

## Space Weather Users Workshop Dinner

### When:

6.30 pm, Thursday 16 November 2017

### Where:

Thai Pothong Newtown  
294 King Street, Newtown

### Booking:

Space Weather User Workshop

### Thai Pothong telephone:

9550 6277

### Cost:

\$43 per person for those partaking from the “The Bangkok” banquet. Drinks not included. Pay cashier separately.

For those with special dietary requirements order from the vegan or gluten free menus and pay separately for meal and drinks.

Bangkok banquet, vegan and gluten free menus are attached.

### Directions and Transport:

Maps are attached

### Taxi and Uber:

The contact numbers for the various taxi companies operating in the Sydney metropolitan area are listed at <https://www.nswtaxi.org.au/passengers/book-a-taxi>.

Information on Uber in Sydney is at: <https://www.uber.com/en-AU/cities/sydney/>.

### Walking:

Nanoscience Hub to Thai Pothong will take about 35 minutes. See suggested walking route on attached map. Alternatively, buses travel along City Road (variously named Princes Highway and King Street).

### Public Transport Tickets:

An Opal card or Opal single ticket is required on buses, trains and ferries. Opal single tickets can be purchased from bus drivers except on **PrePay** buses which require an Opal card.

### Bus:

#### ***University of Sydney to Thai Pothong***

Cross City Road via the walkway. Board bus at the *City Road before Butlin Avenue, Darlington stop (bus stop ID 200817)*.

Routes: M30 (PrePay), 352, 370, 422, 423, 426, 428

Alight at *King Street at Erskineville Road, Newtown stop (204224)*.  
Continue along King Street (same side) for about 50 metres.

Routes: L23 (PrePay), L28 (PrePay)

Alight at *Newtown Station stop (204211)*. Walk back along King Street (same side) about 100 metres.

***Thai Pothong to Missenden Road to University of Sydney***

Cross King Street and walk back towards the University to the *King Street at Hordern Street stop (204217)*, about 450 metres.

Routes: M30 (PrePay), 352, 370, 422, 423, 426, 428

For Missenden Road: alight at the *King Street at Missenden Road stop (204218)*.

For Sydney University: alight at the *University of Sydney, City Road stop (205038)*.

***Only the following routes continue on to the City***

Routes: M30 (PrePay), 422, 423, 426, 428

**Train:**

The train may be an option if you wish to return to the city from Newtown (you will need an Opal card or purchase a single ticket at Newtown Station). Newtown Station is a short distance from the restaurant. Trains on this line, *T2 Inner West and South* (City to Campbelltown or Leppington), travel to the city (Redfern, Central, Town Hall, Wynyard, Circular Quay, St James and Museum) and return to Newtown via the City Circle.

