

# Louder Louder

47 Lake St · +61892289358 · Updated: Jan 14, 2026

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## DESSERTS 2

### Kanom Tuay Pana Cotta

**\$15.00**

Pandan pana cotta topped with salted coconut cream served with fresh fruits & crumble.

### Choc Swiss Roll

**AVAILABLE OPTIONS**

Soft & fluffy cake, rich in chocolate flavour, filled fluffy cream & covered in glossy chocolate glaze! Served with fresh fruits and crumble.

By Slice: \$16.00

Birthday Cake:

\$39.00

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## STARTER 10

### Prawn Cake

**\$18.00**

Deep fried prawn cake & pork fat served with chilli mayo sauce.

### Thai Chicken Satay

**\$16.00**

Grilled chicken satay skewers | Cucumber relish & peanut sauce.

### Tofu Satay

**\$16.00**

Deep Fried Tofu | Cucumber relish & peanut sauce.

### Thai Pork Sausages

**\$16.00**

Grilled fermented pork sausages | Chilli, ginger & cucumber.

### Fried Chicken Wing

**\$17.00**

Deep fried battered chicken wings | Sweet chilli sauce.

### Taro Spring Roll

**\$14.00**

Taro and mixed vegetable filling.

### Grilled BBQ Chicken

**\$19.00**

Grilled Thai style marinated chicken maryland | Issan style dipping sauce.

### Thai Beef Salad

**\$27.00**

Thai style marinated sliced beef scotch fillet | Salad & Issan style sauce.

### Salt & Pepper Squid

**\$18.00**

Deep fried lightly battered squid | Spicy mayonaise sauce.

### Salmon Rocket Roll

**\$18.00**

Salmon sashimi | Thai spicy sauce & salad.

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## FISH 4

<b>Lime &amp; Garlic</b>	<b>\$45.00</b>
Steamed whole barramundi fish   lime, chilli, garlic & coriander.	
<b>Ginger &amp; Spring Onion</b>	<b>\$45.00</b>
Steamed whole barramundi fish   spring onion, soy sauce, sesame oil & ginger.	
<b>3-Flavours Barra</b>	<b>\$45.00</b>
Deep fried whole barramundi fish   Louder Louder's special sauce.	
<b>Barramundi Seasoning Fish Sauce</b>	<b>\$45.00</b>
Deep fried whole barramundi fish (fillet)   Seasoning sweetened fish sauce.	

## MAIN 13

<b>Pad Thai</b>	<b>AVAILABLE OPTIONS</b>
Stir-fried rice noodle   Egg, tofu, peanut, beansprout, Louder Louder's Pad Thai sauce.	Prawn: \$28.00 Seafood: \$30.00
<b>Chicken Cashew Nut</b>	<b>\$28.00</b>
Deep fried battered chicken   Capsicum, spring onion, chili paste & cashew nut.	
<b>Signature Crispy Pork Belly</b>	<b>\$26.00</b>
Deep fried special battered pork belly   Issan style sauce & sweet chilli sauce.	
<b>Roasted Pork Belly Chilli &amp; Basil</b>	<b>\$29.00</b>
Stir-fried roasted pork belly   Garlic, chilli, snake bean, & Thai sweet basil.	
<b>Stir Fry Seasonal Vegetable</b>	<b>\$24.00</b>
Seasonal vegetable   Oyster sauce & garlic.	
<b>Signature Slow-Cooked Pork Knuckle</b>	<b>AVAILABLE OPTIONS</b>
Louder Louder's special recipe - 24 hours slow-cooked premium pork knuckle with spices, herbs & coriander.	\$49.00 half leg: \$29.00
<b>Chilli &amp; Basil Squid</b>	<b>\$28.00</b>
Stir fried squid   Garlic, chilli, snake bean, & Thai sweet basil.	
<b>Stir Fried Prawn &amp; Asparagus</b>	<b>\$28.00</b>
Prawn   Asparagus, oyster sauce & garlic.	
<b>Pad Cha Soft Shell Crab</b>	<b>\$28.00</b>
Stir fried lightly battered soft shell crab   Black peppercorn, kra chai & chilli.	
<b>Pad Cha Seafood</b>	<b>\$30.00</b>
Stir fried prawn, squid, mussel with spicy sauce   Black peppercorn, kra chai & chilli.	
<b>Roasted Pork Belly &amp; Chinese Broccoli</b>	<b>\$26.00</b>
Stir-fried roasted pork belly   Chinese Broccoli (Kai Lan), garlic & chilli.	
<b>Stir fried Thai Style Chilli Mussel</b>	<b>\$26.00</b>
Stir fried mussel with Thai style chilli paste, garlic & Thai sweet basil.	

