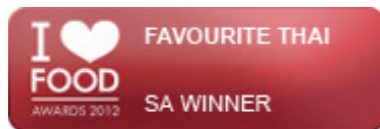




Authentic Thai Cuisine

Celebrating 27 years on The Parade



Proudly family owned since 1995

Starters & Soup

Coffin Bay oysters (seasonal) •		
Natural oysters with spicy chilli lemon sauce	(6)	19.9
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)	18.9
Homemade steamed dim sim (3)		11.9
Mix of prawns & pork with soy sauce dip		
Thai curry puffs (3)		11.9
Curried pork & potato triangles (mild)		
Pandan chicken (3)		11.9
Marinated & wrapped in pandan leaf		
Peppered quail		15.9
Deep fried & served with pickle relish		
Chargrilled chicken satay (2) P		8.9
Tenderloin fillets with peanut sauce & cucumber relish		
Crispy prawn rolls (4)		12.9
Marinated whole prawns wrapped in pastry		
Prawn patties (4) •P		13.9
Traditional Thai style with minced prawn & herbs		
Gyoza (4)		12.9
Homemade prawn & chicken dumplings with mild curry sauce		
Betal beef tenderlion (seasonal)(5) P		17.9
Grilled in betal leaf with peanut tamarind sauce		
Miang kam - Thai authentic delight (seasonal) (4) •		18.9
Grilled prawns on a bed of crisp shredded coconut, peanuts & fresh herbs served on a betel leaf		
Tom kha (mild) •	chicken	10.9
Tasty coconut soup	prawn	12.9
Tom yum soup (med) •	chicken	10.9
Popular Thai hot & sour soup	prawn	12.9

Healthy Salads

Larp chicken (hot) •	e	17.9
Spicy minced chicken with herbs & chilli	m	22.9
Yum seafood woon saen (med - hot) •		26.9
Spicy seafood salad with glass noodles, fresh lemon juice, chilli & herbs		
Grilled tenderloin beef salad (hot) •		25.9
With lemon, chilli & fresh salad		
Fresh mango & chicken salad (med - hot) •P	e	18.9
Served warm with herbs & peanuts	m	24.9

Side Dishes

Chinese greens OR Mixed vegetables (mild)		12.9
Stir fried with oyster sauce & garlic		
Mixed Salads		12.9
Fried Chips		12.9
Served with sweet chilli sauce		
Mushrooms (mild)		12.9
Stir fried with garlic, chilli & oyster sauce		
Jasmine rice •	per person	3.9
Coconut rice •	per serve	5.0

Curries

Thai green curry (hot) •	chicken	23.9
With bamboo shoots & fresh basil	seafood OR king prawns	27.9
	vegetables	21.9
Thai red curry (med) •	tender beef	24.9
With chilli & fresh basil	seafood OR king prawns	27.9
	vegetables	21.9
Massaman lamb curry (mild) •P		24.9
Slow cooked lamb with peanuts & potatoes		
Panang roast duck curry (med) •		27.9
With vegetables & herbs		
Red kangaroo curry (med) •		25.9
Slow cooked & served with potatoes		

Something Special

Choo chee (med) • Thai sauce with coconut milk	chicken 24.9 king prawns 28.9
Deep fried whole barramundi With ginger sauce (mild) <u>OR</u> Choo chee sauce (med) • <u>OR</u> Fresh mango salad (hot) •	34.9
Spencer Gulf king prawns (5) 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)	32.9
Marinated grilled pork neck With tamarind & chilli dipping sauce	27.9
Pork belly Slow cooked in master stock with caramalised ginger, soy & Thai herb salad	27.9
Tofu With caramalised ginger & soy <u>OR</u> with salt & pepper	24.9
Soft shell crab • Deep fried & served with: Fresh mango salad with herbs & peanuts (hot) <u>OR</u> Green peppercorn & black pepper	27.9
Fresh red snapper fillet • Crumbed with choo chee sauce (med) <u>OR</u> Fresh with red curry & vegetables (med)	28.9
Danny's special Morton Bay bugs (5) • Stir fried with fresh basil, lemongrass & a dash of chilli (med)	33.9
Local salt & pepper squid (mild) • Danny's all time favourite!	e 20.9 m 25.9
Garlic & pepper crispy yearling beef (mild) • Lightly crumbed & Deep fried	23.9
Hot plate (med) Spicy wok-tossed meat with green vegetables, & Thai herbs	chicken <u>OR</u> yearling beef 25.9 Morton Bay bugs (5) 33.9
Seafood village style hot plate (med) • Mussels, prawns, squid, bug tail & scallops in spicy Thai sauce	30.9

Noodles & Rice

A vegetable option available for noodle & rice dishes

Basil Thai fried rice Chicken & chopped prawns with mushrooms, eggs, snake beans, basil & chilli (med)	20.9
Special Thai fried rice • Chicken & chopped prawns with eggs, Chinese greens & fresh tomato	20.9
Pad Thai • P Our popular Thai rice noodle dish with chicken, chopped prawns, ground peanuts & egg	21.9
Pad mee Egg noodles tossed with chicken, chopped prawns, egg & Chinese greens	21.9
Krapral noodles (med) Fresh rice noodles with chicken, chopped prawns, egg, fresh basil & chilli	21.9
Phad-see-ew Fresh rice noodles with chicken, chopped prawns, Chinese greens & egg	21.9
Drunken noodles (mild) Thai noodles with chicken, chopped prawns, vegetables, egg & a dash of wine	21.9
Laksa (med) Traditional spicy noodle soup with King prawns, squid, chicken & tofu (*gluten free rice noodles available) •	22.9

Stir Fries

Choice of:

Chicken breast	23.9
Yearling beef	24.9
King prawns OR Seafood	27.9
Squid	25.9
Bean curd & Vegetables	23.9
Mixed vegetables	22.9

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	+ 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.

Using EFTPOS or Credit card 1.2% surcharge applies.

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

Minimum 3 people 43.0 per person

Entrees

Prawn salad, spring roll & gyoza

Mains

Pad Thai, Massaman lamb curry, phad krapral (beef)
& chicken choo chee

Dessert

Sticky rice with homemade coconut icecream + 6.0 per person

Feast for a Hungrier Crowd

Minimum 4 people 58.0 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

Sticky rice with homemade coconut icecream + 6.0 per person