

# Thai Chada

Restaurant



**LUNCH: THUR - SAT**

11.30am - 2.30pm

**DINNER 7 NIGHTS**

From 5.00pm

Fully Licensed and BYO Wine



# Drinks

<b>COKE</b>	7.0
<b>COKE NO SUGAR</b>	7.0
<b>FANTA</b>	7.0
<b>SOLO</b>	7.0
<b>LEMONADE</b>	7.0
<b>PINK LEMONADE</b>	7.0
<b>BUNDABERG</b>	
Ginger Beer, Lemon Lime and Bitters	
Creaming Soda and Sarsaparilla	7.0
<b>APPLE JUICE</b>	7.0
<b>ORANGE JUICE</b>	7.0
<b>LIPTONS PEACH ICED TEA</b>	7.0
<b>SAN PELLEGRINO SPARKLING WATER   500ml</b>	8.0
<b>SODA WATER, GINGER ALE, TONIC WATER</b>	7.0
<b>ICED COCONUT JUICE</b>	8.0
<b>THAI LEMON TEA</b>	8.0
<b>TEA PER POT</b>	7.0
Jasmine	
Green Tea with Toasted Rice	
<b>T2 TEA PER POT</b>	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.



SAN CHOI BOW



NET ROLLS

## Entrée

1	<b>Garlic Chive Cakes</b>   4pcs	<small>gluten free</small>	10.5
2	<b>Thai Style San Choi Bow</b>   3pcs		15.5
	Minced chicken, water chestnut, onion, cos lettuce and Thai seasoning		
3	<b>Vegetarian Spring Rolls</b>   4pcs		10.5
4	<b>Curry Puffs</b>   4pcs   chicken		10.5
5	<b>Chicken Satay</b>   4pcs	<small>gluten free</small>	10.5
6	<b>Money Bag Chicken</b>   4pcs		10.5
7	<b>Fish Cakes</b>   4pcs	<small>gluten free</small>	10.5
8	<b>Deep Fried Pork Ball</b>   3pcs	<small>gluten free</small>	10.5
	Thai snack street food served with sweet chilli sauce.		
9	<b>Steamed Dim Sims</b>   4pcs		10.5
10	<b>Moo Ping</b>   3pcs		15.5
	Marinated, grilled pork skewers.		
11	<b>Crab, Prawn and Taro Net Rolls</b>   4pcs		10.5
12	<b>Prawn Donuts</b>   3pcs		15.5
13	<b>Prawn Crackers</b>		3.5
14	<b>Roti Bread</b>   1pc	<small>gluten free</small>	4.5
15	<b>Small Peanut Sauce</b>		2.0





TOM YUM

## Soups

- 16 **Tom Yum** | Entree size  

Spiced soup with Thai herbs, tomatoes, onion, mushroom, kaffir lime leaves, lemongrass, shallots, coriander and lime juice.

Vegetarian 12.0

Chicken 12.0

Prawns 15.0

- 17 **Tom Yum** | Main size  

Spiced soup with Thai herbs, tomatoes, onion, mushroom,

Vegetarian 23.5

Chicken 25.5

Prawns 30.0

- 18 **Tom Kha** | Entree size  

Coconut milk-based soup with Thai herbs, tomatoes, onion, galangal, lemongrass, kaffir lime leaves, coriander, shallots and lime juice.

Vegetarian 12.0

Chicken 12.0

- 19 **Tom Kha** | Main size  

Coconut milk-based soup with Thai herbs, tomatoes, onion, galangal, lemongrass, kaffir lime leaves, coriander, shallots and lime juice.

Vegetarian 23.5

Chicken 25.5



## Salads

- 21 **Larb Gai**   25.5  
Minced chicken, spring onion, ground dried chilli, lime juice, toasted rice, coriander, mint and fish sauce
- 22 **Beef Salad**   27.0  
Sliced grilled beef mixed with spring onion, chilli paste, lime juice, toasted rice, coriander, mint and fish sauce
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- 23 **Som Tum**   30.0  
Famous Thai green paw paw salad, served with roasted peanut and crispy fish filet  
AVAILABLE FROM OCTOBER TO APRIL ONLY
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- 24 **Crispy Pork Belly with Granny Smith**   33.0  
Roasted crispy pork belly, apple, spring onion, coriander, mint, thai herbs and seasoning.
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- 25 **Thai Sweet Corn Salad & Salted Egg**   23.5  
Sweet corn mixed with lime, roasted peanut, tomato, beans, garlic, fresh herbs, and creamy salted egg. Fresh, tangy, a bit salty, a bit sweet - super addictive and perfect for sharing.

