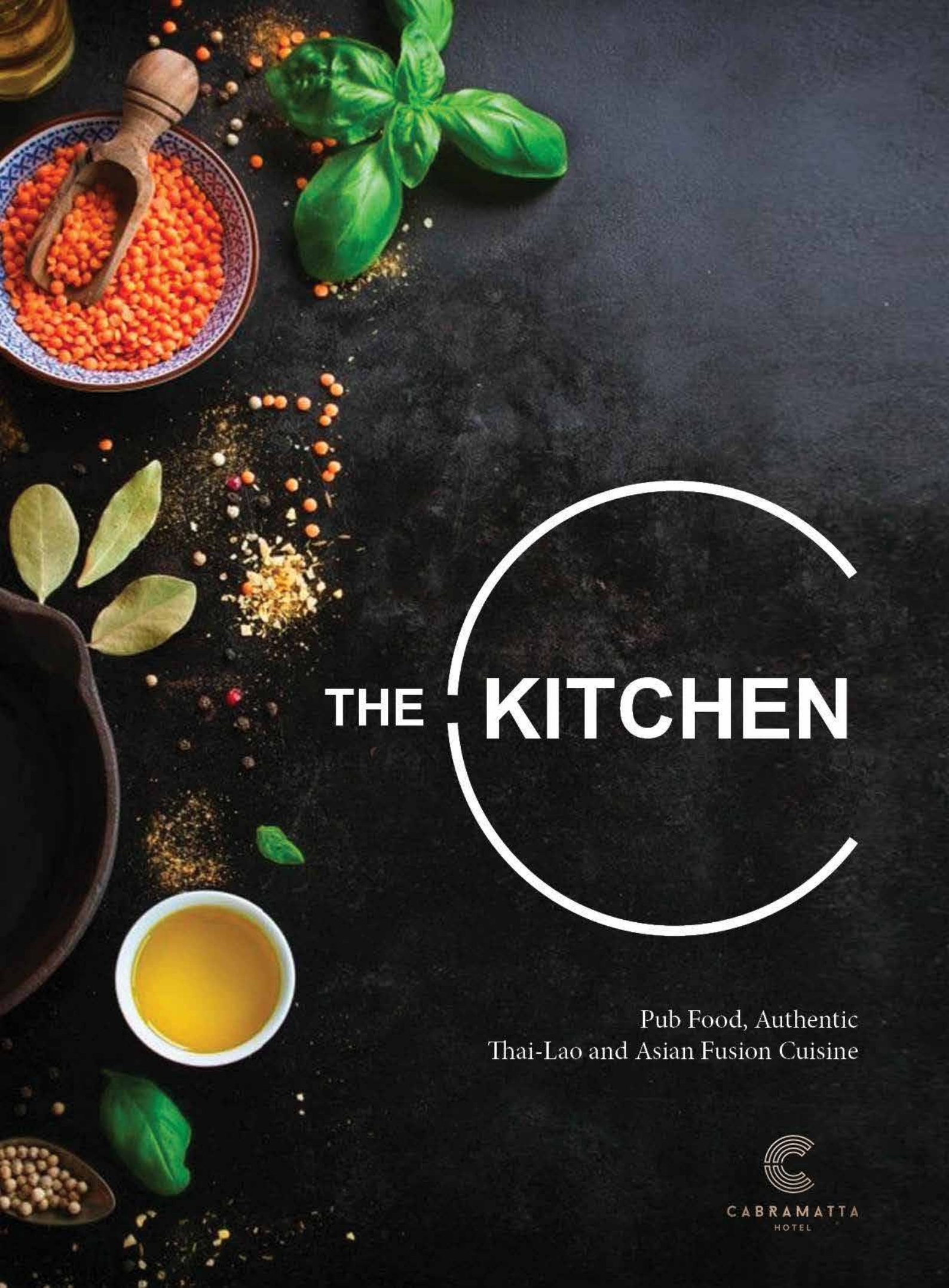




THE KITCHEN

Pub Food, Authentic
Thai-Lao and Asian Fusion Cuisine



CABRAMATTA
HOTEL

ENTRÉE

1. **SPRING ROLLS (4 PCS) / CHẢ GIÒ** \$7.50
Deep fried spring roll filled with vegetables, glass noodle served with sweet chilli sauce.
2. **CURRY PUFFS (4 PCS) / BÁNH QUẠI VẠC** \$7.50
Deep fried puff pastry stuffed with mixed vegetables, chicken mince spice up with curry powder served with sweet chilli sauce
3. **THAI FISH CAKES (4 PCS) / CHẢ CÁ THÁI** \$7.50
Finely minced fish with Thai spices and red chilli paste served with sweet chilli sauce topped with crushed peanut
4. **CARAMELISED TOFU / ĐẬU HŨ SỐT ME** \$7.50
Light battered deep fried tofu dressed with tamarind sauce and sprinkled with fried onion.
5. **GOLDEN WINGS (5 PCS) / CÁNH GÀ CHIÊN** \$8.50
Deep fried marinated chicken wings served with sweet chilli sauce.
6. **DEEP FRIED OR STEAMED DIM SIM (4 PCS) / XÍU MẠI CHIÊN / HẤP** \$8.50
Chicken & Cabbage minced and wrapped in wonton pastry, served with special sauce.



7. **TASTING PLATE (5 PCS) / KHAI VỊ HỒN HỢP** \$9.00
Mixed entrée of spring roll, curry puff, chicken wing, fish cake and fried dim sim served with sweet chilli sauce.
8. **SATAY STICKS (4 TICKS) / GÀ NƯỚNG SỐT ĐẬU PHỘNG** \$9.00
Grilled chicken tenderloin marinated, served with homemade peanut sauce.
9. **CARAMELISED SQUID / MỰC SỐT ME** \$9.00
Deep fried squid batter with salt and pepper dressed with tamarind sauce and sprinkled with fried onion.
10. **GRILLED PORK NECK (MOO PING) / THỊT HEO NƯỚNG** \$12.00
Skewered pork neck marinated with special sauce and Thai herbs served with tamarind chilli sauce
11. **SUN DRIED PORK/BEEF / THỊT HEO/ BÒ KHÔ** \$13.00
Marinated dried meat, deep fried, served with home made sauce.
12. **DEEP FRIED PRESERVED PORK SPARE RIBS / NEM CHUA SƯỜN NON CHIÊN** \$16.90
