bai yok

EST 2001

Bai Yok Thai Restaurant

Since opening in 2001, Bai Yok Thai Restaurant in Castlecrag has been a cherished destination for authentic Thai cuisine. As we step into 2025, Nikki are proud to continue this journey, dedicated to bringing the vibrant flavors of Thailand to life.

At Bai Yok, every dish is thoughtfully crafted, blending traditional Thai recipes with the finest fresh ingredients, a focus on nutrition, and the highest standards of hygiene. Our mission has always been about more than just food—we strive to create memorable experiences filled with joy, comfort, and connection for everyone who walks through our doors.

Our customers are at the heart of everything we do. Over the past 24 years, Bai Yok has become more than a restaurant—it's a home away from home. Whether it's your first visit or your hundredth, you are always part of the Bai Yok family.

With decades of expertise and a passion for perfection, we are committed to delivering an experience that exceeds your expectations. Your trust and support inspire us every day to be the place you turn to for relaxation, exceptional food, and unforgettable memories.

Thank you for being a part of our story. We look forward to welcoming you again soon and sharing more of what makes Bai Yok so special.

*With gratitude,
The Bai Yok Team*

www.baiyokcastlecrag.com.au



BAI YOK Castlecrag

Licensed & B.Y.O. (Wine only) / Gluten Free Available. / No MSG added.

Minimum charge \$30 per person (food only)

Ask for our daily specials. / Gift Voucher Available. / All major credit cards & eftpos accepted.

Prices GST Inclusive. / Prices & ingredients subject to change without notice.

Please inform our team for any allergies and dietary restrictions.

All card payments will incur a 1.5% processing fee / 10% surcharge on public holidays.

A = Australian Seafood Origin, I = Imported Seafood Origin, M = Mixed Seafood Origin

1. Mieng Scallop



3. Crystal Prawn



2. Hoy Jor



Entrée

- 1. Mieng Scallop** (4pcs) (I) 28
Grilled scallop with roasted coconut shredded, lime, Spanish onion, peanut, ginger and fried shrimp served on betel leaf and palm sugar herbs relish.
- 2. Hoy Jor** (4pcs) (I) 18
Crab meat, prawn, pork mince and water chestnut wrapped with soya paper then deep fried served with plum sauce.
- 3. Crystal Prawn** (3pcs) (A) 21
Fresh whole local prawn cutlet with marinated pork mince and Thai herbs wrapped in rice pastry and deep fried until crisp and golden served with sweet chilli sauce.
- 4. Satay** (4pcs) 15
Sliced chicken marinated with special Thai spices and BBQ on skewers served with home made peanut sauce.
- 5. Curry Puff** (4pcs) 15
Minced pork mixed with potato, curry powder wrapped in pastry and deep fried served with sweet cucumber salad sauce.





8. Garlic Quail



7. Taw Hu Tod



6. Vegetarian Spring Roll

6. Vegetarian Spring Roll (4pcs) 12

Deep fried Thai style vegetable spring roll served with plum sauce.

7. Taw Hu Tod (6pcs) 12

Deep fried bean curd with a crispy outside and soft centre served with sweet chilli crushed peanut sauce.

8. Garlic Quail 22

Marinated in garlic, black pepper and herbs then deep fried and served with sweet chilli sauce.

9. Crispy Squid (l) 21

Crispy squid sprinkle with sea salt, pepper and mixed herbs served with mild sweet chilli lime soy sauce.

10. Mixed Entrée

(For 2 serves) 32

Hoy Jor, Satay, Vegetarian spring roll, Curry puff served with chef's selection of sauces.



9. Crispy Squid

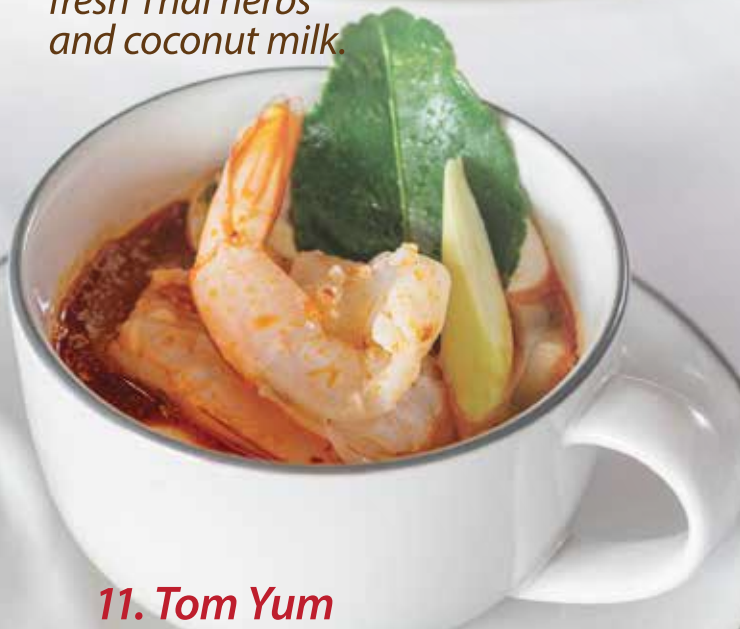
Soup

11. Tom Yum

- Snow Pea 13
 - Chicken 14
 - Local King Prawn (A) 18
- Spicy and sour soup with mushroom, and fresh Thai herbs.

