

Thai Chada

Restaurant



Trading hours

Lunch: Wed - Fri
11:30 am - 2:30 pm

Dinner 7 nights
5:00 pm until 9:30 pm



Spring Rolls



Chicken Satay



Money Bag Chicken

ENTRÉE

- | | | |
|----|-----------------------------------|-------|
| 1 | Spring Rolls (4 pcs) | 9.00 |
| 2 | Curry Puffs (4 pcs) | 9.00 |
| 3 | Chicken Satay (4 pcs) (GF) | 9.00 |
| 4 | Money Bag Chicken (4 pcs) | 9.00 |
| 6 | Fish Cakes (4 pcs) (GF) | 9.00 |
| 7 | Prawn Rolls (3 pcs) | 10.00 |
| | Served with mustard sauce | |
| 9 | Vegetarian Spring Rolls (4 pcs) | 9.00 |
| 10 | Deep Fried Tofu (GF) | 9.00 |
| | Served with tamarind peanut sauce | |



Net Rolls



Tempura



Moo Ping



11 Deep Fried Pork Ball (GF)	9.00
12 Steamed Dim Sims (4 pcs)	9.00
13 Mixed Entrée	12.00
A combination of vegetarian spring roll (1), curry puff (1), chicken satay (1), fish cake (1), money bag (1), pork Ball (1)	
14 Moo Ping (3 pcs)	12.00
Marinated, grilled pork skewers	
15 Crab, Prawn, and Taro Net Rolls (4 pcs) (GF)	9.00
Served with plum sauce	
16 Vegetarian Tempura	9.00
17 Roti Bread	3.00
18 Small Peanut Sauce	2.00
19 Fresh Chilli or Fresh Chilli with Fish Sauce	1.00

SOUPS

Tom Yum

Tom Kha

20 Tom Yum (GF) 🌶️🌶️

Spicy, hot and sour soup

Vegetarian

Chicken

Prawns

Entrée / Main

9.00 / 17.50

9.00 / 19.50

10.00 / 22.00

21 Tom Kha (GF)

Mild, coconut milk based soup

Vegetarian

Chicken

Prawns

Entrée / Main

9.00 / 17.50

9.00 / 19.50

10.00 / 22.00



Larb Gai



Som Tum

SALADS

22 Larb Gai 🌶️ **19.50**
Minced chicken, spring onion, ground dried chilli, lemon juice, toasted rice, coriander, mint, and fish sauce

23 Beef Salad 🌶️ **19.50**
Sliced grilled beef mixed with spring onion, chilli paste, lemon juice, toasted rice, coriander, mint, and fish sauce

24 Pra Goong **23.50**
Prawns tossed with spring onion, mint, coriander, fish sauce, lime juice, and kaffir lime

25 Som Tum 🌶️ **23.50**
Famous Thai green paw paw salad.
Served with peanuts and crispy fish
(Oct-April)

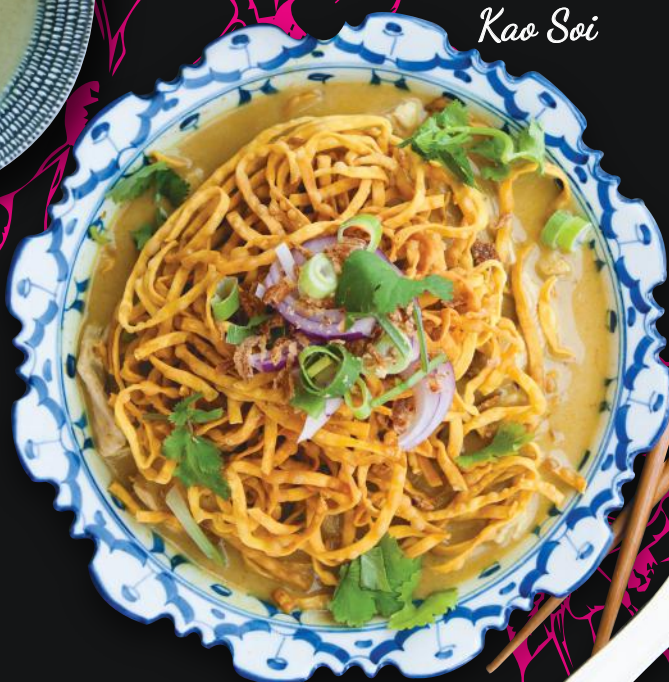
19.50

CURRIES

Green Curry



Kao Soi



26 Kao Soi

The traditional Chiang Mai mild curry cooked with coconut milk, garnished with crispy egg noodles, salad onion, dried and fried shallots, fresh shallots, and coriander

Chicken or Beef 19.50

27 Green Curry 🌶️🌶️

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

Vegetarian 17.50

Chicken or Pork 19.50

Prawns 23.50

28 Red Curry 🌶️

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

Vegetarian 17.50

Chicken, Pork, or Beef 19.50

Prawns 23.50

Duck 25.00

29 Yellow Curry

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

Vegetarian 17.50

Chicken 19.50

Prawns 23.50

Pumpkin



Massaman



Panang



Hung Lae



CURRIES

30 Panang

Supurb slightly sweet and spicy thick curry with vegetables, crushed peanuts, and kaffir lime leaf

