

Nirvana Restaurant Darwin

Dinner Menu

Welcome to Nirvana

Here at Nirvana we specialise in bringing South East Asian style Street Food to your table with vibrant colours and aromas that include a mixture of Indian, Thai, Malaysian and Vietnamese Street Cuisine spliced together to make our own unique recipes & style.

For over 25 years we have celebrated with the Darwin community our funky style of Asian fusion share food and is the best way to experience what we have to offer. Grab some Small and Large plates and share all with your friends and family.

The Cheeky Disclaimer

We use a wide variety of spices, herbs, nuts and products in our cooking so if you have an allergy please make your self-known to staff and we'll assist you in making your food selection so that No EpiPen's are required!

If you have an Allergy or simply Intolerant the following table will help you make your food choices easier:

(GF) Gluten Free

(LG) Low Gluten (small amounts of gluten in things like Stocks, Soy/Fish Sauce)

(CN) Contains Nuts (Peanuts and Cashews used at Nirvana)

(VG) Vegetarian

(VGO) Vegetarian Option

(VE) Vegan

(VEO) Vegan Option

(CD) Contains Dairy

(CSF) Contains Shell Fish

BANQUET'S

All banquets come with Rice & Pappadums | Plus all dishes listed to share based on your numbers | Minimum of 4 people

Banquet #1 \$35pp

Small Bites: Saigon Spring Rolls | Chicken Satays

Large Plates: Thai Fried Fish | Green Chicken Curry
Stir Fried Vegetables | Beef Mussaman

Banquet #2 \$40pp

Small Bites: Nirvana Oysters | Chicken Satays | Saigon Spring Rolls

Large Plates: Green Chicken Curry | Beef Mussaman
Stir Fried Seafood | Thai Fried Fish | Aloo Gobi

Banquet #3 \$40pp

Small Bites: Nirvana Trio of Dips | Eggplant & Cauliflower Pakoras
Sweet Potato Curry Puffs | Gado Gado

Large Plates: Aloo Gobi | Stir Fried Vegetables | Kang Koon Greens
Green Vegetable Curry | Red Vegetable Curry

Banquet #4 \$45pp

Small Bites: Nirvana Oysters | Malaysian Pork Lobok | Saigon Spring Rolls

Large Plates: Butter Chicken | Lamb Korma | Garlic Prawns
Thai Fried Fish | Stir Fried Vegetables | Red Duck Curry

Banquet #5 \$55pp

Small Bites: Nirvana Oysters | Pandan Chicken Parcels
Saigon Spring Rolls | Spicy Salted Squid

Large Plates: Nirvana Bugs | Chilli Prawns | Thai Fried Fish
Stir Fried Seafood | Green Chicken Curry | Beef Mussaman

Note: we allow you to swap a maximum of 2 dishes on any selected banquet.

SMALL BITES

Nirvana Trio of Dips _____ \$15.00

Pappadums & our flat Roti bread served w/ Raita, Mango Chutney & Satay dipping sauce. (V)(VEO)(CN)(CD)

Nirvana Oysters _____ 6-\$19 / 12-\$34

Lightly grilled Pacific Oysters w/ a dressing of lemongrass, ginger, coriander, kaffir lime & fresh basil soaked in fish sauce. (LG)

Vietnamese Pork Skewers x4 _____ \$16.00

Minced pork belly w/ onion, garlic & black pepper, skewered w/ sweet smoky dipping sauce. (LG)(CN)

Chicken Satays x6 _____ \$17.00

Popular Asian street meal of marinated skewered grilled chicken pieces w/ a spicy peanut sauce. (LG)(CN)

Tom Yum Prawn Soup _____ \$11.00

All elements of Thai cooking in this hot, sour, sweet & salty soup constructed w/ chilli, tamarind, palm sugar & fish sauce. Finished with Prawns and fresh vegetables. (LG)(CSF)

Thai Coconut Chicken Soup _____ \$11.00

Chicken broth infused w/ fresh galangal, coconut, lemongrass & kaffir lime. (LG)

Pandanus Chicken Parcels x4 _____ \$17.00

Chicken thigh in mild aromatics, wrapped in local pandanus leaf, known as 'Asian Vanilla' giving it a beautiful scent & smoky flavour.

Malaysian Pork Lobak x4 _____ \$14.00

Crisp fried parcels of five spice marinated minced pork belly w/ a sweet chili & sesame dipping sauce.

Tandoori Chicken Pieces x5 _____ \$16.00

Bite sized chicken thigh marinated in fresh yogurt & tandoori masala deliciously charred w/ a sweetened yogurt to contrast the spice. (CD)(GF)

Saigon Spring Rolls x6 _____ \$14.00

Pork, sautéed vegetable & vermicelli wrapped & fried until crispy with a tangy nuoc mam dipping sauce.

Crispy Green Flake Beef Patties x4 _____ \$14.00

Delicious beef mince patties with onion, carrot & celery. Coated in crispy green rice flakes & served with a sriracha mayo dipping sauce.

