



Thai Chada
Clayfield

R E S T A U R A N T
&
T A K E A W A Y

www.thaichada.com.au

APPETISERS

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|-----|---|--------|
| 1. | Spring Roll (4) | \$6.50 |
| 2. | Curry Puff (4) | \$6.50 |
| 3. | Chicken Satay (4) | \$6.50 |
| 4. | Money Bag Chicken (4) | \$6.50 |
| 5. | Crumbed Calamari | \$7.50 |
| 6. | Fish Cake (4) | \$7.50 |
| 7. | Prawn Roll (3) | \$7.50 |
| | <i>Served with mustard sauce.</i> | |
| 8. | Vegetarian Spring Roll (4) | \$6.50 |
| 9. | Steamed Dim Sim (4) | \$6.50 |
| 10. | Mixed Entrees (5) | \$8.50 |
| | <i>A combination of spring roll, curry puff, chicken satay, fish cake and calamari.</i> | |
| 11. | Roti Bread | \$2.00 |

SOUPS

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|-----|---|--------|
| 12. | TOM YUM | |
| | <i>Spiced soup with Thai herbs and lemon grass.</i> | |
| | • Vegetarian | \$6.50 |
| | • Chicken | \$6.50 |
| | • Prawns or Mixed Seafood | \$7.50 |
| 13. | TOM KHA | |
| | <i>Spiced soup in coconut milk with Thai herbs.</i> | |
| | • Chicken | \$6.50 |
| | • Prawns or Mixed Seafood | \$7.50 |
| 14. | TOM PO TAK | |
| | <i>A tangy soup of Thai herbs, sweet basil, fresh chilli and lemon juice.</i> | |
| | • Prawns or Mixed Seafood | \$7.50 |

✓ = Mild to Medium

✓✓ = Medium

THAI SALADS

15. **LARB GAI** **\$16.50**
Minced chicken, spring onion, ground dried chill,
lemon juice, toasted rice, mint and fish sauce.
16. **BEEF SALAD** **\$16.50**
Sliced grilled beef mixed with spring onion,
ground dried chill, lemon juice, toasted rice,
mint and fish sauce.
17. **YUM SEAFOOD** **\$20.00**
Fresh seafood tossed with fresh chill,
spring onion, mint, coriander, fish sauce
and lemon juice.
18. **PRA GOONG** **\$20.00**
Prawns tossed with spring onion, mint,
coriander, fish sauce and lemon juice. Pra
goong is made using delicious Thai herbs and
garnished with finely shredded kaffir lime leaf
which make this dish a must.

Please note that all dishes can be made according to how hot you prefer (mild, medium or hot)

Special dietary needs can be catered for
please advise when ordering

Gluten Free available



AUTHENTIC THAI CURRIES

~kaeng~

19. **GREEN CURRY** (kaeng khew waan)
Thai green chili combined with herbs in coconut milk, vegetables and sweet basil.
- Chicken, Pork or Beef \$16.50
 - Lamb \$17.00
 - Prawns or Mixed seafood \$20.00
20. **RED CURRY** (kaeng dang)
Thai red chili prepared with coconut milk, Thai herbs vegetables and sweet basil.
- Chicken, Pork or Beef \$16.50
 - Lamb \$17.00
 - Prawns or Mixed seafood \$20.00
21. **YELLOW CURRY** (kaeng kari)
The mildest Thai curry is yellow curry prepared with coconut milk, onion and potato.
- Chicken, Pork or Beef \$16.50
 - Lamb \$17.00
 - Prawns or Mixed seafood \$20.00
22. **PANANG CURRY** (kaeng panang)
Superb slightly sweet and spicy thick curry with vegetables and crushed peanuts, with a garnish of finely shredded kaffir lime leaf.
- Chicken, Pork or Beef \$16.50
 - Lamb \$17.00
 - Prawns or Mixed seafood \$20.00
23. **MASSAMAN CURRY** (kaeng massaman)
The popular Thai Muslim curry finished with coconut milk, potato, onion and peanut.
- Chicken or Beef \$16.50
 - Lamb \$17.00
24. **KAO SOI CURRY**
The traditional Chiang Mai mild curry cooked with coconut milk, garnished with crispy egg noodle, salad onion and fresh herbs.
- Beef or Chicken only \$16.50
25. **PUMPKIN CURRY**
Mild curry cooked with sweet pumpkin and lemongrass.
- Chicken, Pork or Beef \$16.50
 - Lamb \$17.00
 - Prawns or Mixed seafood \$20.00
26. **JUNGLE CURRY** (kaeng pah)
A wild Thai curry cooked without coconut milk but filled with herbs and spices. Recommended with beef or lamb.
- Chicken, Pork or Beef \$16.50
 - Lamb \$17.00
 - Prawns or Mixed seafood \$20.00

