

E I G H T Y T W E N T Y
80|20
F O O D & D R I N K



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

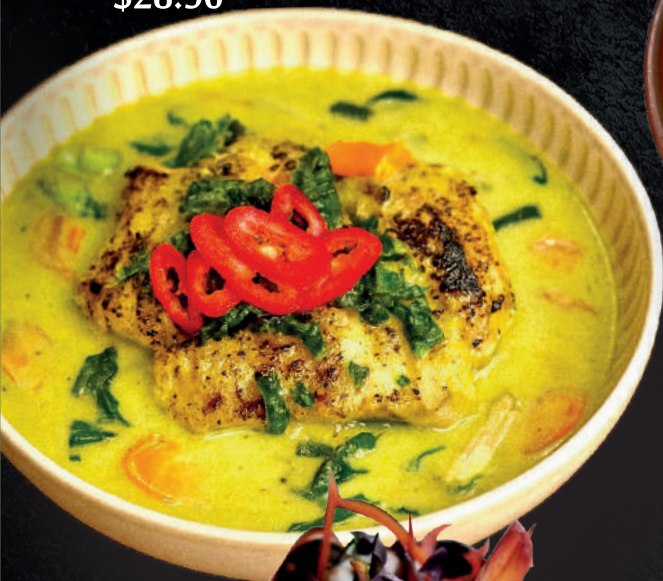
Chili jam sauce, garlic,
onion & capsicum.

\$28.90

GRILLED CHICKEN GF GREEN CURRY

Thai eggplant, zucchini,
heirloom carrot & broad beans.

\$28.90



SPICY FISH TWO WAYS

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

\$44.90

CHICKEN SATAY GF

BBQ Chicken, cucumber,
mix salad & peanut.

\$28.90



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

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

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

VEGAN SATAY



Fried tofu, cucumber salad with peanut.

\$13.90

STARTERS

SPICY CRAB GF

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

\$19.90



ROASTED DUCK SALAD (2 pc) GFO

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

\$22.90



SALT & PEPPER EGGPLANT GF

Chili, ginger & onion.

\$16.90



TOM YUM CHICKEN OR PRAWNS GF

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

\$12.90

CURRIES

CHU CHEE BARRAMUNDI GF

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 GF

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

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

\$34.90



THAI BEEF SALAD (Scotch fillet 240g)

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

\$39.90



CRAB & MANGO SALAD

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

\$34.90



SPICY CRISPY CHICKEN LARB

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

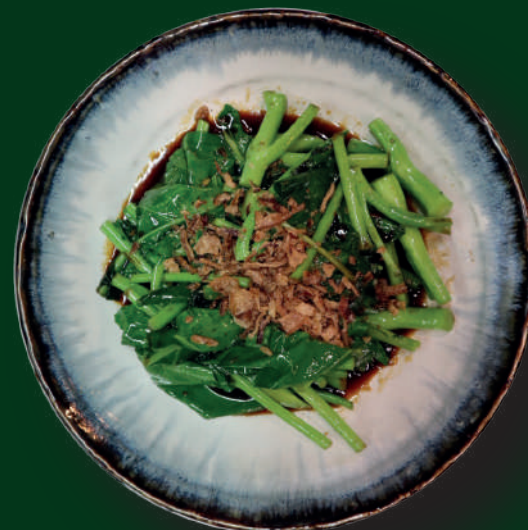


PAD SE-EEU GF

Flat rice noodles,
Chinese broccoli & egg.

CHICKEN \$24.90

PRAWNS \$29.90



WOK GREEN GF

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

