

STARTER

- 1 STEAMED BAO (2PCE)** VG0 **13.5**
Roasted pork belly/ soft shell crab or vegan option with crispy basil, apple & ginger relish, mayo & steamed buns
- 2 LAMB CURRY PUFFS (4PCE)** **9.5**
Rendang curry, lamb shank, potato & paprika yoghurt
- 3 VEGAN SPRING ROLLS (4PCE)** VG **8.5**
Shitake mushroom, cabbage, carrot & vermicelli
- 4 CHILLI POPCORN CHICKEN** **11.5**
With Thai laab spices, lime & mayo
- 5 GREEN PAPAYA SALAD** GF V VG0 **11.5**
With peanut, green beans, tomato & lime juice
- 6 SATAY CHICKEN (4PCE)** GF **11.5**
Grilled turmeric chicken, peanut sauce & Thai pickles
- 7 DIM SIMS (4PCE)** **10.5**
Steamed wonton with pork & shitake mushroom
- 8 FRIES** V **7.5**
With Thai laab spices & ketchup
- 9 SWEET POTATO FRIES** GF VG **7.5**
- 10 CRISPY FISH TACOS (2PCE)** **12.5**
Soft shell tacos with crumbed barra, Asian slaw, sambal & mayo
- 11 DIY DUCK PANCAKE** **20.5**
Roasted duck, fresh veggies, hoisin & plum sauce

MAIN

- 12 PAD SEE EW** VO **15.5/19.5**
With flat rice noodles, egg & kailan in dark soy sauce & pepper
With chicken or prawn
- 13 HOKKIEN NOODLES** VO **15.5/19.5**
With egg noodles, Chinese greens, broccoli & onion
With chicken or prawn
- 14 PAD THAI** GF VO VG0 **15.5/19.5**
With rice noodles, egg, bean sprouts & ground peanuts
With chicken or prawn
- 15 HOLY BASIL STIR FRY** GF0 VO VG0 **16.5**
With chicken mince, garlic, chilli, onion, capsicum, green bean, mushroom & Thai basil
- 16 OYSTER SAUCE STIR FRY** GF0 VO **15.5/19.5**
Chicken, tofu or prawns with seasonal vegetables
- 17 CASHEW NUT STIR FRY** GF0 VO VG0 **16.5**
Chicken or tofu, mushroom broccoli, snow pea, onion & capsicum
- 18 GARLIC & PEPPER** GF0 **16.5/21.5**
With chicken or soft shell crab on a bed of broccoli
- 19 ISLAND DUCK CURRY** **22.5**
Roast duck, pineapple, lychees and basil with red curry sauce
- 20 THAI FRIED RICE** GF0 VO VG0 **15.5/19.5**
Chicken or prawn fried rice with egg, tomato & kailan

- 21 RENDANG CURRY** **22.5**
Lamb shank cooked in Indonesian spices with cherry tomato, naan & paprika yoghurt
- 22 ISAN CRYING TIGER** GF **22.5**
With char grilled wagyu beef, asian herbs, roasted ground rice, chilli & lime
- 23 BBQ PRAWNS** GF **19.5**
With lemongrass, Asian herbs, shallot, lime & chili jam
- 24 BBQ PORK VERMICELLI** VO **15.5**
With vermicelli noodle, peanuts, spring roll, fresh vegetables, fresh mint & sweet fish sauce
- 25 ROTI CANAI** GF0 V VG0 **18.5**
With roasted cumin pumpkin, sweet potato & eggplant in yellow curry, roti bread, paprika yoghurt
- 26 PHO NOODLE SOUP** GF **15.5**
With vietnamese style thin sliced beef, rice noodles, bean sprout & Asian herbs
- 27 RED CURRY** GF **18.5/22.5**
With roasted pumpkin, capsicum, broccoli & Thai basil
With chicken or prawn
- 28 MASSAMAN CURRY** GF **23.5**
With slow cooked beef cheek, kipfler potatoes & peanut
- 29 WAGYU GREEN CURRY** GF **22.5**
With green apple, kaffir lime, lychee & basil
- 30 VEGAN GREEN CURRY** GF VG **18.5**
With tofu, roasted pumpkin, eggplant, snow pea & basil

SIDES

DINE IN RICE

- 31 JASMINE RICE** GF VG **2 per serve**
- 32 TURMERIC COCONUT RICE** GF VG **3 per serve**

TAKEAWAY RICE

- 33 JASMINE RICE** GF VG **Small 2/Large 3**
Small 300ml Large 650ml
- 34 TURMERIC COCONUT RICE** GF VG **Small 3/Large 4**
Small 300ml Large 650ml
- 35 ROTI (2PCE)** VG **4.5**



Vegan



Vegetarian



Gluten Free



Option

IF YOU LOVE PAWPAW ASIAN KITCHEN, WHY NOT CHECK OUT OUR OTHER RESTAURANTS?



**PIGGY
BACK**

86 CURRAGUNDI ROAD
JINDALEE QLD 4074

PAWPAW ASIAN KITCHEN
BALMORAL COMING SOON!