

Thai Chada

Restaurant



LUNCH: THUR - SAT
11.30am - 2.30pm

DINNER 7 NIGHTS
From 5.00pm

Fully Licenced and BYO Wine



• APPETISERS

1	Prawn Toast	12.0
2	Thai Style San Choi Bow Minced chicken, water chestnut, onion, cos lettuce and Thai seasoning	15.0
3	Vegetarian Spring Rolls 4pcs	9.5
4	Curry Puffs 4pcs chicken	9.5
5	Chicken Satay 4pcs <i>gluten free</i>	9.5
6	Money Bag Chicken 4pcs	9.5
7	Fish Cakes 4pcs <i>gluten free</i>	9.5
8	Deep Fried Pork Ball 4pcs <i>gluten free</i> Thai snack street food served with sweet chilli sauce.	9.5
9	Steamed Dim Sims 4pcs	9.5
10	Moo Ping 3pcs Marinated, grilled pork skewers.	12.5
11	Crab, Prawn and Taro Net Rolls 4pcs	9.5
12	Pork Wontons 5pcs	9.5
13	Prawn Crackers	3.0
14	Roti Bread	4.0
15	Small Peanut Sauce <i>gluten free</i>	2.0
16	Silken Tofu with Ginger Sauce <i>gluten free</i>	12.0

• SOUPS

17	Tom Yum Entrée size <i>gluten free</i> 🌶️ Spiced soup with Thai herbs and lemongrass	
	Vegetarian	10.0
	Chicken	11.0
	Prawns	12.0
18	Tom Yum Main size <i>gluten free</i> 🌶️ Spiced soup with Thai herbs and lemongrass	
	Vegetarian	21.5
	Chicken	23.5
	Prawns	27.0
19	Tom Kha Entrée size <i>gluten free</i> Coconut milk soup with Thai herbs	
	Vegetarian	10.0
	Chicken	11.0
20	Tom Kha Main size <i>gluten free</i> Coconut milk soup with Thai herbs	
	Vegetarian	21.5
	Chicken	23.5





LARB GAI



SOM TUM

• SALADS

- 21 **Larb Gai** *gluten free* 🌶️ 23.5

Minced chicken, spring onion, ground dried chilli, lime juice, toasted rice, coriander, mint and fish sauce

- 22 **Beef Salad** 🌶️ 23.5

Sliced grilled beef mixed with spring onion, chilli paste, lime juice, toasted rice, coriander, mint and fish sauce

- 23 **Som Tum** 🌶️ 27.5

Famous Thai green paw paw salad, served with cashew nuts and crispy fish

AVAILABLE FROM OCTOBER TO APRIL ONLY



SAN CHOI BOW



KAO SOI

MASSAMAN



• CURRIES

- 24 **Green Curry** *gluten free* 🌶️
A sweet and spicy curry made with coconut milk, green vegetables and basil
- | | |
|------------|------|
| Vegetarian | 21.5 |
| Chicken | 23.5 |
| Prawns | 27.0 |
- 25 **Red Curry** *gluten free* 🌶️
Thai red chilli prepared with coconut milk, Thai herbs, vegetables and basil
- | | |
|-----------------------|------|
| Vegetarian | 21.5 |
| Chicken | 23.5 |
| Duck GF not available | 29.0 |
- 26 **Yellow Curry** *gluten free*
The mildest Thai curry is yellow curry, prepared with coconut milk, onions and potato
- | | |
|------------|------|
| Vegetarian | 21.5 |
| Chicken | 23.5 |
| Prawns | 27.0 |
- 27 **Panang Curry** *gluten free* 🌶️
Sweet and spicy thick curry with vegetables, crushed peanuts and kaffir lime leaf
- | | |
|------------|------|
| Vegetarian | 21.5 |
| Chicken | 23.5 |
| Beef | 23.5 |
| Prawns | 27.0 |