STIR-FRIED DISHES

-pad-

27. **BASIL** (pad kaprow)
Fresh basil leaves, chilli, garlic, onion, green beans, bamboo shoot and capsicum.
- Chicken, Pork or Beef \$16.50
 - Lamb \$17.00
 - Prawns or Mixed seafood \$20.00
28. **CASHEW NUT** (pad med mamuang)
Vegetables, mild chilli paste, shallots and cashew nuts.
- Chicken, Pork or Beef \$16.50
 - Lamb \$17.00
 - Prawns or Mixed seafood \$20.00
29. **GINGER** (pad khing)
Sliced fresh ginger, shallots, onion, mushroom with your choice of meat.
- Chicken, Pork or Beef \$16.50
 - Lamb \$17.00
 - Prawns or Mixed seafood \$20.00
30. **OYSTER** (pad num mun hoy)
Your choice of meat stir fried with seasonal vegetables in oyster sauce.
- Chicken, Pork or Beef \$16.50
 - Lamb \$17.00
 - Prawns or Mixed seafood \$20.00
31. **SWEET & SOUR** (pad preow waan)
Thai style sweet and sour sauce with fresh pineapple, onion, tomato and cucumber.
- Chicken, Pork or Beef \$16.50
 - Lamb \$17.00
 - Prawns or Mixed seafood \$20.00
32. **GARLIC & PEPPER** (pad grateim prik tai)
Fresh vegetables finished with garlic and pepper sauce.
- Chicken, Pork or Beef \$16.50
 - Lamb \$17.00
 - Prawns or Mixed seafood \$20.00
33. **PEANUT SAUCE** (pad praram longsong)
Stir-fried vegetables with peanut sauce.
- Chicken, Pork or Beef \$16.50
 - Lamb \$17.00
 - Prawns or Mixed seafood \$20.00
34. **MIXED VEGETABLES** (pad-pak ruam mit)
Lots of vegetables stir-fried Thai style.
- Chicken, Pork or Beef \$16.50
 - Lamb \$17.00
 - Prawns or Mixed seafood \$20.00
35. **CHILLI LEMONGRASS** (pad phick khing)
Stir-fried bean, capsicum and your choice of meat in spicy chilli lemongrass paste then finished with kaffir lime leaf.
- Chicken, Pork or Beef \$16.50
 - Lamb \$17.00
 - Prawns or Mixed seafood \$20.00

VEGETARIAN CURRIES

~kaeng jay~

All curries prepared with coconut milk,
mixed vegetable and tofu.

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|-----|----------------|---------|
| 36. | RED CURRY | \$14.50 |
| 37. | GREEN CURRY | \$14.50 |
| 38. | MASSAMAN CURRY | \$14.50 |

VEGETARIAN STIR-FRIED

~pad jay~

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|-------|---|---------|
| 39. | OYSTER (pad num mun hoy)
Vegetable and tofu in oyster sauce | \$14.50 |
| 40. ✓ | CASHEW NUT
(pad med mamuang)
Vegetable and tofu garnished with cashew nut | \$14.50 |
| 41. ✗ | BASIL (pad kaprow)
Vegetable and tofu with sweet basil leaves | \$14.50 |
| 42. | GINGER (pad khing)
Vegetable and tofu with ginger | \$14.50 |
| 43. | SWEET & SOUR (pad preow waan)
Vegetable and tofu with special Thai style
sweet & sour sauce | \$14.50 |
| 44. | PEANUT SAUCE
(pad pram longsong)
Vegetable and tofu with peanut sauce | \$14.50 |

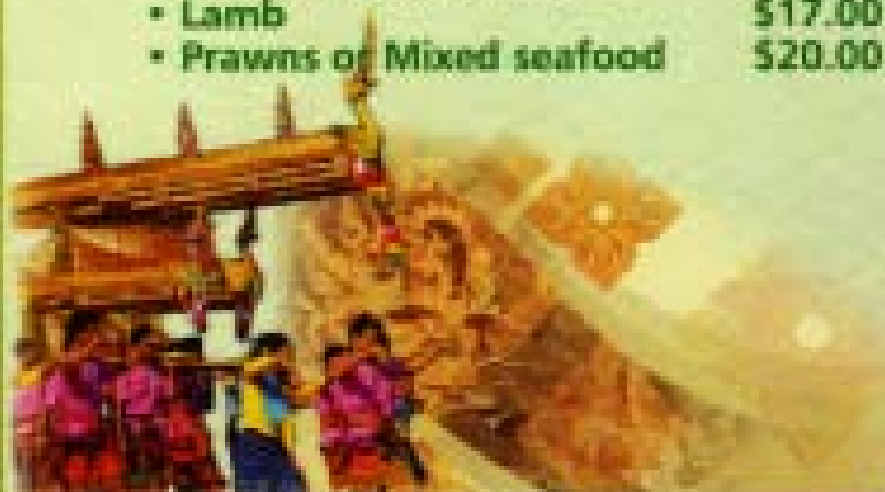
Please see Rice and Noodles sections for choice of
vegetarian Thai fried rice and noodles.