Eastern style sour pork ribs sausage severed with ginger, onion and chilli





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SOUP

13. **TOM SAAB CHICKEN FEETS (SUPER SPICY) / CANH CHUA CAY CHÂN GÀ** \$15.00
Tom Saab chicken feet with mushroom, lemongrass, coriander, chilli and kaffir lime leaves.
14. **TOM SAAB PORK SOFT BONES / CANH CHUA CAY SƯỜN NON** \$16.90
Tom Saab tender pork soft bone and ribs with mushroom, lemongrass, coriander, chilli and kaffir lime leaves.
15. **TOM YUM MOR FAI (PRAWN/SEAFOOD) / LẨU CANH CHUA THÁI TÔM / HẢI SẢN** \$21.00
A famous Thai spicy soup with mushroom, fragrant lemongrass, galangal and lime leaves.

SALAD

16. **BAMBOO SALAD / GỎI MĂNG TÂY** \$14.00
Spicy bamboo shoot mixed with lime juice, fish sauce, chilli powder, roasted rice and Thai herbs
17. **RAW BEEF SALAD / BÒ TÁI CHANH** \$15.00
Raw beef mixed with our homemade sauce, dried chilli, ground rice, red onions, coriander, shallots, mint, lime leaf
18. **CHICKEN FEET SALAD / GỎI CHÂN GÀ** \$16.00
Boneless chicken feet with home made dressing.
19. **BLACK CENTURY EGG SALAD / GỎI HỘT VỊT BẮC THẢO** \$16.00
Black century eggs mixed with peanuts, dried shrimp, home made dressing and Thai herbs.
20. **LARB DUCK / LARB GỎI VỊT** \$17.00
Spicy minced duck mixed with lime juice, fish sauce, chilli powder, roasted rice powder and Thai herbs.
21. **NAM TOK PORK / GỎI HEO** \$17.00
Grilled pork neck with with lime juice, fish sauce, palm sugar, chilli, roasted rice powder and Thai herbs.
22. **GRILLED BEEF SALAD / GỎI BÒ** \$17.00
Grilled sirloin steaks cut into pieces serve with salad tossed in home made dressing.
23. **SALMON SALAD / GỎI CÁ SALMON** \$18.00
Spicy salmon mixed with lime juice, fish sauce, roasted rice powder and Thai herbs.
24. **SEAFOOD SALAD / GỎI HẢI SẢN** \$19.00
Mixed seafood with lime juice, fish sauce, palm sugar, onion, shallot, mint, coriander, tomatoes and lemongrass.