- 28 **Massaman Curry** *gluten free*
Always a popular mild curry made with coconut milk, potato, onions and peanuts
- | | |
|------|------|
| Beef | 24.5 |
|------|------|
- 29 **Kao Soi Curry**
The traditional Chian Mai mild curry cooked with coconut milk, garnished with crispy egg noodles, salad onion, dried and fried shallots, fresh shallots and coriander
- | | |
|---------|------|
| Chicken | 23.5 |
|---------|------|
- 30 **Pumpkin Curry** *gluten free* 🌶️
Mild curry cooked with sweet pumpkin and lemongrass
- | | |
|------------|------|
| Vegetarian | 21.5 |
| Chicken | 23.5 |
- 31 **Hung Lae Curry** *gluten free* 🌶️
Northern Thai style slow cooked curry with pork, garlic and ginger
- | | |
|-----------|------|
| Pork only | 23.5 |
|-----------|------|

AVAILABLE FROM MAY TO OCTOBER ONLY



PUMPKIN



GREEN



PANANG



HUNG LAE



• STIR FRIED DISHES

32 Basil



Fresh basil leaves, chilli, garlic, onion, beans, bamboo shoots and capsicum

Vegetarian	21.5
Chicken	23.5
Pork	23.5
Beef	23.5
Prawns	27.0

33 Cashew Nut



Vegetables, mild chilli jam and cashew nuts

Vegetarian	21.5
Chicken	23.5
Prawns	27.0

34 Ginger

Ginger, vegetables, shallots and mushrooms

Vegetarian	21.5
Chicken	23.5
Beef	23.5
Prawns or Fish	27.0

35 Garlic and Pepper

Vegetables, mild chilli jam and cashew nuts

Vegetarian	21.5
Chicken	23.5
Beef	23.5
Pork	23.5
Prawns	27.0

36 Peanut Sauce

Stir fried vegetables with peanut satay sauce

Vegetarian	21.5
Chicken	23.5
Pork	23.5

37 Chilli Lemongrass



Stir fried beans, capsicum, onion, chilli lemongrass curry paste and finished with kaffir lime leaf

Chicken	23.5
Beef	23.5
Prawns	27.0

38 Asian Greens

Stir fried mixed green vegetables

Vegetarian	21.5
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PAD THAI

• NOODLES

- 39 **Pad Thai** *gluten free*
Famous Thai style fried rice noodles with egg, tofu, bean sprouts and peanuts in tamarind sauce
- | | |
|------------|------|
| Vegetarian | 21.5 |
| Chicken | 23.5 |
| Pork | 23.5 |
| Prawns | 27.0 |
- 40 **Pad See Ew**
Soft rice noodles stir fried with gai lan vegetable, egg and dark sweet soy sauce
- | | |
|------------|------|
| Vegetarian | 21.5 |
| Chicken | 23.5 |
| Prawns | 27.0 |
- 41 **Pad Kee Mao** 
The drunk man's favourite – basil stir fried with chilli, peppercorns, egg and soft rice noodles
- | | |
|------------|------|
| Vegetarian | 21.5 |
| Chicken | 23.5 |
| Pork | 23.5 |
| Prawns | 27.0 |
- 42 **Pad Woon Sen**
Simple but delicious stir fried vermicelli noodles with prawns and chicken, egg, bean sprouts, capsicum, shallot and onion
- | | |
|-------------------|------|
| Combination | |
| Chicken and Prawn | 27.0 |



FRIED RICE

• RICE

43	Small Jasmine Rice ONE TO TWO PEOPLE	4.0
44	Large Jasmine Rice THREE TO FOUR PEOPLE	8.0
45	Small Home-Made Coconut Rice ONE TO TWO PEOPLE	6.0
46	Large Home-Made Coconut Rice THREE TO FOUR PEOPLE	9.0
47	Sticky Rice per serve	5.0
48	Fried Rice Thai style fried rice with egg, onion and gai lan	
	Vegetarian	21.5
	Chicken	23.5
	Prawns	27.0