RICE

—kao—

45. **JASMINE RICE** (kao prow) \$2.00 (per person)
46. **HOME MADE COCONUT RICE** \$6.00 (per serve)
(kao mun) [one serve enough for 2 people]
47. **FRIED RICE** (Kao pad)
Thai style fried rice with egg, tomato, onion and
garden vegetable.
- Vegetarian \$14.50
 - Chicken, Pork or Beef \$16.50
 - Lamb \$17.00
 - Prawns or Mixed seafood \$20.00



NOODLES

—kuay tiaow—

48. **PAD THAI**
Famous Thai style fried noodle with egg,
tofu, bean sprouts and tamarind sauce.
- Vegetarian \$14.50
 - Chicken, Pork or Beef \$16.50
 - Lamb \$17.00
 - Prawns or Mixed seafood \$20.00
49. **PAD SEE EW**
Soft rice noodles stir fried with garden
vegetable and egg.
- Vegetarian \$14.50
 - Chicken, Pork or Beef \$16.50
 - Lamb \$17.00
 - Prawns or Mixed seafood \$20.00
50. **PAD KEE MAO**
The drunk man's favourite. Basil stir fried
with egg and thick rice noodles.
- Vegetarian \$14.50
 - Chicken, Pork or Beef \$16.50
 - Lamb \$17.00
 - Prawns or Mixed seafood \$20.00

CHEF'S SUGGESTIONS

51. PHI PHI CURRY

Slow cooked juicy pineapple, onion and lychee with creamy coconut curry and Thai herbs that lift the taste make this dish a house special.

- Chicken, Pork or Beef \$16.50
- Lamb \$17.00
- Prawns or Mixed seafood \$20.00
- Duck \$20.00

52. PAD PED

Hot & spicy stir fried full of herbs, finished with a dash of coconut milk.

- Chicken, Pork or Beef \$16.50
- Lamb \$17.00
- Prawns or Mixed seafood \$20.00
- Duck \$20.00

53. FISH ON FIRE

\$20.00

Deep fried fish fillet stir fried in a homemade fresh sweet chilli sauce.

54. STIR FRIED CRISPY BASIL

Your favourite selection stir fried with delicious and spicy prawn sauce and garnished with crispy basil. This dish is a must try.

- Prawns or Mixed seafood \$20.00
- Fish \$20.00
- Duck \$20.00

55. NOT TOO SHY CHICKEN

\$15.90

Mouth watering stir fried chicken in a sweet tangy sauce. Finish with fried ginger, cashew nut and fried lime leaves. This dish has proven to be very popular.

56. DUCK CHADA

\$20.00

Stir fried duck with gai lan vegetable in oyster sauce.

57. PAD CHAR

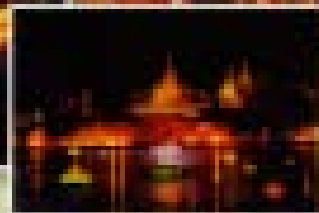
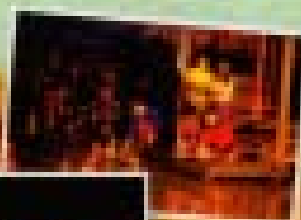
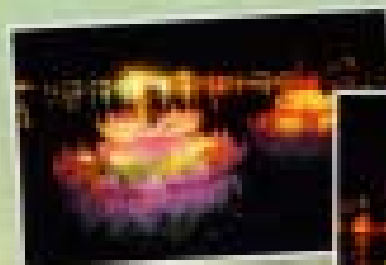
\$20.00

Stir fried fish with egg plant spiced up with chilli, basil, kachai, lemongrass and green peppercorn. (This dish was very popular on the special board so we have to put on the menu permanently)

58. FISH GINGER

\$20.00

Stir fried fish fillet in fresh ginger shallot sauce.



DRINKS

COLD

Coke, Diet Coke, Coke Zero, Fanta, Sprite, Lift	\$ 2.00
Mineral Water, Lemon Lime and Bitters	\$ 3.50
Bundaberg Ginger Beer	\$ 3.50
Lipton Ice Tea (Lemon / Peach / Green Tea)	\$ 3.50
Juice (Apple / Orange)	\$ 3.50

HOT

Jasmine Tea \$2.00 per person



- * All price include GST
- * Prices can change without prior notice
- * 15% surcharge for public holidays