Discover Traditional Thai Cuisine. All prices shown in the menu includes GST

15% surcharge on public holidays

- Food ingredients and prices are subject to be changed without prior notice.
- Any allergy to any ingredients, please kindly advise our staffs when ordering.
- 15% Surcharge applies at check out on public holidays
- 10% Surcharge applies at check out on Sundays
- All seafood served in our dishes is sourced from both Australian and imported origins.
- No added MSG.
- A 1.5% surcharge applies to all card payments at checkout.

Entrée

1. Vegetables Spring Rolls $14
Vegetables spring rolls. Served with our homemade tangy salted plum dipping sauce.

2. Thai Fish Cake $12
Spiced blended fish fillet with chilli paste, green beans, kaffir lime leaf. Served with sweet chilli sauce and crushed peanuts..

3. Spicy Chicken $15
Deep fried battered chicken fillet, seasoned in Thai's spicy and sour Laab flavoured

4. Satay Chicken Skewers $15
Marinated chicken fillet, grilled on skewers, topped with Ban Na's homemade golden peanut sauce.

5. Crispy Prawns $16
Crispy fried crumbed prawns, served with homemade dipping sauce

6. Curry Puffs $14
Spiced minced chicken, mashed potato, green peas, carrot and onions. Wrapped in puff's pastry. Deep fried and served with our homemade salted plum dipping sauce.

7. Tamarind Tofu $14
Deep fried tofu, with Ban Na's homemade tamarind sauce.

Traditional Thai Soup

All of the soup cannot be made Gluten Free. Our soup base may contain wheat flour.

8. Tom Yum Soup

Selection of:

- **Prawns** **$28**
- **Chicken** **$26**
- **Mushroom** **$24**

An iconic Thai Traditional soup, aromatic flavours. Balanced with lemongrass, kaffir lime, galangal, chilli and fresh lime juice. Contains evaporated milk.

9. Tom Kha Soup

Selection of:

- **Chicken** **$26**
- **Mushroom** **$24**

A creamy coconut milk soup infused with galangal, lemongrass, kaffir lime leaf. Gentle balance of a creamy, aromatic and tangy flavours.

Thai Traditional Curry

All of the curry cannot be made Gluten Free. Our Curry base may contain wheat flour.

10. Thai Green Curry Chicken $32

Chicken fillet in a fragrant green curry paste, coconut milk, fresh herbs, seasonal vegetables.

11. Thai Yellow Curry Chicken $32

Chicken fillet in a rich yellow curry with coconut milk, aromatic spices, turmeric and curry powder. A warm, mellow flavour and a delicate balance of Thai herbs.

12. Massaman Beef Curry $34

Slow-braised beef brisket in a rich and aromatic Massaman curry in coconut milk, potato, pineapple spiced with cinnamon, cardamon with roasted peanuts and crispy fried onion.

13. Panang Curry Beef $32

Sliced beef fillet in a creamy Panang curry with coconut milk and fragrant Thai herbs, offering a rich peanut butter flavour with a subtle touch of spice.

14. Red Curry Prawns $35

Prawns cooked in a fragrant red curry with coconut milk and Thai herbs. With green beans, capsicum and carrot.

15. Ban Na Seafood Curry $35

Mixed seafood – prawns, calamari and scallop cooked in a creamy coconut milk, Ka Ree curry paste. Seasoned with Thai spices with onions, capsicum and carrot

16. Ban Na Roasted Duck Curry $36

Crispy roasted bbq duck on a red curry sauce with coconut milk, Thai herbs, lychee, tomato, capsicum and carrot.

Thai Stir Fry

17. Thai Basil Stir Fry

Stir fry with fresh garlic, chilli and fresh basil. Cooked in Chef's special sauce.

CHOICE OF MEAT:
- CHICKEN $32
- BEEF $33

18. Cashew Nut

Stir fry with roasted chilli paste, seasoned vegetables and roasted cashew nuts.

CHOICE OF MEAT:
- CHICKEN $32
- BEEF $33

19. Sweet & Sour

Your choice of meat cooked in Ban Na'a tangy sweet & sour sauce, with tomato, pineapple and onions.

CHOICE OF MEAT:
- PORK $32
- CHICKEN $33

20. Sizzling Platter Beef $30

Sliced beef stir fry with fresh garlic, cooked in Chef's special sauce and mixed vegetable. Served on a hot sizzling plate.

