

naga

THAI

WELCOME ...
WHY NOT START WITH A DRINK? ...

COCKTAILS

PINK THAIGARITA	26
Casamigos Blanco Tequila, Pama Pomegranate, Lime, Cranberry, Sumac & Pink Salt Rim	
#dontbekoi	28
Strawberries & Cream Tea Infused-Gin, Crème de Fraise Des Bois, Lemon, Rhubarb Bitters, Strawberry Coconut Mousse	
HOUSE-MADE LYCHEE SPRITZ	20
Lychee Infused-Gin, Fresh Lychee, Soda, Mint	
SAY MY NAME [COMPETITION COCKTAIL]	26
Redmill Coconut Rum, Amaro Montenegro, Sala Syrup, Triple Sec, Lime, Egg White, Cherry Bitters	
VIOLET FEMME	25
Butterfly Pea Infused-Gin, Crème de Framboise, Violet Liqueur, Blueberry, Mint, Lemon	
PLUM NAGA-RONI.....	25
Brookies Slow Gin, Campari, Antica Formula, Umeshu, Plum Bitters	
THE KANCHANABURI SPRITZ	18
Tanqueray Gin, Prosecco, Lemongrass, Kaffir Lime, Ginger, Lemon, Lemon Bitters, Soda	
T.K.O.	25
Flor De Cana 4yo White Rum, Flor De Cana 7yo Grand Reserve, Sailor Jerry Spiced Rum, Absinthe, Passionfruit, Grenadine, Pink Grapefruit, Green Apple, Lime, Angostura & Orange Bitters	
PHRIKY	24
Olmea Altos Plata Tequila, Absinthe, Thai Basil, Chilli, Agave Nectar, Lime	
IN THE GROOVE.....	23
Ketel One Vodka, White Oat Emerald Fairy, Apple, Lemon, Honey	

MOCKTAILS

GINFERENCE	17
Lyres Dry London Spirit, House-made Lemongrass & Kaffir Lime Syrup, Lemon, Lime, Passionfruit, Tonic	
SPICED CANE MULE.....	16
Lyres Spiced Cane Spirit, House-made Chai Syrup, Apple, Lime, Ginger Ale	
NAGA ICED TEAS	
LYCHEE & ROSE	14
Lychee, Cucumber, Mint, Rose Tea, Lemon	
w. Lychee Liqueur	19
YUZU & GREY.....	14
Yuzu Purée, Lemon, Bitters, Earl Grey Tea	
w. Four Pillars Yuzu Gin.....	19
PEACH & CEYLON	13
Peach Syrup, Ceylon Tea	
w. Crème de Peche	18
CHAI VANILLA SHAKE	15
House-Made Chai, Milk, Vanilla Ice Cream	
w. Baileys.....	20
TAMARIND & THAI	14
Tamarind, Star Anise, Vanilla Beans, Thai Tea, Soda	
w. Sailor Jerry Spiced Rum	19

WINES by the GlaSS/Carafe

SPARKLING/CHAMPAGNE

NV BORGO ASOLO PROSECCO <i>Veneto, Italy</i>	14
NV L'ARNAUDE SPARKLING ROSÉ <i>Provence, France</i>	17
NV TAITTINGER BRUT RESERVE <i>Reims, France</i>	34

125ML - SPARKLING/CHAMPAGNE

ROSÉ

GL C BTL

2024 WILLUNGA 100 GRENACHE ROSÉ <i>McLaren Vale, SA</i>	14	36	67
2023 MINUTY PRESTIGE <i>Provence, France</i>	18	48	92

WHITE

2024 ALKOOMI CHARDONNAY <i>Frankland River, WA</i>	15	35	66
2023 GOLD SOUNDS RIESLING <i>Clare Valley, SA</i>	11	28	54
2025 MR RIGGS'EIN RIESE' RIESLING <i>Adelaide Hills, SA</i>	12	32	67
2025 SAINT & SCHOLAR PINOT GRIS <i>Adelaide Hills, SA</i>	13	33	61
2024 ANT MOORE A+ SAUVIGNON BLANC <i>Marlborough, NZ</i>	12	30	52
2024 BENJAMIN DARNAULT PICPOUL DE PINET <i>Languedoc, France</i>	12	36	68

