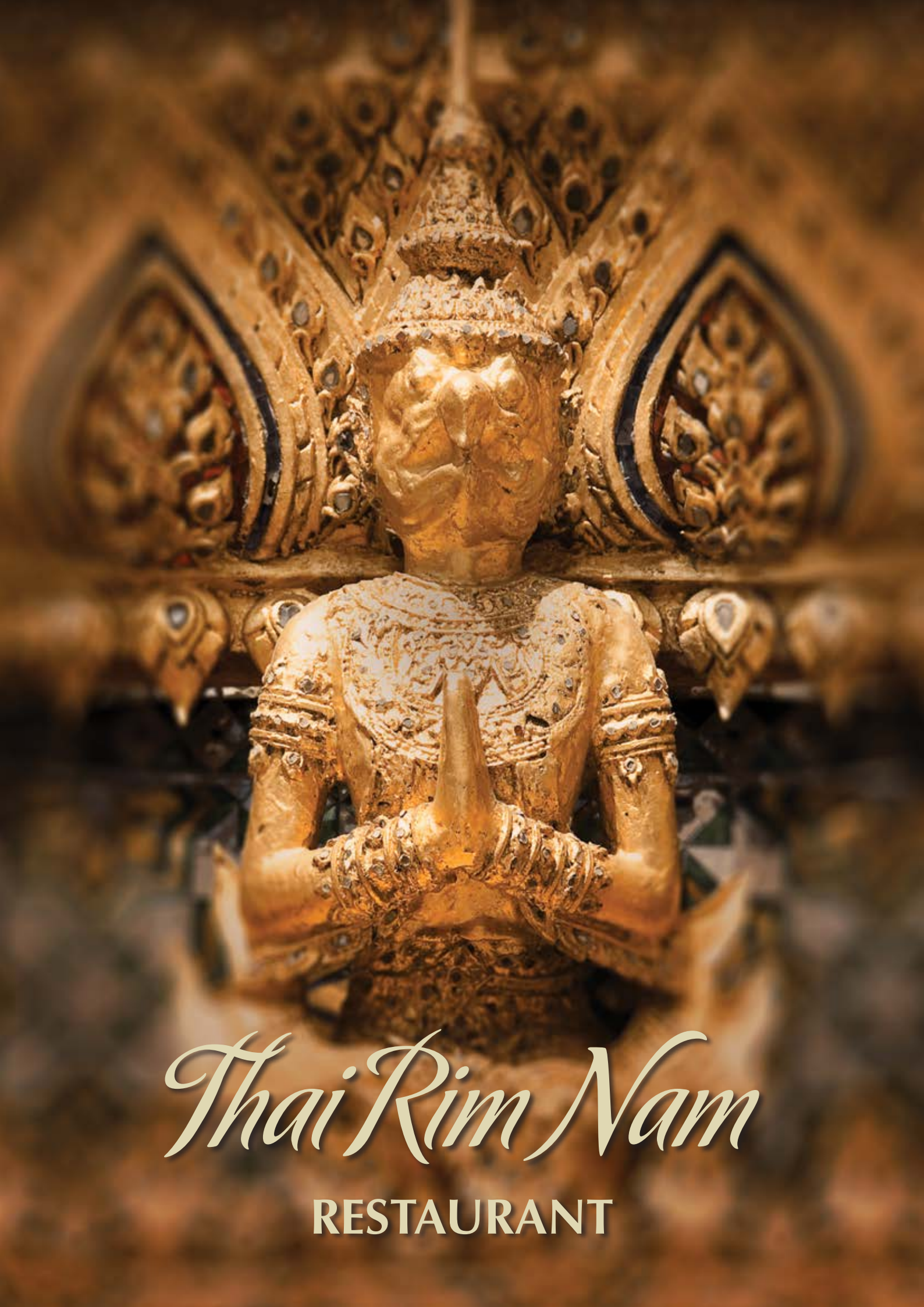




Thai Rim Nam

RESTAURANT

Thai Rim Nam

(Water's Edge)

Fully Licensed

B.Y.O. (Bottle Wine Only)

Corkage charge \$4.00 per person

Cakeage \$1.00 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

(September 2025)

Chef's Specials

ENTRÉES

GOONG HOM PAR	\$18
Marinated black tiger prawns wrapped in rice paper, deep fried	
MIENG KHAM Gf	\$20
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	\$20
Barbecued duck breast served with hoisin sauce	
COCONUT PRAWNS	\$18
Shredded coconut battered king prawns	
HOI YANG Gf	\$20
Grilled scallops with king brown mushrooms and chilli mayonnaise	