21. Stir Fry Vegetables with Meat

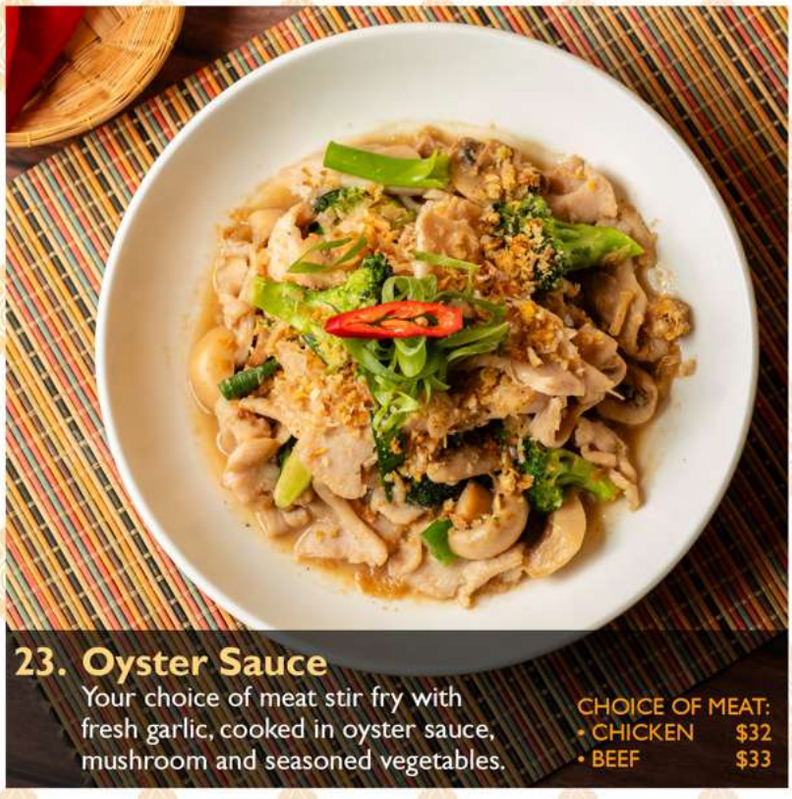
Mixed vegetables of the day with your choice of meat cooked with oyster sauce and soy sauce-based.

CHOICE OF MEAT:
- CHICKEN $32
- BEEF $33

22. Garlic & Pepper

Your choice of meat stir fry with fresh garlic, cooked in garlic and pepper sauce with seasoned vegetables.

CHOICE OF MEAT:
- CHICKEN $32
- BEEF $33
- PORK $32



23. Oyster Sauce

Your choice of meat stir fry with fresh garlic, cooked in oyster sauce, mushroom and seasoned vegetables.

CHOICE OF MEAT:
- CHICKEN $32
- BEEF $33

Stir Fry Seafood

24. Snow Peas Prawns **$35**
Stir fry prawns with mushroom, ginger & snow peas cooked in Chef's special sauce.

25. Thai Basil Prawns **$35**
Stir fry prawns with fresh chilli, garlic, green beans, capsicum and fresh basil.

26. Garlic & Pepper Prawns **$35**
Stir fry prawns with fresh garlic in our garlic and pepper sauce with onions and carrot.

27. Stir Fry Vegetables with Prawns **$35**
Stir fry prawns with mixed vegetables of the day in Chef's special sauce.

28. Combination Seafood **$35**
Mixed seafood (prawns, calamari & scallop) stir fry with mixed seasonal vegetables in our Chef's special sauce.

