

Thai Chada

Restaurant



LUNCH: THUR - SAT

11.30am - 2.30pm

DINNER 7 NIGHTS

From 5.00pm

Fully Licenced and BYO Wine



NET ROLLS



TOM YUM

• APPETISERS

- | | | |
|----|--|------|
| 1 | Chive Cakes 4pcs <i>gluten free</i> | 10.0 |
| 2 | Thai Style San Choi Bow 3pcs
Minced chicken, water chestnut, onion,
cos lettuce and Thai seasoning | 15.0 |
| 3 | Vegetarian Spring Rolls 4pcs | 10.0 |
| 4 | Curry Puffs 4pcs chicken | 10.0 |
| 5 | Chicken Satay 4pcs <i>gluten free</i> | 10.0 |
| 6 | Money Bag Chicken 4pcs | 10.0 |
| 7 | Fish Cakes 4pcs <i>gluten free</i> | 10.0 |
| 8 | Deep Fried Pork Ball 3pcs <i>gluten free</i>
Thai snack street food served with sweet
chilli sauce. | 10.0 |
| 9 | Steamed Dim Sims 4pcs | 10.0 |
| 10 | Moo Ping 3pcs
Marinated, grilled pork skewers. | 15.0 |
| 11 | Crab, Prawn and Taro Net Rolls 4pcs | 10.0 |
| 12 | Chicken Bao Bun 2pcs | 15.0 |
| 13 | Prawn Crackers | 3.0 |
| 14 | Roti Bread 1pc | 4.0 |
| 15 | Small Peanut Sauce <i>gluten free</i> | 2.0 |



• SOUPS

- | | | |
|----|--|------|
| 16 | Tom Yum Entree size <i>gluten free</i> 🌶️
Spiced soup with Thai herbs and
lemongrass | |
| | Vegetarian | 11.0 |
| | Chicken | 12.0 |
| | Prawns | 14.0 |
| 17 | Tom Yum Main size <i>gluten free</i> 🌶️
Spiced soup with Thai herbs and
lemongrass | |
| | Vegetarian | 22.5 |
| | Chicken | 24.5 |
| | Prawns | 28.0 |
| 18 | Tom Kha Entree size <i>gluten free</i>
Cocnut milk soup with Thai herbs | |
| | Vegetarian | 11.0 |
| | Chicken | 12.0 |
| 19 | Tom Kha Main size <i>gluten free</i>
Cocnut milk soup with Thai herbs | |
| | Vegetarian | 22.5 |
| | Chicken | 24.5 |
| 20 | Tom Yum Talay Main size
Prawn, calamari, mussels,
lemongrass, chilli, lime juice,
kaffir lime leaves, galangal,
lemongrass, coconut milk. | |
| | AVAILABLE FROM MAY TO OCTOBER
dine in only | 28.0 |



LARB GAI



SOM TUM

• SALADS

- 21 **Larb Gai** *gluten free* 🌶️ 24.5
Minced chicken, spring onion, ground dried chilli, lime juice, toasted rice, coriander, mint and fish sauce

- 22 **Beef Salad** 🌶️ 24.5
Sliced grilled beef mixed with spring onion, chilli paste, lime juice, toasted rice, coriander, mint and fish sauce

- 23 **Som Tum** 🌶️ 28.0
Famous Thai green paw paw salad, served with cashew nuts and crispy fish
AVAILABLE FROM OCTOBER TO APRIL ONLY

- 24 **Crispy Pork Belly with Granny Smith** 29.0
Roasted crispy pork belly, apple, spring onion, coriander, mint, thai herbs and seasoning.



SAN CHOI BOW

CURRIES

- 25

Green Curry
gluten free


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

Vegetarian	22.5
Chicken	24.5
Prawns	28.0

- 26

Red Curry
gluten free


Thai red chilli prepared with coconut milk, Thai herbs, vegetables and basil

Vegetarian	22.5
Chicken	24.5
Duck <small>GF not available</small>	30.0

- 27

Yellow Curry
gluten free

The mildest Thai curry is yellow curry, prepared with coconut milk, onions and potato

Vegetarian	22.5
Chicken	24.5
Prawns	28.0

- 28

Panang Curry
gluten free


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

Vegetarian	22.5
Chicken	24.5
Beef	24.5
Prawns	28.0

GREEN



PANANG



RED



MASSAMAN



- 29

Massaman Curry
gluten free

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

Beef	25.5
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- 30

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	24.5
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- 31

Hung Lae Curry
gluten free


Northern Thai style slow cooked curry with pork, garlic and ginger

Pork	24.5
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AVAILABLE FROM MAY TO OCTOBER ONLY




HUNG - LAE





CASHEW NUT
STIR-FRIED

• STIR FRIED DISHES

- 32 **Basil** 
Fresh basil leaves, chilli, garlic, onion,
beans, bamboo shoots and capsicum

Vegetarian	22.5
Chicken	24.5
Pork	24.5
Beef	24.5
Prawns	28.0

- 33 **Cashew Nut** 
Vegetables, mild chilli jam and
cashew nuts

Vegetarian	22.5
Chicken	24.5
Prawns	28.0

- 34 **Ginger**
Ginger, vegetables, shallots and
mushrooms


Vegetarian	22.5
Chicken	24.5
Beef	24.5
Prawns or Fish	28.0

- 35 **Garlic and Pepper**
Vegetables, garlic, black pepper,
Thai seasoning sauce

