

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 glutenfree	9.5
6	Money Bag Chicken 4pcs	9.5
7	Fish Cakes 4pcs gluten free	9.5
8	Deep Fried Pork Ball 4pcs gluten free 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 gluten free	2.0
16	Silken Tofu with Ginger Sauce glaten free	12.0

SOUPS

17	Tom Yum	Entreé size gluten free		
		with Thai herbs and lemongrass		
	Vegetarian	10.0		

Vegetarian 10.0 Chicken 11.0 Prawns 12.0

18 Tom Yum | Main size gluten free

Vegetarian21.5Chicken23.5Prawns27.0

19 Tom Kha | Entreé size gluten free Cocnut milk soup with Thai herbs

Vegetarian 10.0 Chicken 11.0

20 Tom Kha | Main size gluten free

Vegetarian 21.5 Chicken 23.5











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

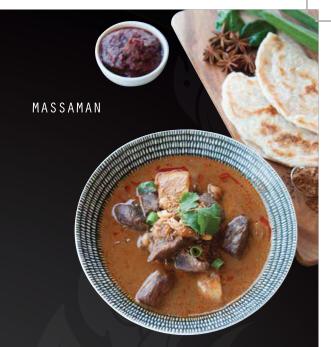
27.5

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

AVAILBLE FROM OCTOBER TO APRIL ONLY

SAN CHOI BOW





• CURRIES

24 Green Curry gluten free

A sweet and spicy curry made with coconut milk, green vegetables and basil

Vegetarian21.5Chicken23.5Prawns27.0

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

Vegetarian21.5Chicken23.5Prawns27.0

27 Panang Curry gluten free

Sweet and spicy thick curry with vegetables, crushed peanuts and kaffir lime leaf

Vegetarian21.5Chicken23.5Beef23.5Prawns27.0

28 Massaman Curry gluten free

Always a popular mild curry made with coconut milk, potato, onions and peanuts

eef 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



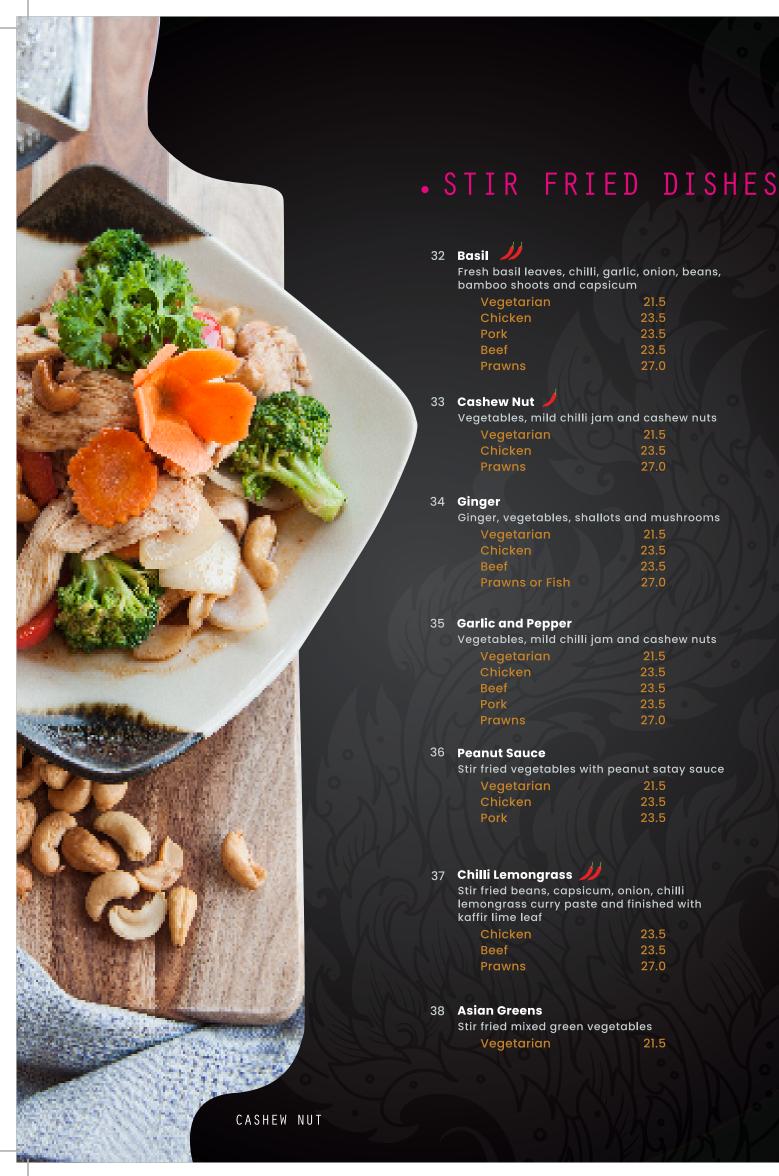
GREEN



PANANG



HUNG LAE





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

Vegetarian21.5Chicken23.5Pork23.5Prawns27.0

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



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	



CHEE'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

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, capscium and oyster sauce

Duck GF not available 29.00

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

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

57 Gai Tod Phick Khing

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

Chicken only 24.5

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

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 NOT AVAILABLE FOR MASSAMAN	5.0
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

gluten free vegan

1.5

1.5



DRINKS

СОКЕ	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, Lemonarass, Lime and Ginger	5.0

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



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