MAINS

PAD PRIK KAE GFO	\$42
Stewed lamb, stir fried in a spicy red curry and assorted vegetables	
GANG TA PO Gf	\$34
Slow cooked beef curry with water spinach	
1,000 CHILLI PED (HOT)	\$45
Crispy duck breast served with spicy chilli sauce	
PAD CHAR PED GFO	\$36
Barbecued duck, stir fried with mixed vegetables and chilli served on a sizzling plate	
SNOWPEA GOONG (Thai Salad) Gf	\$34
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	\$44
Deep fried Barramundi topped with a green apple salad and cashew nuts	
SIZZLING BUGS GFO	\$46
Stir fried bug tails in basil and chilli	
PAD PRIK PAO GFO	\$46
Stir fried bug tails in chilli jam with onion, capsicum, mushrooms and Thai basil	
PAD KRATUM PRIK THAI GFO	\$46
Stir fried bug tails with a blend of garlic and coarse black pepper	
PAD PRIK KHING GOONG	\$46
Queensland barbecued king prawns served with a spicy traditional dry curry green bean stir fry	
SALT AND PEPPER SQUID	\$25
Calamari tossed in a salt and pepper tempura batter, then deep fried	
GOONG KATARON GFO	\$46
Queensland green king prawns, stir fried with chicken mince and traditional hot basil and chilli served on sizzling plate	

Entrees

1. **POPIA TOD (Spring Roll)** \$13
Mixed vegetables, rice vermicelli, deep fried and served with plum sauce (4 per serve)
2. **CURRY PUFF** \$13
Deep fried puff pastry filled with curry, potato and onion served with sweet chilli sauce (4 per serve)
3. **GAJ SATAY (Chicken Tenderloin) GF** \$15
or NUA SATAY (Wagyu Beef Rump) GFO \$16
Chicken or Beef pieces on skewer marinated in Thai ingredients served with Thai Rim Nam special peanut sauce (4 per serve)
4. **PEAK GAJ TOD (Chicken Wings) GF** \$13
Marinated Chicken wings, deep fried and served with Thai sweet chilli sauce
5. **TOD MUN PLA (Fish Cake) GF** \$13
Fish fillet minced with Thai herbs and fresh beans, deep fried. Served with Thai sweet chilli sauce (4 per serve)
6. **MONEY BAGS** \$13
Minced prawns and chicken wrapped in rice paper, deep fried. (4 per serve)
7. **MIXED ENTREE** \$16
Spring Roll, Curry Puff, Money Bag, Chicken Wing and Fish Cake

Soups

8. **TOM YUM GOONG GF** \$17
Traditional Thai prawn soup with lemon grass, galangal root, kaffir lime leaves, fresh mushrooms, tomato and fresh herbs
9. **TOM YUM TALAY GF** \$17
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** \$15
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** \$13
Traditional Thai spicy fresh mushroom soup with galangal root, kaffir lime leaves, lemon grass, tomato and fresh herbs
12. **TOM KHA GAI GF** \$15
Chicken breast cooked with coconut milk, galangal root, lemon grass, mushroom and fresh Thai herbs
13. **TOM KHA HED (Vegetarian) GF** \$13
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 | \$32 |
| | Barbecued Wagyu 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 | \$28 |
| | Sliced barbecued pork tossed with chilli, red onion, shallots, mint, coriander, lime juice and fresh Thai herbs | |
| 17. | YUM TALAY GF | \$30 |
| | Mixed Seafood tossed with red onion, shallots, cucumber, tomato, mint, coriander and a lime chilli dressing | |
| 18. | YUM GOONG (Prawns) or MUK (Calamari) GF | \$30 |
| | Tossed with red onion, shallots, cucumber, tomato, mint, coriander and spicy dressing | |
| 19. | YUM WOON SEN GF | \$30 |
| | Glass noodles tossed with prawns, calamari, chicken mince, red onion, shallots, coriander, tomato and lime chilli dressing | |
| 20. | LARB GF | \$28 |
| | 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 | \$27 |
| | * PRAWN, FISH, CALAMARI OR MIXED | \$32 |
| | * VEGETARIAN (With Tofu) | \$25 |
| 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 | \$32 |
| | 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 | \$32 |
| | Lamb | \$32 |

Mains

PAD (Stir Fry)

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|--|------|
| * CHICKEN, BEEF, PORK | \$27 |
| * PRAWN, FISH, CALAMARI OR MIXED | \$32 |
| * VEGETARIAN (With Tofu) | \$25 |
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)

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|--|------|
| 35. NUA YANG | \$32 |
| Char grilled Wagyu 5+ rump steak, sliced and served with special spicy dipping sauce | |
| 36. GAI YANG GF | \$27 |
| Thai Style marinated chicken served with sweet chilli dipping sauce | |
| 37. MOO YANG | \$27 |
| Original Thai style marinated pork served with special spicy dipping sauce | |

Mains

TALAY (Seafood)