**Car:**

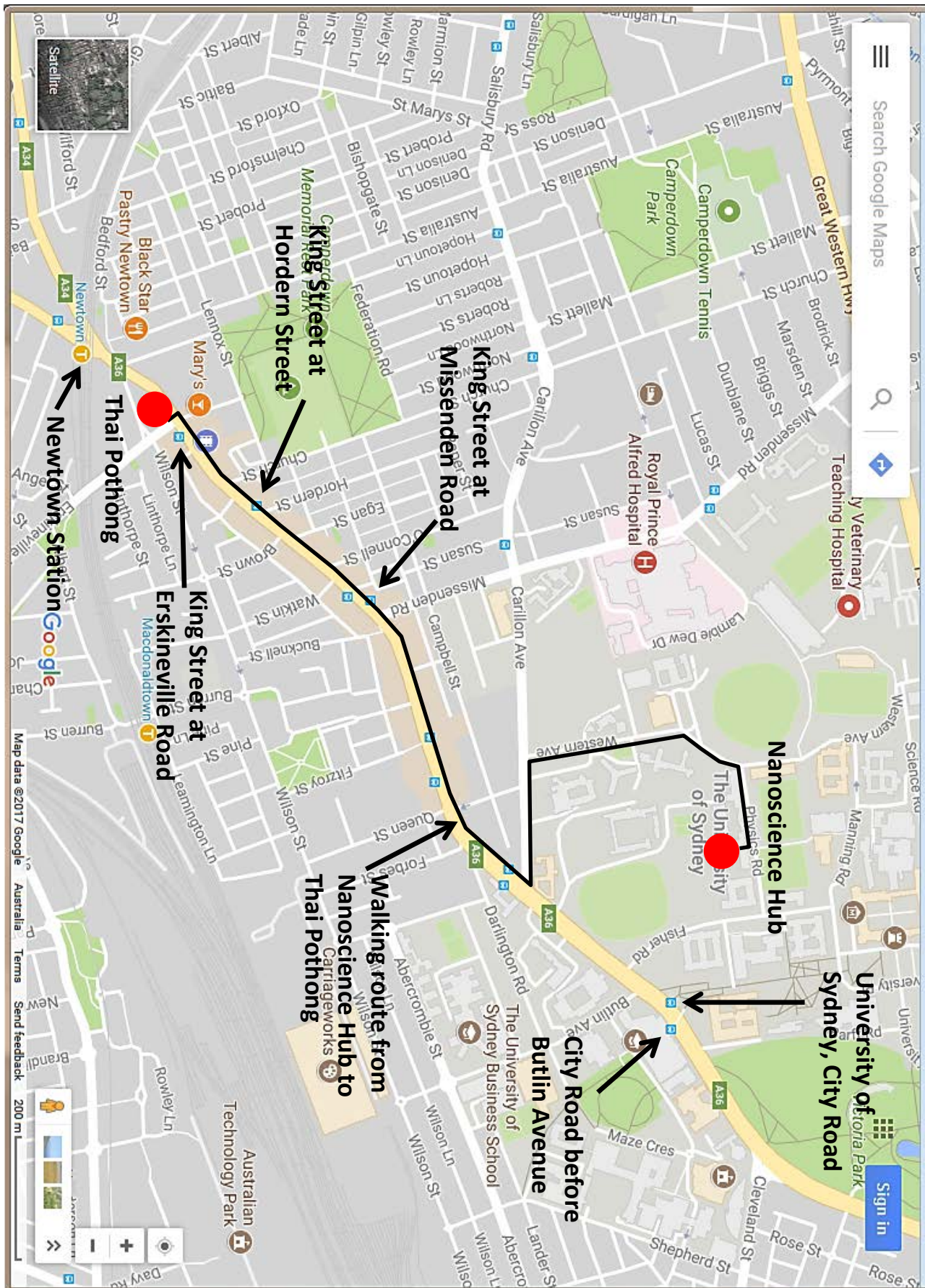
Secure Parking car parks are located at:

328/330 King Street Newtown

261-263 King Street (entry via Lennox Street) Newtown

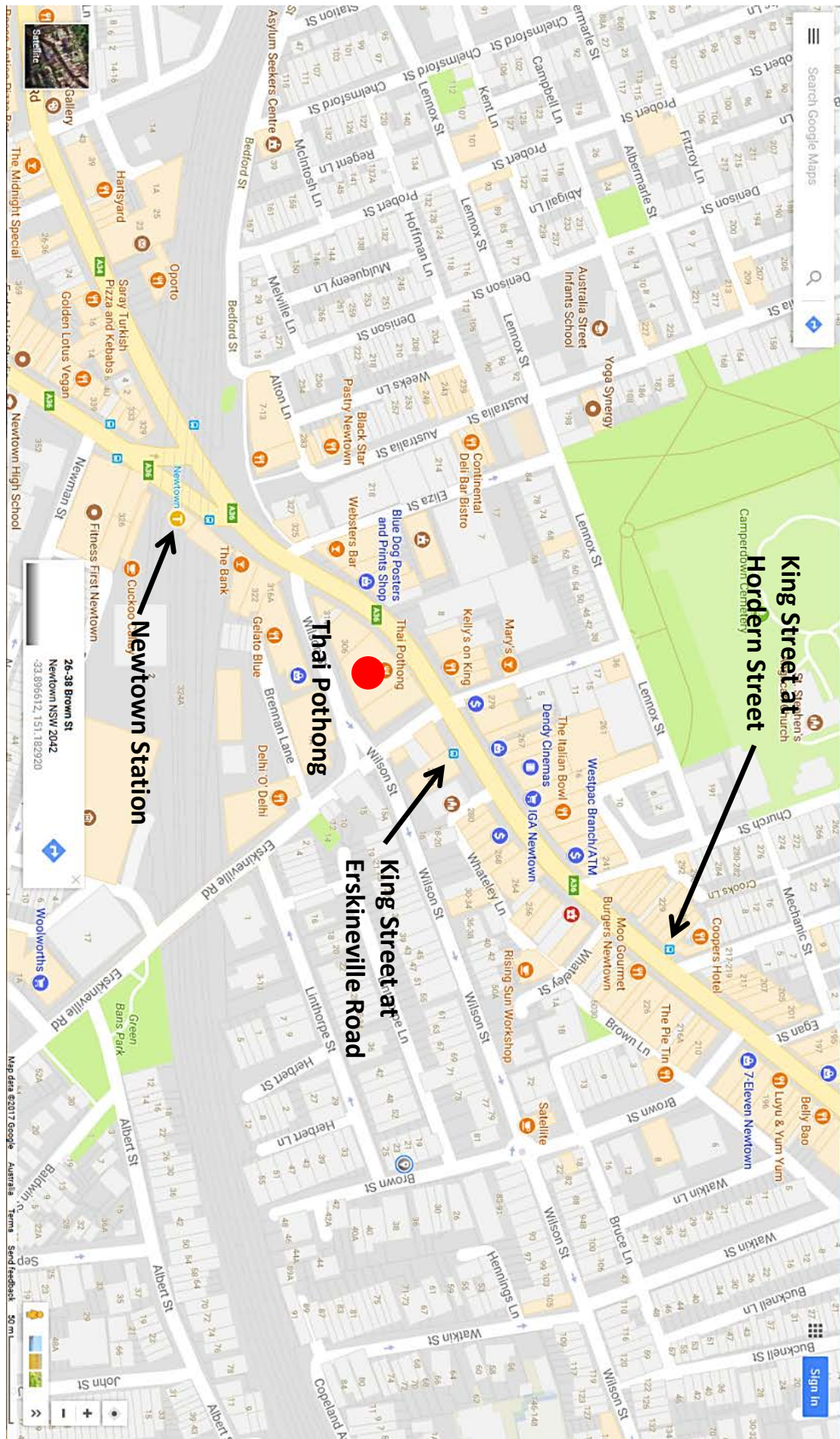
Thai Pothong recommends street parking on Linthorp, Australia or Bedford streets.

Map of University of Sydney to Newtown along King Street showing suggested walking route, relevant bus stops, Newtown Station and Thai Pothong restaurant.

