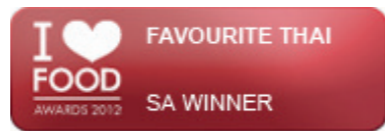




Authentic Thai Cuisine

Celebrating 26 years on The Parade



Proudly family owned since 1995

COVID-SAFE
CHECK-IN



Starters & Soup

Coffin Bay oysters (seasonal) •		
Natural oysters with spicy chilli lemon sauce	(6)	18.9
Thai style springs rolls (2)		8.9
With homemade dipping sauce (vegetarian available)		
Half shelled New Zealand mussels (med)		
With spicy Thai holy basil sauce •	(6)	17.9
Homemade steamed dim sim (3)		9.9
Mix of prawns & pork with soy sauce dip		
Thai curry puffs (3)		9.9
Curried pork & potato triangles (mild)		
Pandan chicken (3)		10.9
Marinated & wrapped in pandan leaf		
Peppered quail		14.9
Deep fried & served with pickle relish		
Chargrilled chicken satay (2) P		8.9
Tenderloin fillets with peanut sauce & cucumber relish		
Crispy prawn rolls (4)		11.9
Marinated whole prawns wrapped in pastry		
Prawn patties (4) •P		12.9
Traditional Thai style with minced prawn & herbs		
Gyoza (4)		11.9
Homemade prawn & chicken dumplings with mild curry sauce		
Betal beef tenderlion (seasonal)(5) P		16.9
Grilled in betal leaf with peanut tamarind sauce		
Miang kam - Thai authentic delight (seasonal) (4) •		16.9
Grilled prawns on a bed of crisp shredded coconut, peanuts & fresh herbs served on a betel leaf		
Tom kha (mild) •	chicken	9.9
Tasty coconut soup	prawn	11.9
Tom yum soup (med) •	chicken	9.9
Popular Thai hot & sour soup	prawn	11.9

Healthy Salads

Larp chicken (hot) •	e	16.9
Spicy minced chicken with herbs & chilli	m	21.9
Yum seafood woon saen (med - hot) •		25.9
Spicy seafood salad with glass noodles, fresh lemon juice, chilli & herbs		
Grilled tenderloin beef salad (hot) •		24.9
With lemon, chilli & fresh salad		
Fresh mango & chicken salad (med - hot) •P	e	17.9
Served warm with herbs & peanuts	m	23.9

Side Dishes

Chinese greens OR Mixed vegetables (mild)		11.9
Stir fried with oyster sauce & garlic		
Mixed Salads		11.9
Fried Chips		11.9
Served with sweet chilli sauce		
Mushrooms (mild)		11.9
Stir fried with garlic, chilli & oyster sauce		
Jasmine rice •	per person	3.8
Coconut rice •	per serve	4.8

Curries

Thai green curry (hot) •	chicken	22.9
With bamboo shoots & fresh basil	seafood OR king prawns	25.9
	vegetables	20.9
Thai red curry (med) •	tender beef	22.9
With chilli & fresh basil	seafood OR king prawns	25.9
	vegetables	20.9
Massaman lamb curry (mild) •P		23.9
Slow cooked lamb with peanuts & potatoes		
Panang roast duck curry (med) •		25.9
With vegetables & herbs		
Red kangaroo curry (med) •		24.9
Slow cooked & served with potatoes		

Something Special

Choo chee (med) ●	chicken 23.9
Thai sauce with coconut milk	king prawns 26.9
Deep fried whole barramundi	33.9
With ginger sauce (mild)	
<u>OR</u> Choo chee sauce (med) ●	
<u>OR</u> Fresh mango salad (hot) ●	
Spencer Gulf king prawns (5)	30.9
Grilled, served with Thai spicy hot & sour lemon sauce	
<u>OR</u> Stir fried with chilli & garlic paste (med)	
<u>OR</u> Ginger, chilli, soy & cashew nuts (med)	
Marinated grilled pork neck	26.9
With tamarind & chilli dipping sauce	
Pork belly	26.9
Slow cooked in master stock with caramelised ginger, soy & Thai herb salad	
Tofu	23.9
With caramelised ginger & soy	
<u>OR</u> with salt & pepper	
Soft shell crab ●	26.9
Deep fried & served with:	
Fresh mango salad with herbs & peanuts (hot)	
<u>OR</u> Green peppercorn & black pepper	
Fresh red snapper fillet ●	27.9
Crumbed with choo chee sauce (med)	
<u>OR</u> Fresh with red curry & vegetables (med)	
Danny's special Morton Bay bugs (5) ●	31.9
Stir fried with fresh basil, lemongrass & a dash of chilli (med)	
Local salt & pepper squid (mild) ●	e 18.9 m 23.9
Danny's all time favourite!	
Garlic & pepper crispy yearling beef (mild) ●	22.9
Lightly crumbed & Deep fried	
Hot plate (med)	chicken <u>OR</u> yearling beef 24.9
Spicy wok-tossed meat with green vegetables, & Thai herbs	Morton Bay bugs (5) 31.9
Seafood village style hot plate (med) ●	28.9
Mussels, prawns, squid, bug tail & scallops in spicy Thai sauce	

Noodles & Rice

A vegetable option available for noodle & rice dishes

Basil Thai fried rice	19.9
Chicken & chopped prawns with mushrooms, eggs, snake beans, basil & chilli (med)	
Special Thai fried rice ●	19.9
Chicken & chopped prawns with eggs, Chinese greens & fresh tomato	
Pad Thai ●P	19.9
Our popular Thai rice noodle dish with chicken, chopped prawns, ground peanuts & egg	
Pad mee	19.9
Egg noodles tossed with chicken, chopped prawns, egg & Chinese greens	
Krapral noodles (med)	19.9
Fresh rice noodles with chicken, chopped prawns, egg, fresh basil & chilli	
Phad-see-ew	19.9
Fresh rice noodles with chicken, chopped prawns, Chinese greens & egg	
Drunken noodles (mild)	20.9
Thai noodles with chicken, chopped prawns, vegetables, egg & a dash of wine	
Laksa (med)	21.9
Traditional spicy noodle soup with King prawns, squid, chicken & tofu (*gluten free rice noodles available) ●	

Stir Fries

Choice of:

Chicken breast <u>OR</u> Yearling beef	22.9
King prawns <u>OR</u> Seafood	25.9
Squid	23.9
Bean curd & Vegetables	21.9
Mixed vegetables	21.5
<i>With your choice of sauce:</i>	
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	+ 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	
Oyster sauce (non spicy)	
With mixed seasonal vegetables	
There is no added MSG in our dishes.	
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

<i>Minimum 3 people</i>	40.0 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	

Feast for a Hungrier Crowd

<i>Minimum 4 people</i>	55.0 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	