



MARKO'S MENU

Marko's
Restaurant

THAI STREET FOOD



Open Monday - Sunday

Breakfast (7AM- 10AM)

Lunch (10AM-3PM)

Dinner (5PM- 10PM)



*Please let us know if you have
any food allergies or special
dietary needs*



Hyde Park Plaza Hotel
38 College Street,
Darlinghurst NSW 2010

Tel: (02) 9331 8325

MARKO'S RESTAURANT

Food Information, Ingredients, Allergen & Food Safety Statement

At Marko's Restaurant, we are committed to serving authentic Thai cuisine prepared with quality ingredients while complying with Australian food safety and consumer regulations.

Allergen Information

Some menu items may contain one or more of not limited to the following allergens:

Major Allergens

Peanuts and tree nuts

Milk and dairy products

Eggs

Fish

Crustaceans (prawns, crab)

Molluscs (mussels, squid)

Soy

Wheat (gluten)

Sesame

Baking soda

As a result, we cannot guarantee that any menu item is completely free from allergens. Customers with severe food allergies, intolerances, coeliac disease, or other dietary requirements should inform our staff before ordering.

Customer Advisory

Please advise our staff of any:

Food allergies

Dietary restrictions

Religious dietary requirements

Pregnancy-related food concerns

Medical dietary conditions

We will do our best to accommodate your needs while maintaining food quality and safety.

Dietary Information

Menu symbols are used throughout the menu:

G (Option) = Gluten-free option	G = Gluten-free	N = contains nuts	(A) = Australian seafood
V (Option) = Vegetarian option	V = Vegetarian	S = contains seafood	(I) = Imported seafood
S (Option) = Seafood-free option			(M) = Mixed origin seafood

Please note that modification requests may alter the allergen profile of a dish.

Most of the dishes use seafood-base sauce.

Please kindly let the staff know if you have any dietary requirement.



G (Option) = Gluten-free option

G = Gluten-free

N = contains nuts

V (Option) = Vegetarian option

V = Vegetarian

S = contains seafood

S (Option) = Seafood-free option

(A) = Australian seafood

(I) = Imported seafood

(M) = Mixed origin seafood

Entrée

Vegetable Spring Rolls

(4 pcs) \$15

Deep fried served with sweet chili sauce



Marko's Satay Chicken

(4 pcs) \$18 **N**

Chicken satay skewers served with signature peanut sauce



Seafood Net Rolls (I)

(5 pcs) \$15 **S**

Deep-fried shrimp and crab spring roll, served with sweet chili sauce



Duck Spring Roll

(4 pcs) \$19

Deep fried served with sweet plum sauce



Vegetable Curry Puff

(4 pcs) \$15

Deep fried served with sweet chili sauce



Moo Ping (3 pcs) \$15

Thai grilled pork skewers, marinated with garlic and sweet soy sauce.



Prawn in Blanket (I)

(4 pcs) \$19 **S**

Deep fried marinated prawn rolled in pastry sheet, served with sweet plum sauce



Thai Fish Cake (I) **S**

(4 pcs) \$15

Deep-fried fish cake served with sweet chili sauce



Neua Tod (Pork/Beef) \$19.9

Crispy Thai fried marinated meat with a savoury, sweet flavour.



G (Option) = Gluten-free option

G = Gluten-free

N = contains nuts

(A) = Australian seafood

V (Option) = Vegetarian option

V = Vegetarian

S = contains seafood

(I) = Imported seafood

S (Option) = Seafood-free option

(M) = Mixed origin seafood

Stir Fry



Select choice of:

•Veg&Tofu \$19.9 •Chicken \$20.5 •Beef \$20.5

•Seafood (I) \$29.9 •Prawn (I) \$26.5

•Crispy Pork Belly \$26.5 •Roast Duck \$29.9



Cashew Nut Sauce

S **N**

Marko's homemade chili jam sauce with cashew nuts and seasonal vegetables.



S (Option)

Hot Chili Basil Sauce

G (Option) **V (Option)**

Marko's homemade Thai chili basil oyster sauce with chili, garlic, basil, bamboo, onion, and seasonal vegetables.



Garlic Pepper Sauce

G (Option) **V (Option)**

S (Option)

Marko's black pepper sauce with garlic, onion, and seasonal vegetables.



Prik King Sauce

S

Stir-fried crispy pork belly and green bean, capsicum, chili, kaffir lime leaves with Marko's special red curry paste



Oyster Sauce

G (Option) **S (Option)** **V (Option)**

Marko's homemade oyster sauce with soy sauce, garlic, and seasonal vegetables.