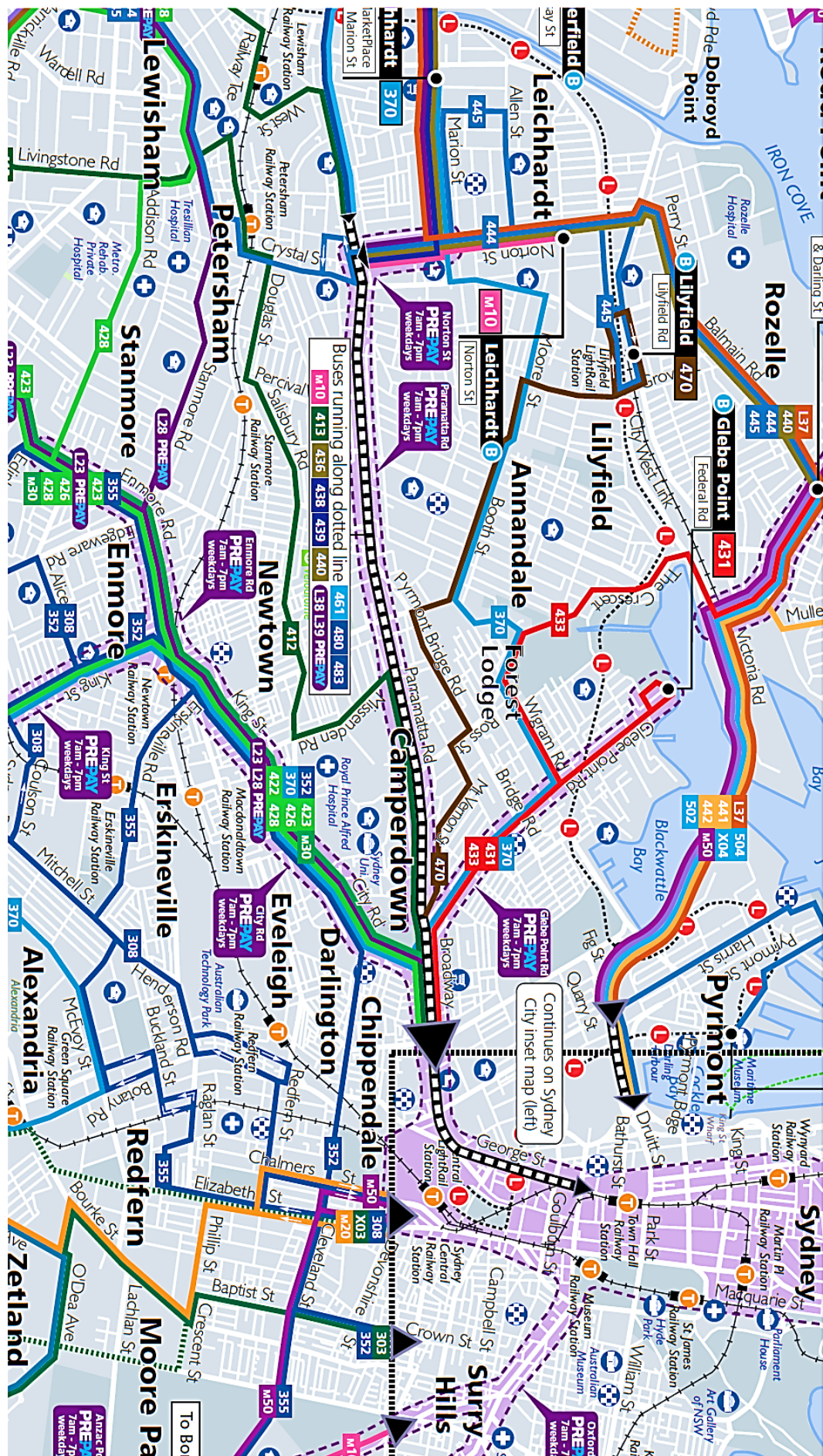




Map of Thai Pothong vicinity showing bus stops and Newtown railway station









## Bus routes and locations of train and light rail stations within the City



Bangkok Banquet Menu

Bangkok Menu		43 PP
	<b>Entrées</b>	
	<b>Thai Fish Cakes</b>	Green beans   Curry paste   Kaffir lime   Sweet sour sauce   Peanuts
	<b>Chicken Satay</b>	Grilled skewered chicken   Peanut sauce
	<b>Tom Yum Prawn Soup</b> 🍲	Kaffir lime leaf   Lemongrass   Galangal   Button mushrooms
	<b>Chicken Spring Rolls</b>	Chicken   Vermicelli   Black mushrooms   Plum sauce
	<b>Mains</b>	
	<b>Chilli Basil Barramundi</b> 🍲	Stir fry fish fillet   Basil leaf   Green beans
	<b>Chicken Yellow Curry</b> 🍲	Chicken   Potato   Tomato   Coconut milk
	<b>Beef Salad</b> 🍴	BBQ beef   Chilli   Mint   Lemon   Cucumber   Tomatoes
	<b>BBQ Pork</b> 🍴	Marinated pork   Coriander   Pepper   Garlic   Spicy sauce
	<b>Jasmine Rice</b>	Steamed jasmine rice
	<b>Dessert</b>	Fresh fruit served with ice cream

BYO (wine only) corkage 3 pp.