12. Tom Kah

- Snow Pea 13
 - Chicken 14
 - Local King Prawn (A) 18
- Spicy and sour soup with mushroom, fresh Thai herbs and coconut milk.



11. Tom Yum
(Local King Prawn)



18. Roti Duck

Home Made Curry



17. Coco Prawn



16. Red Curry Duck

13. Green Curry

- Vegetable and Bean Curd **26**
- Chicken **27** • Beef Fillet **32**

Spicy green curry, bamboo shoot, french bean, coconut milk and basil.

14. Red Curry

- Vegetable and Bean Curd **26**
- Chicken **27** • Beef Fillet **32**

Spicy red curry, bamboo shoot, french bean, coconut milk and basil.

15. Panang Curry

- Chicken **27** • Beef Fillet **32**

Lightly sweet red chilli curry with coconut milk and kaffir lime leaf served on steamed broccoli.

16. Red Curry Duck **34**

Sliced of roasted breast duck set in home made red curry with pineapple, cherry tomato, basil and coconut milk.

17. Coco Prawn (A) **47**

Fresh local king prawns set in aromatic green curry, lightly flavored with fresh young coconut granted flesh, served in a fresh young coconut.

18. Roti Duck **38**

Red dried curry with roasted duck breast fillet, coconut milk, kaffir lime leaf served with crispy roti and cucumber salad sauce.

Main Courses

19. Yang Beef 37

Char-grilled marinated beef fillet served with special spicy lime, roasted rice relish.

20. Yang Chicken 27

Char-grilled marinated chicken served with home made sweet chilli sauce.

21. Beef Salad 37

Sliced seared beef fillet with lemongrass, cucumber, cherry tomato, red onion, coriander, mint and chilli lime dressing.

22. Yum Hua Plee (A) 43

Fresh banana blossom tossed with local king prawn, red onion, mint, chilli jam, lime dressing, coconut milk and crispy fried onion.

23. Yum Ped Tod 34

Crispy breast duck with fresh Lebanese cucumber, coriander, betel leaf, mint, fried onion, crispy ginger and mild chilli lime dressing.

24. Pa Low Beef 34

Braised shin beef with star anise, cinnamon and fresh herbs topped with mint, coriander chilli lime salad.

25. Pra Ram Grob 34

Sliced sauteed beef fillet with chilli jam and peanut sauce served on tempura bok choy.

22. Yum Hua Plee





21. Beef Salad



24. Pa Low Beef



25. Pra Ram Grob



23. Yum Ped Tod



26. Crackling Fish

26. Crackling Fish (I) 33

Stir fried John Dory fillet with long red chilli basil and pork crackling served with steamed bok choy.

28. Pad Garlic Pepper

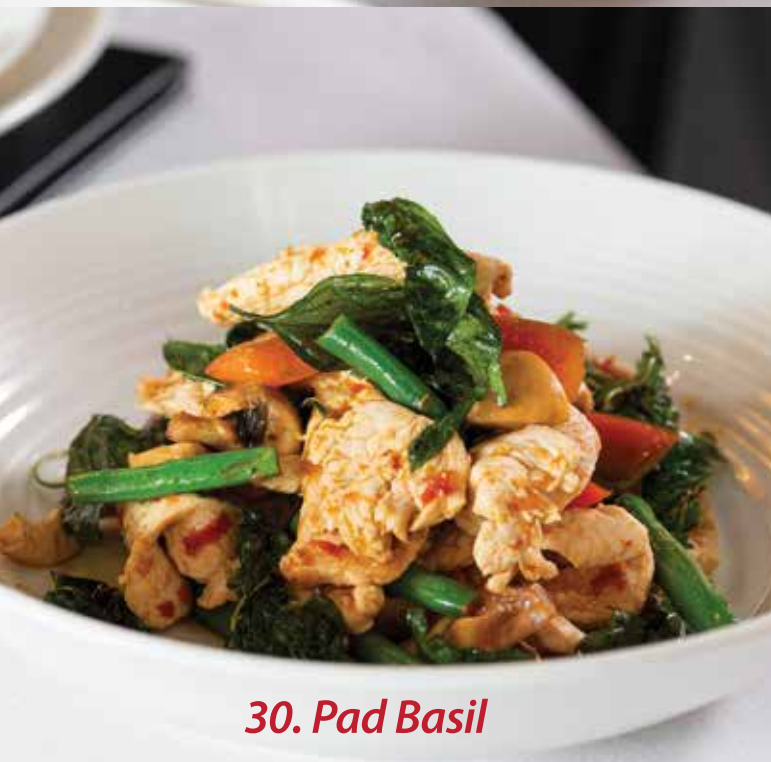
- Chicken 27
 - Beef Fillet 32
 - Local King Prawn (A) 39
- Stir fried onion, spring onion, red capsicum, carrot with mixed garlic, black pepper and chilli sauce.*

