

Boo's Kitchen



It has been an incredible journey - 7 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 & 2025 Best of Queensland Experience - We are so proud of the recognition by Tourism Queensland, authorising the use their Badge and Logo for 2 years running. With your incredible support we keep getting recognized. For 5 years 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 & 2024 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...

A bit about me - Boo



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 Puvieng 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 \$ 18

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

Crunchy Duck Spring Rolls \$16

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

Crunchy Vegetarian Spring Rolls \$ 13

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

Fried Salt & Pepper Calamari \$ 14

Calamari pieces tenderized specially by our chefs, with 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.

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Thai Fish Cakes \$ 13

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

Chicken Curry Puffs \$ 13

Four Curry Puffs filled with chicken & potato & herbs, fried and and served with sweet chili sauce.

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 Favorites

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 (Isan or Thai) Platter with Lollipop Chicken \$ 28

Another Isan favorite platter that we used to share with family. This is different as while as you would expect the centerpiece is Traditional or Thai Isan Papaya salad, it is served with lightly deep-fried Lollipop chicken pieces and traditional Sticky rice.

Som Tam (Thai or Isan) \$ 22

Traditional or Thai Isan Papaya salad by itself where you can have it by itself or order it with other dry dishes. [V,GF]

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Whole Barramundi (1-1.2 kg) with 3 Flavour Sauce – Par-Sam-Rot \$ 41

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 chilies. A definite sharing dish considering the fish we serve is over 1 kg !! [GF]

Sai Krok – Isan Sausages with Sticky Rice & dipping Sauce \$ 26

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 favorite at home picking at the sausages with some Sticky Rice (Included) and dipping sauce.

Moo Krob – Crispy Deep-fried Pork Belly \$ 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. [GF]

Seua Rong Hai – Crying Tiger – Black Angus, MB 2+, 250 gm \$ 31

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]

Seafood

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. Of our Garlic Prawns are a must try !!

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

Tom Yum – Spicy Hot & Sour Soup with Seafood \$ 30

A very popular hot and sour soup for sharing, that has its origins in Thailand. A bold refreshing blend of fragrant lemongrass, chili, lime leaves, lime juice and fish sauce giving it its legendary herbal kick. [GF]

Goong Kratiem Prik Thai – Thai Garlic Pepper Prawns \$ 30

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]

Poo Pad Pong Curry – Soft Shell Crab with Yellow Curry \$ 31

Battered, deep fried soft shell crab with a crunch, served in a yellow curry sauce. Yellow curry has a rich taste with a sweet, milder flavors than the red and green curry.

– Gluten Free Options are available on request –

Isan 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...

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

Laarb Ped – 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, chilies and the essential toasted rice crunch. Served on Cos Lettuce to bring out the freshness. [GF]

Nam Tok – Isan Spicy Beef Salad – Black Angus, MB 2+, 250 gm \$ 31

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]

Laarb Moo – Isan Minced Pork Salad \$ 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, chilies 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.

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

Beef Massaman Curry \$ 28

Massaman is a sweet curry often eaten in Central and Southern Thailand, made with slow cooked tender beef chunks, curry paste, peanuts, coconut milk and a few chunks of potato. [GF]

Green Curry 26

Green curry is considered the most popular curry in Thai cuisine. Hailing from Central Thailand, this curry is typically made with morsels of fresh meat or prawns, green curry paste, coriander and basil. It is known for its spicy, aromatic, and slightly sweet taste. [GF]

Red Curry 26

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 or prawns, red curry paste, coconut milk.[GF]

Panang Curry \$26

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]

– Chicken, Pork or Tofu – Beef + \$ 2 – Prawns + \$ 5 –

– Gluten Free Options are available on request –

Traditional Thai 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.

Pad See Ew has a long history dating back to Teochew immigrants from the Guangdong province in China bringing their noodle stir-frying technique to Thailand.

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

Pad Thai – Thai Noodle Stir Fry \$ 26

A global ambassador of Thai food. Stir-fried rice noodles dropped in a searing hot wok, chicken or pork & wide noodles alongside beansprouts coated in a distinctive sweet and tangy sauce and peanuts. [GF]

Pad See Ew – Thai Soy Sauce Stir Fried Noodles \$ 26

This Thai stir fried noodles straight from the streets of Thailand. Means “stir fried soy sauce noodles” – while Pad Thai is sweeter and nuttier, Pad See Ew is salty, balanced with a touch of sour and a rich soy flavor. [GF]

Guay Tiew Kua – Bangkok Chicken Fried Noodles \$ 26

We have recreated a specialty of Bangkok’s Chinatown street food. It’s made with stir-fried rice noodles (Guay Tiew) and chicken served with crunchy bean sprouts and a hot siracha sauce. [GF]

Pad Ki Mao – Drunken Noodles with Prawns \$ 31

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 peppercorn, 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]

– Chicken, Pork or Tofu – Beef + \$ 2 – Prawns + \$ 5 –

– Gluten Free Options are available on request –

Thai Stir Fries

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.