Vegetarian	22.5
Chicken	24.5
Beef	24.5
Pork	24.5
Prawns	28.0

- 36 **Peanut**
Stir fried vegetables with peanut
satay sauce

Vegetarian	22.5
Chicken	24.5
Pork	24.5

- 37 **Chilli Lemongrass** 
Stir fried beans, capsicum, onion, chilli
lemongrass curry paste and finished
with kaffir lime leaf

Chicken	24.5
Beef	24.5
Prawns	28.0

- 38 **Asian Greens**
Stir fried mixed green vegetables

Vegetarian	22.5
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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	22.5
Chicken	24.5
Pork	24.5
Prawns	28.0

40 **Pad See Ew**

Soft rice noodles stir fried with gai lan vegetable, egg and dark sweet soy sauce

Vegetarian	22.5
Chicken	24.5
Prawns	28.0

41 **Pad Kee Mao** 🌶️

The drunk man's favourite - basil stir fried with chilli, peppercorns, egg and soft rice noodles

Vegetarian	22.5
Chicken	24.5
Pork	24.5
Prawns	28.0

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	28.0



FRIED RICE

• RICE

43	Small Jasmine Rice ONE TO TWO PEOPLE	5.0
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	22.5
	Chicken	24.5
	Prawns	28.0



PHI PHI

CHEF'S SUGGESTIONS

- 49 **Phi Phi Curry** 🌶️
Pineapple, onion and lychees, with a creamy coconut curry and Thai herbs. Recommended with duck
- | | |
|-----------------------|------|
| Chicken | 24.5 |
| Prawns | 28.0 |
| Duck GF not available | 30.0 |
- 50 **Choo Chee Curry** 🌶️
Curry sauce topped with kaffir lime leaf
- | | |
|--------|------|
| Prawns | 28.0 |
| Fish | 28.0 |
- 51 **Fish on Fire**
Crispy fish fillets stir fried in a home-made sweet chilli sauce
- | | |
|------|------|
| Fish | 28.0 |
|------|------|
- 52 **Duck Chada**
In-house roasted duck stir fried with gai lan, capsicum and oyster sauce
- | | |
|-----------------------|-------|
| Duck GF not available | 29.00 |
|-----------------------|-------|
- 53 **Not Too Shy Chicken**
Fried chicken stir fried in a sweet, tangy sauce, finished with fresh ginger and cashew nuts
- | | |
|---------|------|
| Chicken | 25.5 |
|---------|------|
- 54 **Pad Char** 🌶️
Stir fried fish with eggplant, spiced up with chilli, basil, kachai, lemongrass, garlic, turmeric and green pepper-corns
- | | |
|------|------|
| Fish | 28.0 |
|------|------|

- 55 **BBQ Pork Num Phick Pow** 🌶️
In-house made BBQ pork stir fried with chilli jam, basil and vegetables
- | | |
|------|------|
| Pork | 25.5 |
|------|------|
- 56 **Gai Tod Phick Khing** 🌶️
Stir-fried crispy chicken in Thai chilli lemongrass curry paste and kaffir lime leaves.
- | | |
|--------------|------|
| Chicken only | 25.5 |
|--------------|------|
- 57 **Salt and Pepper Calamari** 28.0
- 58 **Whole Barramundi** 35.0
Choices offered:
Choo Chee Curry Sauce
Green Apple Salad
Three Flavours Sauce
- 59 **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 **Crispy Pork Belly** 28.0
Choices offered:
Chilli Lemongrass
Pad Char
Chinese Broccoli
Apple Salad

- 61 **Steamed Barramundi** 30.0
With ginger & light soya sauce
AVAILABLE FROM MAY TO OCTOBER

WAGYU BEEF





• EXTRAS

CANNOT BE USED TO 'MAKE YOUR OWN' DISH

Extra TOFU	4.0
Extra CASHEWS	2.0
Extra VEGETABLES	6.0
Extra CHICKEN	6.0
Extra PORK	6.0
Extra BEEF	NOT AVAILABLE FOR MASSAMAN 6.0
Extra PRAWNS	3 10.0
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
TAKEAWAY CONTAINER	0.5

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

JUNE 2024



• DRINKS

COKE	6.0
COKE NO SUGAR	6.0
FANTA	6.0
SOLO	6.0
LEMONADE	6.0
PINK LEMONADE	6.0
BUNDABERG	
Ginger Beer, Lemon Lime and Bitters	
Creaming Soda and Sarsaparilla	6.0
APPLE JUICE	7.0
ORANGE JUICE	7.0
LIPTONS PEACH ICED TEA	7.0
SAN PELLEGRINO SPARKLING WATER 500ml	7.0
SODA WATER, GINGER ALE, TONIC WATER	6.0
FRESH WHOLE COCONUT	9.0
THAI LEMON TEA	8.0
SODA FIESTA	8.0
Yuzu, Tropical, Watermelon, Lychee	
Passionfruit, Mango, Peach	
TEA PER POT	7.0
Jasmine	
Green Tea with Toasted Rice	
T2 TEA PER POT	7.0
Lemongrass, Lime and Ginger	

PLEASE SEE STAFF FOR A FULL LIST OF ALCOHOLIC DRINKS.
BYO WINE ONLY. CORKAGE CHARGE IS \$5 PER PERSON.

Thai Chada
Restaurant

