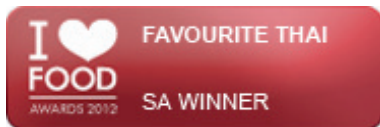




Dann
BISTRO

Authentic Thai Cuisine

Celebrating 29 years on The Parade



Proudly family owned since 1995

Starters & Soup

Coffin Bay oysters (seasonal) •		
Natural oysters with spicy chilli lemon sauce	(6)	21.9
Thai style springs rolls (2)		9.6
With homemade dipping sauce (vegetarian available)		
Half shelled New Zealand mussels (med)		
With spicy Thai holy basil sauce •	(6)	19.9
Homemade steamed dim sim (3)		12.9
Mix of prawns & pork with soy sauce dip		
Thai curry puffs (3)		12.9
Curried pork & potato triangles (mild)		
Pandan chicken (3)		12.9
Marinated & wrapped in pandan leaf		
Peppered quail		16.9
Deep fried & served with pickle relish		
Chargrilled chicken satay (2) P		9.6
Tenderloin fillets with homemade Australian peanut sauce & cucumber relish		
Crispy prawn rolls (3)		12.9
Marinated whole prawns wrapped in pastry		
Prawn patties (3) • P		13.9
Traditional Thai style with minced prawn & herbs		
Gyoza (4)		14.9
Homemade prawn & chicken dumplings with mild curry sauce		
Miang kam - Thai authentic delight (seasonal) (4) •		19.9
Grilled prawns on a bed of crisp shredded coconut, peanuts & fresh herbs served on a betel leaf		
Tom kha (mild) •	chicken	12.9
Tasty coconut soup	prawn	14.9
Tom yum soup (med) •	chicken	12.9
Popular Thai hot & sour soup	prawn	14.9

Healthy Salads

Larp chicken (hot) •	e	18.9
Spicy minced chicken with herbs & chilli	m	24.9
Yum seafood woon saen (med - hot) •		28.9
Spicy seafood salad with glass noodles, fresh lemon juice, chilli & herbs		
Grilled tenderloin beef salad (hot) •		26.9
With lemon, chilli & fresh salad		
Thai Fresh mango & chicken salad (med - hot) • P	e	18.9
Served warm with herbs & Australian peanuts (Seasonal)	m	26.9

Side Dishes

Chinese greens OR Mixed vegetables (mild)		14.9
Stir fried with oyster sauce & garlic		
Mixed Salads		14.9
Fried Chips		14.9
Served with tomato sauce		
Mushrooms (mild)		14.9
Stir fried with garlic, chilli & oyster sauce		
Jasmine rice •	per person	4.3
Coconut rice •	per serve	5.5

Curries

Thai green curry (hot) •	chicken	25.9
With bamboo shoots & fresh basil	seafood OR king prawns	29.9
	vegetables	24.9
Thai red curry (med) •	tender beef	26.9
With chilli & fresh basil	seafood OR king prawns	29.9
	vegetables	24.9
Massaman lamb curry (mild) • P		27.9
Slow cooked lamb with peanuts & potatoes		
Panang roast duck curry (med) •		29.9
With vegetables & herbs		
Red kangaroo curry (med) •		27.9
Slow cooked & served with potatoes		

Something Special

Choo chee (med) ●	chicken 26.9
Thai sauce with coconut milk	king prawns 30.9
Deep fried whole barramundi	36.9
With ginger sauce (mild)	
<u>QR</u> Choo chee sauce (med) ●	
<u>QR</u> Fresh mango salad (hot) ●	
Australian king prawns (5)	33.9
Grilled, served with Thai spicy hot & sour lemon sauce	
<u>QR</u> Stir fried with chilli & garlic paste (med)	
<u>QR</u> Ginger, chilli, soy & cashew nuts (med)	
Marinated grilled pork neck	28.9
With tamarind & chilli dipping sauce	
Pork belly	28.9
Slow cooked in master stock with	
caramelised ginger, soy & Thai herb salad	
Tofu	26.9
With caramelised ginger & soy	
<u>QR</u> salt & pepper	
Soft shell crab ●	29.9
Deep fried & served with:	
Fresh mango salad, herbs & peanuts (hot)	
<u>QR</u> Green peppercorn & black pepper	
Fresh red snapper fillet ●	29.9
Crumbed with choo chee sauce (med)	
<u>QR</u> Fresh with red curry & vegetables (med)	
Danny's special Moreton Bay bugs (seasonal)(5) ●	37.9
Stir fried with fresh basil, lemongrass	
& a dash of chilli (med)	
Local salt & pepper squid (mild) ●	e 21.9
Danny's all time favourite!	m 28.9
Garlic & pepper crispy yearling beef (mild) ●	25.9
Lightly crumbed & deep fried	
Hot plate (med)	chicken <u>QR</u> yearling beef 27.9
Spicy wok-tossed meat	Moreton Bay bugs (seasonal) (5) 37.9
with green vegetables, & Thai herbs	
Seafood village style hot plate (med) ●	32.9
Mussels, prawns, squid, scallops	
& a bug tail (seasonal) in spicy Thai sauce	

Noodles & Rice

A vegetable option available for noodle & rice dishes

Basil Thai fried rice	22.9
Chicken & prawns with mushrooms,	
eggs, snake beans, basil & chilli (med)	
Special Thai fried rice ●	22.9
Chicken & prawns with	
eggs, Chinese greens & fresh tomato	
Pad Thai ●P	24.9
Our popular Thai rice noodle dish with chicken,	
prawns, Australian ground peanuts & egg	
Pad mee	24.9
Egg noodles tossed with chicken,	
prawns, egg & Chinese greens	
Krapral noodles (med)	24.9
Fresh rice noodles with chicken,	
prawns, egg, fresh basil & chilli	
Phad-see-ew	24.9
Fresh rice noodles with chicken,	
prawns, Chinese greens & egg	
Drunken noodles (mild)	24.9
Thai noodles with chicken, prawns, vegetables,	
egg & a dash of wine	
Laksa (med)	25.9
Traditional spicy noodle soup with king prawns, squid,	
chicken & tofu (*gluten free rice noodles available) ●	

Stir Fries

Choice of:

Chicken breast	25.9
Yearling beef	26.9
Roasted duck breast fillet	28.9
King prawns OR Seafood	29.9
Local Squid	27.9
Bean curd & Vegetables	25.9
Mixed vegetables	24.9

With your choice of sauce:

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

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 52.0 per person

Entrees

Prawn salad, spring roll & gyoza

Mains

Pad Thai, Massaman lamb curry, phad krapral (beef)
& marinated grilled pork neck fillet

Dessert + 6.0 per person

Sticky rice with homemade coconut icecream

Feast for a Hungrier Crowd

Minimum 4 people 66.0 per person

Entrees

Prawn salad, spring roll & gyoza

Mains

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

Dessert + 6.0 per person

Sticky rice with homemade coconut icecream