

MEKONG

ON KENSINGTON STREET

ENTRÉE

CRAB MEAT RANGOON 15 🍴
Cream Cheese, Chilli, Soy Sauce & Garlic Chilli Dipping Sauce

GRILLED SCALLOPS (GF) 14
Fresh Coconut, Bacon Oil, Yuzu Chilli Sauce (2pcs)

GRILLED TURMERIC CATFISH (GF) 15 🍴
Crispy Chickpeas, Onion, Lime Zest, Roasted Peanuts (4pcs)

BURMA DOSA (V) 12 🍴
Egg, Fresh Coconut, Shallots, Chilli Sauce

ROASTED CAULIFLOWER (V) 14
Roasted with 5 spice, Rosemary, Mint Yoghurt

SPICED CHICKEN SATAY 15 🍴
House-made Chilli Powder, Peanut Sauce (4pcs)

SIZZLING SEAFOOD CRÊPES (GF) 16 🍴
Mung Beans, Coconut, Chilli Anchovy Sauce

EGGPLANT MASALA TEMPURA 14
Fried Shallots, Pork Floss

MEKONG SHARE PLATE 30
*Grilled Scallops, Spiced Chicken Satay
Grilled Turmeric Catfish & Seafood Crêpes (8 pcs)*

MAIN

AMOK CURRY 35 🍴
Seared King Prawns, Scallops, Barramundi

CHUNKY BEEF BRISKET CURRY 29
Sweet Potato, Cinnamon, Roti

CONFIT RED DUCK CURRY 29 🍴
Grilled Pineapple, Tomato, Basil

FAR WEST CHICKEN CURRY (GF) 28
Shrimp Paste, Ginger, Coconut Cream, Roti

VEGETABLE CURRY (V, GF) 26
Tofu, Beans, Potato, Carrot & Roti

STIR FRIED SPICY CHICKEN (GF) 26 🍴🍴
Roasted Chilli, Kaffir Lime, Cashews

SOFT SHELL CRAB MASALA 26 🍴
Egg, Onion, Tomato Salsa, Homemade Chilli Oil

CRAB MEAT FRIED RICE 25
Chilli Paste, Onion, Mushroom, Egg String

CRISPY PORK HOCK 28
Green Apple Salad, Nutmeg, Chinese Black Vinaigrette

STIR FRIED TOFU & MUSHROOM (V, GF) 24
Ginger, Onion, Green Shallots

**BBQ TURMERIC & LEMONGRASS
CHICKEN (GF) 26** 🍴
Curry Sauce, Cucumber Salad

BURMESE KING PRAWNS 28
Caramelised Onions, Tamarind, Balsamic & Watercress Salad

CHARGRILLED CAMBODIAN PORK RIBS (GF) 30
Traditional Asian Slaw

STIR FRIED BARRAMUNDI FILLET 28 🍴
House-made Chilli Paste & Bok Choy

STIR FRIED ASIAN GREENS (V, GF) 24 🍴
Garlic & Thai Chilli

CLAMS POACHED IN HANOI BEER 28 🍴🍴
Bacon, Basil & Chilli Jam

STIR FRIED CRISPY PORK BELLY (GF) 26 🍴🍴
Snow Peas, Chilli & Chilli Paste

STEAMED WHOLE BARRAMUNDI (GF) 34 🍴
Lemongrass, Fried Shallots, Green Chilli Sauce

SPICY SEAFOOD NOODLES 30 🍴🍴
Flat White Noodles, Dark Soy, Basil, Tomato & Bok Choy

SIDES

GRILLED CABBAGE (V, GF) 12
King Brown Mushroom, Truffle Oil, Light Soy

GREEN PAPAYA SALAD (V, GF) 12 🍴
Carrot, Peanuts, Chilli & Lime Dressing

STEAMED BROCCOLINI 12
Oyster Sauce, Fried Garlic

STEAMED RICE 4

DESSERT

SOY PANNA COTTA (GF) 12
Sweet Ginger Soup

LYCHEE MOUSSE 12
Sponge Cake, Mixed Berry Combo

CHOCOLATE BROWNIE 14
Vanilla Ice Cream, Poached Peach

PLEASE NOTE THAT A 10% SURCHARGE APPLIES ON SUNDAYS & PUBLIC HOLIDAYS
CREDIT CARD SURCHARGE APPLIES

MEKONG

ON KENSINGTON STREET

BANQUET MENUS

MINIMUM 4 PEOPLE

ENTRÉE

\$69

MAIN

GRILLED TURMERIC CATFISH (GF) 🍴
Crispy Chickpeas, Onion, Lime Zest, Roasted Peanuts

SPICED CHICKEN SATAY 🍴
with House-made Chilli Powder, Peanut Sauce

EGGPLANT MASALA TEMPURA
Fried Shallots, Pork Floss

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FAR WEST CHICKEN CURRY (GF)
Shrimp Paste, Ginger, Coconut Cream, Roti