Vegetarian	17.50
Chicken, Pork, or Beef	19.50
Prawns	23.50

31 Massaman

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

Vegetarian	17.50
Chicken or Beef	19.50

32 Pumpkin

Mild curry cooked with sweet pumpkin and lemongrass

Vegetarian	17.50
Chicken or Beef	19.50

33 Hung Lae

A northern Thai curry with slow cooked pork, garlic, and fresh ginger. **This dish is prepared from June to early October**

Pork only	19.50
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Basil



Cashew Nut





STIR FRIED DISHES

34 Basil

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

Vegetarian	17.50
Chicken, Beef or Pork	19.50
Prawns	23.50

35 Cashew Nut

Vegetables, mild chilli paste, and cashew nuts

Vegetarian	17.50
Chicken	19.50
Prawns	23.50

36 Ginger

Ginger, vegetables, shallots, and mushrooms

Vegetarian	17.50
Chicken, Beef, or Pork	19.50
Prawns or Fish	23.50

37 Oyster Sauce

Vegetables stir fried with oyster sauce

Vegetarian	17.50
Chicken, Beef, or Pork	19.50
Prawns	23.50

38 Sweet and Sour

Thai style sweet and sour sauce with pineapple, onion, tomato, capsicum, carrot, and zucchini

Vegetarian	17.50
Chicken or Pork	19.50
Prawns	23.50

39 Garlic and Pepper

Fresh vegetables finished with a garlic and cracked black pepper sauce

Vegetarian	17.50
Chicken, Beef, or Pork	19.50
Prawns	23.50

40 Peanut Sauce

Stir fried vegetables with peanut satay sauce.

Vegetarian	17.50
Chicken or Pork	19.50

41 Chilli Lemongrass

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

Vegetarian	17.50
Chicken or Beef	19.50
Prawns	23.50
Scallops	25.00

NOODLES |



Pad Kee Mao

42 Pad Thai

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

Vegetarian	17.50
Chicken or Pork	19.50
Prawns	23.50

43 Pad See Ew

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

Vegetarian	17.50
Chicken, Beef, or Pork	19.50

44 Pad Kee Mao 🌶️🌶️

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

Vegetarian	17.50
Chicken or Pork	19.50
Prawns	23.50

45 Pad Woon Sen

Simple but delicious stir fried vermicelli noodles with prawns and chicken, egg, bean sprouts, and vegetables.

A great change from Pad Thai.

Chicken and Prawn Combination	23.50
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RICE



46 Steamed Jasmine Rice

2.50 per person

47 Home Made Coconut Rice

3.50 per person

48 Sticky Rice 5.00 per serve

49 Fried Rice

Vegetarian 17.50

Chicken or Pork 19.50

Prawns or Crab 23.50



Duck Chada



Not Too Shy Chicken



Crispy Basil

CHEF'S SUGGESTIONS



50 Phi Phi Curry 🌶️

Pineapple, onion, lychees, and cherry tomatoes, with a creamy coconut curry. Recommended with duck

Chicken	19.50
Prawns	23.50
Duck	25.00

51 Choo Chee Curry 🌶️

Your choice of lightly battered fish or prawns cooked in curry sauce with kaffir lime leaf

Prawns or Fish	23.50
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52 Fish on Fire 23.50

Lightly battered fish fillets stir fried in a home-made sweet chilli sauce.

53 Stir Fry Crispy Basil 🌶️🌶️

Stir fried vegetables with delicious and spicy house sauce and garnished with crispy basil. An ever popular choice.

Prawns or Fish	23.50
Duck	25.00

54 Duck Chada 25.00

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

55 Not Too Shy Chicken 19.50

Lightly battered chicken stir fried in a sweet, tangy sauce. Finished with ginger, cashews, and lime leaf. This dish has proven to be very popular



Pad Char



Salt and Pepper Calamari



Phick King

CHEF'S SUGGESTIONS

56 Pad Char

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

Fish 23.50

Scallops 25.00

57 Salt and Pepper Soft Shell Crab 26.00

Served with mustard mayonnaise and lime wedges. Perfect to share as a meal or a starter

58 Gai Yang 19.50

Marinated BBQ chicken thigh

59 Salt and Pepper Calamari 23.50

Fried calamari stir fried dry style with salt, pepper, and fried garlic

60 BBQ Pork Nam Phick Pow 19.50

In-house made bbq pork stir fried with a mild chilli paste similar to that which is found in our ever popular cashew nut stir-fry. Very tasty.

61 Gai Tod Phick King 19.50

A basic Thai dish with a similar flavour to our Chilli Lemongrass stir fry. A cult favourite with customers.

Gai Yang



Salt and Pepper Soft Shell Crab





EXTRA

Extra chicken/beef/pork	3.00
Extra veg/tofu/cashews	2.00
Extra Prawns (3)	5.00

extras cannot be used to "make your own" dish





DRINKS

Coke, Diet Coke, Coke Zero, Fanta, Sprite, Solo	4.20
Bundaberg Ginger Beer, Lemon Lime & Bitters, Creaming Soda, Sarsaparilla	4.20
Apple Juice or Orange Juice	4.20
San Pelligrino Peach or Lemon Iced Tea	4.50
Sparkling Mineral Water (500mL)	5.50

HOT DRINKS

Green Tea - Pot	4.00
Jasmine Tea - Pot	4.00

Corkage per Wine/Sparkling Bottle or Part	5.00
Corkage per Cider or Other Misc. Drinks	1.00





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

Updated menu June 2017

