

# entrée's

**Nirvana Trio of Dips** \_\_\_\_\_ **\$15.00**

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

**Nirvana Oysters** \_\_\_\_\_ **6-\$18 / 12-\$33**

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

**Vietnamese Pork Skewers** x4 \_\_\_\_\_ **\$15.00**

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

**Chicken Satays** x6 \_\_\_\_\_ **\$16.00**

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

**Tom Yum Prawn Soup** \_\_\_\_\_ **\$10.00**

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. (LIG)(CSF)

**Thai Coconut Chicken Soup** \_\_\_\_\_ **\$10.00**

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

**Pandanus Chicken Parcels** x4 \_\_\_\_\_ **\$16.00**

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 \_\_\_\_\_ **\$13.00**

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

**Tandoori Chicken Pieces** x5 \_\_\_\_\_ **\$15.00**

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

**Saigon Spring Rolls** x6 \_\_\_\_\_ **\$13.00**

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

**Nirvana Chilli Lamb Cutlets** x3 \_\_\_\_\_ **\$20.50**

Tender lamb cutlets dusted with masala spice mixture, served w/ a sweetened yogurt dipping sauce. (GF)

**Eggplant & Cauliflower Pakoras** x6 \_\_\_\_\_ **\$13.00**

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

**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)

# mains

## CURRIES & BRAISES

### **Thai Green Curry Chicken \_\_\_\_\_ \$25.00**

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. (LIG)

### **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. (LIG)

### **Mussaman of Beef \_\_\_\_\_ \$25.00**

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. (LIF)(CN)

### **Jungle Curry of Twice Cooked Pork Belly \_\_\_\_\_ \$25.00**

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

### **Yellow Fish of Threadfin Salmon \_\_\_\_\_ \$25.00**

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

### **Penang Chicken \_\_\_\_\_ \$25.00**

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

### **Lamb Korma \_\_\_\_\_ \$25.00**

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. (LIG)(CN)

### **Beef Vindaloo \_\_\_\_\_ \$25.00**

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! (LIG)

### **Butter Chicken \_\_\_\_\_ \$25.00**

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. (LIG)(CN)

### **Steamed Fish Fillet \_\_\_\_\_ \$28.00**

Local NT Thread-fin salmon steamed Jiang Xi style with an aromatic dressing of pickled greens and chili. (GFO)

## CRISPY & CRUNCHY

### **Crispy Barra Wings** \_\_\_\_\_ **\$25.00**

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** \_\_\_\_\_ **\$28.00**

'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** \_\_\_\_\_ **\$25.50**

Tender scored squid tubes lightly floured and dusted with secret spicy salt, finished with finely chopped onion, garlic, chili and shallots. (can be gluten free? Potato starch)

## FROM THE WOK

### **Malaysian Sauteed Beef** \_\_\_\_\_ **\$29.50**

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** \_\_\_\_\_ **\$29.50**

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

### **Nirvana Bugs** \_\_\_\_\_ **\$43.00**

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. (GFO)(CN)

### **King Prawns** \_\_\_\_\_ **\$35.00**

Large King 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

## GREENS & SALADS

**Khmer Beef Salad** \_\_\_\_\_ **\$22.00**

This Cambodian favourite comes with succulent beef, grated broccoli stems, onion, cherry tomatoes, lemongrass, lime, herbs and chili. (GFO)

**Stir Fried Vegetables** \_\_\_\_\_ **\$20.00**

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

**Aloo Gobi** \_\_\_\_\_ **\$20.00**

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** \_\_\_\_\_ **\$19.00**

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

## NOODLES AND FRIED RICE

**Pad Thai Noodles** \_\_\_\_\_ **\$23.50**

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** \_\_\_\_\_ **\$18.50**

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

**Salty Fish Fried Rice** \_\_\_\_\_ **\$18.50**

Cantonese style dish of salted fish, chicken, egg, lettuce and bean sprouts. (GFO)

## CONDIMENTS

Steamed Jasmin Rice	\$3.00 a serve
Coconut Rice	\$4.00 a serve
Nirvana Roti	\$5.00 x4 pieces
Pappadums	\$4.00 x6 pieces
Mango Chutney	\$3.00 a serve
Raita	\$4.00 a serve
Peanut Sauce	\$3.00 a serve
Fresh Chilli	0.50c a serve
Fresh Chilli in Soy Sauce	0.50c a serve