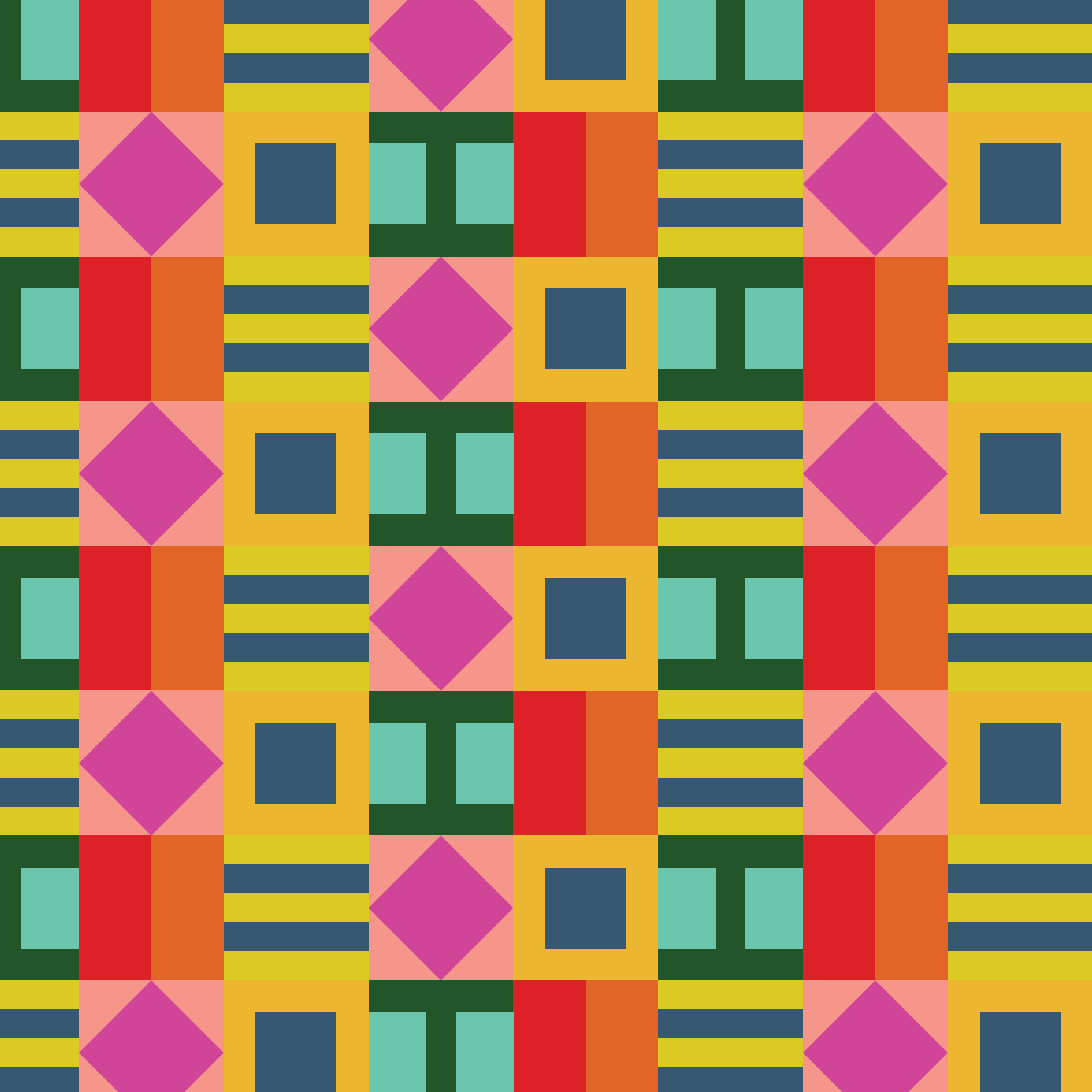




NAGA THAI

BANQUETS

NAGA NO.1 BANQUET

9 DISH, SHARED COURSES
95PP

NAGA NO.2 BANQUET

7 DISH, SHARED COURSES
75PP

NAGA NO.3 BANQUET

5 DISH, SHARED COURSES
55PP (Lunch Only)

PLEASE ASK YOUR SERVER FOR A COPY OF THE
BANQUETS MENU. MIN 2PAX. ONE IN, ALL IN.