## Phed-Mak Kaprao Beef

\$27.00

It's a combination of stir fried ground beef, chillies, garlic & fragrant Thai sweet basil. (dry version)

## HOT POT 5

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### Spicy Tom Yum

AVAILABLE OPTIONS

Spicy sour soup with prawn | seafood (squid, prawn, mussel), chilli jam, mushroom, milk & Thai herbs.

Prawn: \$32.00

Seafood: \$35.00

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### Poh Tak Seafood

\$35.00

Spicier version tom yum in clear broth with squid, prawn, mussel | Thai herbs.

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### Pork Soft Bone Soup

\$29.00

Spicy sour clear broth with stewed pork soft bone | roasted dried chili & Thai herbs.

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### Tom Kha Gai

\$29.00

Spicy sour coconut soup with boneless chicken Maryland | mushroom, roasted dried chili & Thai herbs.

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### Oom Chicken

\$29.00

Spicy Thai herbs paste with boneless chicken maryland | sawtooth coriander, dill & 'fish anchovy sauce'.

## NEW SAVOURING 3

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### Spicy Salmon-paste Dip

\$29.00

Chili paste dip(Nam-prik) with a plate of crispy fresh vegetables.

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### Thai Beef Tartare

\$27.00

Finely chopped raw beef tenderloin mixed with Thai herbs & roasted dried chilli.

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### Gai Tai Nahm

\$29.00

Slow cook chicken with turmeric & Thai herbs.

## CURRY 4

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### Massaman Beef Ribs Curry

\$42.00

Louder Louder's signature dish - 48 hours slow cooked short beef rib with special recipe aromatic massaman curry served with roasted potato & fresh pineapple.

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### Green Maryland Fillet Chicken Curry

\$30.00

Slow-cooked boneless chicken Maryland fillet green curry, bamboo shoots, Thai eggplants & Thai sweet basil.

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### Red Duck Curry

\$32.00

Roasted Duck in a slightly sweet red curry sauce & seasonal tropical fruits.

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### Panang Pork Curry

\$29.00

Pork sliced panang curry | kaffir lime leave & chilli.

## THAI SPICY SALAD 15

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<b>Som Tum Thai</b>	<b>\$23.00</b>
Hand chopped green papaya   chilli, tomatoes, snake bean, peanut & dried shrimp.	
<b>Som Tum Thai Soft Shell Crab</b>	<b>\$26.00</b>
Hand chopped green papaya   Som Tum Thai version + battered soft shell crab.	
<b>Som Tum Plara</b>	<b>\$23.00</b>
Hand chopped green papaya   chilli, tomatoes, snake bean.	
<b>Som Tum Plara + Raw Prawn</b>	<b>\$28.00</b>
Hand chopped green papaya   Som Tum Plara version + Raw Prawn & fish anchovy sauce.	
<b>Som Tum Luang Pra Bang</b>	<b>\$23.00</b>
Sliced green papaya   Thai herbs, num pu & 'fish anchovy sauce'.	
<b>Som Tum Rice Noodle</b>	<b>\$28.00</b>
Rice Noodle   prawn, squid, mussel, thai herbs & 'fish anchovy sauce'.	
<b>Num Tok Kor Moo Yang</b>	<b>\$28.00</b>
Grilled fatty pork jowl salad   with herbs & roasted dried chilli.	
<b>Miang Kor Moo Yang</b>	<b>\$32.00</b>
Grilled fatty pork jowl with fresh salad   spicy seafood sauce & rice vermicelli.	
<b>Grilled Chicken Liver Skewers</b>	<b>\$12.00</b>
Grilled Thai style marinated chicken livers.	
<b>Deep Fried Duck's Beak</b>	<b>\$16.00</b>
Deep fried marinated duck's beak served with Issan style dipping sauce.	
<b>Minced Duck Salad</b>	<b>\$28.00</b>
Duck minced salad   herbs & roasted dried chilli.	
<b>Minced Pork Salad</b>	<b>\$23.00</b>
Pork minced salad   herbs & roasted dried chilli.	
<b>Spicy Glass Noodle &amp; Seafood Salad</b>	<b>\$28.00</b>
Glass noodle with minced pork, squid, prawn, mussel   Mixed Thai herbs & chilli.	
<b>Goong Chae Nam-pla</b>	<b>\$25.00</b>
Raw prawn   lightly tossed with garlic, chilli & spicy seafood sauce.	
<b>BBQ Pork Ribs</b>	<b>\$39.00</b>
Grilled slow cooked full rack of pork ribs marinated with our Louder Louder's special sauce, sprinkles of ground rice & 'chilli flakes'.	