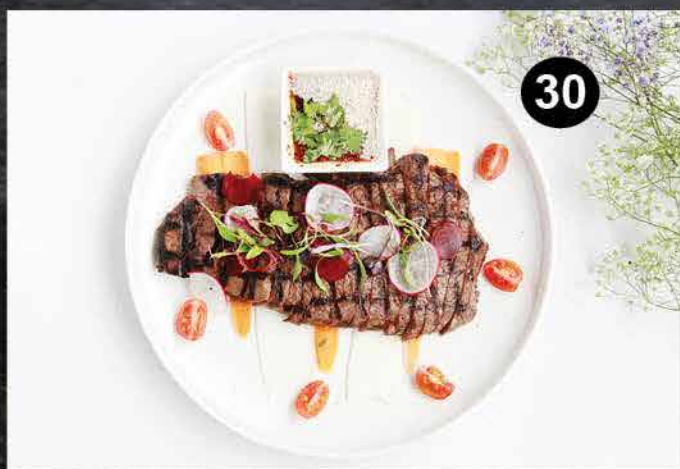
SOM TUM

- 25. TUM SUA / GỎI ĐU ĐỦ TUM SUA** **\$14.00**
Green papaya mixed with vermicelli rice noodles, chilli, tomatoes, pickled crab, lime juice, fish sauce, Thai anchovy
- 26. SOM TUM THAI / GỎI ĐU ĐỦ TUM THÁI** **\$14.00**
Green Papaya mixed with chilli, tomatoes, lime juice, fish sauce, palm sugar, peanuts and dried shrimps
- 27. SOM TUM PU PLA RA / GỎI ĐU ĐỦ MẮM BA KHÍA** **\$14.00**
Green Papaya mixed with chilli, tomatoes, lime juice, fish sauce, Thai anchovy and pickled crab
- 28. TUM MUA / GỎI ĐU ĐỦ TUM MUA** **\$14.00**
Green papaya mixed with vermicelli rice noodles, Vietnamese sausages, chilli, tomatoes, pickled crab, lime juice, fish sauce, Thai anchovy and variety vegetables.
- 29. SOM TUM TARD / GỎI ĐU ĐỦ THẬP CẨM** **\$29.50**
Your choice of som tum serve with sun dry pork, sundry beef, Vietnamese sausages, vermicelli, salted duck eggs, chicken wings, crispy pork skin, salted fish.

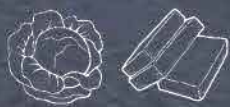


GRILL

30. CRYING TIGER / BÒ NƯỚNG	\$15.00
Marinated sirloin steak with home made dipping sauce	
31. GRILLED OX TONGUE / LƯỠI BÒ NƯỚNG	\$15.00
Grilled marinated ox tongue serve with home made dipping sauce	
32. HOMEMADE FERMENTED PORK SAUSSAGES / XÚC XÍCH HEO CHUA	\$15.00
Eastern Thai style sour pork sausage served with fresh ginger and chilli	



CURRY



Vegetables / Tofu
\$13.50



Chicken/Beef
\$14.50



Prawn/Seafood
\$19.00



Roast Duck
\$19.00

33. GREEN CURRY / CÀ RI XANH

A rich aromatic curry of green curry paste and Thai herbs with coconut milk and mixed vegetables.

34. RED CURRY / CÀ RI ĐỎ

A mild spicy Thai red curry paste and in creamy coconut milk and mixed vegetables.

35. PANANG CURRY / CÀ RI PANANG

A delicious light curry served with variety of mixed vegetables sprinkled with lime leaves.

36. MASSAMAN BEEF CURRY / CÀ RI BÒ MASSAMAN

Slowly braised chunky tender beef cooked in thick mild curry with onion, potato and sprinkle with baked peanut



STIR FRY



Vegetables / Tofu
\$13.50



Chicken/Beef
\$14.50



Prawn/Seafood
\$19.00



Roast Duck
\$19.00



Crispy Pork
\$19.00



Combination
\$19.00

37. HOT CHILLI & BASIL / RAU XÀO ỚT VỚI QUẾ

A famous stir fried with mixed vegetables, basil leaves and fresh chilli

38. FRESH YOUNG GINGER / RAU XÀO VỚI GỪNG NON

Stir fried with finely sliced young ginger, black fungi and vegetables.

