





TUE.WED.THUR 12 - 2:30 | 5:30 - 9:30
 FRIDAY 12 - 2:30 | 5:30 - 10:30
 SATURDAY 5:30 - 10:30
 Closed Sundays & Mondays

BOOKINGS FOR 6 OR MORE
 PHONE# 7120 2897

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#ginlongcanteen

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EAT SMALL

- GIN LONG WINGS** ^{GF}
crispy winglets, pandan leaves, hot thai sauce
- CHICKEN SATAY** ^{GF}
rice cake, cucumber, onion, spicy peanut sauce
- LARB GAI** ^{GF}
chicken mince, toasted rice, mint, chili
- GRANDMA'S QUAIL**
slow cooked, sweet soy, vietnamese mint
- DUCK CUP** ^{GF}
shitake mushroom, dried shallots, water chestnut
- NETTED SPRING ROLL** ^V
carrot, celery, glass noodle, spicy mayo sauce
- EGGPLANT** ^V
salt & pepper, spring onion, lettuce
- CURRY PUFF** ^V
spiced potato, onion, curry leaves, sweet sauce
- SNOW PEA SALAD** ^V
dried tofu, chili bean paste, coconut milk
- CHA TRUNG SANDWICH** ^V
vietnamese omelette, pickle, vermicelli
- BEEF BACK RIB**
hoisin & bbq sauce, tri colour noodle salad
- BANH HOI** ^{DIY GF}
roast pork, lettuce, vermicelli, spring onion oil
- PRAWN TOAST**
lime leaves, lime mayo
- PRAWN DUMPLING**
mild red curry sauce, dried shallots
- LOBSTER SLIDER**
shredded lettuce, wasabi mayo
- SOFT SHELL CRAB**
southern thai yellow curry mousse

EAT BIG

- 8 DRAGON BEEF CURRY** ^{GF}
red curry, thai eggplant, lime leaves
 - 9 FISH RED CURRY**
wild ginger, green peppercorn
 - 12 POMEGRANATE CHICKEN**
chargrilled chicken, sweet tamarind
 - 13 LYCHEE DUCK CURRY** ^{GF}
roasted duck, cherry tomato, pineapple
 - 13 SLOW BRAISED THAI BEEF**
lemongrass, cinnamon, cardamon pods
 - 9 REALLY SLOW BRAISED PORK BELLY**
sticky soy, salted chinese mustard green
 - 9 VEGO YELLOW CURRY** ^{V GF}
tofu, broccoli, cauliflower, potato
 - 10 DRY CURRY PRAWN**
sweet potato, kale
 - 12 BABY LOBSTER TAILS** ^{GF}
long bean, diced prawn, XO sauce
 - 8 LAMB BACKSTRAPS CURRY** ^{GF}
green banana, northern thai style
- ### SALAD
- 12 SALT & PEPPER TOFU** ^V
taro, sweet potato, soybean dressing
 - 14 VERY EXCITING BEEF** ^{GF}
thai eggplant, rocket salad, lemongrass, mint
 - 12 SHREDDED PORK RIBS**
green apple, corns, red onion
 - 15 COCONUT MILK CHICKEN** ^{GF}
banana blossom, beansprout, mint

SIDES

- 23 FRIED COCONUT RICE** ^{GF} 10
brown coconut
- 28 JASMINE RICE** 3
per person
- 19 BROWN RICE** 4
per person
- 26 COLESLAW** ^{GF} 8
sesame cracker, chili vinegar, fish sauce
- 23 CHOP SUEY** 8
chinese mixed vegetable
- 18 PAPAYA SALAD** ^{GF} 12
long bean, cherry tomatoes, cashew nuts

SWEET

- 45 GINGER CREME BRULEE** 10
lemongrass, black sesame crumble, butterscotch
- 28 PANNA COTTA** 10
mango, passionfruit
- STICKY BANANA ROLL** 10
chargrilled with banana leaf, coconut milk, peanuts



BANQUET MENU 45/HEAD
 can't decide? sit back, relax
 and leave it to the chef
 min 4 people

^{DIY} = DO IT YOURSELF
^{GF} = GLUTEN FREE
^V = VEGETARIAN

MADE FRESH DAILY
 SOME DISHES MAY RUN OUT