Jasmine rice \$4.0



Sticky Rice \$5.0



Roti \$4.0



Coconut Rice \$5.5



Hot Chips \$12

G (Option) = Gluten-free option

G = Gluten-free

N = contains nuts

(A) = Australian seafood

V (Option) = Vegetarian option

V = Vegetarian

S = contains seafood

(I) = Imported seafood

S (Option) = Seafood-free option

(M) = Mixed origin seafood

Fried Rice & Noodle Stir Fry

Select choice of:

•Veg&Tofu \$19.9 •Chicken \$20.5 •Beef \$20.5 •Seafood (I) \$29.9 •Prawn (I) \$26.5
•Crispy Pork Belly \$26.5 •Roast Duck \$29.9



Marko's X.O. Fried Rice

S

Fried rice with SIGNATURE

seafood base X.O. sauce, egg, Chinese broccoli, cucumber, tomato, and lemon



Egg Fried Rice \$15

(Cannot select any choice above)

Thai style fried rice, oyster sauce, egg, cucumber, lemon.

S (Option)

G (Option)

V (Option)



Thai Fried Rice

Thai-style fried rice with egg, oyster sauce, onion, Chinese broccoli, cucumber, and tomato.

S (Option)

G (Option)

V (Option)



Pad Se Ew

S (Option)

G (Option)

V (Option)

Stir-fried flat rice noodle with Chinese broccoli, sweet soy sauce, egg, and oyster sauce.



Pad Kee Mao



S (Option)

G (Option)

V (Option)

Stir-fried flat rice noodle with hot chili oyster sauce, egg, green peppercorn, basil, and seasonal vegetables.



Marko's Pad Thai

S

N



Stir-fried thin rice noodles with

egg, bean sprouts, garlic chives, lemon and roasted peanuts with special sauce by Marko.



Soup & Curry

Select choice of:

- Veg&Tofu \$19.9
- Chicken \$20.5
- Beef \$20.5
- Seafood(I) \$29.9
- Prawn (I) \$26.5
- Crispy Pork Belly \$26.5



Green Curry



Thai green curry with basil, kaffir lime leaves, bamboo, and seasonal vegetables.



Red Curry



Thai red curry with basil, kaffir lime leaves, bamboo, and seasonal vegetables.



Marko's Massaman Beef Curry \$29.9



Beef stew, potato, star anise, cinnamon, and bay leaf in Marko's homemade curry.



Roast Duck Curry \$32.5



Roast duck in Thai red curry with basil, kaffir lime leaves, bamboo, lychee, pineapple, cherry tomato, and seasonal vegetable.



Tom Yum



•Chicken \$20.5 •Prawn(I) \$26.5 •Seafood(I) \$26.5

Spicy and sour soup with chili jam, lemongrass, kaffir lime leaves, mushroom, tomato, garnished with coriander and shallot



Tom Kha



•Chicken \$20.5 •Prawn(I) \$26.5 •Seafood(I) \$26.5

Thai coconut soup with galangal, lemon grass, kaffir lime leaves, mushroom, tomato, with coriander and shallot



Jasmine rice \$4.0



Sticky Rice \$5.0



Roti \$4.0



Coconut Rice \$5.5



Hot Chips \$12

Marko's Noodle Soup

Select choice of: Thin rice noodle, Egg noodle, Vermicelli

Marko's Yen Ta Fo (Pink Noodle Soup) \$21.5
Flat noodles with pork slice, squid (l), fish balls, tofu, snow fungus, and morning glory in homemade pink soup. **S**



Tender Beef Noodle Soup \$21.5 **S**
Marko's homemade Thai slow cook beef in dark broth with, Chinese broccoli, beansprout, coriander and fried garlic.



Tom Yum Noodle Soup (With soup or dry) (Level of spicy: mild, medium, spicy) \$21.5
Spicy and sour noodle soup with roasted peanut, shrimp paste, BBQ pork, pork minced, fish ball, Chinese broccoli, beansprout, coriander, fried garlic. **N S**



Laksa Noodle Chicken, Beef \$21.5
Prawn(l) \$26.5, Seafood(l) \$28.5 **S**
Thai laksa paste, beansprout, coconut cream, and Noodle (Select choice of egg noodle, vermicelli).



Boat Noodle Soup **S**
(Choice of: Pork or Beef) \$21.5
Thai noodle soup in dark broth with meatballs, sliced meat, Chinese broccoli, beansprout, coriander and fried garlic.



