



Thai Rim Nam

RESTAURANT

Thai Rim Nam

(Water's Edge)

Fully Licensed

B.Y.O. (Bottle Wine Only)

Corkage charge \$3 per person

**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

Chef's Specials

ENTRÉES

GOONG HOM PAR	\$12.90
Marinated black tiger prawns wrapped in rice paper, then deep fried	
MIENG KHAM	\$12.90
Thai betel leaf topped with dried shrimp, coconut, peanuts, red onion, ginger, lime and Thai sauce	
SOFT SHELL CRAB	\$14.90
Deep fried soft shell crab served with a spicy dipping sauce	
DUCK PANCAKE	\$14.90
Barbecued duck breast served with hoisin sauce	
COCONUT PRAWNS	\$14.90
Shredded coconut battered king prawns	
HOI YANG	\$15.90
Grilled scallops with king oyster mushrooms and chilli mayonnaise	

MAINS

PAD PRIK KAE	\$25.90
Stewed lamb, stir fried, then tossed in a spicy red curry with assorted vegetables	
GANG TA PO	\$19.90
Slow cooked beef curry with water spinach	
1,000 CHILLI PED	\$34.90
Crispy soy duck breast served with spicy chilli sauce	
PAD CHAR PED	\$24.90
Barbecued duck, stir fried with mixed vegetables served on a sizzling plate	
SNOWPEA GOONG (Thai Salad)	\$25.90
Black Tiger prawns, sliced snowpeas, shallots, red onion and coriander tossed with coconut cream and chilli jam	
YUM GOONG RIM NAM (Thai Salad)	\$32.90
Barbecued King prawns, topped with a special blend of spicy Thai herbs, peanuts and crispy carrot strips	
CHOO CHEE SALMON	\$32.90
Barbecued Atlantic Salmon fillet topped with a choo chee curry and snowpeas	

Chef's Specials

MAINS (continued)

YUM SALMON	\$32.90
Barbecued Atlantic Salmon fillet with green apple salad and cashew nuts	
YUM PLA	\$34.90
Deep fried Barramundi topped with a green apple salad and cashew nuts	
PAD PRIK PAO	\$32.90
Stir fried bug tails in chilli jam with onion, capsicum, mushrooms and Thai basil	
PAD KRATIUM PRIK THAI	\$32.90
Stir fried bug tails with a blend of garlic and coarse black pepper	
PAD PRIK KHING GOONG	\$34.90
Queensland barbecued king prawns served with a spicy traditional dry curry green bean stir fry	
SALT AND PEPPER SQUID	\$22.90
Whole baby squid tossed in a salt and pepper tempura batter, then deep fried	
GOONG KATARON	\$32.90
Queensland green king prawns, stir fried with pork mince and traditional hot basil served on sizzling plate	

Entrees

1. **POPIA TOD (Spring Roll)** \$7.90
Mixed vegetables, rice vermicelli, deep fried and served with Thai sweet chilli sauce (4 per serve)
2. **CURRY PUFF** \$8.90
Deep fried puff pastry filled with curry, potato, onion green peas served with Thai sweet chilli sauce (4 per serve)
3. **GAI SATAY (Chicken Tenderloin) or NUA SATAY (Beef Rump)** \$9.90
Chicken or Beef pieces on skewer marinated in Thai ingredients served with Rim Nam special peanut sauce (4 per serve)
4. **PEAK GAI TOD (Chicken Wings)** \$7.90
Thai Rim Nam special marinated Chicken wings, deep fried and served with Thai sweet chilli sauce (4 per serve)
5. **TOD MUN PLA (Fish Cake)** \$9.90
Fish fillet minced with Thai herbs and fresh beans, deep fried. Served with Thai sweet chilli sauce (4 per serve)
6. **MONEY BAGS** \$8.90
Minced prawns, crab and chicken wrapped in rice paper, deep fried. (4 per serve)
7. **MIXED ENTREE** \$10.90
Spring Roll, Curry Puff, Money Bag, Chicken Wing and Fish Cake

