



**MAINS WOK**  
MAIN WOK WITH A DIFFERENCE

**PAD PRIK KHING MOO GROB.....\$26**  
Wok tossed crispy pork belly with red chilli paste, beans and kaffir lime leaves

**CRISPY PORK WITH CHINESE CABBAGE.....\$26**  
Wok-fried crispy pork belly with our aromatic fish sauce and Chinese cabbage

**KANA MOO GROB.....\$26**  
Wok-fried crispy pork belly, chilli and Chinese broccoli



**STIR FRIED**

**GAI PAD NAM MUN HOY (Oyster Sauce).....\$20**  
A classic oyster sauce stir-fried with chicken, sprinkled with fried onion

**GAI PAD MED MA-MUANG (Cashew Nut Stir-fried).....\$20**  
Stir-fried with chicken, cashew nuts and chilli jam sauce

**GAI PAD KRA TIEAM (Garlic).....\$20**  
Stir fried soy and oyster sauce with chicken, mushroom, crushed garlic and cracked pepper

**KRA POW NEUA (Chilli Basil).....\$20**  
Wok-fried green beans with beef, onions, crushed garlic, chilli infused, basil

**SATAY STIR FRIED GAI.....\$20**  
Thai style peanut sauce stir-fried with chicken and aromatic herb



**PAD KUAY TIEW & KHAO PAD**

**KHAO PAD KEE MAO GAI.....\$19**  
Spicy fried rice with chicken, egg, crushed garlic, chilli and basil

**KHAO PAD GAI.....\$19**  
Fried rice with chicken, egg, vegetables

**PAD THAI GAI (G).....\$19**  
Wok-fried thin rice noodles with chicken, egg, bean sprouts, onions and garlic chives

**PAD SE-EW NEUA.....\$19**  
Wok-fried flat rice noodles with beef, egg, Chinese broccoli, sweet soy sauce

**PAD KEE MAO GAI.....\$19**  
Wok-fried flat rice noodles with chicken, egg, chilli, basil



**JUST A MINUTE SIDES**

**PEANUT SAUCE (G).....\$5**

**STEAMED RICE (G).....\$5**

**TURMERIC RICE.....\$6**

**STEAMED GINGER RICE...\$6**

**ROTI (IPC).....\$4**

**Gluten Free Dishes (G) Vegan (V)**



**VEGGIE**

**PAD CHA TAO HU (V).....\$20**  
Wok-fried tofu, chilli paste, green peppercorn and mixed vegetables

**PAD PAK RUAM (V).....\$20**  
Wok-fried seasoning vegetables with mushroom sauce

**VEGAN CRISPY PORK WITH CHINESE BROCCOLI (V).....\$25**  
A plant-based twist on a Thai classic stir-fried Chinese broccoli with crispy vegan "pork" in a savory vegan sauce



**Extra**

**KANA MOO GROB**

**CRAB FRIED RICE**

**OX TONGUE**

**Condiments / Sauce.....\$2**  
**A piece of Lime / Lemon...\$1.5**  
**Gluten Free Sauce.....\$1**  
**Fried Egg.....\$4**  
**Veggies or Chicken.....\$5**  
**Beef.....\$6**  
**Prawn, Seafood.....\$7**  
**Crispy Pork Belly.....\$7**  
**Duck.....\$7**

• Prices and food ingredients are subject to change without notice  
• Please do inform our staff of your allergies and dietary requirements as our dishes may contain nuts and shellfish.  
• Additions or substitutions of ingredients maybe available with charges apply  
• Terms and Conditions apply  
• All cards payments are accepted with surcharge  
• Public holiday surcharge apply  
• Photographs are for reference only, food served may vary from them



**Thai Riffic On Street PARRAMATTA**

**ORDER ONLINE**

**SCAN HERE**

**www.thairifficonstreetparramatta.com.au**

**TEL. 0452 635 646**

**2184B / 159-175 Church St, Parramatta NSW 2150**



# KIN LEN

**MIANG KUM (2PCS) <sup>G</sup>.....\$10**  
Prawns, roasted peanuts, roasted coconut, red onion, ginger, lime, cucumber on betel leaf and aromatic house made sauce

**PEEK GAI TODD (8PCS).....\$14**  
Crispy fried marinated chicken wings served with sweet chilli sauce and cucumber relish