Grilled Chicken Noodle Soup \$21.5 **S**
Grilled chicken and noodles, Chinese broccoli, beansprout, coriander, fried garlic in clear broth.



Wonton Noodle Soup \$21.5 **S**
Egg noodles with BBQ pork, chicken and prawn (l) wonton, beansprout, Chinese broccoli, clear soup



Dry Noodle (Choice of: Pork or Beef) \$21.5
Egg noodle with Marko's special sauce, sliced meat, meatballs, Chinese broccoli, beansprout, coriander, and fried garlic. **S**



Esan Classic

North Eastern Thai Foods



Marko's Grilled Chicken

S

Marko's special marinated chicken with secret homemade sauce and Thai herbs served with Thai Jeaw chili sauce and mixed salad

Whole Chicken \$39.5 Half Chicken \$22.5

Marko's Thai Salad

(Select level of spicy: mild, medium, spicy)

Papaya Salad



Tum Mua All in (with salted crab, Thai fermented fish sauce and vermicelli noodle) \$24.5



N

S

Papaya salad with rice noodles, chili, garlic, salted crab (1), fermented fish sauce, pork cracker, Thai pork roll, pickle cabbage, bamboo, lemon, tomato, Thai eggplant, carrots and green bean.



Som Tum Thai (Thai green papaya salad) \$21.5



N

S

Green Papaya with chili, garlic, fish sauce, lemon, tomato, dried shrimp (1), roasted peanut, carrots and green bean. (try dipping a small bite of sticky rice in the sauce)



Som Tum Pu Pla-Ra (with salted crab and Thai fermented fish sauce: Advanced) \$21.5



N

S

Green Papaya with chili, garlic, salted crab (1), fermented fish sauce, lemon, tomato, Thai eggplant, carrots and green bean.



Jasmine rice \$4.0



Sticky Rice \$5.0



Roti \$4.0



Coconut Rice \$5.5



Hot Chips \$12

Esan Classic

Yum Thai Salad

Yum Thai with



S

cooked prawn(I) \$26.5, seafood(I) \$28.5

Moo Yor (Pork roll) & sweet corn \$23.5

Thai-style salad with Chinese celery and onion, tomato, coriander, chili, garlic and sour lime dressing.



Yum Korat (Marko's Original)



with chicken or beef \$23.5

S

N

cooked prawn(I) \$26.5, Veg&Tofu \$21.5

Thai-style salad with signature peanut sauce, tomato, cucumber, onion, coriander, chili, garlic, and sour lime dressing.



Yum Woon Sen \$23.5



S

N

Spicy glass noodle salad and celery, onion, coriander, chili, garlic, pork minced, pork roll, roasted peanut and sour lime dressing.



Roasted Duck Salad \$29.5

S



Duck salad with Chinese celery and tomato, cucumber, mint, onion, coriander, chili, garlic, and sour lime dressing



Thai Beef Salad \$29.5



S

Beef salad with Chinese celery and tomato, cucumber, onion, coriander, chili, garlic, and sour lime dressing.



Larb with mince chicken or pork \$25.5

roasted duck \$29.5



S

Spicy Eastern-style Thai salad with chili, mint, red onion, coriander, shallot, cucumber and lime dressing.



Jasmine rice \$4.0



Sticky Rice \$5.0



Roti \$4.0



Coconut Rice \$5.5



Hot Chips \$12

Marko's King Aussie Prawn Menu



(A) = Australian Seafood (I) = Imported Seafood (M) = Mixed-Origin Seafood



\$32.9 Goong Pao (A) with Marko's Spicy Seafood Sauce

Grilled large King Prawns served with homemade sauce **S**



\$36.9 Tom Yum with King Prawns (A)

Spicy and sour soup with king prawns, lemongrass, Galangal, tomatoes, lemon, kaffir lime leaves, mushroom and chili **S**



\$36.9 King Prawns Pad Thai (A)

Traditional stir-fried thin rice noodles with egg, bean sprouts, garlic chives, lemon, and roasted peanuts with special sauce by Marko **S**



\$36.9 Baked Prawns with Glass Noodles (A)

Fresh prawns baked with soft glass noodles, infused with garlic, ginger, and white pepper in a fragrant Thai-style sauce. **S**

Marko's Favorite



\$26.9 Kana Moo Grob

S (Option)

Crispy pork belly, and Chinese broccoli in oyster sauce.

C (Option)



\$26.9 Kra Pao Moo Grob

S (Option)

Crispy pork belly and seasonal vegetables in hot chili basil oyster sauce.