RED

2024 TWO HANDS'GNARLY DUDES' Shiraz <i>Barossa, SA</i>	15	43	78
2022 RANGE LIFE PINOT NERO <i>Multi Region, VIC</i>	10	28	51
2023 VASSE FELIX FILIUS CAB. SAUVIGNON <i>Margaret River, WA</i>	17	45	86
2025 TERRA SANCTA PINOT NOIR <i>Central Otago, NZ</i>	17	45	80
2024 WHISTLER SGM <i>Barossa Valley, SA</i>	13	33	64
2024 LONGVIEW 'FRESCO' NEBBIOLO <i>Barossa Valley, SA</i>	11	30	57

CHILLED

Wine by the
bottle and
spirits follow
the food menu

125ML - (GL) GLASS / 375ML - (C) CARAFE / 750ML - (BTL) BOTTLE

*VINTAGES SUBJECT TO CHANGE

BEER / CIDER / GINGER BEER

ON TAP

LEO BEER 5% <i>Thailand</i>	
400ml	15
NAGA LAGA 4.8% SA 405ml	14
SAPPORO LAGER 5% <i>Japan</i>	
380ml	13
500ml	17
BROWN SNAKE GINGER BEER 4% <i>QLD</i>	
405ml	14

PACKAGED

BALTER 'CAPTAIN SENSIBLE' 3.5% <i>QLD</i>	11
LITTLE CREATURES 'ROGERS'	
AMBER ALE 3.8% <i>WA</i>	12
4 PINES BREWING PALE ALE 5.1% <i>NSW</i>	13
SINGHA LAGER 5% <i>Thailand</i>	13
STONE & WOOD PACIFIC ALE 4.4% <i>NSW</i>	14
CORONA 4.5% <i>Mexico</i>	14
GREEN BEACON 7 BELLS	
PASSIONFRUIT SOUR 4.2% <i>QLD</i>	16
BALTER XPA 5% <i>QLD</i>	17
TSING TAO 640ML TALLIE 4.7% <i>China</i>	20
THATCHERS GOLD APPLE CIDER 4.8% <i>England</i>	13
HEAPS NORMAL ANOTHER LAGER 0.5% <i>VIC</i>	10

YES! AND NOW, THE FOOD! ...

Banquets

NAGA NO.1 BANQUET
9 DISH, SHARED COURSES
99pp

NAGA NO.2 BANQUET
7 DISH, SHARED COURSES
79pp

NAGA NO.3 BANQUET
5 DISH, SHARED COURSES
55pp

BANQUETS ARE AVAILABLE FOR A MINIMUM OF 2 GUESTS.
FOR GROUPS OF 9+, A BANQUET SELECTION IS REQUIRED.
ALL GUESTS AT THE TABLE MUST PARTICIPATE IN
THE SAME BANQUET MENU.

SEE BACK PAGE FOR MENUS

Starters

SAR RAR BÓW MASSAMAN BEEF IN A
HOUSE-MADE MILK BUN..... 14e
Potato, Carrot, Garlic, Onion, Pickled Cucumber

KA NHOM CHOR MUANG FLOWER DIM SIMS
GF, V, V+, DF.....21
Winter Melon, Roast Peanut, Roast Sesame, Coriander,
Black Pepper, Fried Garlic, Caramelised Chilli Vinegar [3pc]

KA NHOM PUNG NA PLA BARRAMUNDI TOAST
GF, DF (I) 18
Barramundi, House-Made Red Curry, Sesame Seed,
Coriander, Red Shallot, Egg. Served w. Passionfruit &
Sweet Chilli [3pc]