Eggplant & Cauliflower Pakoras x6 _____ \$14.00

Florets of cauliflower & eggplant coated in spicy batter of turmeric, cumin & chickpea w/ a cooling minted yogurt to contrast the spice. (VG)(VEO)

Sweet Potato Curry Puffs x2 _____ \$13.50

A popular snack w/ Indian bakeries. Sweet potato, onion & pea dry curry encased in pastry. Sweet chili & sesame dipping sauce. (VG)(VE)

15% Surcharge applies on Public Holidays

10% Off for Takeaway

LARGE DISHES

CURRIES & BRAISES

Thai Green Curry Chicken _____ \$26.00

This vibrant green curry gains its colour not just from green chillies but vibrant herbs and aromatics. Lemongrass, chili, galangal and lemongrass give a robust flavour that welcomes mellowing with coconut. (LG)

Roasted Red Duck Curry _____ \$29.00

Twice cooked duck breast simmered in aromatic Thai red coconut curry sauce with butternut pumpkin, pineapple, mixed vegetables with Thai basil. (LG)

Mussaman of Beef _____ \$26.00

A signature dish, peanut tamarind is a match made in heaven. This sweeter style curry earns its reputation through a lengthy cooking process ensuring maximum tenderness and flavour. (LG)(CN)

Jungle Curry of Twice Cooked Pork Belly _____ \$26.00

Twice cooked pork belly with local vegetables and carefully selected red curry spices with lemongrass, coriander and chili. (LG)

Yellow Fish of Threadfin Salmon _____ \$27.00

Local fish pieces simmered in a medium-sweet coconut curry sauce of turmeric, galangal and ginger with fresh vegetables and sliced bamboo. (LG)

Penang Chicken _____ \$26.00

From the Malaysian north-west, rich coconut is married with kaffir lime and a hint of peanut. (LG)(CN)

Lamb Korma _____ \$26.00

Slow cooked tender lamb with potato in korma sauce. A distinct nuttiness and rich texture comes from the addition of ground almonds and cashews to the gravy. (LG)(CN)

Beef Vindaloo _____ \$26.00

Tender slow cooked cubes of beef blade in spicy kashmiri chili and tomato curry sauce. This renowned South West Indian dish should be crowned the 'King of Curries', if you like your curry with a kick then ask for this one HOT! (LG)

Butter Chicken _____ \$26.00

Butter chicken or 'murgh makhani' is chicken marinated in cream and spice mix, simmered in a tomato and cream curry sauce finished with butter and cashews. (LG)(CN)

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CRISPY & CRUNCHY

Crispy Barra Wings _____ \$26.00

Lightly floured and spiced local barramundi wings crispy fried to perfection with a salsa of onion, garlic, mild chili and spring onion.

Thai Fried Fish _____ \$29.00

'Pla Sam Rot' or Three Flavoured Fish! Fresh local Thread-fin Salmon fillet flash fried and smothered in our sweet, sticky sauce with chili, palm sugar and tamarind.

Spicy Salted Squid _____ \$26.50

Tender scored squid tubes lightly floured and dusted with secret spicy salt, finished with finely chopped onion, garlic, chili and shallots.

FROM THE WOK

Malaysian Sauteed Beef _____ \$30.50

Marinated tender cubes of beef and potato tossed with garlic, onion and soy. Fresh garden vegetables are added for a fresh crisp texture. (GFO)

Stir Fried Seafood _____ \$30.50

Prawn, calamari, scallop and local fish are simply stir fried with mixed vegetables in spicy nam pik sauce. (GFO)

Nirvana Bugs _____ \$44.00

Despite the unusual name 'Bugs' are a deep-sea delicacy. Bug tails are simmered in Penang sauce with potato and a drizzle of coconut cream and kaffir lime. (LG)(CN)

Nirvana Prawns _____ \$35.00

Local NT prawns, partly de-shelled and cleaned, cooked with their heads on for maximum flavour, simmered in your choice of mouth-watering sauces: (GFO)

GARLIC (CD) – Creamy garlic sauce with onion and fresh coriander

CHILI – Rich sweet chili sauce with ginger and silky egg

TANDORI (CD) – Indian spice mix with yoghurt, cherry tomatoes and torn herbs

VEGETABLE DISHES

Stir Fried Vegetables _____ \$21.00

Fresh crisp mixed garden vegetables and diced tofu is wok tossed with our preserved soy bean sauce. (GFO)(VG)(VE)

Aloo Gobi _____ \$21.00

Literally translating to Potato Cauliflower, that we have dusted in Tandoori spices, cooked with ginger, tomato, onion and coriander with double cream. (CD)(GF)(VG)

Kang Koong _____ \$20.00

Local water spinach wok tossed in a preserved soy bean sauce with fried shallots. (GFO)(VG)(VE)

NOODLES AND FRIED RICE

Pad Thai Noodles _____ \$24.00

A rustic Thai dish of flat rice noodles prawn and chicken stir fried with chive, egg, local sprouts, topped with crushed peanuts and fresh lime. (CN)(GFO)(VGO)(VEO)

Nasi Goreng _____ \$19.00

Wok-fried rice with prawns, egg, vegetables and sambal finished with fried shallots. (GFO)(VGO)(VEO)

CONDIMENTS

Steamed Jasmin Rice	\$3.00 a serve	Raita	\$4.00 a serve
Coconut Rice	\$4.00 a serve	Peanut Sauce	\$3.00 a serve
Nirvana Roti	\$5.00 x4 pieces	Fresh Chilli	0.50c a serve
Pappadums	\$4.00 x5 pieces	Fresh Chilli Soy Sauce	0.50c a serve
Mango Chutney	\$3.00 a serve		

DESSERTS

Deep Fried Mars or Snickers Bar _____ \$13.00

Our special blend of sweet Kirin Beer batter, coating a gooey Mars or Snickers Bar.
Served with Vanilla Ice Cream and chocolate sauce.

Chocolate Banana Spring Rolls _____ \$13.00

Two melt in your mouth banana and chocolate hazelnut ganache spring rolls served hot.
With a ginger dipping sauce and vanilla ice cream.

Navana Agato _____ \$15.00

Our version of an Affogato with Cold Brew Coffee, Vanilla ice cream and a shot of Butterscotch Schnapps.
Change up your shot to whatever you like at an additional cost.

Desserts are currently not available for Takeaway