29. Pad Cashew Nut

- Vegetables and Bean Curd 26
 - Chicken 27
 - Beef Fillet 32
 - Local King Prawn (A) 39
- Stir fried with a sweet roasted curry paste, mushroom, cashew nut, onion and shallot.*

30. Pad Basil

- Vegetables and Bean Curd 26
 - Chicken 27
 - Beef Fillet 32
 - Local King Prawn (A) 39
- Stir fried french beans, mushroom, capsicum, chilli blended and basil.*



30. Pad Basil

31. Bai Yok Stir

- Chicken 27
- Beef Fillet 32
- Seafood (M) 41

Stir fried water chestnut, cashew nut, snow pea, carrot and red capsicum with mild oyster sauce.

32. Som Wung Beef 32

Slice beef fillet marinated with fresh herbs and stir fried with water chestnut served on steamed mix vegetables.



31. Bai Yok Stir

33. Pad Ginger

- John Dory Fillet (I) 33
- Local King Prawn (A) 39

Stir fried with Asian celery, shredded ginger, black mushroom, onion and shallot.

34. Turmeric Dory (I) 33

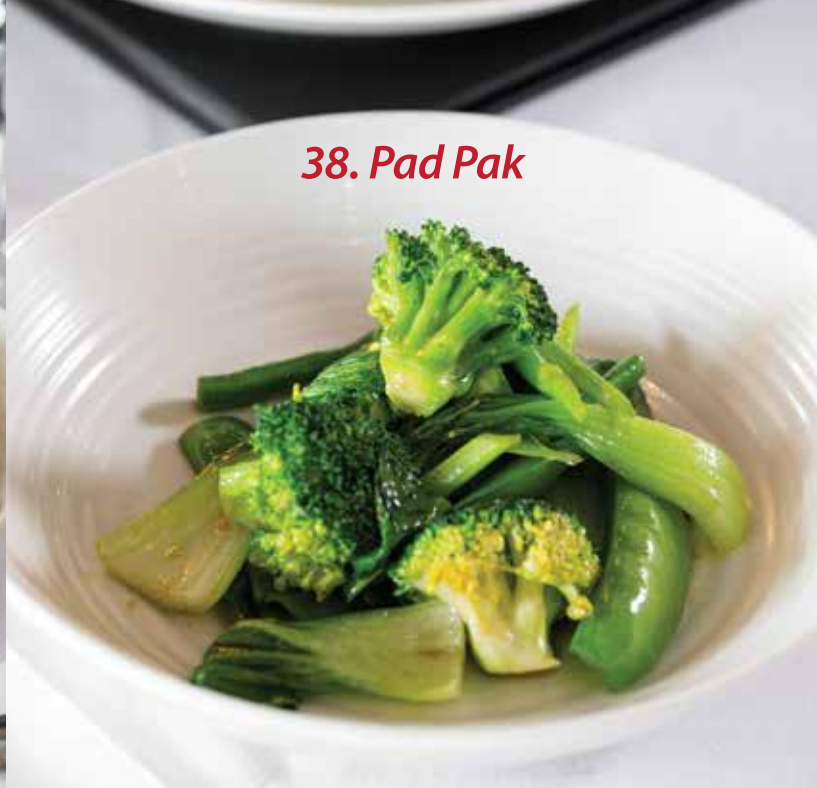
Crispy skin John Dory fillet with turmeric, garlic, cashew nut, fried onion, basil topped with chilli jam tamarind relish.



