



Thai Rim Nam

RESTAURANT

Thai Rim Nam

(Water's Edge)

Fully Licensed

B.Y.O. (Bottle Wine Only)

Corkage charge \$4 per person

Takeaway container 50c each

**At Thai Rim Nam we bring
you the best quality fresh produce.
We buy Australian where possible
and all poultry is hormone free.**

No MSG added

**Due to OH&S, and consideration for
our other patrons, children are not
permitted to walk or run through
the restaurant or garden area.**

**We take no responsibility for
food taken off premises.**

All prices include GST

GF = GLUTEN FREE, GFO = GLUTEN FREE OPTION

Chef's Specials

ENTRÉES

GOONG HOM PAR	\$17
Marinated black tiger prawns wrapped in rice paper, deep fried	
MIENG KHAM GF	\$19
Thai betel leaf topped with dried shrimp paste, coconut, peanuts, red onion, ginger, lime and Thai sauce	
SOFT SHELL CRAB	\$19
Deep fried soft shell crab served with a dipping sauce	
DUCK PANCAKE	\$17
Barbecued duck breast served with hoisin sauce	
COCONUT PRAWNS	\$17
Shredded coconut battered king prawns	
HOI YANG GF	\$17
Grilled scallops with king brown mushrooms and chilli mayonnaise	

MAINS

PAD PRIK KAE GF0	\$40
Stewed lamb, stir fried in a spicy red curry and assorted vegetables	
GANG TA PO GF	\$30
Slow cooked beef curry with water spinach	
1,000 CHILLI PED (HOT)	\$43
Crispy duck breast served with spicy chilli sauce	
PAD CHAR PED GF0	\$33
Barbecued duck, stir fried with mixed vegetables served on a sizzling plate	
SNOWPEA GOONG (Thai Salad) GF	\$32
Black Tiger prawns, sliced snowpeas, shallots, red onion and coriander tossed with coconut cream and chilli jam	
CHOO CHEE SALMON GF	\$38
Barbecued Atlantic Salmon fillet topped with a choo chee curry and snowpeas	

Chef's Specials

MAINS (continued)

YUM SALMON GF	\$38
Barbecued Atlantic Salmon fillet with green apple salad and cashew nuts	
YUM PLA	\$40
Deep fried Barramundi topped with a green apple salad and cashew nuts	
SIZZLING BUGS GFO	\$40
Stir fried bug tails in basil and chilli	
PAD PRIK PAO GFO	\$40
Stir fried bug tails in chilli jam with onion, capsicum, mushrooms and Thai basil	
PAD KRATIUM PRIK THAI	\$40
Stir fried bug tails with a blend of garlic and coarse black pepper	
PAD PRIK KHING GOONG	\$42
Queensland barbecued king prawns served with a spicy traditional dry curry green bean stir fry	
SALT AND PEPPER SQUID	\$23
Calamari tossed in a salt and pepper tempura batter, then deep fried	
GOONG KATARON GFO	\$42
Queensland green king prawns, stir fried with pork mince and traditional hot basil served on sizzling plate	

Entrees

1. **POPIA TOD (Spring Roll)** \$10
Mixed vegetables, rice vermicelli, deep fried and served with Thai sweet chilli sauce (4 per serve)
2. **CURRY PUFF** \$10
Deep fried puff pastry filled with curry, potato and onion served with Thai plum sauce (4 per serve)
3. **GAI SATAY (Chicken Tenderloin) GF** \$13
or NUA SATAY (Wagyu Beef Rump) GF \$14
Chicken or Beef pieces on skewer marinated in Thai ingredients served with Thai Rim Nam special peanut sauce (4 per serve)
4. **PEAK GAI TOD (Chicken Wings) GF** \$10
Thai Rim Nam special marinated Chicken wings, deep fried and served with Thai sweet chilli sauce
5. **TOD MUN PLA (Fish Cake)** \$10
Fish fillet minced with Thai herbs and fresh beans, deep fried. Served with Thai sweet chilli sauce (4 per serve)
6. **MONEY BAGS** \$10
Minced prawns and chicken wrapped in rice paper, deep fried. (4 per serve)
7. **MIXED ENTREE** \$13
Spring Roll, Curry Puff, Money Bag, Chicken Wing and Fish Cake