FOOD

STARTERS

GUAY-DTEW LOD PED 5-SPICE SOYA DUCK IN A STEAMED
RICE NOODLE ROLL GF 16
Red Cabbage, Sprouts, Coriander, Chilli Soy Glaze

SAR RAR BÓW MASSAMAN BEEF IN A HOUSE-MADE
MILK BUN 12E
Potato, Carrot, Pickled Cucumber

KA NHOM PUNG NA PLA BARRAMUNDI TOAST GF 18
Cone Bay Baby Barramundi, House-made Red Curry, Sesame Seed,
Coriander, Red Shallot. Served w. Passionfruit & Sweet Chilli [3pc]

KA NHOM CHOR MUANG FLOWER DIMSIMS GF, V, V+ 18
Winter Melon, Roast Peanut, Roast Sesame, Fried Garlic,
Caramelised Chilli Vinegar [3pc]

NEUA SATAY CHAR-GRILLED LEMONGRASS &
COCONUT 'BLACK ANGUS' BEEF SKEWERS GF 21
Crushed Garlic, White Pepper, Cucumber, Red Onion, Chilli Pickle,
House-Made Satay Sauce [3pc]

KAÓ TANG SLIPPER LOBSTER POT W. CRISPY
JASMINE RICE CRACKERS SPICY GF 26
Peanut & Coconut Curry Dressing

GOONG MA PRAW COCONUT PRAWN GF 24
Spiced NQ Black Tiger Prawn, Truffle & Curry Mayonnaise [3pc]

PORK AND MUSHROOM SAN CHOI BÁO GF 28
MUSHROOM ONLY GF, V, V+ 23
Water Chestnut, Chilli, Eschallot, Mushroom, Baby Cos

GAÍ HÓR BAI TOEI 'MT COTTON' FREE-RANGE CHICKEN
PANDAN PARCELS GF 18
Bai-Tey Leaf w. Sesame-Chilli Soy [3pc]

Credit and debit card transactions will incur a 1.45% (ex-GST) surcharge.
We appreciate your understanding that we accept one payment only per
group or table.

Please note a 10% surcharge will apply on Sundays; and 15% on Public
Holidays

MAINS

PAD CHA PLA KA PÓRNG SPICY GOLDBAND SNAPPER
STIR FRY GF 37
Young Green Peppercorn, Ka-Chai Strips, Bai-Horapa, Chilli Paste

PAD PRIK-KING MOO CHILLI 'DARLING DOWNS' PORK BELLY
STIR FRY 34
Snake Beans, Bai-Makrud, Red Curry Paste

PA TORD CRISPY WOK-FRIED WHOLE 'CORAL COAST'
BABY BARRAMUNDI 49
Green Apple Salad, Chilli, Tamarind-Lemongrass Dressing

GANG KEAW LUK CHIN PLA FISH DUMPLING
GREEN CURRY GF 38
Green Apple Salad, Chilli, Tamarind-Lemongrass Dressing Gati,
Thai Eggplant, Bai-Horapa, Chilli

GANG DANG PED JASMINE TEA-SMOKED DUCK
RED CURRY GF 44
Pak-Chee, Coconut Milk, Kaffir Lime Leaf, Chilli, Thai Basil

GANG GA-REE MOO COCONUT & TURMERIC 'DARLING DOWNS'
PORK SHOULDER CURRY GF 35
Gang Ga-ree, Potato, Coconut Cream, Chilli, Cucumber, Roast Peanut,
Pickled Onion

