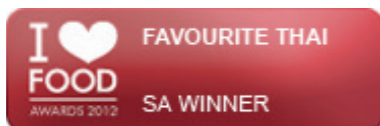




Authentic Thai Cuisine

Celebrating 28 years on The Parade



Proudly family owned since 1995

## Starters & Soup

<b>Coffin Bay oysters</b> (seasonal) •		
Natural oysters with spicy chilli lemon sauce	(6)	20.9
<b>Thai style springs rolls</b> (2)		9.0
With homemade dipping sauce (vegetarian available)		
<b>Half shelled New Zealand mussels</b> (med)		
With spicy Thai holy basil sauce •	(6)	19.9
<b>Homemade steamed dim sim</b> (3)		12.9
Mix of prawns & pork with soy sauce dip		
<b>Thai curry puffs</b> (3)		12.9
Curried pork & potato triangles (mild)		
<b>Pandan chicken</b> (3)		12.9
Marinated & wrapped in pandan leaf		
<b>Peppered quail</b>		15.9
Deep fried & served with pickle relish		
<b>Chargrilled chicken satay</b> (2) <b>P</b>		9.0
Tenderloin fillets with peanut sauce & cucumber relish		
<b>Crispy prawn rolls</b> (3)		12.9
Marinated whole prawns wrapped in pastry		
<b>Prawn patties</b> (3) • <b>P</b>		13.9
Traditional Thai style with minced prawn & herbs		
<b>Gyoza</b> (4)		13.9
Homemade prawn & chicken dumplings with mild curry sauce		
<b>Miang kam - Thai authentic delight</b> (seasonal) (4) •		19.9
Grilled prawns on a bed of crisp shredded coconut, peanuts & fresh herbs served on a betel leaf		
<b>Tom kha</b> (mild) •	chicken	11.9
Tasty coconut soup	prawn	13.9
<b>Tom yum soup</b> (med) •	chicken	11.9
Popular Thai hot & sour soup	prawn	13.9

## Healthy Salads

<b>Larp chicken</b> (hot) •	e	18.9
Spicy minced chicken with herbs & chilli	m	23.9
<b>Yum seafood woon saen</b> (med - hot) •		28.9
Spicy seafood salad with glass noodles, fresh lemon juice, chilli & herbs		
<b>Grilled tenderloin beef salad</b> (hot) •		25.9
With lemon, chilli & fresh salad		
<b>Thai Fresh mango &amp; chicken salad</b> (med - hot) • <b>P</b>	e	18.9
Served warm with herbs & peanuts	m	25.9

## Side Dishes

<b>Chinese greens OR Mixed vegetables</b> (mild)		13.9
Stir fried with oyster sauce & garlic		
<b>Mixed Salads</b>		13.9
<b>Fried Chips</b>		13.9
Served with sweet chilli sauce		
<b>Mushrooms</b> (mild)		13.9
Stir fried with garlic, chilli & oyster sauce		
<b>Jasmine rice</b> •	per person	3.9
<b>Coconut rice</b> •	per serve	5.2

## Curries

<b>Thai green curry</b> (hot) •	chicken	24.9
With bamboo shoots & fresh basil	seafood OR king prawns	28.9
	vegetables	23.9
<b>Thai red curry</b> (med) •	tender beef	25.9
With chilli & fresh basil	seafood OR king prawns	28.9
	vegetables	23.9
<b>Massaman lamb curry</b> (mild) • <b>P</b>		26.9
Slow cooked lamb with peanuts & potatoes		
<b>Panang roast duck curry</b> (med) •		28.9
With vegetables & herbs		
<b>Red kangaroo curry</b> (med) •		26.9
Slow cooked & served with potatoes		