**SATAY GAI (4 SKEWERS).....\$14**  
Grilled marinated chicken skewers served with peanut sauce

**MOO PING (2 SKEWERS).....\$9**  
Grilled marinated pork skewer with Nahm Jim Jeaw

**GUI CHAI TOD <sup>V</sup>.....\$12**  
Deep fried garlic chive cake served with Nahm Jim

**MEUK TODD (8PCS).....\$22**  
"SALT & PEPPER SQUID"  
Battered salt and pepper squid served with Sriracha sauce

กินเล่น

**TOM YUM GOONG (4 PCS).....\$16**  
Classic Thai spicy soup with prawns, mushrooms and Thai herbs

**SPRING ROLLS (3 PCS) <sup>V</sup>.....\$10**  
Deep fried vegetarian spring rolls served with plum sauce

**CRAB & PRAWNS ROLL (4 PCS).....\$13**  
Crab & Prawn rice net spring roll

**CRISPY QUAIL EGG WONTON (2 SKEWERS).....\$12**  
Crispy fried quail egg wrapped in wonton pastry

# THE ULTIMATE STREET FOOD



**KHAO MUN GAI.....\$20**  
Slow cooked chicken with steamed ginger rice and a side of soup

**KHAO NAH GAI.....\$20**  
Braised chicken breast in gravy served with steamed rice and a side of soup

**KRA POW GAI KAI DOW.....\$20**  
Wok-fried chicken minced with chilli basil served with fried egg and steamed rice

**KHAO GAI YANG.....\$20**  
Grilled marinated chicken thigh served with steamed rice and a side of soup

**GUAY TEAW NEUA TOON.....\$23**  
Thin rice noodles with beef balls and stewed beef soup

**BA MEE PED.....\$24**  
Original Thai Riffic's recipe five-spice duck, served on egg noodles and a side of soup

**BA MEE GAI YANG.....\$20**  
Grilled marinated chicken thigh served with egg noodles and side of soup

**BA MEE NAH GAI.....\$20**  
Braised chicken breast in gravy served with egg noodles and a side of soup

**KHAO MOO TOD KATIEAM KAI DOW.....\$20**  
Thai crispy fried pork with garlic served with fried egg and steamed rice

**KHAO GAI SUB KRATIAM KAI DOW.....\$20**  
Stir-fried chicken minced with garlic and pepper sauce served with fried egg and steamed rice

<sup>G</sup> Gluten Free Dishes <sup>V</sup> Vegan

สัตว์ไร้ทุกข์

# \* A MUST TRY



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**PED PA-LO.....\$29**  
Braised duck with five spice served on steamed Chinese broccoli

**PAD HOY LAI.....\$24**  
Baby clams stir-fried in chilli jam sauce

**SIZZLING BEEF.....\$23**  
Stir fired beef, shallot, chilli and onion with garlic and pepper sauce

**SIZZLING PAD CHA SEAFOOD.....\$25**  
Stir fried mixed seafood with Thai spicy herbs paste, green peppercorn, rhizome, kaffir lime leaves, chilli and garlic

**PINEAPPLE FRIED RICE.....\$26**  
Stir fried rice with chicken, egg, prawns, pineapple and cashew nuts

**MAMA TOM YUM.....\$23**  
Mama noodles in tom yum soup with chicken meatball, crispy pork belly and soft boiled egg

**MAMA PAD KAIKEMM TALAY (SEAFOOD).....\$25**  
Mama noodles stir fried with salted egg and seafood topped with soft boiled egg and flying fish roe

**DRUNKEN MAMA.....\$25**  
Stir fried mama noodle with crispy pork belly mixed herbs, spicy sauce and egg



The Taste of The Local

# KAB KHAO

**MOO GROB NAHM PRIK NHUM <sup>G</sup>.....\$25**  
Crispy pork belly topped with capsicum and long red chilli sauce

**NEUA YANG <sup>G</sup>.....\$25**  
Char grilled wagyu beef served with Nahm Jim Jeaw

**NAHM TOK NEUA.....\$25**  
E-Sarn style char grilled wagyu beef salad with Thai herbs and chili

**SOM TUM PU NIM.....\$25**  
Green papaya salad, garlic, chilli, peanuts and dried shimps served with deep fried soft shell crab

**GRILL PORK NECK.....\$25**  
Grilled marinated pork neck served with Nahm Jim Jeaw

**OX TONGUE.....\$25**  
Grilled marinated ox tongue served with Nahm Jim Jeaw

**PAPAYA SALAD WITH BBQ CHICKEN (SOM TOM GAI YANG).....\$25**  
Green papaya salad, garlic, chilli, peanuts and dried shimps served with BBQ chicken thigh fillet

ข้าวหมูย่าง  
กินแล้วอร่อย



# FIND THE REAL CURRY

**GEANG DANG NEUA <sup>G</sup>.....\$20**  
Aromatic Thai red curry with beef, red chilli paste, cherry eggplant and basil

**GEANG KEAW GAI <sup>G</sup>.....\$20**  
Classic Thai coconut curry flavored with chicken, green curry paste, kaffir lime, basil

**MASSAMUN NEUA (Beef only) <sup>G</sup>.....\$23**  
Mild Thai curry with slow cooked beef served with potato