C (Option)



\$26.9 Pad Prik King Moo Grob

Stir-fried crispy pork belly and green bean, capsicum, chili, kaffir lime leaves with Marko's special red curry paste



\$32.9 Duck Chili Basil

S (Option)

Roasted duck and seasonal vegetables in hot chili basil oyster sauce.

G (Option)



\$22.5 Green Lover

S (Option)

V

Stir-fried seasonal vegetables in mushroom sauce.

V (Option)



\$26.9 Marko's Pad Kra Pao

Minced pork or minced chicken stir-fried with garlic, chili, and basil, serve with Roti Flatbread

S (Option)

G (Option)



Jasmine rice \$4.0



Sticky Rice \$5.0



Roti \$4.0



Coconut Rice \$5.5



Hot Chips \$12

Marko's Favorites



(A) = Australian Seafood (I) = Imported Seafood (M) = Mixed-Origin Seafood

\$47 Pla Sam Rod (I) S

Deep-fried whole barramundi served with three flavors of sweet chili sauce and steamed seasonal vegetables.



\$29.9 Green Mango Salad with Deep Fried Barramundi Fish Fillet (I) S

Refreshing salad with celery, onion, coriander, chili, garlic, and sour lime dressing.



\$26.9 Marko's Crispy Hoi Tod (I) S

Crispy Thai mussels omelette with egg and bean sprouts. (Mussels from New Zealand.)

S



Jasmine rice \$4.0



Sticky Rice \$5.0



Roti \$4.0



Coconut Rice \$5.5



Hot Chips \$12

Marko's Favorites



\$25.9 **Salt Pepper Squid(I)**

Deep-fried squid served with sweet chili sauce.

S



\$26.9 **Tamarind Prawn(I)**

Deep fried prawn served with sweet tamarind sauce.

S



\$29.5 **Paloh**

Braised pork, eggs, soy sauce, garlic, star anise, cinnamon, coriander, shallot.



\$27.9 **Tom Saab**

S

Spicy and tangy soup with slow-cooked pork soft bones and herbs.



\$27.9 **Gaeng Om**

Mild spicy Thai herb stew with mixed vegetables and chicken meat.



Jasmine rice \$4.0



Sticky Rice \$5.0



Roti \$4.0



Coconut Rice \$5.5



Hot Chips \$12

Thank you for dining with us

*Thank you for stopping by,
sitting down,
and sharing a meal at Marko's
Restaurant.*

*Every dish here is made with
quality ingredients,
genuine care,
and a whole lot of heart.*

*We may not be the fanciest place in
town,
but we cook every plate
as if it's for someone we truly love.*

*If you're leaving full, happy,
or smiling while reading this page —
that's everything to us.*

*Thank you for choosing Marko's
Restaurant.
We can't wait to welcome you back
again*



*— With love,
Dr. Marko, Owner*

Please let us know if you have any food allergies or special dietary needs



DRINKS MENU

WINE 9/ GLASS 30 / BOTTLE

WHITE WINE

SAUVIGNON BLANC - *StoneLeigh* (NZ)

CHADONNAY - *Jacob's Creek* (AUS)

RED WINE

SHIRAZ - *Penfolds* (AUS)

MERLOT - *Taylor's* (AUS)
(ONLY BOTTLE)

CARBONNET SAUVIGNON - *Taylor's* (AUS)
(ONLY BOTTLE)

BYO CORKAGE FEE IS \$8.50/ BOTTLE (WINE ONLY)

SOFT DRINK

COKE/ COKE ZERO 5

LEMONADE (SCHWEPPES) 5

LEMON LIME BITTER 5

ORANGE JUICE 5

APPLE JUICE 5

COCONUT WATER 7

BOTTLED WATER 3

BEER BOTTLE

SINGHA (THAI) 10

CORONA 10

PURE BLONDE (AUS) 10

CARABAO (THAI) 10

HOT TEA 8 / POT

GREEN TEA

CAMOMILE

EARL GREY

ENGLISH BREAKFAST TEA

SPIRITS 10/ GLASS

BOMBAY GIN

JOHNNIE WALKER

JACK DANIELS

JIM BEAM

VODKA

THAI DRINKS

THAI MILK TEA 6

THAI GREEN TEA WITH MILK 6

THAI LEMON ICED TEA 6

“ YOU CANNOT THINK WELL,
LOVE WELL, SLEEP WELL,
IF YOU HAVE NOT EATEN WELL. ”

- DR. MARKO, FOUNDER

