

NIRVANA RESTAURANT FOOD MENU

SMALL PLATES:

Trio of Dips: _____ **\$16**

Yoghurt Raita, Mango Chutney and Satay Dipping Sauce with a side of Pappadums and Roti Bread.
(V) (CN) (CD)

Nirvana Oysters: _____ **6 \$21 / 12 \$36**

Fresh natural Southern Australian Oysters served with a side of dressing made with lemongrass, ginger, coriander, kaffir lime, fresh basil and fish sauce. **Limited quantity each day**

Half Shell Scallops: _____ **\$18**

Half shell scallops grilled and dressed with a sweet sesame sauce, topped with some spring onions.

Chicken Satays: _____ **\$18**

Marinated skewered grilled chicken pieces served with peanut sauce.
(CD)

Crab Curry Laksa: _____ **\$18**

Crab meat in a delicious curry laksa broth served with spirals of vermicelli noodles.

Pandan Chicken Parcels: _____ **\$18**

Chicken thigh pieces marinated and wrapped in local pandanus leaves and fried, giving the dish an aromatic scent and smoky flavour.

Tandoori Chicken Pieces: _____ **\$16**

Bite sized chicken thigh marinated in fresh yoghurt and tandoori masala, deliciously charred and served with a sweetened yoghurt to contrast the spices.
(CD) (GF)

Malaysian Pork Lobak: _____ **\$15**

Crispy fried parcels of five spiced marinated minced pork belly served with a sweet chili and sesame dipping sauce.

Saigon Spring Rolls: _____ **\$16**

Pork, sauteed vegetables and vermicelli wrapped up and fried until crispy with a tangy nuoc mam dipping sauce.

Vegetarian Spring Rolls: _____ **\$16**

Crispy spring rolls filled with vermicelli noodles and sauteed vegetables, served with a sweet chili and sesame sauce.
(V)(VG)

Crispy Green Flake Beef Patties: _____ **\$16**

Delicious beef mince patties mixed together with onion, carrot and celery. Then coated in crispy green rice flakes and fried, served with sriracha mayo dipping sauce.

Eggplant and Cauliflower Pakoras: _____ **\$15**

Florets of cauliflower and eggplant coated in a spicy batter of turmeric, cumin and chickpea. Served with a cooling mint yoghurt.
(V) (VGO)

V: Vegetarian	VEO: Vegetarian Option	VG: Vegan	VGO: Vegan Option
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Please note that there is a 15% surcharge on public holidays.

Sweet Potato Curry Puffs: _____ **\$15**

Sweet potato, onion, peas combined with dry curry encased in pastry. Served with a sweet chili and sesame dipping sauce.

(V) (VGO)

Tofu Lettuce Cups: _____ **\$16**

Fried tofu chopped up and stir fried with mushrooms and peanuts in a hoisin sauce. Served with lettuce cups, crushed peanuts and fried vermicelli.

(V) (VG) (GF)

Papaya Salad: _____ **\$14**

Shredded papaya and carrots tossed with lime, chili, fish sauce and basil. A crisp and tangy delight! Add Prawns \$5

CURRIES:

Green Chicken Curry: _____ **\$28**

This vibrant green curry gains its colour not just from green chillies but also from vibrant herb. Lemongrass, chili and galangal give a robust flavour that welcomes mellowing with the coconut.

(VGO) (GFO)

Red Duck Curry: _____ **\$31**

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

(VGO) (GFO)

Beef Mussaman Curry: _____ **\$30**

This sweeter style curry made with peanuts and tamarind goes through a lengthy cooking process to ensure maximum tenderness and flavour.

(CN)

Lamb Korma Curry: _____ **\$30**

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

(CN)

Yellow Fish Curry: _____ **\$29**

Bite sized pieces of Threadfin Salmon simmered in a medium-sweet coconut curry sauce of turmeric, galangal and ginger with fresh vegetables and sliced bamboo.

Penang Chicken Curry: _____ **\$28**

Rich coconut, kaffir lime and a hint of peanut is notably present in this delicious curry from the Malaysian North-West.

(CN)

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LARGE PLATES:

- Three Flavoured Thai Fried Fish:** _____ **\$31**
Threadfin Salmon fillets coated in flour, flash fried and smothered in a sweet, sticky sauce made with chili, palm sugar and tamarind.
- Spicy Salt Squid:** _____ **\$28**
Tender scored squid tubes lightly floured, fried and dusted with our secret blend of spicy salt, topped with finely chopped onion, garlic, chili and shallots and served with sriracha mayo.
- Shaking Beef:** _____ **\$33**
Marinated beef cubes tossed in the wok with potatoes, mixed vegetables, garlic, onion and soy.
(GFO)
- Twice Cooked Pork Belly:** _____ **\$28**
Twice cooked pork belly wok fried with local vegetables and carefully selected red curry spices with lemongrass, coriander and chili.
- Stir Fried Seafood:** _____ **\$33**
A savoury delight of wok tossed prawns, calamari, scallop, fish and mixed vegetables with a chilli soy bean sauce.
(GFO)
- Nirvana Bugs:** _____ **\$46**
Bug tails simmered in Penang sauce with potato and a drizzle of coconut cream and kaffir lime.
(CD)
- Pan-fried Chicken Cutlet:** _____ **\$24**
A lightly floured chicken thigh cutlet marinated with lemongrass pan-fried, sliced and served with a bed of rice, cucumbers and Jeow Sum sauce.
(GF)
- Stir Fried Greens:** _____ **\$22**
Fresh local vegetables and diced fried tofu wok tossed with a preserved soy bean sauce.
(GFO) (V) (VGO)
- Kang Koong:** _____ **\$20**
Local water spinach wok tossed in a preserved soy bean sauce topped with fried shallots.
(GFO) (V) (VGO)
- Pad Thai Noodles:** _____ **\$25**
A rustic Thai dish of flat rice noodles, prawn, chicken, chives, egg, bean sprouts and carrots stir fried and topped with crushed peanuts and fresh lime.
(CN) (GFO) (VGO) (VEO)
- Nasi Goreng:** _____ **\$20**
Wok fried rice with prawns, egg, vegetables and sambal topped with fried shallots.
(GFO) (VGO) (VEO)

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CONDIMENTS:

Steamed Rice: \$3.50
Pappadums: \$5.00
Peanut Sauce: \$4.00

Coconut Rice: \$4.50
Mango Chutney: \$3.00
Fresh Chili: \$1.50

Roti: \$3.50
Yoghurt Raita: \$4.00
Chili & Soy: \$1.50

DESSERTS:

Deep Fried Mars Bar: _____ **\$14**
Our special blend of sweet beer batter coating a gooey Mars Bar, served with vanilla ice cream and chocolate sauce.
(CD)

Deep Fried Snickers Bar: _____ **\$14**
Our special blend of sweet beer batter coating a gooey crunchy Snickers Bar, served with vanilla ice cream and chocolate sauce.
(CD) (CN)

Chocolate Banana Spring Rolls: _____ **\$15**
Two melt in your mouth banana and chocolate hazelnut ganache spring rolls served with vanilla ice cream and chocolate sauce.
(CD) (CN)

Nirvana Affogato: _____ **\$15**
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.
(CD)

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