



Thai Chada

Restaurant



OPENING HOURS: EST 2003

7 NIGHTS FROM 5.00PM - 10.00PM

(KITCHEN CLOSED AT 9.30PM)

LUNCH FRI - SUN FROM 11.30AM-2.30PM

TEL: 3856 6455

SHOP 1, 8 DAYS RD GRANGE Q 4051

WWW.THAICHADA.COM.AU



ENTRÉE

- | | |
|-----------------------------|------|
| 1 Spring Rolls (4 pcs) | 9.00 |
| 2 Curry Puffs (4 pcs) | 9.00 |
| 3 Chicken Satay (4 pcs) | 9.00 |
| 4 Money Bag Chicken (4 pcs) | 9.00 |
| 5 Fish Cakes (4 pcs) | 9.00 |



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| 6 Prawn Rolls (3 pcs)
Served with mustard sauce | 10.00 |
| 7 Vegetarian Spring Rolls (4 pcs) | 9.00 |
| 8 Deep Fried Tofu
Served with tamarind peanut sauce | 9.00 |
| 9 Deep Fried Pork Ball (3 pcs) | 9.00 |
| 10 Steamed Dim Sims (4 pcs) | 9.00 |
| 11 Mixed Entrée
A combination of vegetarian spring roll (1),
curry puff (1), chicken satay (1), fish cake (1),
money bag (1), Pork Ball(1) | 12.00 |
| 12 Moo Ping (3 pcs)
Marinated, grilled pork skewers | 12.00 |
| 13 Crab, Prawn, and
Taro Net Rolls (4 pcs)
Served with plum sauce | 9.00 |
| 14 Vegetarian Tempura | 9.00 |
| 15 Roti Bread | 3.00 |
| 16 Small Peanut Sauce | 2.00 |
| 17 Fresh chilli or Fresh chilli
with fish sauce | 1.00 |

SOUPS

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| 18 Tom Yum (C)
Spicy, hot and sour soup
Vegetarian
Chicken
Prawns | entrée / main
9.00 / 15.90
9.00 / 17.90
10.00 / 20.90 |
| 19 Tom Kha
Mild, coconut milk based soup
Vegetarian
Chicken
Prawns | entrée / main
9.00 / 15.90
9.00 / 17.90
10.00 / 20.90 |



LARB GAI

SALADS

- 20 Larb Gai () 17.90
Minced chicken, spring onion, ground dried chilli, lemon juice, toasted rice, coriander, mint, and fish sauce
- 21 Beef Salad () 17.90
Sliced grilled beef mixed with spring onion, chilli paste, lemon juice, toasted rice, coriander, mint, and fish sauce
- 22 Pra Goong 20.90
Prawns tossed with spring onion, mint, coriander, fish sauce, lime juice, and kaffir lime
- 23 Som Tum () 20.90
Famous Thai green paw paw salad.
Served with peanuts and crispy fish.
Only available from October to April

CURRIES

- 24 Green Curry ((
A sweet and spicy curry made with coconut milk, green vegetables, and basil

Vegetarian 15.90
Chicken or Pork 17.90
Prawns 20.90

- 25 Red Curry ()
Thai red chilli prepared with coconut milk, Thai herbs, vegetables, and basil

Vegetarian 15.90
Chicken, Pork, or Beef 17.90
Prawns 20.90
Duck 21.90

- 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 17.90

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

Vegetarian 15.90
Chicken 17.90
Prawns 20.90

- 28 Panang ()
Supurb slightly sweet and spicy thick curry with vegetables, crushed peanuts, and kaffir lime leaf

Vegetarian 15.90
Chicken, Pork, or Beef 17.90
Prawns 20.90

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

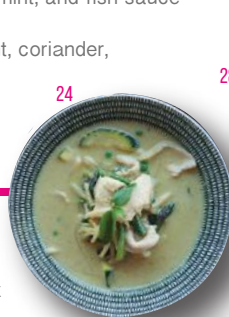
Vegetarian 15.90
Chicken or Beef 17.90

- 30 Pumpkin ()
Mild curry cooked with sweet pumpkin and lemongrass

Vegetarian 15.90
Chicken or Beef 17.90

- 31 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 18.90



24



28



26



25

STIR FRIED DISHES

32 Basil (C)

Fresh basil leaves, chilli, garlic, onion, beans, bamboo shoots, and capsicum
Vegetarian 15.90
 Chicken, Beef or Pork 17.90
 Prawns 20.90

