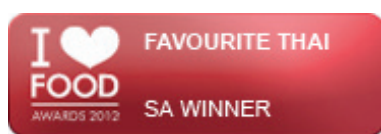




Authentic Thai Cuisine

Celebrating **30** years on The Parade



Proudly family owned since 1995

## Starters & Soup

**Coffin Bay oysters** (seasonal) • (6) 23.9  
Natural oysters with spicy chilli lemon sauce

**Thai style springs rolls** (2) 9.9  
With homemade dipping sauce (vegetarian available)

**Half shelled New Zealand mussels** (med) (6) 20.9  
With spicy Thai holy basil sauce •

**Homemade steamed dim sim** (3) 13.9  
Mix of prawns & pork with soy sauce dip

**Thai curry puffs** (3) 13.9  
Curried pork & potato triangles (mild)

**Pandan chicken** (3) 13.9  
Marinated & wrapped in pandan leaf

**Peppered quail** 17.9  
Deep fried & served with pickle relish

**Chargrilled chicken satay** (2) **P** 9.9  
Tenderloin fillets with homemade Australian peanut sauce & cucumber relish

**Crispy prawn rolls** (3) 13.9  
Marinated whole prawns wrapped in pastry

**Prawn patties** (3) • **P** 15.9  
Traditional Thai style with minced prawn & herbs

**Gyoza** (4) 15.9  
Homemade prawn & chicken dumplings with mild curry sauce

**Miang kam - Thai authentic delight** (seasonal) (4) • 20.9  
Grilled prawns on a bed of crisp shredded coconut, peanuts & fresh herbs served on a betel leaf

**Tom kha** (mild) • chicken 13.9  
Tasty coconut soup prawn 15.9

**Tom yum soup** (med) • chicken 13.9  
Popular Thai hot & sour soup prawn 15.9

## Healthy Salads

**Larp chicken** (hot) • e 19.9  
Spicy minced chicken with herbs & chilli m 25.9

**Yum seafood woon saen** (med - hot) • 30.9  
Spicy seafood salad with glass noodles, fresh lemon juice, chilli & herbs

**Grilled tenderloin beef salad** (hot) • 27.9  
With lemon, chilli & fresh salad (160g)

**Thai chicken salad with fresh mango dressing** (hot) • **P** e 19.9  
Served warm with herbs & Australian peanuts m 27.9  
(Seasonal)

## Side Dishes

**Chinese greens OR Mixed vegetables** (mild) 15.9  
Stir fried with oyster sauce & garlic

**Mixed Salads** 15.9

**Fried Chips** 15.9  
Served with tomato sauce

**Mushrooms** (mild) 15.9  
Stir fried with garlic, chilli & oyster sauce

**Jasmine rice** • per person 5.0

**Coconut rice** • per serve 5.9

## Curries

**Thai green curry** (hot) • chicken 26.9  
With bamboo shoots seafood OR king prawns 31.9  
& fresh basil vegetables 25.9

**Thai red curry** (med) • tender beef 27.9  
With chilli & seafood OR king prawns 31.9  
fresh basil vegetables 25.9

**Massaman lamb curry** (mild) • **P** 28.9  
Slow cooked lamb with peanuts & potatoes

**Panang roast duck curry** (med) • 30.9  
With vegetables & herbs

**Red kangaroo curry** (med) • 28.9  
Slow cooked & served with potatoes

Something Special

<b>Choo chee</b> (med) ●	chicken	27.9
Thai sauce with coconut milk	king prawns	31.9
<b>Deep fried whole barramundi</b>		39.9
With ginger sauce (mild)		
<u>OR</u> Choo chee sauce (med) ●		
<u>OR</u> Fresh mango salad (hot) ●		
<b>Australian king prawns</b> (5)		34.9
Stir fried with chilli & garlic paste (med)		
<u>OR</u> Ginger, chilli, soy & cashew nuts (med)		
<b>Marinated grilled pork neck</b>		30.9
With tamarind & chilli dipping sauce		
<b>Pork belly</b>		29.9
Slow cooked in master stock with		
caramalised ginger, soy & Thai herb salad		
<b>Tofu</b> ● <b>V</b>		27.9
With caramalised ginger & soy		
<u>OR</u> Salt & pepper		
<b>Soft shell crab</b> ●		30.9
Deep fried & served with:		
Fresh mango salad, herbs & peanuts (hot)		
<u>OR</u> Green peppercorn & black pepper		
<b>Fresh red snapper fillet</b> ●		31.9
Crumbed with choo chee sauce (med)		
<u>OR</u> Fresh with red curry & vegetables (med)		
<b>Danny’s special Australian king prawns</b> (5) ●		34.9
Stir fried with fresh basil, lemongrass		
& a dash of chilli (med)		

