



Bunnath Kitchen

(Ivy's Place)
Modern Cambodian Cuisine

East Quay Shopping Centre, 44 Commerce Drive Robina Qld 4226
Tel (07) 5562 0707 www.bunnathkitchen.com.au bunnathkitchen@gmail.com
Lunch: Thu– Sunday 12.00pm – 2.30pm Dinner: Wed – Sunday 5.30pm – 9.30pm



Banquets – designed for family & friends

In Cambodia, like in many Asian cultures, we enjoy nothing more than a delicious meal shared with family & friends. Our sumptuous banquet menus are specially designed for large and small groups to enjoy a selection of our very best dishes together.

Banquet for 2

\$50 per person

Entrées: Keung 🌸

Sesame King Prawn Toast

Chicken Bite (gf)

Mains: Bong Kear Ang (gf) 🌸

BK Fried Rice (gf) 🌸

Amok Mouan (gf) 🌸

Steamed jasmine rice (gf)

Dessert: Ivy Delight (gf) 🌸

Banquet for 3

\$50 per person

Entrées: Keung 🌸

Sesame King Prawn Toast

Chicken Bite (gf)

Spring Roll 🌸

Mains: Bong Kear Ang – (gf) 🌸

BK Fried Rice (gf) 🌸

Amok Mouan (gf) 🌸

Steamed jasmine rice (gf)

Dessert: Ivy Delight (gf) 🌸



🌸 Bunnath Kitchen Signature Dish (v) vegetarian (vg) vegan (gf) gluten-free

Vegetarian/vegan variants are available for some dishes, please ask our staff.

Please advise us of any special dietary requirements or allergies. Our foods may contain traces of tree nuts, peanuts and shellfish. Upon request, bills may be split equally between guests. Thank you!

Banquets – designed for family & friends



Banquet for 4 or more

\$50 per person

Entrées: Keung ✨

Spring Roll ✨

Sesame King Prawn Toast

Betel Leaf King Prawn (gf) ✨

Mains: Bong Kear Ang – (gf) ✨

BK Fried Rice (gf) ✨

Mouan Ang Slirk Krey (gf) ✨

Amok Mouan (gf) ✨

Steamed jasmine rice (gf)

Dessert: Ivy Delight (gf) ✨

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Entrées – designed to be shared



Betel Leaf King Prawn 🌸



Keung 🌸



Khmer King Chicken Satays



Spring Rolls 🌸



Boxing Chicken



Sesame King Prawn Toast

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Entrées – designed to be shared

- Hawaiian Sweet Potato Crisps (v) (gf) with Spicy Citrus Mayonnaise** **\$7.50**
- Betel Leaf King Prawn 🌸 (gf)** **\$7.95**
A crispy Gold Coast king prawn, served with sweet, sour and spicy toppings on a fresh betel leaf. (also available with chicken upon request) (individual serve)
- Spring Rolls 🌸** **\$7.95**
Fresh house-made crispy pork spring rolls, enjoyed with fresh mint and cucumber in a lettuce leaf wrap, with our special vinaigrette dressing. (four pieces)
- Vegetarian Spring Rolls (vg)** **\$7.95**
Fresh house-made crispy vegetarian spring rolls, enjoyed with fresh mint and cucumber in a lettuce leaf wrap, with our special vinaigrette dressing. (four pieces)
- Keung 🌸** **\$7.95**
Based on the classic South-East Asian favourite, ours is a crispy fried pork mince with special herbs, wrapped in bean curd skin. Complemented with house-made pickled vegetables. (four pieces)
- Vegetarian Keung (vg)** **\$7.95**
A medley of mushrooms and mixed vegetables with special herbs wrapped in bean curd skin fried to crispy perfection. Complemented with house-made pickled vegetables. (four pieces)
- Boxing Chicken (gf)** **\$7.95**
A duo of fried chicken wing cutlets, delicately seasoned with our secret blend of spices, drizzled with our special BK sweet chilli sauce. Complemented with house-made pickled vegetables. (two pieces)
- Sesame King Prawn Toast (gf available)** **\$7.95**
Made with minced fresh Gold Coast king prawns topped with sesame seeds and our special BK sweet chilli sauce. (gluten free bread available upon request) (four pieces)
- Khmer King Satays (Beef or Chicken) (gf)** **\$7.95**
Two extra-large juicy satays served with house-made pickled vegetables. (two pieces)

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Mains – designed to be shared



Amok Trei



Lok Luk 🌸



Bok Loh Hong (vg)



Plear Saj Koh



Beef Saramun (gf)



Amok Mouan 🌸

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Mains – designed to be shared

Bok Loh Hong (vg) (gf)

\$18.00

A young, green papaya salad served with a house dressing and topped with home-roasted crushed peanuts. Crunchy, savoury, sweet, and fresh!

Plear Saj Koh (gf)

\$29.95

Sometimes known as Cambodian Beef Ceviche, a delicate, char grilled eye fillet, sliced and cured in a spicy citrus vinaigrette, served chilled with mixed salad vegetables and fresh herbs.