NEUA SATAY CHAR-GRILLED LEMONGRASS &
COCONUT 'JACK'S CREEK' BLACK ANGUS BEEF
SKEWERS GF, DF 24
Crushed Garlic, Coriander, Soy Sauce, White Pepper,
Cucumber, Red Onion, Chilli Pickle, House-Made Satay
Sauce [3pc]

GOONG MA PRAW COCONUT PRAWNS
GF, DF (I) 27
Spiced Tiger Prawn Cutlets, Garlic, Onion,
Truffle & Curry Mayonnaise [3pc]

GAITORD BAI TOEI 'MT COTTON' FREE-RANGE
FRIED CHICKEN GF, DF..... 19
Bai-Tey Leaf w. Sesame Soy

SAN CHOI BÁO PORK AND MUSHROOM GF 28

MUSHROOM ONLY GF, V, V+, DF 23
Water Chestnut, Garlic, Onion, Carrot, Chilli, Eschallot,
Mushroom, Baby Cos

GUAY-DTEW LOD PED 5-SPICE SOYA DUCK
IN A STEAMED RICE NOODLE ROLL GF, DF.....17

TO MAINTAIN THE INTEGRITY OF OUR DISHES, BANQUET MENUS
CAN ONLY BE MODIFIED WITH 48 HOURS' NOTICE.
WE APPRECIATE YOUR UNDERSTANDING.

PLEASE LET US KNOW OF ANY DIETARY AND ALLERGY
REQUIREMENTS IN ADVANCE. NAGA THAI WILL TAKE ALL EFFORTS
TO ACCOMMODATE THEM. WE CANNOT, HOWEVER, GUARANTEE
THAT OUR FOOD WILL BE ALLERGEN FREE.

MAINS

PAD SEE EW CHAR-GRILLED 180-DAY GRAIN-FED 'JACK'S CREEK' BLACK ANGUS SEN-YAI NOODLES GF, DF	44
Baby Corn, Egg, Pak Kha-Na, Sweet Soy, Garlic, White Pepper in Oyster, Soy & Fish Sauce	
GANG DANG PED JASMINE TEA-SMOKED DUCK RED CURRY GF, DF	49
Pak-Chee, Lychee, Cherry Tomato, Pineapple, Coconut Milk, Kaffir Lime Leaf, Chilli, Shrimp Paste, Thai Basil	
GAENG GATI PAK VEGETABLE PANANG CURRY V+, GF	29
Roasted Pumpkin, Fried Tofu, Lebanese Eggplant, Snake Beans, Kaffir Lime Leaves, Fried Shallots	
PAD PRIK-KING MOO CHILLI 'DARLING DOWNS' PORK BELLY STIR FRY GF, DF	38
Snake Bean, Chilli, Garlic, Bai-Makrud, Shrimp Paste, Red Curry Paste	
PA TORD CRISPY WOK-FRIED WHOLE 'HUMPTY DOO' BABY BARRAMUNDI GF, DF (A)	54
Green Apple Salad, Garlic, Red Onion, Coriander, Chilli, Tamarind Dressing	
PAD CHA PLA KA PÓRNG SPICY GOLDBAND SNAPPER STIR FRY GF, DF (I)	39
Young Green Peppercorn, Onion, Snake Bean, Garlic, Ka-Chai Strips, Bai-Horapa, Chilli, Shrimp Paste	
GANG MAT-SA-MAN KA-GAE MASSAMAN 'KING HENRY' LAMB SHANK CURRY GF, DF	51
Baby New Potato, Cocktail Onion, Grilled Pineapple, Roast Cashew, Golden Shallot	
GANG KEAW LUK CHIN PLA GREEN CURRY FISH DUMPLING GF, DF (I)	42
Thai Eggplant, Snake Bean, Garlic, Coriander, Bai-Horapa, Chilli, Shrimp Paste	
GANG GA-REE MOO COCONUT & TURMERIC 'DARLING DOWNS' PORK SHOULDER CURRY GF, DF	37
Gang Ga-ree, Potato, Onion, Coconut Cream, Chilli, Shrimp Paste, Roast Peanut	
SUEA RONG HAI CRYING TIGER 400g 150-DAY GRAIN-FED BLACK ANGUS SIRLOIN GF, DF	58
Taro Crisps, Chilli & Tamarind Nam Jim	