39. OYSTER SAUCE / RAU XÀO SỐT DẦU HÀO

Stir fried with mixed vegetables with special oyster sauce.

40. CASHEW NUT / RAU XÀO VỚI HẠT ĐIỀU

Stir fried with mild chilli jam, vegetables and roasted cashew nut.

41. GARLIC & PEPPER / RAU XÀO TỎI VỚI TIÊU

Stir fried with garlic, pepper, onion and vegetables.

42. PEANUT SAUCE / RAU XÀO SỐT ĐẬU PHONG

Stir fried mixed vegetable and topped with special home made satay sauce.

43. PAD CHA / RAU XÀO THIẾT BẦN

Stir fried light red curry paste with chilli, garlic, galangal, pepper corn, mixed vegetables and oyster sauce served on sizzling plate.

44. PAD PRIK KHING / RAU XÀO SỐT PRIK KHING

Delicious prik khing curry paste stir fried with mixed vegetables and lime leaves.

45. CHINESE BROCCOLI STIR FRY CRISPY PORK BELLY) / CẢI RỔ XÀO THỊT HEO QUAY

Chinese broccoli stir fried with oyster sauce garlic and chilli

46. PAD PRIK SOD / RAU XÀO SỐT PRIK SOD

Mild spicy stir fried with fresh chilli and mixed vegetables.

47. PAD KRA PAO / THỊT XÀO LÁ HƯƠNG NHƯ'

Stir fried choice of meat with garlic, chilli and crispy holy basil.



STIR FRIED NOODLE



Vegetables / Tofu
\$13.50



Chicken/Beef
\$14.50



Prawn/Seafood
\$19.00



Roast Duck
\$19.00



Crispy Pork
\$19.00



Combination
\$19.00

48. TRADITIONAL PAD THAI / PHỞ XÀO THÁI

Thai style stir fried noodle with egg, red onion, bean sprouts, garlic chives and crushed peanut.

49. PAD SEE EW (Thick Rice Noodle) / PHỞ XÀO XÌ DẦU

Well-known stir fried noodle with sweet soya sauce, egg and vegetables

50. SPICY THAI NOODLE (PAD KEE MAO) / PHỞ XÀO VỚI ỚT LÁ QUẾ

Spicy and aromatic stir fried noodle with egg, fresh chilli, basil and variety of mixed vegetables.

51. LADNA / PHỞ XÀO

Stir fried flat rice noodles topped with gravy sauce, egg and chinese broccoli

52. TOM YUM NOODLE / MIẾNG XÀO TOM YUM

Tom Yum flavour stir fried with bean vermicelli noodles, spicy paste, galangal, lemongrass and lime leaves.

53. CASHEW NUT NOODLE / PHỞ XÀO HẠT ĐIỀU

Stir fried noodle with mild chilli jam sauce, roasted cashew nut and mixed vegetables.

54. PEANUT SAUCE NOODLE / PHỞ XÀO SÔT ĐẬU PHONG

Stir fried noodle with mixed vegetables topped with home made peanut sauce.

55. HOKKIEN NOODLE / MÌ XÀO HOKKIEN

Stir fried Hokkien noodle with special home made sauce and mixed vegetables.

56. SINGAPORE NOODLE / BÚN XÀO SINGAPORE

Stir fried vermicelli noodle with Singapore style sauce.

FRIED RICE



Vegetables / Tofu
\$13.50



Chicken/Beef
\$14.50



Prawn/Seafood
\$19.00



Roast Duck
\$19.00



Crispy Pork
\$19.00



Combination
\$19.00

57. AUTHENTIC THAI FRIED RICE/ CƠM CHIÊN THÁI

Thai style fried rice with egg, onion, spring onion, chinese broccoli and carrot.

58. TOM YUM FRIED RICE / CƠM CHIÊN TOM YUM

Hot & sour fried rice with chilli paste, lemongrass, lime leaves and galangal

59. CHILLI & BASIL FRIED RICE / CƠM CHIÊN ỚT VỚI LÁ QUẾ

Spicy chilli & Basil fried rice with egg and mixed vegetable.

60. PINEAPPLE FRIED RICE / CƠM CHIÊN KHÓM

Thai style turmeric fried rice with egg, pineapple, sultana, and cashew nut.

