ABOUT THYME
Eat. Drink. Don't Think.

TAKE-AWAY MENU

CALL US ON 0721 850026 TO PLACE YOUR ORDER FOR PICKUP OR DELIVERY

SOUPS

v* gf **Sweet Potato, Butternut and Ginger Soup** 950/-

gf **Spicy Chicken, Coconut and Lemongrass Noodle Soup** 1,000/-

v* gf* **Roasted Tomato Soup with a Cheddar Cheese Toastie** 1,000/-

STARTERS AND SMALL PLATES

v+ **Sweet Potato Samosas with Tamarind and Date Chutney**

Individual Portion: 850/- (3pcs) Sharing Portion: 1,450/- (6pcs)

Duck Spring Rolls with Oriental Dipping Sauce

Individual Portion: 1,050/- (2 Pcs) Sharing Portion: 2,400/- (5 Pcs)

v **Golden Sweet Corn Fritters**

Pan-fried sweetcorn fritters served with 'About Thyme' chilli jam

Individual Portion: 1,200/- Sharing Portion: 2,150/-

v gf* **Sesame Halloumi Bites**

Golden fried cubes of sesame coated halloumi cheese drizzled with warm honey

Individual Portion: 1,200/- Sharing Portion: 2,150/-

gf* **Chicken Karaage**

Japanese style fried chicken drizzled with Nanban sauce

Individual Portion: 1,300/- Sharing Portion: 2,350/-

v+ gf* **Oyster Mushroom Karaage**

Japanese style fried oyster mushrooms drizzled with Nanban sauce

Individual Portion: 1,200/- Sharing Portion: 2,150/-

Spicy Barbeque Chicken Wings

Individual Portion: 1,300/- Sharing Portion: 2,350/

Togarashi Calamari

Calamari pieces in a crispy schichimi togarashi seasoned coating

Served with wasabi mayonnaise

Individual Portion: 1,450/- Sharing Portion: 2,650/-

gf* **Garlic & Chilli Prawns**

Pan-roasted garlic queen prawns with chilli oil, fresh coriander and lemon

Served with rustic sourdough toast

Individual Portion: 1,550/- Sharing Portion: 2,850/-

'DIP IN!'

….. a carefully curated selection of flavourful dips and dippers, absolutely perfect for sharing!

v+ gf* **Hummus with Caramelised Onions . Toasted Pita Bread** 1,750/-

v gf* **Whipped Feta with Balsamic Roasted Cherry Tomatoes . Crispy Crostini** 2,100/-

v vegetarian, v+ vegan ,v* vegetarian - vegan option available on request, gf gluten free, gf* gluten free option available on request
p* – pork poduct, pb* pork bacon, beef option available on request, n contains nuts, n* contains nuts that can be excluded on request

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SALADS

v gf n* **Green Vegetable Salad**
Tenderstem Broccoli . Sugar Snap Peas . Green Beans . Asparagus . Baby Spinach Leaves
Salad Onions . Caramelised Walnuts . Honey and Mustard Dressing
v* With Avocado 1,650/-
v With Pan-fried Halloumi Cheese 2,050/-
With Charcoal Grilled Chicken 2,050/-

v+ gf **Rainbow Buddha Bowl with Tahini Dressing**
Spiced Roasted Sweet Potato, Red Onion and Chickpeas . Quinoa . Pickled Beetroot . Avocado . Capsicum
Baby Spinach Leaves . Cherry Tomatoes . Sun Flower, Pumpkin and Chia Seeds . Goji Berries . Tahini Dressing
2,100/-

gf n* **Prawn and Mango Noodle Salad (seasonal)**
Poached Queen Prawns . Fresh Mango . Rice Noodles . Sweet Chilli Dressing
Roasted Cashew Nuts . Crispy Shallots . Fresh Herbs
2,400/-

VEGETARIAN AND VEGAN MAIN COURSES

v n* **Pumpkin and Amaretti Tortellini**
Pumpkin and amaretti filled tortellini in a creamy sage and butter sauce
Finished with amaretti biscuit crumbs and parmesan cheese and served with garden salad
2,200/-

v v* gf **Creamy Mushroom Risotto**
Served with garden salad
2,200/-

v **Butternut and Feta Cheese Tart with Lime and Parsley Cream**
Served with crispy potato wedges and baby spinach and apple salad
2,350/-

v **Creamy Leek and Goats Cheese Tart**
Served with crispy potato wedges and baby spinach and apple salad
2,350/-

v+ **Teriyaki Tofu**
Tofu 'steak' with a sticky, sweet and savoury teriyaki glaze
Served with coconut forbidden black rice and chilli/ginger pak-choi
2,350/-

v+ gf* **Paprika Roasted Cauliflower**
Smoky paprika, cumin and lemon roasted cauliflower, red onions and chickpeas
Served with caramelised onion hummus, pomegranate gremolata and toasted pita bread
2,350/-

v gf* **Greek Aubergine Parcels**
Charcoal grilled aubergine parcels of tomato, feta, oregano and mint
Drizzled with sun-dried tomato dressing and served with roasted vegetable couscous and tzatziki
2,350/-

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MAIN COURSES

gf **Chicken Dopiaza**

Boneless chicken pieces in a spicy, double onion curry sauce
Served with coriander and lime jasmine rice and papadam

2,550/-

Chicken Pot Pie

Comfort food at its best…..cubes of chicken breast in a creamy tarragon sauce with leeks and peas topped with a flaky, homemade all butter puff pastry lid
Served with sautéed new potatoes and and baby spinach and apple salad

2,650/-

Traditional Greek Moussaka

This signature Mediterranean lamb dish is a delight to the senses…..minced lamb cooked in a rich tomato sauce, layered with aubergine and béchamel sauce, topped with cheese and baked to perfection
Served with crispy potato wedges and Greek salad

