

80|20

EIGHTY TWENTY

FOOD & DRINK

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## 8020BK Restaurant

A Refined Taste of Thai Innovation

At 8020BK, tradition meets creativity —  
80% authentic Thai, 20% modern fusion.

We use seasonal local produce, with sauces and pastes made in-house  
for bold, balanced flavours.

**Can't decide?**

**Feed Me Pinto (min. 2 people)**

**Chef's selection of 8020BK favourites, tailored to you:**

- **BANGKOK \$59 PP**

A refined selection of our signature Thai favourites that is balanced,  
comforting, and satisfying.

- **PHUKET \$69 PP**

Enjoy a more indulgent selection featuring premium seafood and  
specialty signature dishes.

**(Dessert not included)**

Please advise us of any allergies.

For groups of 7+ (Fri & Sat), a tailored Pinto menu will be served.

**Please note:**

- We proudly partner with local winemakers (no BYO).
- 10% surcharge applies on public holidays.
- 1.2% surcharge on all card payments.
- Kitchen closes 1 hour before restaurant closing.

# CHEF RECOMMENDS

## BK BEEF CHEEK GF

Slow-cooked for six hours,  
served with apple sour herb salad.

**\$35.90**

## CRISPY CHICKEN CASHEW NUT

Chili jam sauce, garlic,  
onion & capsicum.

**\$28.90**

## GRILLED CHICKEN GF GREEN CURRY

Thai eggplant, zucchini,  
heirloom carrot & broad beans.

**\$28.90**

## CHICKEN SATAY GF

BBQ Chicken, cucumber,  
mix salad & peanut.

**\$28.90**

## SPICY FISH TWO WAYS

Fried whole butterflied local  
barramundi, green mango,  
chili & sweet cashew nut.

**\$44.90**

## STEAM CURRY GF SEAFOOD

Australian tiger prawns, calamari,  
mussels, Thai basil & red curry.

**\$41.90**

# STARTERS

## NET SPRING ROLLS (4pc)

Vermicelli, taro, green bean, mushroom, garlic & onion.

\$12.90



## WINGS ZABB (6 pc)

Crispy fried chicken, kaffir lime leaves, curry leaf with spicy mayo.

\$18.90

## PAPAYA SALAD

4 King prawns, tomato, chili, peanut with som tam dressing.

\$22.90



## HOUSE MADE DUMPLINGS (4pc)

Chicken, Shiitake mushroom, chili, sweet corn, sesame oil & sweet vinegar.

\$14.90



## PRAWN CAKES (3pc)

Deep fried marinated prawn & sesame.

\$17.90



## VEGAN SATAY

Fried tofu, cucumber salad with peanut.

\$13.90

# STARTERS



## ROASTED DUCK SALAD (2 pc) GFO

Pomelo, apple, crispy shallot & cashew nut.  
(pomelo may vary seasonally)

\$22.90



## TOM YUM CHICKEN OR PRAWNS GF

Lemongrass, galangal, mushroom,  
lime, coriander & cherry tomato.

\$12.90

## SPICY CRAB GF

Fried soft shell crab, pepper,  
curry leaf, chili, ginger & onion.

\$19.90



## SALT & PEPPER EGGPLANT

Chili, ginger & onion.

\$16.90



# CURRIES

## CHU CHEE BARRAMUNDI GFO

Fried whole butterflied local barramundi, red curry, coconut cream, kaffir lime & chili.

\$44.90



## TIGER PRAWN GREEN CURRY GF

Thai eggplant, zucchini, heirloom carrot & broad beans.

\$33.90



## RED DUCK CURRY GF

Roasted duck, lychee, pineapple & cherry tomato.

\$33.90



## MASSAMAN LAMB SHANK GFO

Mashed potato & roti.

\$34.90

# GRILL / FRY



## SALT & PEPPER CALAMARI GFO

Chili, ginger, onion, cucumber & spicy mayo.

\$29.90



## CRISPY FISH CASHEW NUT GFO

Fried whole butterflied local barramundi with pineapple, chili, onion, garlic, capsicum, and sweet & sour sauce.

\$44.90



## THAI STYLE BBQ CHICKEN GFO

Apple, mix salad & tamarind sauce.

\$28.90



## CRISPY PORK BELLY GFO

Cucumber, mix salad & soy beans sauce.

\$33.90

# SALAD & GREEN



## SPICY THAI SEAFOOD SALAD GFO

King prawns, calamari, vemicelli, cherry tomato, shallot, chili & lime.

\$34.90



## THAI BEEF SALAD (Scotch fillet 240g) GFO

Chili, shallot, mint, cherry tomato & roasted rice powder

\$39.90



## CRAB & MANGO SALAD GFO

Fried soft shell crab, green mango, cherry tomato & mint.

\$34.90



## SPICY CRISPY CHICKEN LARB 🌶 GFO

Chili, shallot, mint, cucumber & kaffir lime.

\$28.90

# STIR FRIED



## PAD THAI GF

Rice noodle, bean sprout, chives, peanut & egg.

**CHICKEN \$27.90 / PRAWNS \$30.90**



## THAI FRIED RICE GF

Cherry tomato, Chinese broccoli, egg & oyster sauce.

**CHICKEN \$27.90 / PRAWNS \$30.90**



## PAD SE-EEW GFO

Flat rice noodles, Chinese broccoli & egg.

**CHICKEN \$24.90**

**PRAWNS \$29.90**



## WOK GREEN GFO

Chinese broccoli, garlic, chili, salted soybeans & oyster sauce.

**\$20.90**



## PAD KAPOW KAI GF

Chicken, chili, garlic, Thai basil, capsicum, Chinese broccoli, mushroom & fried egg.

**\$25.90**

# VEGAN MAINS

## PAD KAPOW TOFU GF

Chili, garlic, Thai basil, Chinese broccoli, mushroom & capsicum.

\$25.90



## VEGAN CASHEW NUT GF

Tofu, chili, garlic, onion & capsicum.

\$26.90



## VEGAN GREEN CURRY GF

Tofu, zucchini, Thai eggplant, heirloom carrot & broad beans.

\$26.90



## VEGAN FRIED RICE GF

Tofu, cherry tomato & Chinese broccoli.

\$27.90



## VEGAN PAD THAI GF

Rice noodle, tofu, bean sprout, chives & peanut.

\$27.90



## VEGAN WOK GREEN GFO

Chinese broccoli, garlic, chili & salted soybeans.

\$20.90



## VEGAN PAD SE-EEW GFO

Flat rice noodles, tofu & Chinese broccoli.

\$24.90



# DESSERTS

Mango sticky rice **GF**  
(seasonal)  
\$17.90

Coconut ice cream scoop  
(contains dairy)  
\$6



Finger banana fritters with sesame,  
served with coconut ice cream.  
\$14.90

Roti with pandan custard  
& young coconut  
\$12.90



## ON THE SIDE



Jasmine rice  
Small \$5 / Large \$7



Coconut riceberry  
Small \$7



Roti  
\$4



Satay sauce  
\$4