## VEGAN 10

<b>Taro Spring Roll</b>	<b>\$14.00</b>
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<b>Deep Fried Tofu + Green Salad</b>	<b>\$16.00</b>
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<b>Steamed Tofu &amp; Ginger</b>	<b>\$22.00</b>
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<b>Vegan Som Tum Thai</b>	<b>\$23.00</b>
(gf,n) □□□□	
<b>Stir Fried Vegan Seasonal Vegetable</b>	<b>\$24.00</b>
(gfo) □□□□□□	
<b>Vegan Fried Rice</b>	<b>\$25.00</b>
(gfo) □□□□□□	
<b>Vegan Pineapple Fried Rice</b>	<b>\$25.00</b>
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<b>Vegan Pad Thai</b>	<b>\$25.00</b>
(gf,n) □□□□□□	
<b>Vegan Massaman Curry</b>	<b>\$27.00</b>
(gf,n) □□□□□□	
<b>Vegan Green Curry</b>	<b>\$27.00</b>
(gf) □□□□□□□□	

## SIDE DISH 6

<b>Steamed Jasmine Rice</b>	<b>\$5.00</b>
<b>Sticky Rice</b>	<b>\$6.00</b>
<b>Coconut Rice</b>	<b>\$6.00</b>
<b>Fried Egg</b>	<b>\$4.00</b>
<b>Satay Sauce</b>	<b>\$5.00</b>
(n)	
<b>Chopped Red Bird's Eye Chillies</b>	<b>\$1.00</b>

## THAI TABLE BANQUET SETS 4

<b>Kids Set Menu</b>	<b>\$20.00</b>
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Chicken Wings with Chips/Steamed Rice/Sticky Rice Juice/Soft Drink Fish & Chips Juice/Soft Drink

<b>Thai Table Classic Set</b>	<b>\$49.00</b>
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Prawn Cake: Deep fried prawn cake & pork fat served with chili mayo sauce. Grilled BBQ Chicken: Grilled Thai style marinated chicken maryland | Isaan style dipping sauce. Taro Spring Roll (V): Crispy Pastry Rolls | Taro and mixed vegetable filling. Som Tum Soft Shell Crab (GF,N,VO): Spicy Green Papaya Salad | Traditional hand chopped green papaya with chili, tomatoes, snake beans, Thai pea eggplant, peanuts and dried shrimp. Green Maryland Chicken Curry (GF,VO): Marinated Boneless Chicken Maryland Green Curry | bamboo shoots, Thai eggplants & Thai sweet basil. Padthai Prawn (GFO,N,VO): Stir-fried rice noodle | egg, tofu, peanut, beansprout, Louder Louder's Pad Thai sauce. BBQ Pork Ribs (D): Grilled slow cooked fruit rack of pork ribs marinated with our Louder Louder's special sauce, sprinkles of ground rice & chili flakes\*. Steamed Rice: Steamed premium jasmine rice.

## Thai Table Signature Set

\$59.00

Thai Chicken Satay (D,GF,N): Grilled Chicken Satay Skewers | cucumber relish & peanut sauce. Salmon Rocket Roll (GF): Salmon belly sashimi | Thai style seafood sauce & salad. Thai Beef Salad: Thai style marinated sliced beef scotch fillet | Salad & Isaan style sauce. Beef Rib Massaman Curry (GF,N,VO): Louder Louder's signature dish | 48 hours slow cooked short beef rib with special recipe aromatic massaman curry served with roasted potato & fresh pineapple. 3-Flavours Barra: Deep fried whole barramundi fish | Louder Louder's special sauce.