Pad Krapow Moo – Traditional Mince Pork Basil With Fried Egg \$ 28

This is one of the most famous of all Thai street Pad Krapow 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).

Pad Krapow – Stir Fry with Basil \$ 26

Pad Krapow, is a beloved stir-fry dish in Thailand. The dish is made up of just a handful of ingredients, but the true star of the dish is the holy basil. This dish is aptly named, translating to “basil stir-fry,” as the holy basil gives it its characteristic peppery taste and delightful aroma. [GF]

Pad Pak Kana Moo krob – Crispy Pork Belly Stir Fry \$ 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]

Pad Med Mamuang – Thai Style Cashew Nut Stir Fry \$ 27

Stir fries featuring cashews are a favorite across Asia. The Thai version is unlike the Chinese version which is generous on sauce. The Thai version is a drier style stir fry where the sauce flavor is much more intense. This is a very popular dish due to its wildly contrasting textures of a dish. [V,GF]

- Chicken, Pork or Tofu – Beef + \$ 2 – Prawns + \$ 5 –
- Gluten Free Options are available on request –

Thai Style Fried Rice

Thai fried rice is a variety of fried rice typical of central Thai cuisine. In Thai, khao means "rice" and pad means "of or relating to being stir-fried." These dishes differ from Chinese fried rice in that it is prepared with Thai jasmine rice. While Thai specialties such as Crab Fried Rice, Pineapple Fried Rice, the standard versions contain variety of meats or vegetables.

Khao Pad Sapparot – Thai Pineapple Fried Rice \$ 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 !!

Khao Pad – Thai Style Fried Rice \$ 26

Typical Thai street food, available at every restaurant that serves stir fried dishes throughout Thailand. Stir fried with eggs and your choice of meat or tofu. [GF]

Khai Pad Boo – Thai Crab Fried Rice \$ 30

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]

Khao Man Gai – Thai Style Hainanese Chicken Rice \$ 27

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 !!

– Chicken, Pork or Tofu – Beef + \$ 2 – Prawns + \$ 5 –

– Gluten Free Options are available on request –

Side Dishes

Khao Hom Mali - Jasmine Rice \$ 5

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

Khao Maphrao - Thai 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

Khao Niao - Traditional Sticky Rice \$ 7

Glutinous rice steamed and fluffed up. A standard part of a meal in Isan - accompanies a salad or meats. As you would have gathered by now - my staple food for breakfast, lunch or dinner.

Kanom Jeen - Thai Rice Noodles \$ 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) \$ 9

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

Kao Nom Tuay - Thai Coconut Rice Custard \$ 15

A traditional Thai treat featuring delicate steamed rice flour cups infused with creamy coconut milk and a hint of palm sugar. Perfectly light and irresistibly indulgent - served with a Mango Sorbet

Khao Niao Mamuang - Sticky Rice with Fresh Mango (Seasonal) \$ 15

Sticky rice topped with creamy coconut milk and paired with fresh, juicy mangoes - A loved Thai summer specialty that highlights the Sticky Rice with the rich coconut milk and sweet, tropical mangoes. Unfortunately, seasonal as I do not like serving the canned fruit.

Khao Niao - Sticky Rice with Coconut Ice Cream \$ 15

Coconut ice cream is a beloved classic in Thailand—our version of 'vanilla,' the go-to flavor. Paired with warm sticky rice and a rich coconut milk, it transforms into a dessert experience that's pure bliss

Beverages

Local & Imported Beers

Estrella Damm (Tap) \$ 12
Asahi Super Dry (Tap) \$ 12
Singha Thai Beer \$ 13
Corona / One Fifty Lashes \$ 11

Spirits

Chivas Regal Whiskey (Blended) \$ 11
Glen Moray Whiskey (Single Malt) \$ 11
Bombay Sapphire Gin \$ 11
Absolut Vodka \$ 11
Bunderberg Rum \$ 11
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 / Sprite / Fanta \$ 4
Ginger Beer / Tonic Soda \$ 4