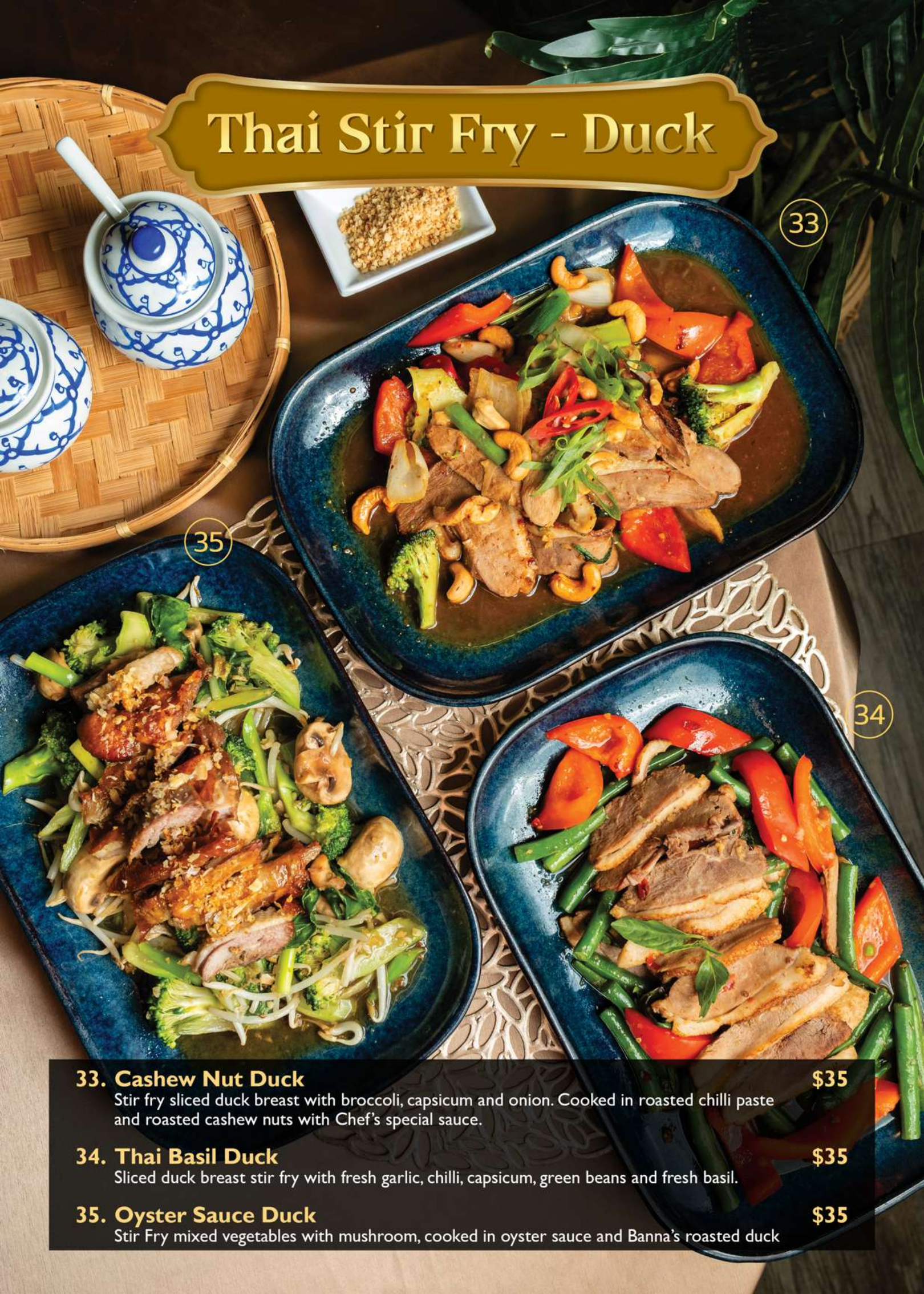
29. Sizzling Platter Seafood **$35**
Mixed seafood (prawns, calamari & scallop) stir fry with mixed seasonal vegetables in our Chef's special sauce and chilli sauce. Served on hot sizzling platter

30. Cashew Nut Scallop **$36**
Stir fry fresh scallop with fresh garlic, roasted chilli paste, roasted cashew nut and mixed vegetables. Cooked in Chef's special sauce.

31. Garlic and Ginger Scallop **$36**
Stir fry fresh scallop with fresh garlic, ginger, celery, capsicum, mushroom, onions, soya bean paste and fresh ginger.

32. Garlic & Pepper Calamari **$33**
Stir fry calamari with fresh garlic, cooked in garlic and pepper sauce, broccoli, carrot and onion.

Thai Stir Fry - Duck



33. Cashew Nut Duck **$35**
Stir fry sliced duck breast with broccoli, capsicum and onion. Cooked in roasted chilli paste and roasted cashew nuts with Chef's special sauce.

34. Thai Basil Duck **$35**
Sliced duck breast stir fry with fresh garlic, chilli, capsicum, green beans and fresh basil.