Soups

8. **TOM YUM GOONG GF** \$15
Traditional Thai prawn soup with lemon grass, galangal root, kaffir lime leaves, fresh mushrooms, tomato and fresh herbs
9. **TOM YUM TALAY GF** \$15
Combination of fresh seafood cooked in Thai spicy soup with lemon grass, galangal root, kaffir lime leaves, fresh mushrooms, tomato and fresh herbs
10. **TOM YUM GAI GF** \$13
Traditional Thai chicken spicy soup with lemon grass, galangal root, kaffir lime leaves, fresh mushrooms, tomato and fresh herbs
11. **TOM YUM HED (Vegetarian) GF** \$11
Traditional Thai spicy fresh mushroom soup with galangal root, kaffir lime leaves, lemon grass, tomato and fresh herbs
12. **TOM KHA GAI GF** \$13
Chicken breast cooked with coconut milk, galangal root, lemon grass, mushroom and fresh Thai herbs
13. **TOM KHA HED (Vegetarian) GF** \$11
Fresh mushroom cooked with coconut milk, galangal root, lemon grass and fresh Thai herbs

Mains

YUM (Thai Salad)

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|-----|---|------|
| 14. | YUM NUA GF | \$30 |
| | Barbecued Wagu 5+ rump steak, sliced tossed with red onion, shallot, cucumber, tomato, mint, coriander and lime chilli dressing | |
| 15. | YUM PED GF | \$30 |
| | Sliced boneless roast duck breast tossed with red onion, shallot, cucumber, tomato, mint, coriander and a lime chilli dressing | |
| 16. | NUM TOK MOO GF | \$24 |
| | Sliced barbecued pork tossed with red onion, shallots, mint, coriander, lime juice and fresh Thai herbs | |
| 17. | YUM TALAY GF | \$28 |
| | Mixed Seafood tossed with red onion, shallots, cucumber, tomato, mint, coriander and a lime chilli dressing | |
| 18. | YUM GOONG (Prawns) or MUK (Calamari) GF | \$28 |
| | Tossed with red onion, shallots, cucumber, tomato, mint, coriander and spicy dressing | |
| 19. | YUM WOON SEN GF | \$28 |
| | Glass noodles tossed with prawns, calamari, pork mince, red onion, shallots, coriander, tomato and lime chilli dressing | |
| 20. | LARB GAI / MOO / NUA GF | \$24 |
| | Spicy minced chicken, beef or pork mixed with chilli, shallots, red onion, lime juice and fresh Thai herbs | |

GANG (Curry)

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|-----|---|------|
| | * CHICKEN, BEEF, PORK | \$25 |
| | * PRAWN, FISH, CALAMARI OR MIXED | \$28 |
| | * VEGETARIAN (With Tofu) | \$22 |
| 21. | GANG KEAW WAN (Green Curry) (HOT) GF | |
| | Classic Thai green curry, cooked in coconut milk with selected vegetables and basil | |
| 22. | GANG DANG (Red Curry) (MILD) GF | |
| | Traditional red curry cooked in coconut milk with selected vegetables and basil | |
| 23. | GANG KAREE (Yellow Curry) (MEDIUM) GF | |
| | A mild curry cooked in coconut milk with onions and potatoes | |
| 24. | GANG PANANG GF | |
| | Traditional curry cooked in coconut milk with selected vegetables and kaffir lime leaves | |
| 25. | GANG PA (Jungle Curry) GFO | |
| | A spicy curry, country style, cooked with a blend of Thai herbs and selected vegetables (No Coconut Milk) | |
| 26. | GANG DANG PED (Red Curry Duck) GF | \$30 |
| | Boneless duck breast cooked in red curry and coconut milk with tomato, pineapple and basil | |
| 27. | GANG MASSAMAN GF | |
| | Mild curry cooked in coconut milk with onion, potato and cashews | |
| | Beef | \$28 |
| | Lamb | \$30 |