NAGA PAD THAI **GF**

Garlic, Chive, Beansprout, Rice Noodle, Naga Tamarind Special Sauce, Egg Net. *Roast Peanut & Chilli Served On The Side*

Your Choice of

- | | |
|-------------------------------------|----|
| 1. 'Mt Cotton' Free-Range Chicken | 29 |
| 2. NQ Cooked Tiger Prawn (A) | 37 |
| 3. Combo of 1 & 2 | 34 |
| 4. Seasonal Vegetable | 26 |

*All House-Made Curry Contains Chilli, Garlic, Onion, Coriander
Seafood - (A) Australian (I) Imported*

SIDES

SOM TUM THAI 'SMASHED' GREEN PAPAYA SALAD GF, DF	23
Fresh Lime, Cherry Tomato, Chilli, Dried Shrimp, Peanuts <i>Choose Between 1-5 For Spiciness</i>	
KAÓ PAD SUB-PRA-ROOD GOONG NQ COOKED TIGER PRAWN & QUEENSLAND PINEAPPLE FRIED RICE GF, DF (A)	32
Brown Onion, Garlic, Green Pea, Carrot, Roast Curry Powder, Baby Corn, Lime, Eschallot	
WOK-TOSSED ASIAN GREENS, CHILLI, GARLIC & OYSTER SAUCE GF, DF	19
OVEN-BAKED ROTI BREAD [3pc]	12
LAAB FRIES GF, DF	11
Chilli, Onion Garlic, Coriander, Lemongrass and Lime	
AROMATIC TURMERIC COCONUT RICE BOWL GF, DF	6
STEAMED THAI JASMINE RICE BOWL GF, DF	5

DESSERT

NAGAMANGO BASQUE CHEESECAKE GF, V	15
Fresh Mango, Passionfruit Coulis	
DARK CHOCOLATE MOUSSE & GINGER COCONUT STICKY RICE PUDDING GF, V	17
Grilled Pineapple, Black Rice Praline	
GLUAY TORD KAÓ MAO LOCAL GOLDEN BANANA FRITTERS GF, DF, V	16
Coconut & Lime Sorbet, Salted Caramel Sauce	

SAWASDEE!

WE APPRECIATE YOUR UNDERSTANDING THAT WE ACCEPT ONE PAYMENT ONLY PER GROUP OR TABLE.

PLEASE NOTE A 10% SURCHARGE WILL APPLY ON WEEKENDS AND 15% ON PUBLIC HOLIDAYS.

SOMETHING TO ACCOMPANY? ...

WINES by the BOTTLE

Sparkling/Champagne

NV BORG A SOLO PROSECCO <i>Veneto, Italy</i>	68
NV L'ARNAUDE SPARKLING ROSE <i>Provence, France</i>	79
NV TAITTINGER BRUT RESERVE <i>Reims, France</i>	159
NV LOUIS ROEDERER <i>Reims, France</i>	190
NV RUINART BLANC DE BLANC <i>Reims, France</i>	280

Rosé/Orange

2024 WILLUNGA 100 GRENACHE ROSÉ <i>McLaren Vale, SA</i>	67
2025 PIKES 'LUCCIO' SANGIOVESE ROSÉ <i>Clare Valley, SA</i>	74
2024 SVEN JOSCHKE 'LAMBRE' <i>Barossa Valley, SA</i>	80
2023 MINUTY PRESTIGE ROSÉ <i>Provence, France</i>	92
2023 BY.OTT ROSÉ <i>Provence, France</i>	110
2021 CHATEAU D'ESCLANS 'ROCK ANGEL' <i>Provence, France</i>	155