GANG MAT-SA-MAN KA-GAE MASSAMAN 'KING HENRY'
LAMB SHANK CURRY GF 46
Baby New Potato, Cocktail Onion, Grilled Pineapple, Roast Cashew,
Golden Shallot

PAD SEE EW CHAR-GRILLED 180-DAY GRAIN-FED
'JACK'S CREEK' BLACK ANGUS SEN-YAI NOODLES GF 36
Baby Corn, Pak Kha-Na, Sweet Soy, White Peppercorn in Oyster,
Soy & Fish Sauce

NAGA PAD THAI GF

Garlic Chive, Rice Noodle, Naga Tamarind Special Sauce, Egg Net
w. Peanut and Chilli On The Side

Your Choice of

1. Mt Cotton Free-Range Chicken 28
2. NQ Black Tiger Prawn 34
3. Combo of 1 & 2 32
4. Moreton Bay Bug 47
5. Seasonal Vegetable 26

SIDES

SOM TUM THAI 'SMASHED' GREEN PAPAYA SALAD GF 21
Fresh Lime, Cherry Tomato, Chilli
Choose Between 1-5 For Spiciness
Dried Shrimp & Roast Peanuts Served Separately & On The Side

KAÓ PAD SUB-PRA-ROOD GOONG NQ BLACK TIGER PRAWN
& QUEENSLAND PINEAPPLE FRIED JASMINE RICE GF 29
Brown Onion, Green Pea, Carrot, Roast Curry Powder, Lime, Eschallot

AROMATIC TURMERIC COCONUT RICE BOWL 5.50

STEAMED THAI JASMINE RICE BOWL 4.50

PAN-FRIED ROTI BREAD [3PC] 12

WOK-TOSSED ASIAN GREEN, CHILLI GARLIC
& OYSTER SAUCE GF 18

DESSERTS

GLUAY TORD KAÓ MAO LOCAL GOLDEN BANANA
FRITTERS GF, DF, V 15
Salted Caramel, Roast Coconut Ice Cream

GA-TI SAA KOO TAPIOCA & YOUNG COCONUT
PUDDING GF, DF, V, V+ 16
Cinnamon, Coconut Cream, Caramelised Orange,
Young Coconut, Black Bean Candy

CHILLI VODKA DARK CHOCOLATE MOUSSE
& GINGER COCONUT STICKY RICE PUDDING GF, V 17
Grilled Pineapple, Black Rice Praline

Please let us know of any dietary and allergy requirements.
Naga Thai will take all efforts to accommodate them.
We cannot, however, guarantee that our food will be allergen free.

COCKTAILS

PINK THAIGARITA 23
Casamigos Blanco Tequila, Pama Pomegranate, Lime, Cranberry,
Sumac & Pink Salt Rim

HOUSE-MADE LYCHEE SPRITZ 18
Lychee Infused-Gin, Fresh Lychee, Soda, Mint

#dontbekoi 24
Strawberries & Cream Infused-Gin, Crème De Fraise Des Bois,
Lemon, Rhubarb Bitters, Strawberry Coconut Mousse

TKO 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 and Orange Bitters

THE KANCHANABURI SPRITZ..... 17
Tanqueray Gin, Prosecco, Lemongrass, Kaffir Lime, Ginger, Lemon,
Lemon Bitters, Soda

VIOLET FEMME..... 24
Butterfly Pea Infused-Gin, Crème De Framboise, Violet Liqueur,
Blueberry, Mint, Lemon

PHRIKY 23
Olmecca Altos Plata Tequila, Absinthe, Thai Basil, Chilli,
Agave Nectar, Lime

MOCKTAILS

SPICED CANE MULE 16
Lyres Spiced Cane Spirit, House-made Chai Syrup, Apple, Lime,
Ginger Ale