Mains

PAD (Stir Fry)

- * CHICKEN, BEEF, PORK \$23
- * PRAWN, FISH, CALAMARI OR MIXED \$26
- * VEGETARIAN (With Tofu) \$21

- 28. **PAD KA PRAO** **GFO**
Famous Thai traditional stir fry with fresh chilli, garlic, selected vegetables and Thai basil leaves
- 29. **PAD PRIK SOD** **GFO**
Stir fry with fresh chilli, onions, shallots and selected vegetables
- 30. **PAD KHING (Ginger)** **GFO**
Stir fry with fresh ginger, onions, mushrooms and selected vegetables
- 31. **PAD NUM MAN HOI** **GFO**
Stir fry with oyster sauce, onions, mushrooms and selected vegetables
- 32. **PAD MED MA MUANG (Cashew Nut)** **GFO**
Stir fry with cashew nuts, capsicum, onion, shallots, selected vegetables and chilli jam
- 33. **PAD PEAW WAN (Sweet and Sour)** **GFO**
Stir fried in sweet and sour sauce with tomato, pineapple and selected vegetables
- 34. **PAD PAK (Stir Fried Vegetables)** **GFO**
Mixed vegetables stir fried in garlic and oyster sauce

YANG (Barbecue)

- 35. **NUA YANG** \$30
Char grilled Wagyu 5+ rump steak, sliced and served with special spicy dipping sauce
- 36. **GAI YANG** **GF** \$22
Thai Style marinated chicken served with sweet chilli dipping sauce
- 37. **MOO YANG** \$22
Original Thai style marinated pork served with special spicy dipping sauce

Mains

TALAY (Seafood)

38. **CHOO CHEE GOONG** **GF** \$30
Medium king prawns cooked in red curry and coconut milk with snowpeas and kaffir lime leaves
39. **CHOO CHEE PLA** **GF** \$30
Boneless Ling fish pieces cooked in red curry and coconut milk with snowpeas and kaffir lime leaves
40. **GANG GOONG SAPPAROT** **GF** \$30
Medium King prawns cooked in red curry and coconut milk with pineapple and kaffir lime leaves
41. **PLA MUK YUNG** \$26
Thai style marinated baby octopus or calamari barbecued and served with Thai spicy sauce
42. **GOONG PAU** \$32
Barbecued green Queensland king prawns served with Thai spicy sauce
43. **TALAY PAU** \$45
Barbecued mixed seafood platter served with Thai spicy sauce
44. **PLA MUK KRATIUM PRIK THAI** \$28
Thai style marinated squid stir fried with garlic and pepper
45. **GOONG KRATIUM PRIK THAI** \$28
Thai style marinated fresh green King prawns stir fried with garlic and pepper
46. **PLA RAD PRIK** \$40
Deep fried whole Snapper served with special spicy Thai Rim Nam sauce
47. **PLA NEUNG MANAU (Lime Fish)** **GF** \$40
Steamed whole Barramundi topped with fresh chilli, garlic, celery and served in a steam boat with lime stock

NOODLE

- | | Stir fry | Laksa |
|---|----------|-------|
| * CHICKEN, BEEF, PORK | \$20 | \$24 |
| * PRAWN, FISH, CALAMARI OR MIXED | \$22 | \$28 |
| * VEGETARIAN (With Tofu) | \$19 | \$22 |
48. **PAD THAI** **GF**
Popular Thai style stir fried noodles with egg, bean curd, bean sprouts served with crushed peanuts and fresh lemon
49. **PAD SE-EW** **GFO**
Stir fried wide flat noodle with egg, vegetables and black soy sauce
50. **PAD KEE MAO (Spicy)** **GFO**
Stir fried wide flat noodle with black soy sauce, basil, fresh chill, egg and vegetables
51. **LAKSA NOODLE** **GF**
Thai rice noodle with home-made laksa paste, bean sprouts and vegetables