Soups

8. **TOM YUM GOONG** \$10.90
Traditional Thai prawn soup with lemon grass, galangal root, kaffir lime leaves, fresh mushrooms, tomato and fresh herbs
9. **TOM YUM TALAY** \$10.90
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** \$9.90
Traditional Thai chicken spicy soup with lemon grass, galangal root, kaffir lime leaves, fresh mushrooms, tomato and fresh herbs
11. **TOM YUM HED (Vegetarian)** \$8.90
Traditional Thai spicy fresh mushroom soup with galangal root, kaffir lime leaves, lemon grass, tomato and fresh herbs
12. **TOM KHA GAI** \$9.90
Chicken pieces cooked with coconut milk, galangal root, lemon grass, mushroom and fresh Thai herbs
13. **TOM KHA HED (Vegetarian)** \$8.90
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 | Barbecued rump steak, sliced tossed with red onion, shallot, lemon grass, cucumber, tomato, mint, coriander and lime chilli dressing | \$18.90 |
| 15. | YUM PED | Sliced boneless roast duck tossed with red onion, shallot, lemon grass cucumber, tomato, mint, coriander and a lime chilli dressing | \$19.90 |
| 16. | NUM TOK MOO | Sliced barbecued pork tossed with red onion, shallots, mint, coriander, lime juice and fresh Thai herbs | \$18.90 |
| 17. | YUM TALAY | Mixed Seafood tossed with red onion, shallots, lemon grass, cucumber, tomato, mint, coriander and a lime chilli dressing | \$21.90 |
| 18. | YUM GOONG (King Prawns) or MUK (Calamari) | Tossed with red onion, shallots, lemon grass, cucumber, tomato, mint, coriander and spicy dressing | \$21.90 |
| 19. | YUM WOON SEN | Glass noodles tossed with prawns, calamari, pork mince, red onion, shallots, coriander, tomato and lime chilli dressing | \$21.90 |
| 20. | LARB GAI / MOO / NUA | Spicy minced chicken, beef or pork mixed with chilli, shallots, red onion, lime juice and fresh Thai herbs | \$18.90 |

GANG (Curry)

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| | * CHICKEN, BEEF, PORK | | \$18.90 |
| | * PRAWN, FISH, CALAMARI OR MIXED | | \$21.90 |
| | * VEGETARIAN (With Tofu) | | \$15.90 |
| 21. | GANG KEAW WAN (Green Curry) (HOT) | Classic Thai green curry, cooked in coconut milk with selected vegetables and basil | |
| 22. | GANG DANG (Red Curry) (MILD) | Traditional red curry cooked in coconut milk with selected vegetables and basil | |
| 23. | GANG KAREE (Yellow Curry) (MEDIUM) | A mild curry cooked in coconut milk with onions, potatoes and peanuts | |
| 24. | GANG PANANG | Traditional curry cooked in coconut milk with selected vegetables and kaffir lime leaves | |
| 25. | GANG PA (Jungle Curry) | 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) | Boneless duck pieces cooked in red curry and coconut milk with tomato, pineapple and basil | \$19.90 |
| 27. | GANG MASSAMAN | Mild curry cooked in coconut milk with onion, potato and cashews | |
| | Beef | | \$18.90 |
| | Lamb | | \$19.90 |

Mains

PAD (Stir Fry)

* CHICKEN, BEEF, PORK	\$18.90
* PRAWN, FISH, CALAMARI OR MIXED	\$21.90
* VEGETARIAN (With Tofu)	\$15.90

28. PAD KA PRAO

Famous Thai traditional stir fry with fresh chilli, garlic, selected vegetables and Thai basil leaves

29. PAD PRIK SOD

Stir fry with fresh chilli, onions, shallots and selected vegetables

30. PAD KHING (Ginger)

Stir fry with fresh ginger, onions, mushrooms and selected vegetables

31. PAD NUM MAN HOI

Stir fry with oyster sauce, onions, mushrooms and selected vegetables

32. PAD MED MA MUANG (Cashew Nut)

Stir fry with cashew nuts, capsicum, onion, shallots and selected vegetables

33. PAD PEAW WAN (Sweet and Sour)

Stir fried in sweet and sour sauce with tomato and selected vegetables

34. PAD PAK (Stir Fried Vegetables)

Mixed vegetables stir fried in garlic and oyster sauce

YANG (Barbecue)

35. NUA YANG	\$17.90
Char grilled rump steak, sliced and served with special spicy dipping sauce	
36. GAI YANG	\$17.90
Thai Style marinated chicken served with sweet chilli dipping sauce	
37. MOO YANG	\$17.90
Original Thai style marinated pork served with special spicy dipping sauce	

Mains

TALAY (Seafood)