## Thai Table Premium Set

\$69.00

Half-Shell Seared Scallops (GF,N): Scallops | Sliced apple, shallots & roasted almonds mixed with refreshing light spicy salad sauce. Thai Chicken Satay (D,GF,N): Grilled Chicken Satay Skewers | cucumber relish & peanut sauce. Salt & Pepper Squid: Deep fried lightly battered squid | Spicy mayonaise sauce. Thai Beef Salad: Thai style marinated sliced beef fillet | Salad & Isaan style dipping sauce. Beef Rib Massaman Curry (GF,N,VO): Louder Louder's signature dish | 48 hours slow cooked short beef rib with special recipe aromatic massaman curry served with roasted potato & fresh pineapple. Chicken Cashew Nuts (N): Deep fried battered chicken | capsicum, spring onion, chili paste & cashew nut. Spicy Tom Yum Seafood Hot Pot (D,N): Prawn, Squid, Green lip Mussel | chili jam, king oyster mushroom, milk, lemongrass, kaffir lime leave, coriander. Lime & Garlic (GF): Steamed whole barramundi fish | lime, chili, garlic & coriander. Steamed Rice: Steamed premium jasmine rice. Complimentary Dessert.

## SET MENU 2

### Vegan

\$39.00

Starters (1) Choice of Taro Spring Rolls: Crispy Pastry Rolls | Taro & mixed vegetable filling. Deep Fried Tofu Salad: Deep Fried Tofu | Mixed salad + chili apple cider sauce. Main (1) Choice of Vegan Massaman Curry (GF,N): Seasonal vegetable + special recipe aromatic massaman curry served with roasted potato & fresh pineapple. Vegan Green Curry (GF): Seasonal vegetable | bamboo shoots, Thai eggplants & Thai sweet basil. Vegan Padthai (GF,N): Stir-fried rice noodle | seasonal vegetable, tofu, peanut, bean sprout, Louder Louder's vegan Pad Thai sauce. Vegan Fried Rice (GF): Stir-fried rice & seasonal vegetable. Side Steamed Rice: Steamed premium jasmine rice.

### Little Loud

\$49.00

Starters (1) Choice of Thai Chicken Satay (D,GF,N): Grilled Chicken Satay Skewers | cucumber relish & peanut sauce. Salt & Pepper Squid: Deep fried lightly battered squid | Spicy mayonaise sauce. Salmon Rocket Roll (GF): Salmon belly sashimi | Thai style seafood sauce & salad. Thai Pork Sausages: Grilled fermented pork sausages | Chili, ginger & cucumber. Main (1) Choice of Red Duck Curry: Roasted Duck in a slightly sweet red curry sauce & seasonal tropical fruits. Green Maryland Fillet Curry (GF): Slow-cooked boneless chicken Maryland fillet green curry, bamboo shoots, Thai eggplants & Thai sweet basil. Phed-Mak Kaprao Beef: It's a combination of stir fried ground beef, chili, garlic & fragrant Thai sweet basil (by version). Padthai Seafood (GFO,N): Stir-fried rice noodle | egg, tofu, peanut, bean sprout, Louder Louder's Pad Thai sauce. Roasted Pork Belly (Chili & Basil): Stir-fried roasted pork belly | Garlic, chili, snake bean, & Thai sweet basil. Tiger Prawn Shrimp Paste Fried Rice: Stir fried rice with oil shrimp paste & garlic | deep fried prawn | fried egg & cucumber. Miang Kor Moo Yang: Grilled fatty pork jowl with fresh salad | spicy seafood sauce & rice vermicelli.

## LUNCH SPECIAL 23

### Signature Lunch

#### Grilled Fatty Pork Jowl + Rice

\$18.00

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#### Grilled Beef + Rice

\$18.00

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#### Slow-cooked Pork Knuckle w/egg + Rice

\$20.00

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#### Slow-cooked Pork Knuckle w/egg + Egg Noodle

\$20.00

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