Mains

RICE

52. **KAO SUAY (Boiled Rice) (Per person)** \$3
53. **KAO MAN (Coconut Rice) (Per person)** \$4
54. **KAO PAD (Thai Fried Rice) **GFO****
Fried rice Thai style with choice of meat or seafood, with egg and vegetable
- * **CHICKEN, BEEF, PORK** \$15
 - * **PRAWN or CALAMARI** \$20
 - * **SEAFOOD** \$20

Banquets

SET A \$49

ENTRÉES:

- Goong Hom Par
- Spring Roll
- Curry Puff
- Chicken Wing

RICE:

- Jasmine Rice

MAINS:

- Yum Nua (Thai beef salad)
- Pad Thai Gai (chicken noodle)
- Ka Prao Muk (Basil & chilli calamari)
- Gang Karee Moo (Pork curry)

SET B \$55

ENTRÉES

- Goong Hom Par
- Spring Roll
- Curry Puff
- Chicken Wing

RICE

- Jasmine Rice

MAINS

- Snowpea Goong (Prawn salad)
- Ka Prao Pak (Basil & chilli vegetable stir fry)
- Gang Dang Ped (Red curry duck)
- Gai Yung (Barbecued chicken)
- Pad Thai gai (chicken noodle)

*** Banquets include corkage, cakeage and tea, standard coffee or hot chocolate.

Prices are per person. Minimum 4 people

Beverages

TEQUILA

ESPOLON REPOSADO	\$12
PATRON SILVER	\$14
DON JULIO REPOSADO	\$15

WHISKEY/BOURBON

JOHNNIE WALKER RED	\$10
JOHNNIE WALKER BLACK, CHIVAS REGAL	\$12
JIM BEAM	\$10
JACK DANIELS, WILD TURKEY	\$10
JAMESON IRISH WHISKEY	\$10
CANADIAN CLUB	\$10

SPIRITS

BAILEY'S, TIA MARIA, KAHLUA, MALIBU, MIDORI	\$10
BARCADI, BUNDABERG RUM, SOUTHERN COMFORT	\$10
GREY GOOSE VODKA	\$12
BOMBAY SAPPHIRE, COINTREAU, DRAMBUIE	\$10
WHITLEY NEILL GIN (Handcrafted Rhubarb & Ginger)	\$12

BEERS AND CIDERS

CASCADE LIGHT	\$9
TOOHEYS NEW	\$9
TOOHEYS EXTRA DRY, VICTORIA BITTER	\$9
CARLTON DRY	\$9
COOPERS MID STRENGTH	\$9
COOPERS PALE ALE	\$9
CROW LAGER	\$9
CORONA	\$9
SINGHA PREMIUM THAI BEER	\$9
BAROSSA CIDER (Apple, Cloudy Apple or Pear)	\$10
TOOHEYS OLD	\$9

COCKTAILS

MALIBU TROPICANA	\$18
Malibu and blended fruit frappe	
MIDORI SPLICE	\$18
Midori, Malibu, pineapple juice and cream	
MARGARITA TEQUILA	\$20
Tequila, Cointreau, Triple Sec and lime juice	
LYCHEE MULE	\$20
Double shot vodka, lychee, lime, mint & Ginger beer	
ESPRESSO MARTINI	\$20
Vodka, Kahlua, crème de cacao and espresso	

OTHER DRINKS

YOUNG COCONUT JUICE	\$8
TRADITIONAL THAI CRUSH	\$10
SOFT DRINKS	\$4.50
SODA, TONIC, DRY, GINGER BEER, LEMON LIME & BITTERS	\$4.50

All prices include GST