<b>Salt &amp; pepper Australian squid</b> (mild) ●	e	22.9
Danny’s all time favourite!	m	29.9

<b>Garlic &amp; pepper crispy yearling beef</b> (mild) ●		27.9
Lightly crumbed & deep fried		

<b>Hot plate</b> (med)	chicken breast <u>OR</u> yearling beef	28.9
	Australian king prawns) (5)	34.9
Spicy wok-tossed with green vegetables, & Thai herbs		

<b>Seafood village style hot plate</b> (med) ●		33.9
Mussels, prawns, squid & scallops in spicy Thai sauce		

Noodles & Rice

A vegetable option available for all noodle & rice dishes

<b>Basil Thai fried rice</b> (med) <b>V</b>	23.9
Chicken & prawns with mushrooms,	
eggs, snake beans, basil & chilli	

<b>Special Thai fried rice</b> ● <b>V</b>	23.9
Chicken & prawns with	
eggs & fresh tomato	

<b>Pad Thai</b> ● <b>PV</b>	25.9
Our popular Thai rice noodle dish with chicken,	
prawns, Australian ground peanuts & egg	

<b>Pad mee</b> <b>V</b>	25.9
Egg noodles tossed with chicken,	
prawns, egg & Chinese greens	

<b>Krapral noodles</b> (med) <b>V</b>	25.9
Fresh rice noodles with chicken,	
prawns, egg, fresh basil & chilli	

<b>Phad-see-ew</b> <b>V</b>	25.9
Fresh rice noodles with chicken,	
prawns, Chinese greens & egg	

<b>Drunken noodles</b> (mild) <b>V</b>	25.9
Thai noodles with chicken, prawns, vegetables,	
egg & a dash of wine	

<b>Laksa</b> (med)	26.9
Traditional spicy noodle soup with king prawns, squid,	
chicken & tofu (*gluten free rice noodles available) ●	

Stir Fries

Choice of:

<b>Chicken breast fillet</b>	26.9
<b>Yearling beef fillet</b>	27.9
<b>Roasted duck breast fillet</b>	30.9
<b>King prawns</b> OR <b>Seafood</b>	30.9
<b>Local squid</b>	28.9
<b>Bean curd &amp; Vegetables</b>	26.9
<b>Mixed vegetables</b>	25.9

With your choice of sauce:

<b>Fresh chilli</b> (hot) <b>V</b>	
Chinese greens, mushroom & seasonal vegetables	

<b>Phad krapral - basil sauce</b> (mild - med) ●	
Seasonal vegetables cooked with homemade Thai basil sauce	
Add coconut milk	+ 1.0

<b>Spicy sauce</b> (hot) <b>V</b>	
Seasonal vegetables with red curry paste & coconut milk	

<b>Lemongrass</b> (med) ● <b>V</b>	
With mushroom, Kaffir lime leaf & chilli	

<b>Fresh ginger</b> (mild) <b>V</b>	
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)	
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.  
Using EFTPOS or Credit card 1.2%  
surcharge applies. 10% surcharge on  
public holidays. No split bill.

Feast for a Crowd

Minimum 3 people	56.0 per person
<b>Entrees</b>	
Prawn salad, spring roll & gyoza	
<b>Mains</b>	
Pad Thai, Massaman lamb curry, phad krapral (beef)	
& marinated grilled pork neck fillet	
<b>Dessert</b>	+ 6.0 per person
Sticky rice with homemade coconut icecream	

Feast for a Hungrier Crowd

Minimum 4 people	69.0 per person
<b>Entrees</b>	
Prawn salad, spring roll & gyoza	
<b>Mains</b>	
Pad Thai, Massaman lamb curry, phad krapral (beef),	
pork belly, hot plate (Australian king prawn)	
<b>Dessert</b>	+ 6.0 per person
Sticky rice with homemade coconut icecream	