## Vegan Menu

Mild 🌱 Medium 🌱🌱 Spicy 🌱🌱🌱

### Entrées

	<b>Golden Fried Spring Rolls (4 pcs)</b>	Vegetables   Vermicelli   Black mushrooms   Sweet sour sauce	13
	<b>Curry Puffs (4 pcs)</b>	Lightly fried   Vegetables   Pastry   Sweet sour sauce	13
	<b>Vegetarian Papaya Salad 🌱🌱</b>	Tomatoes   Lemon juice   Peanuts	12.9
	<b>Vegetable Coconut Soup</b>	Coconut soup   Vegetables   Galangal   Mushrooms	11
	<b>Golden Tamarind Tofu</b>	Lightly fried tofu   Tamarind sauce   Onion	11
	<b>Three Flavoured Tofu 🌱</b>	Golden fried   Bean curd   Spicy sweet sour sauce	11
	<b>Chicken Flavored Satay (4 pcs)</b>	Skewered vegetarian chicken flavored soy   Peanut   Sesame	13

### Mains

	<b>Tofu Choo Chee 🌱</b>	Tofu sautéed   Coconut milk   Sweet basil   Chilli   Vegetables Chilli   Lemongrass   Garlic   Shallot   Galangal   Kaffir lime	16.9
	<b>Chilli Vegetarian Chicken 🌱🌱🌱</b>	Sautéed vegetables   Thai herbs   Curry paste   Chilli	17
	<b>Vegetarian Chicken Cashew Nut</b>	Stir fry   Cashew   Water chestnuts   Shallots   Vegetables	17
	<b>Chilli Tofu 🌱🌱🌱</b>	Sautéed vegetables   Thai herbs   Curry paste   Tofu   Chilli	16
	<b>Chilli Basil Vegetarian Duck 🌱🌱</b>	Duck flavored soy   Stir fry hot chilli   Capsicum   Green beans	16
	<b>Stir Fry Pumpkin</b>	Yellow bean sauce   Water chestnut   Basil leaf	15.9
	<b>Mixed Vegetables</b>	Stir fry   Mushroom oyster sauce	16.9
	<b>Vegetarian Roast Duck</b>	Duck flavored soy   Stir fry vegetables   Mushroom oyster sauce	17.9
	<b>Mushroom Steak &amp; Vegetables</b>	Stir fry   Mixed vegetables   Mushroom oyster sauce	16.9
	<b>Vegetable Fried Rice</b>	Rice   Vegetables   Soy sauce	16.9
	<b>Pad Thai Vegetable</b>	Rice noodles   Bean sprouts   Peanut   Vegetables   Tofu	15.9
	<b>Pad Ke Mao Vegetable 🌱🌱</b>	Flat rice noodles   Hot basil leaf   Chinese broccoli   Tofu	16.9
	<b>Vegetarian Codfish Salad</b>	Vegetarian soy codfish (soybean oil, seaweed, mushroom) Green mango or green apple   Onion   Lemongrass   Mint Kaffir lime leaf   Cashew	16.9
	<b>Vegetable Green Curry 🌱🌱</b>	Red Curry paste   Chilli   Bamboo   Eggplant   Tofu   Coconut milk	16
	<b>Vegetable Yellow Curry 🌱</b>	Yellow Curry paste   Potato   Tofu   Coconut milk	16
	<b>Vegetable Pannag Curry 🌱🌱</b>	Panange Curry paste   Mixed vegetables   Coconut milk	16
	<b>Roast Vegetarian Duck Salad 🌱</b>	Duck flavored soy   Onions   Coriander   Coconut   Mint leaf	16.9
	<b>Steamed Jasmine Rice</b>	Endless steamed jasmine rice	3 pp
	<b>Coconut Rice</b>		5
	<b>Riceberry</b>		5.9

Please inform us of any food intolerance or allergies.



BYO (wine only) corkage 3 pp.

## Gluten Free Menu

Mild 🌿 Medium 🌿🌿 Spicy 🌿🌿🌿

### Entrées



<b>Steamed Scallops (4 pcs)</b>	Scallops   Ginger   Shallot   Spicy sauce	14.9
<b>Papaya Prawn Salad</b> 🌿	Spicy green papaya salad   Tomatoes   Lemon juice   Peanut	14
<b>Betel Leaf Prawns (4 pcs)</b>	Sweet chilli   Lemon   Cashew   Onion   Caviar   Roast coconut	14.9
<b>Three Flavoured Tofu</b> 🌿	Deep fried   Bean curd   Spicy sweet sour sauce	11
<b>Golden Tamarind Tofu</b>	Lightly fried tofu   Tamarind sauce   Onion	11
<b>Betel Leaf Tofu (4 pcs) V.</b>	Sweet chilli   Lemon   Cashew   Onion   Roast coconut	13
<b>Chicken Coconut Soup</b>	Chicken fillet   Galangal   Mushrooms   Lemongrass	13
<b>Vegetable Coconut Soup</b>	Coconut soup   Vegetables   Galangal   Mushrooms	11