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| 38. | CHOO CHEE GOONG | \$21.90 |
| | Medium king prawns cooked in red curry and coconut milk with snowpeas and kaffir lime leaves | |
| 39. | CHOO CHEE PLA | \$21.90 |
| | Boneless Ling fish pieces cooked in red curry and coconut milk with snowpeas and kaffir lime leaves | |
| 40. | GANG GOONG SAPPAROT | \$21.90 |
| | Medium King prawns cooked in red curry and coconut milk with pineapple and kaffir lime leaves | |
| 41. | PLA MUK YUNG | \$21.90 |
| | Thai style marinated baby octopus or calamari barbecued and served with Thai spicy sauce | |
| 42. | GOONG PAU | \$25.90 |
| | Barbecued green king prawns served with Thai spicy sauce | |
| 43. | TALAY PAU | \$35.90 |
| | Barbecued mixed seafood platter served with Thai spicy sauce | |
| 44. | PLA MUK KRATIUM PRIK THAI | \$21.90 |
| | Thai style marinated squid stir fried with garlic and pepper | |
| 45. | GOONG KRATIUM PRIK THAI | \$21.90 |
| | Thai style marinated fresh green King prawns stir fried with garlic and pepper | |
| 46. | PLA RAD PRIK | \$32.90 |
| | Deep fried whole Snapper served with special spicy Thai Rim Nam sauce | |
| 47. | PLA NEUNG MANAU (Lime Fish) | \$32.90 |
| | Steamed whole Barramundi topped with fresh chilli, garlic, coriander and served in a steam boat with lime stock | |

NOODLE

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| | * CHICKEN, BEEF, PORK | \$15.90 |
| | * PRAWN, FISH, CALAMARI OR MIXED | \$17.90 |
| | * VEGETARIAN (With Tofu) | \$14.90 |
| 48. | PAD THAI | |
| | Popular Thai style stir fried noodles with egg, bean curd, bean sprouts served with crushed peanuts and fresh lemon | |
| 49. | PAD SE-EW | |
| | Stir fried wide flat noodle with egg, vegetables and black soy sauce | |
| 50. | PAD KEE MAO (Spicy) | |
| | Stir fried wide flat noodle with black soy sauce, basil, fresh chilli and vegetables | |
| 51. | LAKSA NOODLE | |
| | Thai rice noodle with home-made laksa paste, bean sprouts and vegetables | |

Mains

RICE

52.	KAO SUAY (Boiled Rice) (Per person)	\$3.00
53.	KAO MAN (Coconut Rice) (Per person)	\$3.50
54.	KAO PAD (Thai Fried Rice) Fried rice Thai style with choice of meat or seafood, with egg and vegetable	
	* CHICKEN, BEEF, PORK	\$13.90
	* PRAWN or CALAMARI	\$17.90
	* SEAFOOD	\$18.90

Banquets

SET A **\$35.50**

ENTRÉES:

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

RICE:

- Jasmine Rice

MAINS:

- Larb Gai (Minced chicken salad)
- Kee Mao Pork (Spicy noodle)
- Pad Med Ma Muang Goong (Prawn stir fry with cashew nut)
- Massaman Beef (Curry)

SET B **\$41.50**

ENTRÉES

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

RICE

- Jasmine Rice

MAINS

- Snowpea Goong (Prawn salad)
- Pad Med Ma Muang Pak (Cashew nut vegetable stir fry)
- Gang Dang Ped (Red curry duck)
- Gai Yung (Barbecued chicken)
- Kee Mao Pork (Spicy Noodle)

*** Banquets include corkage and tea, standard coffee or hot chocolate.
Prices are per person. Minimum 4 people

Beverages

YOUNG COCONUT JUICE	\$4.50
TRADITIONAL THAI CRUSH	\$5.50
SOFT DRINKS	\$3.50
Coke, Diet Coke, Zero, Lemonade, Fanta, Lift, Mineral Water, Ginger Beer	
JUICE	\$4.00
ICE TEA	\$5.00
SPARKLING WATER	
Small	\$3.50
Large	\$7.00

Beers and Ciders

HAHN LIGHT, CASCADE LIGHT	\$5.50
TOOHEYS NEW, OLD, VB	\$6.00
TOOHEYS EXTRA DRY, PURE BLONDE	\$6.50
TWO ELK TRADITIONAL SWEDISH CIDER	
Pear	\$7.50
Apple	\$7.50
Raspberry and Lime	\$7.50
CROWN LAGER, COOPERS PALE ALE	\$7.00
CORONA, SINGHA PREMIUM THAI BEER	\$7.50

Spirits

BARCADI, TEQUILA, VODKA, GIN	\$7.50
BAILEY'S IRISH CREAM, TIA MARIA, KAHLUA, MIDORI	\$7.50
BUNDABERG RUM, JIM BEAM, JOHNNIE WALKER RED LABEL, MALIBU, SOUTHERN COMFORT,	\$7.50
JACK DANIELS, WILD TURKEY	\$8.00
CHIVAS REGAL, COINTREAU, JOHNNIE WALKER BLACK LABEL	\$8.50

Cocktails

MALIBU TROPICANA	\$11.00
Malibu and blended fruit crush	
MIDORI SPLICE	\$12.00
Midori, Malibu, pineapple juice and cream	
MARGARITA TEQUILA	\$13.00
Tequila, Cointreau and lime juice	

All prices include GST



