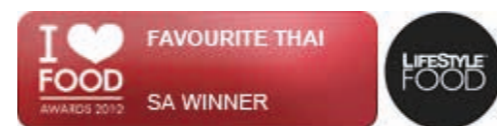


Welcome

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 23 years on The Parade

Starters & Soup

Coffin Bay oysters •	(6) 18.9
Natural oysters with spicy chilli lemon sauce	(12) 31.9
Thai style springs rolls (2)	7.9
With homemade dipping sauce (vegetarian available)	
Cold rolls (2)	8.9
With fresh vegetables, vermicelli noodles, prawns and pork (vegetarian available)	
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)	9.5
Marinated & wrapped in pandan leaf	
Peppered quail	13.9
Deep fried & served with pickle relish	
Chargrilled chicken satay (2)	7.9
Tenderloin fillets with peanut sauce & cucumber relish	
Crispy prawn rolls (4)	10.9
Marinated whole prawns wrapped in pastry	
Prawn patties (4) •	11.9
Traditional Thai style with minced prawn & herbs	
Gyoza (4)	9.5
Homemade prawn & chicken dumplings with mild curry sauce	
Miang kam - Thai authentic delight (4) •	16.9
Grilled prawns on a bed of crisp shredded coconut, peanuts & fresh herbs served on a betel leaf	
Tom kha (mild) •	chicken 8.9 prawn 9.9
Tasty coconut soup	
Tom yum soup (med) •	chicken 8.9 prawn 9.9
Popular Thai hot & sour soup	



Healthy Salads

Larp chicken (hot) •	e 15.9 m 20.9
Spicy minced chicken with herbs & chilli	
Yum seafood woon saen (med - hot) •	24.9
Spicy seafood salad with glass noodles, fresh lemon juice, chilli & herbs	
Grilled tenderloin beef salad (hot) •	23.9
With lemon, chilli & fresh salad	
Fresh mango & chicken salad (med - hot) •	e 16.9 m 22.9
Served warm with herbs & peanuts	

Side Dishes

Chinese greens OR Mixed vegetables (mild)	9.9
Stir fried with oyster sauce & garlic	
Mushrooms (mild)	9.9
Stir fried with garlic, chilli & oyster sauce	
Half shelled New Zealand mussels (med)	(6) 16.9 (12) 26.9
With spicy Thai holy basil sauce •	
Jasmine rice •	per person 3.2
Coconut rice •	per serve 4.5

Curries

Thai green curry (hot) •	chicken 20.9 seafood OR king prawns 23.9 vegetables 19.5
With bamboo shoots & fresh basil	
Thai red curry (med) •	tender beef 20.9 seafood OR king prawns 23.9 vegetables 19.5
With chilli & fresh basil	
Massaman lamb curry (mild) •	22.9
Slow cooked lamb with peanuts & potatoes	
Panang roast duck curry (med) •	23.9
With vegetables & herbs	
Red kangaroo curry (med) •	23.9
Slow cooked & served with potatoes	

Something Special

Choo chee (med) •	chicken 21.9 king prawns 24.9
Thai sauce with coconut milk	
Deep fried Northern Territory whole barramundi	32.9
With ginger sauce (mild) OR Choo chee sauce (med) • 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	24.9
With tamarind & chilli dipping sauce	
Pork belly	26.9
Slow cooked in master stock with caramelised ginger, soy & Thai herb salad	
Tofu	22.9
With caramelised 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 22.9
Danny's all time favourite!	
Garlic & pepper crispy yearling beef (mild) •	21.9
Lightly crumbed & Deep fried	
Hot plate (med)	chicken OR yearling beef 22.9 Morton Bay bugs (5) 29.9
Spicy wok-tossed meat with green vegetables, okra & Thai herbs	
Seafood village style hot plate (med) •	27.9
Mussels, prawns, squid, bug tail & scallops in spicy Thai sauce	

Noodles & Rice

A vegetable option available for noodle & rice dishes

Basil fried rice	17.9
Chicken & chopped prawns with mushrooms, eggs, snake beans, basil & chilli (med)	
Special Thai fried rice •	17.9
Chicken & chopped prawns with eggs, Chinese greens & fresh tomato	
Thai crab meat fried rice	19.5
With egg & spring onion	
Pad Thai •	18.9
Our popular Thai rice noodle dish with chicken, chopped prawns, ground peanuts & egg	
Pad mee	18.9
Egg noodles tossed with chicken, chopped prawns, egg & Chinese greens	
Krapral noodles (med)	18.9
Fresh rice noodles with chicken, chopped prawns, egg, fresh basil & chilli	
Phad-see-ew	18.9
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)	19.5
Traditional spicy noodle soup with King prawns, squid, chicken & tofu (*gluten free rice noodles available) •	

Stir Fries

Choice of:

Chicken breast OR Yearling beef	20.9
King prawns OR Seafood	23.9
Roast duck fillet	23.9
Vegetables & bean curd	20.9

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 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 fungus, 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

<i>Minimum 3 people</i>	34.9 per person
Entrees	Prawn salad, spring roll & gyoza
Mains	Pad Thai, Massaman lamb curry, phad krapral (beef) & chicken choo chee
Dessert	+ 6.0 per person Sticky rice with homemade coconut icecream

Banquets come with complimentary jasmine rice & tea OR coffee

Feast for a Hungrier Crowd

<i>Minimum 4 people</i>	51.9 per person
Entrees	Prawn salad, spring roll & gyoza
Mains	Pad Thai, Massaman lamb curry, phad krapral (beef), pork belly, hot plate (Morton Bay bugs) & chicken choo chee
Dessert	+ 6.0 per person Sticky rice with homemade coconut icecream