### Stir Fry



<b>Fried Rice with Crab Meat</b>	Fried rice   Egg   Crab meat	24
<b>Yellow Chilli Chicken</b> 🌿🌿	Chicken   Eggplant   Turmeric   Thai herbs   Curry paste	19.9
<b>Chicken Cashew Nuts</b>	Cashew   Sweet chilli paste   Water chestnuts   Shallots	19.9
<b>Ginger with Chicken or Pork</b>	Sautéed   Ginger   Shallots   Straw mushrooms	19
<b>Pad Thai</b>	Rice noodles   Shrimps   Egg   Bean sprouts   Peanut Chicken   Prawn	19.9
<b>Pad Thai Prawn</b>	Rice noodles   Shrimps   Egg   Bean sprouts   Peanut	24
<b>Thai Fried Rice</b>	Fried rice   Egg   Chicken   Prawns	19.9
<b>Chilli Hot Basil Chicken</b> 🌿	Choice Chicken, Beef or Pork   Chilli   Capsicum   Green beans	19
<b>Chilli Hot Basil Crispy Pork</b> 🌿	Chilli   Capsicum   Green beans   Hot basil	22

### Thai Salad



<b>Barramundi Salad</b> 🌿	Fish fillet   Green apple or green mango (seasonal)   Onion Lemongrass   Mint   Kaffir lime leaf   Cashew   Chilli   Lime	25.9
<b>Banana Blossom Salad</b> 🌿	Coconut milk   Chilli jam   Prawns   BBQ chicken breast Crispy onion   Chilli   Lime juice   Peanuts	24.9
<b>Roast Duck Salad</b> 🌿	Duck   Spanish onions   Coriander   Coconut   Mint   lemon	23
<b>Thai Chicken Salad</b> 🌿	Chicken Mince   Chilli   Roasted rice   Onion   Mint   Shallots   Lime	18

### Seafood



<b>Steamed Chilli Snapper</b> 🌿🌿	Whole fish   Lemongrass   Galangal   Kaffir lime leaf Lemon   Garlic   Chilli sauce - Cooking time approx 20 minutes	31.9
<b>Garlic Pepper Snapper</b>	Crispy whole snapper   Crispy garlic	31.9
<b>Three Flavoured Snapper</b> 🌿	Crispy whole snapper   Sweet sour spicy sauce	31.9
<b>Chilli Hot Basil Barramundi</b> 🌿	Stir fry fish fillet   Basil leaf   Green beans	23.9
<b>Chilli Hot Basil Prawns</b> 🌿	Basil leaf   Green beans	23
<b>Garlic Prawns</b>	Garlic   Onion   Capsicum   Green beans   Black pepper	23
<b>Broccoli Chilli Prawns</b> 🌿	Stir fry   Broccoli   Onion   Basil   Sweet chilli paste	23
<b>Snow Pea Prawns</b>	Stir fry   Snow peas   Prawns   Baby corns   Mushrooms	23

### Vegetarian



	Please inform wait staff of strict vegetarian requirements.	
<b>Mixed Vegetables</b>	Stir fry   Mushroom oyster sauce	16.9
<b>Pad Thai Vegetable</b>	Rice noodles   Egg   Bean sprouts   Peanut   Vegetables   Tofu	16
<b>Chilli Tofu</b> 🌿🌿	Vegetables   Thai herbs   Curry paste   Tofu   Chilli	16
<b>Stir Fry Pumpkin</b>	Egg   Yellow bean sauce   Water chestnut   Basil Leaf	15.9
<b>Steamed Jasmine Rice</b>	Endless steamed Jasmine rice	3 pp
<b>Coconut Rice</b>		5
<b>Riceberry</b>		5.9

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