STIR FRIED CRISPY PORK BELLY (GF) 🍴
Snow Peas, Chilli & Chilli Paste

STIR FRIED BARRAMUNDI FILLET 🍴
House-made Chilli Paste and Bok Choy

GRILLED CABBAGE (V, GF)
King Brown Mushroom, Truffle Oil, Light Soy

ENTRÉE

\$89

MAIN

CRAB MEAT RANGOON 🍴
Cream Cheese, Chilli, Soy Sauce & Garlic Chilli Dipping Sauce

ROASTED CAULIFLOWER (V)
Roasted with 5 spice, Rosemary, Mint Yoghurt

GRILLED SCALLOPS (GF)
Fresh Coconut, Bacon Oil, Yuzu Chilli Sauce

2

BURMESE KING PRAWNS
Caramelised Onions, Tamarind, Balsamic & Watercress Salad

CRISPY PORK HOCK
Green Apple Salad, Nutmeg, Chinese Black Vinaigrette

SOFT SHELL CRAB MASALA 🍴
Egg, Onion, Tomato Salsa, Homemade Chilli Oil

CHUNKY BEEF BRISKET CURRY
Sweet Potato, Cinnamon, Roti

GREEN PAPAYA SALAD (V, GF) 🍴
Carrot, Peanuts, Chilli & Lime Dressing

ALL MENUS COME WITH MEKONG DESSERT PLATTER

GF = GLUTEN FREE



V = VEGETARIAN

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BEVERAGE MENU

CRAFT & CIDER

IMPORTED

Bia Ha Noi Lager (Vietnam) 10
Singha Lager (Thailand) 10

AUSTRALIAN

Coopers Light 10, 4 Pines Pale Ale 12,
Agave Ginger Cider 12

APERITIF

APEROL SPRITZ 15

Prosecco, soda, orange slice

EAST ASIAN NEGRONI 19

Rum, Campari, orange

COCKTAILS

TOM YAM COCKTAIL 19

Vodka, lychee puree, lemon juice, Chilli, Kaffir Lime, Soda

MISS SAIGON 19

White Rum, chargrilled pineapple puree, lime juice

BURMESE GARDEN 19

Gin, "Holy" Thai basil, lemongrass syrup, fresh lime, soda

LONG RIVER 19

Whisky, ginger liqueur, ginger syrup, ginger ale, fresh ginger

MOCKTAILS

BLUNT SCREWDRIVER 12

Orange juice, ginger ale, orange

CRANBERRY ZINGER 13

Cranberry juice, grilled pineapple
pieces, ginger ale

SHIRLEY TEMPLE 12

Lemonade, ginger ale,
grenadine, orange slice

EXTRAS

TEA 5

Lemongrass & ginger
Jasmine green
Sencha

COFFEE 6

Vietnamese coffee (hot or cold)

SPARKLING/STILL MINERAL WATER 6

500ml



MEKONG

ON KENSINGTON STREET

WINE MENU

SPARKLING WINE GLS/BTL

NV	Martini Prosecco D.O.C – <i>IT</i>	13 / 65
NV	Varichon & Clerc Blanc de Blanc Brut – <i>Charles de Saint-Céran, FR</i>	80
NV	Lanson Père et Fils Champagne – <i>Reims, FR</i>	120

WHITE WINE

2017	Coppabella 'Single Vineyard' Sauvignon Blanc – <i>Tumbarumba, NSW</i>	55
2017	Kingston Estate Sauvignon Blanc – <i>Adelaide Hill, SA</i>	10 / 45
2018	Teusner 'Empress' Riesling – <i>Eden Valley, SA</i>	60
2015	Greystone Gewurztraminer – <i>Waipara, NZ</i>	65
2011	Teusner 'Gabrielle' Semillon – <i>Barossa Valley, SA</i>	70
2018	MCW Pinot Grigio – <i>Tumbarumba, NSW</i>	11 / 50
2018	Printhie 'Mountain' Pinot Gris – <i>Orange, NSW</i>	60
2017	Monkey Place Creek Chardonnay – <i>Hunter Valley, NSW</i>	11 / 50
2017	Helen's Hill Single Vineyard Chardonnay – <i>Yarra Valley, VIC</i>	65

ROSÉ WINE

2017	Tellurian Rosé – <i>Heathcote, VIC</i>	12 / 55
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RED WINE

2017	Ingram Road Pinot Noir – <i>Yarra Valley, VIC</i>	12 / 55
2017	Smokin Barrels Merlot – <i>Barossa Valley, SA</i>	11 / 50
2016	Teusner 'Joshua' GSM – <i>Barossa Valley, SA</i>	70
2016	Greystone Pinot Noir – <i>Wairapa, NZ</i>	100
2017	Dunsborough Hills Cabernet Sauvignon – <i>Margaret River, WA</i>	10 / 45
2016	MCW Canberra Syrah – <i>Murrumbateman, Canberra</i>	70
2016	Maxwell 'Silver Hammer' Shiraz – <i>McLaren Vale, SA</i>	13 / 65
2015	Majella Cabernet Sauvignon – <i>Coonawarra, SA</i>	80

DESSERT WINE

2014	Margan Botrytis Semillon – <i>Hunter Valley, NSW</i>	13 / 65
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