

NIRVANA

M E N U

SMALL PLATES

TRIO OF DIPS 19

Yogurt Raita, Mango Chutney, and Satay Dipping Sauce served with Pappadums and Roti Bread (V) (CN) (CD)

NIRVANA OYSTERS 6-\$21 | 12-\$36

Lightly Grilled New Zealand Oysters with lemongrass, ginger, coriander, kaffir lime, basil, and fish sauce dressing

HALF SHELL SCALLOPS (3) 21

Grilled half shell scallops with sweet sesame sauce and spring onions

CHICKEN SATAYS (6) 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 (4) 18

Chicken thigh pieces marinated, wrapped in pandanus leaves, and fried for a fragrant, smoky flavor

TANDOORI CHICKEN PIECES (5) 18

Tender chicken thigh marinated in yogurt and tandoori spices, charred to perfection, served with sweetened yogurt (CD) (GF)

VIETNAMESE PORK SKEWERS (4) 17

Minced pork belly skewers with onion, garlic, and black pepper, served with peanut hoisin sauce

SAIGON SPRING ROLLS (6) 16

Crispy fried rolls filled with pork, sautéed vegetables, and vermicelli, served with tangy fish sauce

VEGETARIAN SPRING ROLLS (6) 16

Crispy spring rolls with vermicelli noodles and sautéed veggies, served with sweet chili and sesame sauce (V)

CRISPY GREEN FLAKE BEEF PATTIES (4) 16

Beef patties with onion, carrot, and celery, coated in crispy green rice flakes, fried, and served with sriracha mayo

EGGPLANT & CAULIFLOWER PAKORAS 15

Spicy turmeric, cumin, and chickpea-battered cauliflower and eggplant florets, served with cooling mint yogurt (V) (VGO)

SWEET POTATO CURRY PUFFS (2) 15

Sweet potato, onion, and peas in curry pastry, served with sweet chili and sesame sauce. (V) (VGO)

TOFU LETTUCE CUPS 16

Fried tofu with mushrooms, peanuts, and hoisin sauce, served with lettuce cups, crushed peanuts, and fried vermicelli (V) (VG) (GF)

THE CURRIES

GREEN CHICKEN CURRY 28

Green curry with vibrant herbs, lemongrass, chili, and galangal, mellowed by coconut milk (VGO) (GFO)

RED DUCK CURRY 31

Twice-cooked duck breast in red coconut curry with butternut pumpkin, pineapple, veggies, and Thai basil (VGO) (GFO)

BEEF MUSSAMAN CURRY 30

Sweet peanut and tamarind curry, slow-cooked for tenderness and flavor. (CN)

LAMB KORMA CURRY 30

Slow-cooked lamb and potatoes in korma sauce, enriched with ground almonds and cashews. (CN)

YELLOW FISH CURRY 29

Bite-sized Threadfin Salmon in medium-sweet coconut curry with turmeric, galangal, ginger, vegetables, and bamboo

PENANG CHICKEN CURRY 28

Rich coconut, kaffir lime, and a hint of peanut in this Malaysian North-West curry. (CN)

V: Vegetarian

VEO: Vegetarian Option

VG: Vegan

VGO: Vegan Option

GF: Gluten Free

GFO: Gluten Free Option

CN: Contain Nuts

CD: Contains Dairy

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)

STIR FRIED GREENS 22

Fresh local vegetables and diced fried tofu wok tossed with a preserved soy bean sauce (GFO) (V) (VGO)

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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)

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)

CONDIMENTS

STEAMED RICE 3.5

COCONUT RICE 4.5

ROTI 6

PAPPADUMS 5

YOGHURT RAITA 4

PEANUT SAUCE 4

FRESH CHILI 1.5

CHILI & SOY 1.5