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|-----|--|------|
| 38. | CHOO CHEE GOONG Gf | \$32 |
| | Medium king prawns cooked in red curry and coconut milk with snowpeas and kaffir lime leaves | |
| 39. | CHOO CHEE PLA Gf | \$32 |
| | Boneless Ling fish pieces cooked in red curry and coconut milk with snowpeas and kaffir lime leaves | |
| 40. | GANG GOONG SAPPAROT Gf | \$32 |
| | Medium King prawns cooked in red curry and coconut milk with pineapple and kaffir lime leaves | |
| 41. | PLA MUK YUNG | \$28 |
| | Thai style marinated baby octopus or calamari barbecued and served with Thai spicy sauce | |
| 42. | GOONG PAU | \$34 |
| | Barbecued green Queensland king prawns served with Thai spicy sauce | |
| 43. | TALAY PAU | \$48 |
| | Barbecued mixed seafood platter served with Thai spicy sauce | |
| 44. | PLA MUK KRATIUM PRIK THAI GFO | \$32 |
| | Thai style marinated squid stir fried with garlic and pepper | |
| 45. | GOONG KRATIUM PRIK THAI GFO | \$32 |
| | Thai style marinated fresh green King prawns stir fried with garlic and pepper | |
| 46. | PLA RAD PRIK | \$44 |
| | Deep fried whole Snapper served with special spicy Thai Rim Nam sauce | |
| 47. | PLA NEUNG MANAU (Lime Fish) Gf | \$44 |
| | 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 | \$22 | \$27 |
| * PRAWN, FISH, CALAMARI OR MIXED | \$26 | \$32 |
| * VEGETARIAN (With Tofu) | \$20 | \$25 |
| 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) GF	\$4
53.	KAO MAN (Coconut Rice) (Per person) GF	\$5
54.	KAO PAD (Thai Fried Rice) GFO	
	Fried rice Thai style with choice of meat or seafood, with egg and vegetable	
	* CHICKEN, BEEF, PORK	\$19
	* PRAWN or CALAMARI	\$24
	* SEAFOOD	\$24
	* VEGETARIAN	\$17

Banquets

SET A \$55

ENTRÉES:

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

MAINS:

- Yum Nua (Thai beef salad)
- Pad Thai Gai (chicken noodle)
- Pad Khing Goong (Ginger prawn)
- Gang Karee Moo (Pork curry)

RICE:

- Jasmine Rice

SET B \$65

ENTRÉES

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

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)

RICE

- Jasmine Rice

SET C \$75

ENTRÉES:

- Sirachca Prawns
- Duck Pancake
- Curry Puff
- Nua Satay

MAINS:

- Betal Leaf Curry Snapper (Snapper Curry)
- Nua Yang (Wagyu Rump)
- Pad Kratium Prik Thai (Garlic Bugs)
- Pad Pak (Stir fry vegetables)
- Prik Khing Ped (Dry curry duck with green bean) (hot)

RICE:

- Jasmine Rice

*** 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	\$16

WHISKEY/BOURBON

JOHNNIE WALKER RED	\$10
JOHNNIE WALKER BLACK, CHIVAS REGAL	\$12
JIM BEAM	\$10
JACK DANIELS, WILD TURKEY	\$12
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	\$14
BOMBAY SAPPHIRE, COINTREAU, DRAMBUIE	\$10
WHITLEY NEILL GIN (Handcrafted Rhubarb & Ginger)	\$12

BEERS AND CIDERS

CASCADE LIGHT	\$10
TOOHEYS NEW	\$10
TOOHEYS EXTRA DRY, VICTORIA BITTER	\$10
CARLTON DRY	\$10
COOPERS MID STRENGTH	\$10
COOPERS PALE ALE	\$10
CROW LAGER	\$10
CORONA	\$10
SINGHA PREMIUM THAI BEER	\$10
BAROSSA CIDER (Apple, Cloudy Apple or Pear)	\$12
TOOHEYS OLD	\$10

COCKTAILS

TEQUILA SUNRISE	\$20
Tequila, Grenadine & orange juice	
MALIBU TROPICANA	\$20
Malibu and blended fruit frappe	
MIDORI SPLICE	\$20
Midori, Malibu, pineapple juice and cream	
MARGARITA TEQUILA	\$22
Tequila, Cointreau, Triple Sec and lime juice	
LYCHEE MULE	\$22
Double shot vodka, lychee, lime, mint & Ginger beer	
ESPRESSO MARTINI	\$22
Vodka, Kahlua, crème de cacao and espresso	

OTHER DRINKS

YOUNG COCONUT JUICE	\$10
TRADITIONAL THAI CRUSH	\$10
SOFT DRINKS	\$5
SODA, TONIC, DRY, GINGER BEER, LEMON LIME & BITTERS	\$5

All prices include GST