WHITE

2024 HESKETH 'THE PROPOSITION' MOSCATO <i>Limestone Coast, SA</i>	45
2025 ANT MOORE A+ SAUVIGNON BLANC <i>Marlborough, NZ</i>	52
2023 GOLD SOUNDS RIESLING <i>Clare Valley, SA</i>	54
2025 SAINT & SCHOLAR PINOT GRIS <i>Adelaide Hills, SA</i>	61
2024 ALKOOMI CHARDONNAY <i>Frankland River, WA</i>	66
2025 MR RIGGS 'EIN RIESE' RIESLING <i>Adelaide Hills, SA</i>	67
2024 BENJAMIN DARNAULT PICPOUL DE PINET <i>Languedoc, France</i>	68
2025 RIESLINGFREAK NO.3 RIESLING <i>Clare Valley, SA</i>	69
2021 DERWENT ESTATE RIESLING <i>Derwent Valley, TAS</i>	76
2023 TIEFENBRUNNER PINOT GRIGIO <i>Alto Adige, Italy</i>	79
2025 CHAFFEY BROS DÜFTE PUNKT RIESLING BLEND <i>Eden Valley, SA</i>	80
2024 CRAGGY RANGE 'TE MUNA' SAUVIGNON BLANC <i>Hawke's Bay, NZ</i>	83
2024 INAMA VIN DE SOAVE <i>Veneto, Italy</i>	87
2025 SHAW & SMITH SAUVIGNON BLANC <i>Adelaide Hills, SA</i>	90
2023 DOMAINE D'ELISE PETIT CHABLIS <i>Burgundy, France</i>	95
2023 JUWEL RIESLING <i>Rheinhessen, Germany</i>	103
2022 WARRAMATE MARSANNE ROUSSANE <i>Yarra Valley, VIC</i>	107
2024 CULLEN 'METRICUP' CHARDONNAY <i>Margaret River, WA</i>	114

RED

2022 RANGE LIFE PINOT NERO <i>Multi Region, VIC</i>	51
2024 LONGVIEW 'FRESCO' NEBBIOLO BLEND <i>Adelaide Hills, SA</i>	57
2024 WHISTLER SGM <i>Barossa Valley, SA</i>	64
2024 GEMTREE 'LUNA' TEMPRANILLO <i>Mclaren Vale, SA</i>	72
2025 STORM BAY PINOT NOIR <i>Coal River, TAS</i>	76
2024 TWO HANDS 'GNARLY DUDES' SHIRAZ <i>Barossa Valley, SA</i>	78
2025 TERRA SANCTA PINOT NOIR <i>Central Otago, NZ</i>	80
2023 COUER DES SAGES BEAUJOLAIS GAMAY <i>Burgundy, France</i>	84
2023 VASSE FELIX FILIUS CABERNET SAUVIGNON <i>Margaret River, WA</i>	86
2025 OAKRIDGE PINOT MEUNIER <i>Yarra Valley, VIC</i>	92
2024 BEL COLLE BARBARA <i>Piedmont, Italy</i>	96
2023 CRAGGY RANGE 'TE KAHU' MERLOT BLEND <i>Hawke's Bay, NZ</i>	98
2017 ROBERT OATLEY 'FINISTERRE' CABERNET SAUVIGNON <i>Margaret River, WA</i>	110
2022 KAESLER 'THE BOGAN' SHIRAZ <i>Barossa Valley, SA</i>	128
2023 HENTLEY FARM 'THE OLD LEGEND' GRENACHE <i>Barossa Valley, SA</i>	145

Spirits

GIN

TANQUERAY.....	11
BROOKIES SLOW.....	12
FOUR PILLARS YUZU.....	13
WHITE OAT EMERALD FAIRY.....	13
WHITE OAT BERRY PINK.....	13
HENDRICKS.....	14
NOSFERATU BLOOD ORANGE.....	14
FOUR PILLARS BLOODY SHIRAZ.....	15
TANQUERAY 10.....	17