## Something Special

<b>Choo chee</b> (med) ●	chicken 25.9
Thai sauce with coconut milk	king prawns 29.9
<b>Deep fried whole barramundi</b>	36.9
With ginger sauce (mild)	
<u>OR</u> Choo chee sauce (med) ●	
<u>OR</u> Fresh mango salad (hot) ●	
<b>Australian king prawns</b> (5)	33.9
Grilled, served with Thai spicy hot & sour lemon sauce	
<u>OR</u> Stir fried with chilli & garlic paste (med)	
<u>OR</u> Ginger, chilli, soy & cashew nuts (med)	
<b>Marinated grilled pork neck</b>	28.9
With tamarind & chilli dipping sauce	
<b>Pork belly</b>	28.9
Slow cooked in master stock with caramelised ginger, soy & Thai herb salad	
<b>Tofu</b>	25.9
With caramelised ginger & soy	
<u>OR</u> with salt & pepper	
<b>Soft shell crab</b> ●	28.9
Deep fried & served with: Fresh mango salad with herbs & peanuts (hot)	
<u>OR</u> Green peppercorn & black pepper	
<b>Fresh red snapper fillet</b> ●	29.9
Crumbed with choo chee sauce (med)	
<u>OR</u> Fresh with red curry & vegetables (med)	
<b>Danny's special Morton Bay bugs</b> (seasonal)(5) ●	36.9
Stir fried with fresh basil, lemongrass & a dash of chilli (med)	
<b>Local salt &amp; pepper squid</b> (mild) ●	e 20.9 m 26.9
Danny's all time favourite!	
<b>Garlic &amp; pepper crispy yearling beef</b> (mild) ●	24.9
Lightly crumbed & Deep fried	
<b>Hot plate</b> (med)	chicken <u>OR</u> yearling beef 26.9
Spicy wok-tossed meat	Morton Bay bugs (seasonal) (5) 36.9
with green vegetables, & Thai herbs	
<b>Seafood village style hot plate</b> (med) ●	31.9
Mussels, prawns, squid, scallops in spicy Thai sauce	

## Noodles & Rice

*A vegetable option available for noodle & rice dishes*

<b>Basil Thai fried rice</b>	21.9
Chicken & chopped prawns with mushrooms, eggs, snake beans, basil & chilli (med)	
<b>Special Thai fried rice</b> ●	21.9
Chicken & chopped prawns with eggs, Chinese greens & fresh tomato	
<b>Pad Thai</b> ●P	23.9
Our popular Thai rice noodle dish with chicken, chopped prawns, ground peanuts & egg	
<b>Pad mee</b>	22.9
Egg noodles tossed with chicken, chopped prawns, egg & Chinese greens	
<b>Krapral noodles</b> (med)	22.9
Fresh rice noodles with chicken, chopped prawns, egg, fresh basil & chilli	
<b>Phad-see-ew</b>	22.9
Fresh rice noodles with chicken, chopped prawns, Chinese greens & egg	
<b>Drunken noodles</b> (mild)	23.9
Thai noodles with chicken, chopped prawns, vegetables, egg & a dash of wine	
<b>Laksa</b> (med)	23.9
Traditional spicy noodle soup with King prawns, squid, chicken & tofu (*gluten free rice noodles available) ●	

## Stir Fries

*Choice of:*

<b>Chicken breast</b>	24.9
<b>Yearling beef</b>	25.9
<b>Roasted duck breast fillet</b>	28.9
<b>King prawns OR Seafood</b>	28.9
<b>Local Squid</b>	26.9
<b>Bean curd &amp; Vegetables</b>	24.9
<b>Mixed vegetables</b>	23.9

*With your choice of sauce:*

<b>Fresh chilli</b> (hot)	Chinese greens, mushroom & seasonal vegetables
<b>Phad krapral - basil sauce</b> (mild - med) ●	Seasonal vegetables cooked with homemade Thai basil sauce With coconut milk + 1.0
<b>Spicy sauce</b> (hot)	Seasonal vegetables with red curry paste & coconut milk
<b>Lemongrass</b> (med) ●	With mushroom, Kaffir lime leaf & chilli
<b>Fresh ginger</b> (mild)	With black funghi, onion, broccoli & soy mushroom sauce
<b>Cashew nut</b> (mild) ●	With dried chilli, mushroom & onion in our very own recipe homemade Thai sweet & sour sauce
<b>Oyster sauce</b> (non spicy)	

**There is no added MSG in our dishes.**

**Using EFTPOS or Credit card 1.2% surcharge applies.**

**10% surcharge on public holidays. No split bill.**

● = Gluten free dish

P = Contains Peanut

# Welcome

Life should be fun and experiences shared!  
Our mouthwatering dishes are prepared  
fresh upon order and delivered to you  
straight from the wok, grill or pot.

As the dishes may arrive at  
your table at different times, it is the  
perfect opportunity to explore together  
and have fun sharing the delicious flavours  
of our exotic menu.

## Feast for a Crowd

*Minimum 3 people* 48.0 per person

### Entrees

Prawn salad, spring roll & gyoza

### Mains

Pad Thai, Massaman lamb curry, phad krapral (beef)  
& chicken choo chee

### Dessert

Sticky rice with homemade coconut icecream + 6.0 per person

## Feast for a Hungrier Crowd

*Minimum 4 people* 65.0 per person

### Entrees

Prawn salad, spring roll & gyoza

### Mains

Pad Thai, Massaman lamb curry, phad krapral (beef),  
pork belly, hot plate (Australian king prawn) & chicken choo chee

### Dessert

Sticky rice with homemade coconut icecream + 6.0 per person