

## BOOKING Selection for LUNCH AND TRAVELLING TALES

Hosted by the Australian Storytelling Guild (NSW)

### Dates: Choose your date

1. Sunday 26th. May 12-3pm

OR 2. Sunday 2nd June 12-3pm

**Where:** Wandee Thai Kitchen

1B/141 Allambie Rd, Allambie Hts

*(Plenty of Parking)*

**Cost** - \$25 **INCLUDES** Special lunch deal - 2 piece entree, main meal, drink, and afternoon Storytelling entertainment.

The Restaurant requires pre-bookings for this group storytelling event.

\*\* Please choose a date and then make your lunch selection & email your booking details to [storyaus@gmail.com](mailto:storyaus@gmail.com)

**Date:**

**Name:**

**Email:**

**Phone:**

**Selection A - Select 1 main dish**

- remember to indicate also your choice of either **chicken, beef, tofu and vegetable**

**Selection B - Select 1 entree**

**Selection C - Select 1 drink**

Please note that the restaurant does not split bills. This is a group booking. Payments are to be made in cash for this Lunch and Storytelling event.

**Enquiries:** email [storyaus@gmail.com](mailto:storyaus@gmail.com) or ph Christine 0415 430 485 or Sue 9977 0331

## A. MAIN DISH CHOICES

Choose either - **chicken, beef, tofu and vegetable** for your Stir Fried or Noodle or Fried Rice or Curry dish

### STIR FRIED - served with rice

#### Cashew Nut

Stir fried mild chilli jam sauce, . vegetables and cashew nut.

#### Chilli Basil

Stir fried fresh chilli, garlic, vegetable and basil.

#### Chinese Broccoli

Stir fried Chinese broccoli with fresh chilli, garlic and oyster sauce.

#### Green Vegetable

Stir fired mixed green vegetables, garlic and oyster sauce.

#### Peanut Sauce

Stir fried mixed vegetables and peanut sauce

### NOODLE FROM THE WOK

#### Pad Thai

Thin rice noodle cooked with egg, tofu, crushed peanut and bean-sprouts.

#### Pad See-ew

Stir fried flat noodles with sweet soy sauce, egg and vegetables.

#### Pad Khee Mao

Stir fried flat noodles with chilli, basil, egg and vegetable

### FRIED RICE

#### Egg Fried rice

#### Thai Fried Rice

Fried rice with egg garlic, onion, tomato and baby corn.



### CURRY - served with rice

#### Red or Green Curry

Mild chilli paste based coconut milk ,vegetables and basil.

#### Massaman Beef

Mild curry cooked with coconut milk, potato, onion, cashew nut

## B. ENTREE

### Entree - (2 pieces)

Spring roll. Curry Puff, Fish cake , Dim sim  
Prawn dumpling, Pork Bun

## C. DRINKS

### Soft drink

Coke, Diet Coke, Coke Zero, Lift Lemon Squash

### Hot Tea

### Homemade lemonade

### Sweet Thai Milk Tea

**For those who wish to drink wine with lunch:**

**BYO wine \$2 per person**