VODKA

KETEL ONE.....	10
BELVEDERE.....	12
GREY GOOSE.....	14
CIROC.....	15

SCOTCH WHISKY & BLENDS

JOHNNIE WALKER BLACK LABEL.....	11
CANADIAN CLUB.....	11
GLENLIVET FOUNDERS RESERVE.....	12
JAMESON.....	12
LAPHROAIG 10.....	17
MACALLAN 12.....	22

WHISKEY & BOURBON

BUFFALO TRACE.....	10
WOODFORD RESERVE.....	13
BULLEIT RYE.....	15

AGAVE SPIRITS

CASAMIGOS BLANCO.....	14
OLMECA ALTOS PLATA.....	12
MEZCAL UNION.....	15
PATRON SILVER.....	16
CASAMIGOS REPOSADO.....	18

RUM

FLOR DE CANA 4 White.....	11
FLOR DE CANA 7 Dark.....	11
SAILOR JERRY SPICED.....	12
RED MILL COCONUT.....	13
RED MILL PINEAPPLE.....	13
BUNDABERG SMALL BATCH.....	14
APPLETON ESTATE 8.....	16
RON ZACAPA 23.....	18

DIGESTIF

AMARO MONTENEGRO.....	12
FERNET BRANCA.....	12
VILLA MASSA LIMONCELLO.....	13
HENNESSY VS.....	15
PENFOLDS GRANDFATHER PORT.....	15

TEA & COFFEE

ENGLISH BREAKFAST •	
EARL GREY • CHAMOMILE •	
PEPPERMINT • GREEN • ROSE •	
JASMINE • THAI.....	7
TRADITIONAL THAI COFFEE (Hot Or Iced).....	7

SOFT DRINKS

1L ANTIPODES SPARKLING WATER.....	11
1L ANTIPODES STILL WATER.....	11
HOUSE-MADE TAMARIND & VANILLA SODA w. Cherry.....	9

NHOM YEN Traditional Pink Flavoured Milk.....	6
NAGA MANGO SODA.....	8

Can't DECIDE? THEN LET'S BANQUET!

Naga No.1 Banquet 9 DISH, SHARED COURSES 99pp

GAI TORD BAI TOEI 'MT COTTON'
FREE-RANGE FRIED CHICKEN **GF, DF**
Bai-Tey Leaf w Sesame-Chilli Soy

NEUA SATAY CHAR-GRILLED
LEMONGRASS & COCONUT
'JACK'S CREEK' BLACK ANGUS
BEEF SKEWERS **GF, DF**
Crushed Garlic, Coriander, Soy Sauce,
White Pepper, Cucumber, Red Onion,
Chilli Pickle, House-Made Satay Sauce

KA NHOM CHOR MUANG FLOWER
DIM SIMS **GF, V, V+, DF**
Winter Melon, Roast Peanut, Roast Sesame,
Coriander, Black Pepper, Fried Garlic,
Caramelised Chilli Vinegar

KA NHOM PUNG NA PLA
BARRAMUNDI TOAST **GF, DF (I)**
Barramundi, House-Made
Red Curry, Sesame Seed, Coriander, Red
Shallot, Egg. Served w. Passionfruit
& Sweet Chilli

GANG KEAW LUK CHIN PLA FISH
DUMPLING GREEN CURRY **GF, DF (I)**
Young Green Peppercorn, Onion,
Snake Bean, Garlic, Ka-Chai Strips,
Bai-Horapa, Chilli, Shrimp Paste

PAD PRIK-KING MOO CHILLI
'DARLING DOWNS' PORK BELLY
STIR FRY **GF, DF**
Snake Bean, Chilli, Garlic, Bai-Makrud,
Shrimp Paste, Red Curry Paste

PAD SEE EW CHAR-GRILLED 180-DAY
GRAIN-FED 'JACK'S CREEK' BLACK
ANGUS SEN-YAI NOODLES **GF, DF**
Baby Corn, Egg, Pak Kha-Na, Sweet Soy,
Garlic, White Pepper in Oyster, Soy
& Fish Sauce