35. Oyster Sauce Duck **$35**
Stir Fry mixed vegetables with mushroom, cooked in oyster sauce and Banna's roasted duck

Chargrilled & Thai Style Salad

37. Thai Stye BBQ Chicken $27
Thai style marinated chicken fillet, grilled and served with sweet chilli sauce.

36. Laab Pork $35
A vibrant mix of minced pork, herbs and roasted rice powder, finished with fresh lime, fish sauce and chilli.

38. Spicy Calamari Salad $35
Battered spicy calamari with salad of the day, onion, tomato and Thai style salad dressing.

39 . Nam Tok Beef $35
Thai style grilled beef salad, marinated grilled scotch fillet, sliced mixed in Thai's salad dressing, chilli, roasted chilli pastes and fresh lime juice.

40. Crying Tiger $35
Marinated grilled scotch fillet cooked medium-rare, sliced and served with our "Nam Jim Jaew" - spicy tamarind dipping sauce.

41. Papaya Salad Softshell Crab $38
A refreshing shredded green papaya, cherry tomato, fresh chilli, lime, garlic, a balance of spicy, sour, salty and sweet. Topped with crispy fried softshell crab and roasted cashew nuts.

42. Sweet Corn Seafood Salad $35
A refreshing Thai style salad with mixed seafood mixed in Thai salad dressing, fresh chilli, garlic, fresh lime, sweet corn. Topped with roasted cashew nuts.

Stir Fry Noodles

43. Pad Thai Noodle

Wok fried rice noodle with egg, in Ban Na's Pad Thai Sauce, beansprouts, spring onions, fried garlic, fried onions. Topped with crushed peanuts.

CHOICE OF MEAT:
- CHICKEN $25
- BEEF $25
- PORK $25
- PRAWNS $26
- MIXED SEAFOOD $28

44. Pad See Eiw

Wok fried flat rice noodle with egg, kilan and carrot. Cooked in sweet soya sauce, soy sauce and pepper.

CHOICE OF MEAT:
- CHICKEN $25
- BEEF $25
- PORK $25
- PRAWNS $26
- MIXED SEAFOOD $28

45. Pad Kee Mao

Wok fried flat rice noodle with garlic, chilli, capsicum, green beans and fresh basil.

CHOICE OF MEAT:
- CHICKEN $25
- BEEF $25
- PORK $25
- PRAWNS $26
- MIXED SEAFOOD $28

46. Hokkien Noodle

Wok fried hokkien noodle with garlic, carrot, capsicum, broccoli. Cooked in Chef's special sauce.

CHOICE OF MEAT:
- CHICKEN $25
- BEEF $25
- PORK $25
- PRAWNS $26
- MIXED SEAFOOD $28

RICE

47. Thai Style Fried Rice

Stir fry rice with egg, garlic, onions, shallots and peas. Cooked in soy sauce and oyster sauce.

CHOICE OF MEAT:
- CHICKEN $23
- BEEF $23
- PORK $23
- PRAWNS $26
- MIXED SEAFOOD $27

48. Spicy Fried Rice

Stir fry rice with chilli, garlic, green beans, capsicum in Chef's special sauce.

CHOICE OF MEAT:
- CHICKEN $23
- BEEF $23
- PORK $23
- PRAWNS $26
- MIXED SEAFOOD $27

49. Pineapple Fried Rice

Stir fry rice with garlic, pineapple, onion, tomato with your choice of meat.

Choice of meat:
- **Chicken** **$24**
- **Beef** **$24**
- **Pork** **$24**
- **Prawns** **$26**
- **Mixed Seafood** **$28**

50. Egg Fried Rice **$15**

Stir fry rice with garlic, egg, and lightly seasoning sauce. Topped with fresh spring onions.