# Curries

## 25 Green Curry gluten free

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

Vegetarian	23.5
Chicken	25.5
Prawns	30.0

## 26 Red Curry gluten free

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

Vegetarian	23.5
Chicken	25.5
Duck <small>GF not available</small>	33.0

## 27 Yellow Curry gluten free

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

Vegetarian	23.5
Chicken	25.5
Prawns	30.0

## 28 Panang Curry gluten free

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

Vegetarian	23.5
Chicken	25.5
Beef	27.0
Prawns	30.0

## GREEN

### PANANG



### RED



## GREEN



## 31 Hung Lae Curry gluten free

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

Pork	27.0
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AVAILABLE FROM MAY TO OCTOBER ONLY

## HUNG-LAE



## MASSAMAN





CASHEW NUT  
STIR-FRIED

35 **Garlic and Pepper**

Vegetables, garlic, black pepper, Thai seasoning sauce

Vegetarian	23.5
Chicken	25.5
Beef	27.0
Pork	27.0
Prawns	30.0

36 **Peanut**

Stir fried vegetables with peanut satay sauce

Vegetarian	23.5
Chicken	25.5
Pork	27.0

# Stir Fried Dishes

32 **Basil**

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

Vegetarian	23.5
Chicken	25.5
Pork	27.0
Beef	27.0
Prawns	30.0

33 **Cashew Nut**

Vegetables, mild chilli jam and cashew nuts

Vegetarian	23.5
Chicken	25.5
Prawns	30.0

34 **Ginger**

Ginger, vegetables, shallots and mushrooms

Vegetarian	23.5
Chicken	25.5
Beef	27.0
Prawns or Fish	30.0

37 **Chilli Lemongrass**

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

Chicken	25.5
Beef	27.0
Prawns	30.0

38 **Asian Greens**

Stir fried mixed green vegetables

Vegetarian	23.5
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## Noodles

### 39 Pad Thai gluten free

Famous Thai style fried rice noodles with egg, tofu, bean sprouts and peanuts in tamarind sauce

Vegetarian	23.5
Chicken	25.5
Pork	27.0
Prawns	30.0

### 40 Pad See Ew

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

Vegetarian	23.5
Chicken	25.5
Prawns	30.0

### 41 Pad Kee Mao 🌶

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

Vegetarian	23.5
Chicken	25.5
Pork	27.0
Prawns	30.0

### 42 Pad Woon Sen 30.0

Simple but delicious stir fried vermicelli noodles with prawns and chicken, egg, bean sprouts, capsicum, shallot and onion



## Rice

43	<b>Small Jasmine Rice</b> ONE TO TWO PEOPLE	5.5
44	<b>Large Jasmine Rice</b> THREE TO FOUR PEOPLE	8.5
45	<b>Small Home-Made Coconut Rice</b> ONE TO TWO PEOPLE	6.5
46	<b>Large Home-Made Coconut Rice</b> THREE TO FOUR PEOPLE	9.5
47	<b>Sticky Rice</b>   per serve	6.0
48	<b>Fried Rice</b> Thai style fried rice with egg, onion and gai lan	
	Vegetarian	23.5
	Chicken	25.5
	Prawns	30.0



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	25.5
Prawns	30.0
Duck <small>GF not available</small>	33.0

## 50 Choo Chee Curry

Curry sauce topped with kaffir lime leaf

Prawns	30.0
Fish	30.0

## 51 Fish on Fire 30.0

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

## 52 Duck Chada 33.0

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

GF not available

## 53 Not Too Shy Chicken 27.0

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

## 54 Pad Char Fish 30.0

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

## 55 BBQ Pork Num Phick Pow 27.0

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

## 56 Gai Tod Phick Khing 27.0

Stir-fried crispy chicken in Thai chilli lemongrass curry paste and kaffir lime leaves.

## 57 Salt and Pepper Calamari 30.0

## 58 Whole Barramundi 38.0

**Choices offered:**

Choo Chee Curry Sauce

Green Apple Salad

Three Flavours Sauce

Paw Paw Salad **(SEASONAL)**

## 59 Wagyu Beef 38.0

**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 33.0

**Choices offered:**

Chilli Lemongrass

Pad Char

Chinese Broccoli

Apple Salad

## 61 Uncle Ben's Sticky Chilli Chicken 27.0

With cashew nut, shallots and onion

## 62 Gai Yang 27.0

One of Thailand's popular street food where chicken is marinated in a turmeric and lemongrass and then grilled. Served with Nam Jim sauce.





## Extras

CANNOT BE USED TO 'MAKE YOUR OWN' DISH

<b>Extra TOFU</b>	5.0
<b>Extra CASHEWS</b>	3.0
<b>Extra VEGETABLES</b>	7.0
<b>Extra CHICKEN</b>	7.0
<b>Extra PORK</b>	7.0
<b>Extra BBQ PORK</b>	10.0
<b>Extra PORK BELLY</b>	10.0
<b>Extra BEEF</b> NOT AVAILABLE FOR MASSAMAN	10.0
<b>Extra PRAWNS (3)</b>	10.0
<b>Fresh Chilli</b>	1.0
<b>Fresh Chilli with Fish Sauce</b>	1.0
<b>Fresh Chilli with Soy Sauce</b>	1.0

## DIETARY REQUEST SURCHARGE

 <i>gluten free</i>	1.5
 <i>vegan</i>	1.5
<b>TAKEAWAY CONTAINER</b>	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

