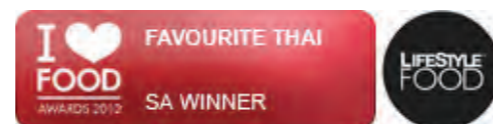


Welcome

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.



Proudly family owned since 1995



Authentic Thai Cuisine

Celebrating 21 years on The Parade

Starters & Soup

Coffin Bay oysters • (6) 18.9	
Natural oysters with spicy chilli lemon sauce	(12) 28.9
Thai style springs rolls (2) 7.9	
With homemade dipping sauce (vegetarian available)	
Cold rolls (2) 8.5	
With fresh vegetables, vermicelli noodles, prawns and pork	
Homemade steamed dim sim (3) 8.9	
Mix of prawns & pork with soy sauce dip	
Thai curry puffs (3) 8.9	
Curried pork & potato triangles (mild)	
Pandan chicken (3) 9.2	
Marinated & wrapped in pandan leaf	
Peppered quail 11.9	
Deep fried & served with pickle relish	
Chargrilled chicken satay (2) 7.9	
Tenderloin fillets with peanut sauce & cucumber relish	
Crispy prawn rolls (4) 9.9	
Marinated whole prawns wrapped in pastry	
Prawn patties (4) • 9.9	
Traditional Thai style with minced prawn & herbs	
Gyoza (4) 9.2	
Homemade prawn & chicken dumplings with mild curry sauce	
Miang kam - Thai authentic delight (4) • 15.9	
Grilled prawns on a bed of crisp shredded coconut, peanuts & fresh herbs served on a betel leaf	
Tom kha (mild) • chicken 8.5	
Tasty coconut soup	prawn 9.5
Tom yum soup (med) • chicken 8.5	
Popular Thai hot & sour soup	prawn 9.5



Healthy Salads

Larp chicken (hot) • e 15.9	
Spicy minced chicken with herbs & chilli m 19.9	
Yum seafood woon saen (med - hot) • 23.9	
Spicy seafood salad with glass noodles, fresh lemon juice, chilli & herbs	
Grilled tenderloin beef salad (hot) • e 16.9	
With lemon, chilli & fresh salad m 23.9	
Fresh mango & chicken salad (med - hot) • e 16.9	
Served warm with herbs & peanuts m 21.9	

Side Dishes

Son-in-law eggs (mild) (2) 8.5	
Thai specialty served with tamarind sauce	
Chinese greens OR Mixed vegetables (mild) 8.9	
Stir fried with oyster sauce & garlic	
Mushrooms (mild) 8.9	
Stir fried with garlic, chilli & oyster sauce	
Half shelled New Zealand mussels (med) (6) 16.9	
With spicy Thai holy basil sauce • (12) 26.9	
Jasmine rice • 3.1	
Coconut rice • 4.3	

Curries

Thai green curry (hot) • chicken 19.9	
With bamboo shoots seafood OR king prawns 22.9	
& fresh basil	vegetables 18.9
Thai red curry (med) • tender beef 19.9	
With chilli & seafood OR king prawns 22.9	
fresh basil	vegetables 18.9
Massaman lamb curry (mild) • 20.9	
Slow cooked lamb with peanuts & potatoes	
Panang roast duck curry (med) • 22.9	
With vegetables & herbs	
Red kangaroo curry (med) • 21.9	
Slow cooked & served with potatoes	

Something Special

Choo chee (hot) • chicken 21.9	
Thai sauce with coconut milk	king prawns 23.9
Deep fried baby Northern Territory barramundi 31.9	
With ginger sauce (mild)	
OR Choo chee sauce (hot) •	
OR Fresh mango salad (hot) •	
Spencer Gulf king prawns (5) 29.9	
Grilled, served with Thai spicy hot & sour lemon sauce	
OR Stir fried with chilli & garlic paste (med)	
OR Ginger, chilli, soy & cashew nuts (med)	
Marinated grilled pork neck 23.9	
With tamarind & chilli dipping sauce	
Pork belly e 17.9	
Slow cooked in master stock with	m 26.9
caramalised ginger, soy & Thai herb salad	
Tofu 22.9	
With caramalised ginger & soy	
OR with salt & pepper	
Soft shell crab • 26.9	
Deep fried & served with:	
Fresh mango salad with herbs & peanuts (hot)	
OR Green peppercorn & black pepper	
Fresh red snapper fillet • 26.9	
Crumbed with choo chee sauce (med)	
OR Fresh with red curry & vegetables (med)	
Danny's special Morton Bay bugs (5) • 29.9	
Stir fried with fresh basil, lemongrass & a dash of chilli (med)	
Local salt & pepper squid (mild) • e 16.9	
	m 21.9
Garlic & pepper crispy yearling beef (mild) • 20.9	
Hot plate (med) chicken OR yearling beef 21.9	
Spicy wok-tossed meat	Morton Bay bugs (5) 29.9
with green vegetables, okra & Thai herbs	
Seafood village style hot plate (med) • 26.9	
Mussels, prawns, squid, bug tail & scallops in spicy Thai sauce	

Noodles & Rice

A vegetable option available for noodle & rice dishes

Basil fried rice 17.5	
Chicken & chopped prawns with mushrooms, eggs, snake beans, basil & chilli (med)	
Special Thai fried rice 17.5	
Chicken & chopped prawns with eggs, Chinese greens & fresh tomato	
Thai crab meat fried rice 18.9	
With egg & spring onion	
Pad Thai • 17.9	
Our popular Thai rice noodle dish with chicken, chopped prawns, dried shrimp, ground peanuts & egg	
Pad mee 17.9	
Egg noodles tossed with chicken, chopped prawns, egg & Chinese greens	
Krapal noodles (med) 17.9	
Fresh rice noodles with chicken, chopped prawns, egg, fresh basil & chilli	
Phad-see-ew 17.9	
Fresh rice noodles with chicken, chopped prawns, Chinese greens & egg	
Drunken noodles (mild) 18.9	
Thai noodles with chicken, chopped prawns, vegetables, egg & a dash of wine	
Laksa (med) 18.9	
Traditional spicy noodle soup with King prawns, squid, chicken & tofu (*gluten free rice noodles available) •	

Stir Fries

Choice of:

Chicken breast OR Yearling beef 19.9	
King prawns OR Seafood 22.9	
Roast duck fillet 22.9	
Vegetables & bean curd 19.9	

With your choice of sauce:

Fresh chilli (hot) Chinese greens, mushroom & seasonal vegetables	
Phad krapal - basil sauce (mild - med) • Seasonal vegetables cooked with homemade Thai basil sauce With coconut milk + 0.8	
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	
Oyster sauce (non spicy) With mixed seasonal vegetables	

There is no added MSG in our dishes.

10% surcharge on public holidays.

• = Gluten free dish

Feast for a Crowd

Minimum 3 people 33.9 per person

Entrees

Prawn salad, spring roll & gyoza

Mains

Pad Thai, Massamam lamb curry, phad krapal (beef)

& chicken choo chee

Dessert

Sticky rice with homemade coconut icecream

+ 6.0 per person

Banquets come with complimentary jasmine rice & tea OR coffee

Feast for a Hungrier Crowd

Minimum 4 people 50.9 per person

Entrees

Prawn salad, spring roll & gyoza

Mains

Pad Thai, Massamam lamb curry, phad krapal (beef),

pork belly, hot plate (Morton Bay bugs) & chicken choo chee

Dessert

Sticky rice with homemade coconut icecream

+ 6.0 per person