BARRAMUNDI



WAGYU BEEF

• CHEF'S SUGGESTIONS

49 Phi Phi Curry 🌶️

Pineapple, onion and lychees, with a creamy coconut curry and Thai herbs. Recommended with duck

Chicken	23.5
Prawns	27.0
Duck GF not available	29.0

50 Choo Chee Curry 🌶️

Curry sauce topped with kaffir lime leaf

Prawns	27.0
Fish	27.0

51 Fish on Fire

Crispy fish fillets stir fried in a home-made sweet chilli sauce

Fish	27.0
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52 Stir Fry Crispy Basil 🌶️

Spicy house sauce garnished with crispy basil

Prawns	27.0
Fish	27.0
Duck GF not available	29.0

53 Duck Chada

In-house roasted duck stir fried with gai lan, capsicum and oyster sauce

Duck GF not available	29.00
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54 Not Too Shy Chicken

Fried chicken stir fried in a sweet, tangy sauce, finished with fresh ginger, cashew nuts and fried kaffir lime leaves

Chicken	24.5
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55 Pad Char 🌶️

Stir fried fish with eggplant, spiced up with chilli, basil, kachai, lemongrass, garlic, turmeric and green peppercorns

Fish	27.0
Pork Belly	26.0

56 BBQ Pork Num Phick Pow 🌶️

In-house made BBQ pork stir fried with chilli jam, basil and vegetables

Pork	24.5
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57 Gai Tod Phick Khing 🌶️

A basic Thai dish with a similar flavour to our chilli lemongrass stir fry

Chicken only	24.5
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58 Salt and Pepper Calamari 27.0

59 Whole Barramundi 35.0

Choices offered:
Choo Chee Curry Sauce
Green Apple Salad

60 Wagyu Beef 36.0

Choices offered:
CRYING TIGER - grilled beef with special dipping sauce;
WAGYU SALAD - grilled beef with Thai herb salad dressing;
PANANG CURRY - grilled beef with thick Panang curry sauce;
GRILLED WAGYU with egg fried rice

60 King Prawns 30.0

Choices offered:
Tamarind Sauce
Pad Thai
Choo Chee Curry
Tom Yum with coconut milk



• EXTRAS

CANNOT BE USED TO 'MAKE YOUR OWN' DISH

Extra TOFU	4.0
Extra CASHEWS	2.0
Extra VEGETABLES	4.0
Extra CHICKEN	5.0
Extra PORK	5.0
Extra BEEF	5.0
NOT AVAILABLE FOR MASSAMAN	
Extra PRAWNS 3	6.0
Fresh Chilli	1.0
Fresh Chilli with Fish Sauce	1.0
Fresh Chilli with Soy Sauce	1.0

• DIETARY REQUEST SURCHARGE

gluten free	1.5
vegan	1.5



• DRINKS

COKE	5.0
COKE NO SUGAR	5.0
FANTA	5.0
SOLO	5.0
LEMONADE	5.0
BUNDABERG Ginger Beer, Lemon Lime and Bitters Creaming Soda and Sarsaparilla	5.0
APPLE JUICE	5.0
ORANGE JUICE	5.0
PEACH ICED TEA	5.0
SAN PELLEGRINO SPARKLING WATER 500ml	6.0
SODA WATER, GINGER ALE, TONIC WATER	5.0
TEA per pot Jasmine, Green Tea with Toasted Rice, Lemongrass, Lime and Ginger	5.0

PLEASE SEE STAFF FOR A FULL LIST OF ALCOHOLIC DRINKS.
BYO WINE ONLY. CORKAGE CHARGE IS \$4 PER PERSON.



Thank You

Before placing your order, please inform us if a person in your party has a food allergy. Whilst Thai Chada will endeavour to accommodate requests for special meals for customers who have food allergies or intolerances, we cannot guarantee completely allergy-free meals. This is due to the potential of trace allergens in the working environment and supplied ingredients.

A 15% SURCHARGE WILL APPLY ON
ALL PUBLIC HOLIDAYS

FEBRUARY 2023

Thai Chada
Restaurant