33 Cashew Nut (C)

Vegetables, mild chilli paste, and cashew nuts
Vegetarian 15.90
 Chicken 17.90
 Prawns 20.90

34 Ginger

Ginger, vegetables, shallots, and mushrooms
Vegetarian 15.90
 Chicken, Beef, or Pork 17.90
 Prawns or Fish 20.90

35 Oyster Sauce

Vegetables stir fried with oyster sauce
Vegetarian 15.90
 Chicken, Beef, or Pork 17.90
 Prawns 20.90

36 Sweet and Sour

Thai style sweet and sour sauce with pineapple, onion, tomato, capsicum, carrot, and zucchini
Vegetarian 15.90
 Chicken or Pork 17.90
 Prawns 20.90

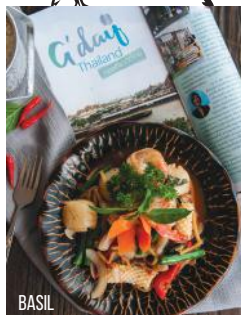
NOODLES

40 Pad Thai

Famous Thai style fried rice noodles with crushed peanuts, egg, tofu, and bean sprouts, in tamarind sauce
Vegetarian 15.90
 Chicken or Pork 17.90
 Prawns 20.90

41 Pad See Ew

Soft rice noodles stir fried with gai lan, egg, and dark sweet soy sauce
Vegetarian 15.90
 Chicken, Beef, or Pork 17.90
 Prawns 20.90



37 Garlic and Pepper

Fresh vegetables finished with a garlic and cracked black pepper sauce
Vegetarian 15.90
 Chicken, Beef, or Pork 17.90
 Prawns 20.90

38 Peanut Sauce

Stir fried vegetables with peanut satay sauce.
Vegetarian 15.90
 Chicken or Pork 17.90

39 Chilli Lemongrass (C)

Stir fried beans, capsicum, and onion, and chilli lemongrass curry paste, finished with kaffir lime leaf.
Vegetarian 15.90
 Chicken or Beef 17.90
 Prawns 20.90
 Scallops 21.90

42 Pad Kee Mao (C)

The drunk man's favourite. Basil stir fried with chilli, peppercorns, egg, and soft rice noodles
Vegetarian 15.90
 Chicken or Pork 17.90
 Prawns 20.90

43 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 20.90

RICE

44 Steamed Jasmine Rice

Small	2.50
Large	3.50

45 Home Made Coconut Rice

Small	3.50
Large	5.50

46 Sticky Rice 5.00 per serve

47 Fried Rice

Vegetarian	15.90
Chicken or Pork	17.90
Prawns or Crab	20.90

CHEF'S SUGGESTIONS

48 Phi Phi Curry (

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

Chicken	17.90
Prawns	20.90
Duck	21.90

49 Choo Chee Curry

Your choice of lightly battered fish or prawns cooked in curry sauce with kaffir lime leaf
Prawns or Fish 20.90

50 Fish on Fire 20.90

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

51 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	20.90
Duck	21.90

52 Duck Chada 21.90

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

53 Not Too Shy Chicken 18.90

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

54 Pad Char (((

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

Fish	20.90
Scallops	21.90

55 Salt and Pepper Soft Shell Crab 22.90

Served with mustard mayonnaise and lime wedges.

Perfect to share as a meal or a starter

56 Gai Yang 18.90

Marinated grilled chicken thigh

57 Salt and Pepper Calamari 20.90

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

58 BBQ Pork Nam Phick Pow (18.90

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.

59 Gai Tod Phick King ((18.90

Lightly battered fried chicken stir fried in curry paste with green beans. A basic Thai dish with a similar flavour to our Chilli Lemongrass stir fry.
A cult favourite with customers.



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 (cans)	3.00
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Coke, Diet Coke, Coke Zero, Fanta, Sprite, Solo (1.25 L)	5.00
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Bundaberg Ginger Beer, Lemon Lime & Bitters, Creaming Soda, Sarsparilla	3.50
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Apple Juice or Orange Juice	3.50
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San Pelligrino Peach or Lemon Iced Tea	4.00
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Sparkling Mineral Water (500mL)	5.10
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Bottled Water (600mL)	3.00
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A 15% surcharge will apply on all public holidays

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.