61. SALT FISH FRIED RICE (CHEF RECOMMENDED) / CƠM CHIÊN CÁ MẶN \$19.50

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CHEF' S SPECIALS

62. SQUID LEMON / MỰC TÁI CHANH

\$17.00

Steam squid with spicy lime sauce.



63. CALAMARI SPICY SALT / MỰC RANG MUỐI

\$17.00

Battered calamari tossed with special spices



64. HONG KONG CRISPY PORK BELLY / THỊT HEO QUAY HONG KONG

\$21.00

Traditional cook style pork belly style Hong Kong



65. RUSSIAN PIE

\$20.00

Sliced salmon, spinach and rice wrap in pastry served with mustard sauce.



66. RAW PRAWN SALAD / TÔM TÁI CHANH

\$20.00

Raw prawn top with our home made chilli sauce, garlic and mint.



67. PRAWN BEER WASABI / TÔM BEER WASABI

\$21.00

Raw prawn in beer and top with our special chili wasabi sauce.



68. RAW SALMON SALAD / CÁ SALMON SỐNG**\$21.00**

Sliced raw salmon avocado, tomato, onion, lettuce serve with Thai chilli lemon dressing

68**69. SOFT SHELL CRAB SPICY SALT / CUA LỘT RANG MUỐI****\$23.00**

• Battered soft shell crab with special spices • Green mango salad (seasonal only) • Tamarind

69**70. GOONG OB WOONSEN / MIẾNG XÀO TÔM****\$25.00**

Marinate glass noodles cook with king prawn, ginger, shallot, chinese celery, garlic, pepper

70

71. WHOLE BARRAMUNDI FILLET / CÁ CHIÊN

\$39.00

Deep fried barramundi serve with choices of sauce:

- Green mango salad (seasonal only)
- Special Thai herb sauce
- Tamarind

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72. STEAM BARRAMUNDI LEMON / CÁ HẤP CHANH

\$39.00

Steam whole fish with spicy lime sauce

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Side Dish



Steamed Rice
(S) \$4.00 (L) \$5.00



garlic Rice
(S) \$5.00 (L) \$6.00



Sticky rice
(S) \$3.50 (L) \$6.00



Egg Fried Rice
(S) \$6.00 (L) \$7.00

Extra



Vegetables / Tofu
\$3.00



Chicken/Beef
\$3.00



Prawn/Seafood
\$5.00



Roast Duck
\$5.00



Crispy Pork
\$5.00

PUB SPECIAL

73. RUMP STEAK or T-BONE	\$12.50
74. CALAMARI RINGS	\$12.50
75. FISH AND CHIPS	\$12.00
76. CHICKEN SCHNITZEL	\$12.50
77. CHICKEN PARMIGIANA	\$12.50
78. SCOTCH FILLET	\$24.00
79. WAGYU RUMP (400g)	\$30.00
80. BBQ PORK RIBS	\$30.00

(BBQ pork ribs serve with vegetables, onion rings and crunchy rice)
All meal serves with chips, salad and sauce (gravy/ mushroom/diane/pepper)



KIDS

81. CHICKEN NUGGET AND CHIPS	\$5.00
82. CHICKEN SCHNITZEL AND CHIPS	\$5.00
83. CALAMARI RINGS AND CHIPS	\$5.00
84. CHIPS	SMALL \$4.00 LARGE \$6.00

DESSERTS

85. FRIED ICE-CREAM / CÀ-REM CHIÊN	\$12.00
Vanilla ice-cream wrap in pastry, fried and serve with choice of topping, whipped cream and seasonal fruits Chocolate Strawberry Caramel	
86. STICKY RICE COCONUT PUDDING WITH MANGO / XÔI XOÀI	\$12.00
Sticky rice coconut pudding serves with fresh mango (seasonal)	
87. PANNA COTTA CREAM CHEESE / BÁNH KEM Ý PANNA COTTA	\$12.00
Cream cheese panna cotta serve with seasonal fruits	
88. MELON ICECREAM WITH POACHED PEAR / CÀ-REM DƯA HẦU VỚI LÊ NẤU RƯỢU VANG	\$12.00
Fresh water melon ice-cream serve with poached pear in red wine	



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Thank you

📷 thekitchen_cabramattahotel

📘 The Kitchen

☎ 02 9724 1619