GINFERENCE..... 16
Lyres Dry London Spirit, House-made Lemongrass & Kaffir Lime Syrup,
Lemon, Lime, Passionfruit, Tonic

ICED TEAS

YUZU & GREY..... 13
Yuzu Purée, Lemon, Bitters, Earl Grey Tea
w. Four Pillars Yuzu Gin 19

PEACH & CEYLON 12
Peach & Ceylon
w. Crème de Peche 18

LYCHEE & ROSE 13
Lychee, Cucumber, Mint, Rose Tea, Lemon
w. Lychee Liqueur 19

CHAI VANILLA SHAKE..... 14
House-Made Chai, Milk, Vanilla Ice Cream
w. Baileys..... 20

TAMARIND & THAI 13
Tamarind, Star Anise, Vanilla Beans, Thai Tea, Soda
w. Sailor Jerry Spiced Rum 19

TEA AND COFFEE

ENGLISH BREAKFAST • EARL GREY • CHAMOMILE
• PEPPERMINT • GREEN • THAI • ROSE • JASMINE..... 6

TRADITIONAL THAI COFFEE (HOT OR ICED)..... 6

SOFT DRINKS

ANTIPODES SPARKLING WATER..... 10

ANTIPODES STILL WATER 10

HOUSE-MADE TAMARIND & VANILLA SODA W. CHERRY 9

NHOM YEN 6
Traditional Pink Flavoured Milk

NAGA MANGO SODA 8

BEER/CIDER/GINGER ALE

ON TAP (all beers are served in 405ml glasses)

COOPERS MID ALE 3.5% SA 10

NAGA LAGA 4.8% SA..... 12

SAPPORO LAGER 5% JAPAN 13

BROWN SNAKE GINGER BEER 4% MURARRIE, QLD 12

PACKAGED

BALTER ‘CAPTAIN SENSIBLE’ 3.5% CURRUMBIN 10

LITTLE CREATURES ‘ROGERS’ AMBER ALE 3.8% WA 11

COOPERS PALE ALE 4.5% SA 12

SINGHA LAGER 5.0% THAILAND 13

STONE & WOOD PACIFIC ALE 4.4% NSW 13

CORONA 4.5% MEXICO 13

3 RAVENS ORIGINAL SOUR 3.5% VIC 13

BALTER XPA 5% CURRUMBIN 15

SAPPORO 500ML 5% JAPAN..... 18

TSING TAO 640ML TALLIE 4.7% CHINA 24

THATCHERS GOLD APPLE CIDER 4.8% ENGLAND 12

SPIRITS

GIN

TANQUERAY..... 11

FOUR PILLARS YUZU 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 & BURBON

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 11

FLOR DE CANA 7 11

SAILOR JERRY SPICED..... 12

BUNDABERG SMALL BATCH 14

APPLETON ESTATE 8 16

RON ZACAPA 23 18

DIGESTIF

AMARO MONTENEGRO 12

HENNESSY VS 15

DRINK

WINES BY THE GLASS/CARAFE

SPARKLING/CHAMPAGNE

NV BORG A SOLO PROSECCO VENETO, ITALY	12
NV L'ARNAUDE SPARKLING ROSÉ PROVENCE, FRANCE	15
NV TAITTINGER BRUT RESERVE REIMS, FRANCE.....	32

ROSÉ

2024 WILLUNGA 100 GRENACHE ROSÉ MCLAREN VALE, SA	13/36
2023 MINUTY PRESTIGE PROVENCE, FRANCE.....	17/48

WHITE

2024 ALKOOMI CHARDONNAY FRANKLAND RIVER, WA	13/35
2023 GOLD SOUNDS RIESLING CLARE VALLEY, SA	9.50/26
2025 RIESLINGFREAK NO.3 RIESLING CLARE VALLEY, SA	14/38
2023 SAINT & SCHOLAR PINOT GRIS ADELAIDE HILLS, SA	11/30
2024 ANT MOORE A+ SAUVIGNON BLANC MARLBOROUGH, NZ ..	10/28

