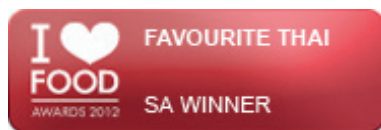




Authentic Thai Cuisine

Celebrating **31** years on The Parade



Proudly family owned since 1995

Starters & Soup

Coffin Bay oysters (A) (seasonal) •	(6)	26.9
Natural oysters with spicy chilli lemon sauce		
Thai style springs rolls (2)		10.5
Mix of chicken & prawn (l) with homemade dipping sauce (vegetarian available)		
Half shelled New Zealand mussels (l) (med)	(6)	21.9
With spicy Thai holy basil sauce •		
Homemade steamed dim sim (3)		14.5
Mix of prawns (l) & pork with soy sauce dip		
Thai curry puffs (3)		14.5
Curried pork & potato triangles (mild)		
Pandan chicken (3)		14.5
Marinated & wrapped in pandan leaf		
Peppered quail		18.5
Deep fried & served with pickle relish		
Chargrilled chicken satay (2) •P		10.5
Tenderloin fillets with homemade Australian peanut sauce & cucumber relish		
Crispy prawn rolls (l) (3)		14.5
Marinated whole prawns wrapped in pastry		
Prawn patties (l) (3) •P		16.5
Traditional Thai style with minced prawn & herbs		
Gyoza (4)		16.5
Homemade prawn (l) & chicken dumplings with mild curry sauce		
Miang kam - Thai authentic delight (seasonal) (4) •		21.5
Grilled prawns (l) on a bed of crisp shredded coconut, peanuts & fresh herbs served on a betel leaf		
Tom kha (mild) •	chicken	14.5
Tasty coconut soup		prawn (l) 16.5
Tom yum soup (med) •	chicken	14.5
Popular Thai hot & sour soup		prawn (l) 16.5

Healthy Salads

Larp chicken (hot) •	e	20.5
Spicy minced chicken with herbs & chilli		m 27.9
Yum seafood woon saen (M) (med - hot) •		31.9
Spicy seafood salad with glass noodles, fresh lemon juice, chilli & herbs		
Grilled tenderloin beef salad (hot) •		28.9
With lemon, chilli & fresh salad (160g)		
Thai chicken salad with fresh mango dressing (hot) •P	e	20.5
Served warm with herbs & Australian peanuts (Seasonal)		m 28.9

Side Dishes

Chinese greens OR Mixed vegetables (mild)		16.9
Stir fried with oyster sauce & garlic		
Mixed Salads		16.9
Fried Chips		16.9
Served with tomato sauce		
Mushrooms (mild)		16.9
Stir fried with garlic, chilli & oyster sauce		
Jasmine rice •	per person	5.1
Coconut rice •	per serve	6.0

Curries

Thai green curry (hot) •	chicken	27.9
With bamboo shoots & fresh basil		seafood (M) OR king prawns (l) 32.9
		vegetables 26.9
Thai red curry (med) •	tender beef	28.9
With chilli & fresh basil		seafood (M) OR king prawns (l) 32.9
		vegetables 26.9
Massaman lamb curry (mild) •P		29.9
Slow cooked lamb with peanuts & potatoes		
Panang roast duck curry (med) •		31.9
With vegetables & herbs		

Something Special

Choo chee (med) ●	chicken	28.9
Thai sauce with coconut milk	king prawns (l)	32.9
Deep fried whole barramundi (l)		42.9
With ginger sauce (mild)		
<u>OR</u> Choo chee sauce (med) ●		
<u>OR</u> Fresh mango salad (hot) ●		
Australian king prawns (A) (5)		35.9
Stir fried with chilli & garlic paste (med)		
<u>OR</u> Ginger, chilli, soy & cashew nuts (med)		
Marinated grilled pork neck		31.9
With tamarind & chilli dipping sauce		
Pork belly		
Slow cooked in master stock with		30.9
caramalised ginger, soy & Thai herb salad		
Tofu ●V		28.9
With caramalised ginger & soy		
<u>OR</u> Salt & pepper		
Seafood (M) Lemongrass (med) ●		31.9
With mushroom, Kaffir lime leaf & chilli		
Soft shell crab (l) ●		31.9
Deep fried & served with:		
Fresh mango salad, herbs & peanuts (hot)		
<u>OR</u> Green peppercorn & black pepper		
Fresh red snapper fillet (A) ●		32.9
Crumbed with choo chee sauce (med)		
<u>OR</u> Fresh with red curry & vegetables (med)		
Danny's special Australian king prawns (A) (5) ●		35.9
Stir fried with fresh basil, lemongrass		
& a dash of chilli (med)		
Salt & pepper Australian squid (A) (mild) ●	e	23.9
Danny's all time favourite!	m	30.9
Garlic & pepper crispy yearling beef (mild) ●		28.9
Lightly crumbed & deep fried		
Hot plate (med)	chicken breast <u>OR</u> yearling beef	29.9
	Australian king prawns) (A) (5)	35.9
Spicy wok-tossed with green vegetables, & Thai herbs		
Seafood (M) village style hot plate (med) ●		34.9
Mussels (l), prawns (l), squid (A) & scallops (l) in spicy Thai sauce		

Noodles & Rice

<i>A vegetable option available for all noodle & rice dishes</i>		
Basil Thai fried rice (med) V		25.9
Chicken & prawns (l) with mushrooms,		
eggs, snake beans, basil & chilli		
Special Thai fried rice ●V		25.9
Chicken & prawns (l) with		
eggs & fresh tomato		
Pad Thai ●PV		26.9
Our popular Thai rice noodle dish with chicken,		
prawns (l), Australian ground peanuts & egg		
Pad mee V		26.9
Egg noodles tossed with chicken,		
prawns (l), egg & Chinese greens		
Krapral noodles (med) V		26.9
Fresh rice noodles with chicken,		
prawns (l), egg, fresh basil & chilli		
Phad-see-ew V		26.9
Fresh rice noodles with chicken,		
prawns (l), Chinese greens & egg		
Drunken noodles (mild) V		26.9
Thai noodles with chicken, prawns (l), vegetables,		
egg & a dash of wine		
Laksa (med)		27.9
Traditional spicy noodle soup with king prawns (l), squid (A),		
chicken (*gluten free rice noodles available) ●		

Seafood origin: (A) Australian (l) Imported (M) Mixed

Stir Fries

<i>Choice of:</i>	
Chicken breast fillet	27.9
Yearling beef fillet	28.9
Roasted duck breast fillet	31.9
King prawns (l) OR Seafood (M)	31.9
Local squid (A)	29.9
Bean curd & Vegetables	27.9
Mixed vegetables	26.9
<i>With your choice of sauce:</i>	
Fresh chilli (hot) V	
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) V	
Seasonal vegetables with red curry paste & coconut milk	
Fresh ginger (mild) V	
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	
Oyster sauce (non spicy)	
With mixed seasonal vegetables	

- = Gluten free dish
- P = Contains peanut
- V = Vegan option

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.

There is no added MSG in our dishes.
7.5% surcharge applies on Sundays.
12.5% surcharge on public holidays. No
split bill.

Feast for a Crowd

<i>Minimum 3 people</i>	58.0 per person
Entrees	
Prawn (l) 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

<i>Minimum 4 people</i>	70.0 per person
Entrees	
Prawn (l) salad, spring roll & gyoza	
Mains	
Pad Thai, Massaman lamb curry, phad krapral (beef),	
pork belly, hot plate (Australian king prawn (A))	
Dessert	+ 6.0 per person
Sticky rice with homemade coconut icecream	