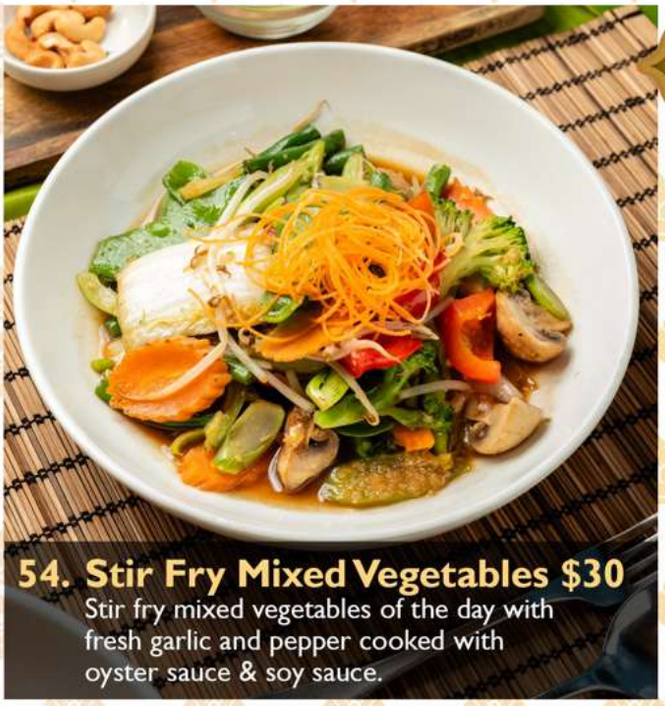
51. Steamed Rice **$5**

52. Coconut Rice **$6**

53. Garlic Rice **$6**

Vegetable Dishes

All vegetable stir fry dishes are cooked on soy sauce and oyster sauce based. Please advise the staffs for any dietary requirement or any special request to cook without oyster sauce.



54. Stir Fry Mixed Vegetables $30
Stir fry mixed vegetables of the day with fresh garlic and pepper cooked with oyster sauce & soy sauce.

59. Yellow Curry Vegetables $30
Mixed vegetable of the day in our Yellow Curry sauce with coconut milk.

60. Panang Curry Tofu $30
Deep fried tofu, in our Panang Curry, with coconut milk, carrot, capsicum. Topped with crushed peanuts.

Extra & Add On

Extra Vegetables	$4.00
Extra Tofu	$4.00

55. Thai Basil Vegetables $30
Stir fry mixed vegetables of the day with fresh garlic, chilli and fresh basil. oyster sauce & soy sauce.

56. Pad Thai Vegetables $24
Rice noodle stir fry with egg, cooked in Pad Thai sauce, beansprouts, crispy onion and topped with crushed peanuts.

57. See Eiw Vegetables $24
Flat rice noodle stir fry with egg, cooked in sweet soya sauce with fresh kilan and carrot

58. Fried Rice Vegetables $24
Rice stir fry with garlic, egg, with mixed vegetables and cooked in oyster sauce and soy sauce

61. Sweet and Sour Tofu $30
Deep fried tofu, stir fry in our sweet and sour sauce, tomato, cucumber, onion and capsicum (Sweet and sour sauce cannot be made without oyster sauce and soy sauce)

Chef's Specials

62. Garlic Chilli Soft Shell Crab $35
Battered soft shell crab and deep fried. Seasoned and cooked with garlic and chilli.

63. Tamarind Prawns $32
Battered prawns, stir fry in Banna's homemade tamarind sauce. Topped with fried onions and fried garlic.

64. Chicken Wings Brown Sauce $32
Deep – fried lightly battered chicken wings cooked with our flavourful brown sauce with sweet chilli paste.

65. Sweet & Sour Fish $32
Deep fried battered barramundi fillet, tossed sweet and sour sauce, with pineapple, tomato and onions.

66. Crispy Pork with Kailan $33
Crispy pork tossed with fresh Kailan in a fragrant Thai soy garlic sauce.

67. Stir Fry Ka Ree Soft Shell Crab $35
Stir fry battered Soft Shell Crab with eggs, capsicum, onions cooked in oyster sauce and soy sauce

68. Three Flavoured Crispy Pork $33
Homemade crispy pork, deep- fried, and tosses in Ban Na's signature three flavour sauce - a delicious blend of sweet, sour and salty.

69. Fish in Chilli Sauce $32
Deep fried battered barramundi fillet, tossed in chilli sauce with ginger, garlic and coriander.

Whole Fish

Please allow 30-40 minutes cooking time for the whole fish Our whole fish is Coral Trout range between 650gram-750gram - lightly battered, and top with your selection of sauce:

70. Whole Fish in Sweet and Sour Sauce **$70**
Deep fried lightly battered whole Coral Trout with sweet and sour sauce, tomato, pineapple and onion.

71. Whole Fish in Chilli Sauce **$70**
Deep fried lightly battered whole Coral Trout with Ban Na's chilli sauce with garlic, ginger and coriander

72. Whole Fish is Nam Pla Sauce **$70**
Deep fried lightly battered whole Coral Trout with Thai's Nam Pla Sauce (fish sauce based)