SOM TUM THAI 'SMASHED' GREEN
PAPAYA SALAD **GF, DF**
Fresh Lime, Cherry Tomato, Chilli,
Dried Shrimp, Peanuts

STEAMED THAI JASMINE RICE **GF, DF**
NAGAMANGO BASQUE CHEESECAKE
GF, V Fresh Mango, Passionfruit Coulis

Naga No.2 Banquet 7 DISH, SHARED COURSES 79pp

GUAY-DTEW LOD PED 5-SPICE
SOYA DUCK IN A STEAMED
RICE NOODLE ROLL **GF, DF**
Red Cabbage, Sprouts, Coriander,
Garlic, Chilli Soy Glaze

SAR RAR BÓW MASSAMAN
BEEF IN A HOUSE-MADE
MILK BUN
Potato, Carrot, Garlic, Onion,
Pickled Cucumber

GOONG MA PRAW COCONUT
PRAWNS **GF, DF (I)**
Spiced Tiger Prawn Cutlet, Garlic,
Onion, Truffle & Curry Mayonnaise

GANG GA-REE MOO COCONUT
& TURMERIC 'DARLING DOWNS'
PORK SHOULDER CURRY **GF, DF**
Gang Ga-ree, Potato, Onion, Coconut
Cream, Chilli, Shrimp Paste, Roast
Peanut

PAD THAI GOONG NAGA
PRAWN PAD THAI **GF (A)**
Cooked Tiger Prawn, Garlic, Chive,
Beansprout, Rice Noodle, Naga
Tamarind Special Sauce, Egg Net.
Peanut & Chilli On The Side

WOK-TOSSED ASIAN GREENS,
CHILLI, GARLIC & OYSTER
SAUCE **GF**

AROMATIC TURMERIC
COCONUT RICE

GLUAY TORD KAÓ MAO
LOCAL GOLDEN BANANA
FRITTERS **GF, DF, V**
Coconut & Lime Sorbet,
Salted Caramel Sauce

Naga No.3 Banquet 5 DISH, SHARED COURSES 55pp

KA NHOM PUNG NA PLA
BARRAMUNDI TOAST **GF, DF (I)**
Barramundi, House-Made Red Curry,
Sesame Seed, Coriander, Red Shallot,
Egg. Served w. Passionfruit & Sweet
Chilli

PORK AND MUSHROOM SAN
CHOI BÁO **GF**
Water Chestnut, Garlic, Onion, Carrot,
Chilli, Eschallot, Mushroom, Baby Cos

PAD THAI GAI 'MT COTTON'
FREE-RANGE CHICKEN PAD
THAI **GF**
Garlic, Chive, Beansprout, Rice Noodle,
Naga Tamarind Special Sauce,
Egg Net.
Peanut & Chilli Served On The Side

GANG GA-REE MOO COCONUT
& TURMERIC 'DARLING DOWNS'
PORK SHOULDER CURRY **GF, DF**
Gang Ga-ree, Potato, Onion, Coconut
Cream, Chilli, Shrimp Paste, Roast
Peanut

SOM TUM THAI 'SMASHED'
GREEN PAPAYA SALAD **GF, DF**
Fresh Lime, Cherry Tomato, Chilli,
Dried Shrimp, Peanuts

STEAMED THAI JASMINE RICE
GF, DF

VEGETARIAN? PLEASE ASK
TO SEE OUR VEGETARIAN
BANQUET OPTIONS

BANQUETS ARE AVAILABLE FOR A MINIMUM
OF 2 GUESTS. FOR GROUPS OF 9+, A
BANQUET SELECTION IS REQUIRED. ALL
GUESTS AT THE TABLE MUST PARTICIPATE
IN THE SAME BANQUET MENU

TO MAINTAIN THE INTEGRITY OF OUR
DISHES, BANQUET MENUS CAN ONLY BE
MODIFIED WITH 48 HOURS' NOTICE.
WE APPRECIATE YOUR UNDERSTANDING.

Seafood - (A) Australian (I) Imported