RED

2023 TWO HANDS “GNARLY DUDES” SHIRAZ BAROSSA, SA	13/36
2022 RANGE LIFE PINOT NERO MULTI REGION, VIC.....	9.50/26
2022 BEL COLLE BARBARA PIEDMONT, ITALY	17/47
2024 TERRA SANCTA PINOT NOIR CENTRAL OTAGO, NZ	15/42
2023 WHISTLER SGM BAROSSA VALLEY, SA	12/32

125ML - SPARKLING
125ML - WINE / 375ML - CARAFE

WINE

SPARKLING/CHAMPAGNE

NV BORG A SOLO PROSECCO VENETO, ITALY	65
NV L'ARNAUDE SPARKLING ROSE PROVENCE, FRANCE	73
2024 SVEN JOSCHKE “LAMBRE” BAROSSA VALLEY, SA.....	80
NV TAITTINGER BRUT RESERVE REIMS, FRANCE.....	150
NV LOUIS ROEDERER REIMS, FRANCE.....	190

ROSÉ

2024 WILLUNGA 100 GRENACHE ROSÉ MCLAREN VALE, SA.....	67
2024 PIKES “LUCCIO” SANGIOVESE ROSÉ CLARE VALLEY, SA	74
2023 MINUTY PRESTIGE ROSÉ PROVENCE, FRANCE	88
2023 BY.OTT ROSÉ PROVENCE, FRANCE	110

*Vintages subject to change

WHITE

2024 HESKETH “THE PROPOSITION” MOSCATO LIMESTONE COAST, SA	45
2024 ANT MOORE A+ SAUVIGNON BLANC MARLBOROUGH, NZ	49
2023 GOLD SOUNDS RIESLING CLARE VALLEY, SA	50
2024 SAINT & SCHOLAR PINOT GRIS ADELAIDE HILLS, SA	57
2024 ALKOOMI CHARDONNAY FRANKLAND RIVER, WA	65
2025 RIESLINGFREAK NO.3 RIESLING CLARE VALLEY, SA	69
2021 DERWENT ESTATE RIESLING DERWENT VALLEY, TAS.....	76
2023 TIEFENBRUNNER PINOT GRIGIO ALTO ADIGE, ITALY	79
2024 CRAGGY RANGE 'TE MUNA' SAUVIGNON BLANC HAWKE'S BAY, NZ	80
2023 INAMA VIN DE SOAVE VENETO, ITALY	84
2025 SHAW & SMITH SAUVIGNON BLANC ADELAIDE HILLS, SA	88
2023 DOMAINE D'ELISE PETIT CHABLIS BURGUNDY, FRANCE	95

RED

2022 RANGE LIFE PINOT NERO MULTI REGION, VIC	50
2022 LONGVIEW “FRESCO” NEBBIOLO BLEND ADELAIDE HILLS, SA	55
2023 WHISTLER SGM BAROSSA VALLEY, SA.....	62
2023 TWO HANDS “GNARLY DUDES” SHIRAZ BAROSSA VALLEY, SA.....	65
2024 GEMTREE “LUNA” TEMPRANILLO MCLAREN VALE, SA.....	72
2024 STORM BAY PINOT NOIR COAL RIVER, TAS.....	76
2024 TERRA SANCTA PINOT NOIR CENTRAL OTAGO, NZ	78
2022 BEL COLLE BARBARA PIEDMONT, ITALY	84
2021 LANGMEIL 'BLACKSMITH' CABERNET SAUVIGNON BAROSSA VALLEY, SA.....	86
2022 YANGARRA SHIRAZ MCLAREN VALE, SA.....	88
2023 CRAGGY RANGE 'TE KAHN' MERLOT BLEND HAWKE'S BAY, NZ	93
2024 SENTIO GAMAY NOIR KING VALLEY, VIC.....	96

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