34. Turmeric Dory



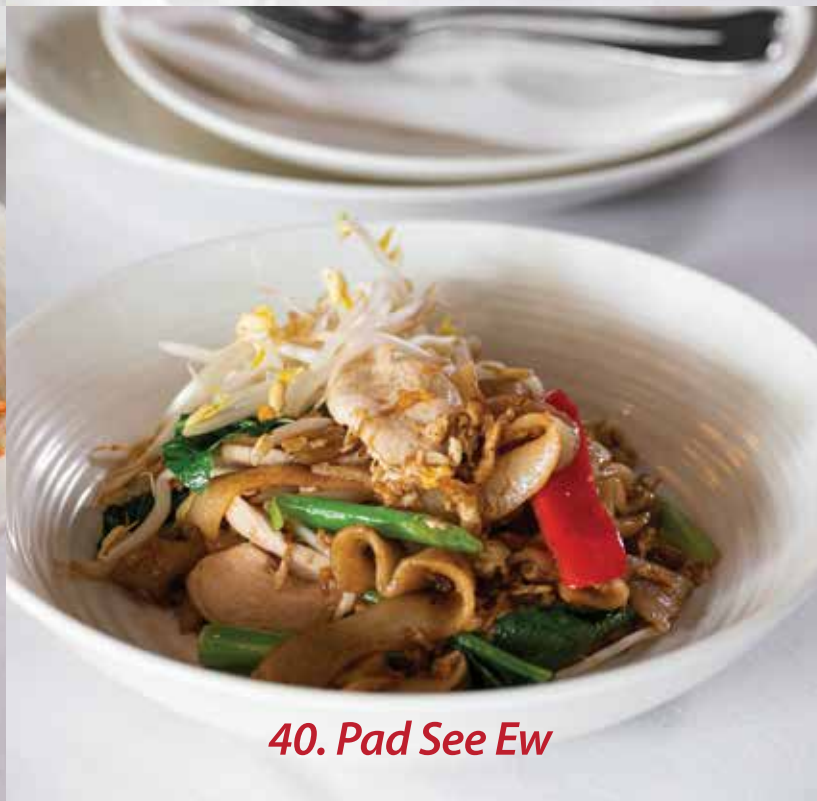
39. Pad Thai



38. Pad Pak



41. Fried Rice



40. Pad See Ew

35. Pad Snow Pea (A) 39

Stir fried local king prawn with crisp snow peas, mushroom and tasty mild sauce.

36. Pad Taw Hu 26

Stir fried bean curd with mixed vegetables and tasty mild soy sauce.

37. Pra Rarm Pak 26

Steamed vegetables and deep fried bean curd topped with a special peanut sauce.

38. Pad Pak 22

Stir fried mixed green vegetables with garlic and oyster sauce.

39. Pad Thai

- *Chicken or Beef Fillet 26*
- *Local King Prawn (A) 39*

Stir fried noodle with egg, bean curd, sprouts, fried onion and topped with crushed peanuts & fresh garlic chives.

40. Pad See Ew

- *Chicken or Beef Fillet 26*
- *Local King Prawn (A) 39*

Stir fried flat noodle with Chinese broccoli, red capsicum, egg, garlic and mild soy sauce.

Rice

41. Fried Rice

Fried Rice Thai style fried rice with egg.

- *Chicken or Beef Fillet 24*
- *Local King Prawn (A) 39*

42. Boiled Rice (per person) 4

Thai Jasmine rice.

43. Steamed Mixed Red and Brown Rice (per serve) 8

Fresh chilli \$2

Banquet

(Incl. Rice and Coffee or Tea / Min. for 4 People)

\$58 per person

Entrée

- **Mixed Entrée** (No: 10)

Mains

- **Red Curry Beef** (No: 14)
 - **Yang Chicken** (No: 20)
 - **Bai Yok Stir Seafood** (No: 31)(M)
 - **Pad Pak** (No: 38)
-

\$68 per person

Entrée

- **Mieng Scallop** (No: 1)(I)
- **Crispy Squid** (No: 9)(I)
- **Hoy Jor** (No: 2)(I)
- **Satay** (No: 4)

Mains

- **Yang Chicken** (No: 20)
- **Palow Beef** (No: 24)
- **Bai Yok Stir Seafood** (No: 31)(M)
- **Turmeric Dory** (No: 34)(I)
- **Pad Pak** (No: 38)

Gluten Free

(Extra \$1)

- **Taw Hu Tod** (Entrée No: 7)
(served with gluten free soy sauce)
- **Tom Kah** (Soup No: 12)
- **Yang Beef** (No: 19)
- **Beef Salad** (No: 21)
- **Yum Hua Plee** (No: 22)(A)
- **Crackling Fish** (No: 26)(I)
(without pork crackling)
- **Pad Cashew Nut** (No: 29)
- **Pad Basil** (No: 30)
- **Bai Yok Stir** (No: 31)
- **Pad Ginger** (No: 33)
- **Pad Snow Pea** (No: 35)(A)
- **Pad Taw Hu** (No: 36)
- **Pad Pak** (No: 38)
- **Pad See Ew** (No: 40)
- **Fried Rice** (No: 41)