2,650/-

Teriyaki Duck Donburi

A beautiful bowl of tasty goodness…..slow cooked, shredded sweet and savoury teriyaki duck meat, coriander and lime jasmine rice, chilli/ginger pak-choi, a soft fried egg and pickled red onions

2,850/-

gf* **'Kamba Wa Kupaka'**

Marinated grilled king prawns in a Swahili style coconut curry sauce
Served with 'kachumbari' and chapati

3,400/-

gf* **Pan Seared Salmon in Garlic Butter**

Golden fried salmon fillet in a flavourful and aromatic lemon and garlic butter sauce
Served with pearl barley pilaf and roasted vegetables

4,350/-

FROM THE CHARCOAL GRILL

gf* **Paprika and Lemon Chicken Breast**

Barbequed paprika, cumin and lemon marinated chicken breast fillet with aji verde (Peruvian style green chilli sauce)
Served with sautéed new potatoes and roasted vegetables

2,550/-

gf **Simple Snapper**

Red snapper fillet barbequed to perfection…..simplicity at its best
Served with sautéed new potatoes, roasted vegetables and chunky tartar sauce

2,550/-

gf* **Tuna Steak with Fresh Mango Salsa**

Yellowfin tuna steak marinated in honey and soy-sauce, barbequed to your taste and served with a zesty and colourful mango, chilli and lime salsa
Served with coriander and lime jasmine rice and stir-fried chilli/ginger pak-choi

***Please specify how you would like your tuna cooked from Rare / Medium-Rare / Medium / Medium-Well / Well Done**

2,850/-

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gf* p* **Stuffed Barbequed Pork Chops with Apple Sauce**
Charcoal grilled pork loin chops with a herby mozzarella cheese, sage and onion stuffing
Served with homemade apple sauce, herby mashed potatoes and creamed spinach
2,850/-

p* **Barbequed Spare Ribs**
About Thyme's famous pork spare ribs barbequed in a tangy sauce
Served with rustic fries and red cabbage coleslaw
2,850/-

About Thyme Big, Beefy, Fully Loaded Burger
Charcoal grilled beef burger on a toasted sesame bun with lettuce, tomatoes and gherkins
Loaded with cheddar cheese, pb* bacon and caramelised onions
Served with rustic fries and red cabbage coleslaw
2,250/-

gf* **About Thyme Pepper Steak**
Barbequed prime beef fillet in a creamy black pepper and thyme sauce garnished with battered onion rings
Served with herby mashed potatoes and roasted vegetables
3,900/-

gf* **New York Strip**
350g premium imported Brazilian strip loin flame grilled to your taste and garnished with battered onion rings
Served with crispy potato wedges, roasted vegetables and your choice of sauce from:
v **Pepper and Thyme**
v **Mushroom with Sherry and Grain Mustard**
v **Aji Verde (Peruvian style green chilli)**
3,900/-

SIDES & ADD-ONS

v+ gf **Crispy Potato Wedges** . v+ gf **Sautéed Baby Potatoes** . v* gf **Herby Mashed Potatoes** . v+ gf **Rustic Fries**
v+ gf **Lime and Coriander Jasmine Rice**
700/-

v+ gf **Coconut Forbidden Black Rice**
v+ **Pearl Barley Pilaf** . v+ **Roasted Vegetable Couscous**
v+ **Stir-Fried Chilli/Ginger Pak-Choi** . v+ gf **Roasted Vegetables**
v **Creamed Spinach** . v+ gf **Sautéed Mushrooms**
v+ gf **Spiced Roasted Sweet Potato, Red Onion and Chickpeas** . v **Battered Onion Rings**
v+ gf **Garden Salad** . v+ gf **Kachumbari** . v gf **Greek Salad**
v gf **Red Cabbage Coleslaw** . v+ gf **Baby Spinach and Apple Salad**
pb* **Bacon** . **Cheese**
750/-

v+ **Chapati (2 Pc)** . v+ gf **Avocado** . v* gf* **Extra Bread**
500/-

Chicken . **Beef**
850/-

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DESSERTS

*Irresistible Sticky Date Pudding

About Thyme's most famous wicked indulgence
An old-fashioned sticky date pudding served piping hot,smothered with thick walnut toffee sauce and a scoop of vanilla ice cream
1,200/-

*Wicked Chocolate Brownie

A warm, gooey chocolate brownie with macadamia nut pieces topped with a scoopof vanilla ice cream and drizzled with fudge sauce
1,200/-

Strawberry Cheesecake

Our version of a New York style cheesecake features a traditional digestive biscuit base and a rich cream cheese filling baked to perfection and topped with fresh, juicy strawberries and homemade strawberry sauce
1,200/-

About Thyme Dessert Trio

Can't decide on which dessert to order?
Try this sampler of three of our most popular desserts….
***Chocolate Brownie . Strawberry Cheesecake . Lemon Meringue Pie**
1,200/-

Coconut Black Rice Pudding with Mango (seasonal)

Our version of this classic Thai dessert is made with
'forbidden black rice' and ticks ALL the boxes as it is not only
vegan friendly, but also nut free, gluten free and lactose free!
1,200/-

Vegan Retro Pineapple Upside Down Pudding

This plant-based version of the classic dessert of vanilla and coconut cake with a pineapple ring and maraschino cherry served with vegan friendly salted caramel sauce and coconut and lime gelato is guaranteed to evoke childhood memories
1,200/-

Exotic Fruit Platter

A colourful symphony of berries and exotic fresh fruit cuts
drizzled with natural honey and black poppy seeds
1,200/-

***Contains nuts**

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