Amok Mouan (gf)

\$24.95

The spirit of Cambodia is in this delicately steamed mild yellow curry with chicken and spinach. Best enjoyed with steamed jasmine rice.

Amok Trei (gf)

\$29.95

This is Cambodia's most famous national dish, representing the very best of Cambodian cuisine. A steamed mild yellow curry with fresh local seasonal fish and spinach. Best enjoyed with steamed jasmine rice.

Beef Saramun (gf)

\$27.00

Cubes of slow cooked beef in a mild yet rich curry with whole peanuts. A labour of love, this more complex curry is said to be a cousin of Malaysia's Beef Rendang or Thailand's Massaman Curry.

Lok Luk (gf)

\$29.95

With its French and Chinese influences, this emblematic dish of tender eye fillet beef is wok tossed with tomatoes, onion and pineapple, finished with a special Kampot pepper sauce giving wonderful floral notes, served on a bed of green salad.

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Mains – designed to be shared



Mouan Ang Slirk Krey 🌸



Bong Kear Ang 🌸



BK Vegetarian Stir-fry (vg)



BK Special Fried Rice 🌸



Saj Chrouk Ang Slirk Krey



BK House-made Pickled Vegetables (vg)

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Mains – designed to be shared

Mouan Ang Slirk Krey 🌸 (gf) **\$23.95**

A fond family favourite, chicken thighs marinated in Bunnath's special kroeung, char grilled to juicy perfection. Complemented with our special house-made pickled vegetables.

Saj Chrouk Ang Slirk Krey (gf) **\$23.95**

Char grilled pork fillet, marinated in Bunnath's special kroeung. Complemented with our special house-made pickled vegetables.

Bong Kear Ang 🌸 (gf) **\$29.95**

Fresh Gold Coast king prawn wrapped in minced pork and pancetta, char-grilled and drizzled with our special BK sauce. Complemented with our special house-made pickled vegetables.

BK Vegetarian Stir-fry (vg) (gf) **\$22.95**

A surprising blend of stir-fried mixed vegetables, with mushrooms, bean curd and cashew nuts finished with a sprinkling of sesame seeds.

BK Special Fried Rice 🌸 (gf) **\$18.00**

A delightfully fluffy fried rice you won't find anywhere else with flavours infused from the breath of the wok – a crowd favourite.

Kampot Pepper & Egg Fried Rice (vg) (gf) **\$20.00**

A classic comfort food elevated by the delicate floral notes of Cambodian Kampot peppers.

Fragrant Steamed Jasmine Rice (gf) **\$4.00**

The simply perfect accompaniment to our main and curry dishes.

BK House-made Pickled Vegetables (vg) (gf) **\$6.00**

Just in case you want some more....

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Desserts – no need to share

Ivy Delight 🌸 (gf)

\$9.90

Dedicated to our much-loved matriarch and co-founder, this special steamed caramel coconut rice and tapioca pudding is served with vanilla ice-cream drizzled with our own salted caramel sauce complemented by our secret crunchy topping.

Bunnanath Surprise

\$9.90

Crispy fried banana with a centre of red bean paste drizzled with our own salted caramel sauce, served with vanilla ice-cream and our secret crunchy topping.



Ivy Delight 🌸



Bunnanath Surprise

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About Us

Cambodian born Bernie (Bunnath) and his wife Ivy welcome you to Bunnath Kitchen, the first restaurant serving modern Cambodian cuisine on the Gold Coast. The culmination of a life-long passion for high quality food and great service, Bunnath Kitchen is considered a hidden gem and has won multiple awards in its brief history.

At Bunnath Kitchen, you will experience the unique combination of ingredients and delicate flavours of authentic Khmer dishes, made from the very best local and seasonal produce. You will enjoy the delightful taste and aromas of 'kreoung', ranging from mild to spicy (on request) for those who enjoy a fiery appetite.

Our dishes are designed to be shared with family and friends, fresh from the kitchen as they are made. While guests are welcome to enjoy dishes individually, please note that these may not be served at the same time to ensure ultimate freshness of each dish.

Our secret ingredient - 'Kreoung'

'Kreoung' is a Cambodian word meaning 'pounded spices and herbs paste'. Handmade in-store by Bunnath, it makes the base flavours of many Cambodian dishes. Its distinctly exotic flavours and aroma distinguish Khmer dishes from those of neighbouring Thailand and Vietnam.

Kreoung is traditionally made by finely chopping many herbs including lemongrass and turmeric, which are ground together to form a paste. There are many variations of kreoung, generally falling into three recipes of yellow, red and green, and each chef will create their unique, highly-guarded recipes. We hope that you enjoy Bunnath's 'signature blend' kreoung.

Split bills

Upon request, bills may be split equally between guests. Thank you!

Gift vouchers

Share the joy of a Bunnath Kitchen experience! Our gift vouchers are a great idea for that special occasion and are available in any value. Please ask your server for more information.

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