



# *Bunnath Kitchen (Ivy's Place)*

Modern Cambodian Cuisine

*Welcome to Bunnath Kitchen - or as our regular patrons affectionately call it - Ivy's Place.*

Cambodian born Bernie (Bunnath), and his wife Ivy welcome you to Bunnath Kitchen - the Gold Coast's first modern Cambodian cuisine restaurant.

You will experience the combination and flavours of authentic Khmer dishes, made from local and seasonal fresh produce. Enjoy the fresh tasty dishes and aromas of 'kreoung', ranging from mild to spicy (optional) for those who enjoy a fiery appetite.

Our menu is designed to be shared with good companions and complemented by our selection of beverages, followed by a sweet Cambodian delight.

## *Kreoung*

Khmer pronunciation 'kreoung' is a Cambodian word for 'pounded spices and herbs paste' that make the base flavours of many Cambodian dishes. Their distinctly exotic flavours and aroma distinguishes Khmer dishes from neighbouring countries such as Thailand and Vietnam.

Kreoung is traditionally made by finely chopped herbs including lemongrass, turmeric and many others and then grinded together. There are many variations of Kreoung - generally falling into three unique recipes of yellow, red or green Kreoung. Kreoung is a uniquely individual recipe and we hope you enjoy Bunnath's 'signature blend'.

## *Gift Vouchers*

Our gift vouchers are a great idea for that special occasion and are available in any value. Ask one of our friendly staff for more information.

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Dinner: Tuesday to Sunday 5pm – 9pm



# Banquet Menu

## *Banquet 1: 9 course - \$35 per person (min 4 person)*

- Entrée:* **Keung:** deep fry pork mince with herbs rolled in bean curd skin.  
**Sesame prawn toast.**  
**Chicken bite:** deep fry chicken mid wing (gf).
- Main:* **Amok mouan:** steamed spicy yellow curry chicken with spinach (gf).  
**Saj chrouk ang:** char grilled lemongrass pork rib fillet (gf).  
**Beef saramun:** slow cook mild curry beef with peanut (gf).  
**BK fried rice (gf).**  
**Fragrant steamed jasmine rice.**
- Dessert:* **Ivy delight:** steamed caramel coconut rice pudding with vanilla ice cream.

## *Banquet 2: 10 course - \$45 per person (min 4 person)*

- Entrée:* **Keung:** deep fry pork mince with herbs rolled in bean curd skin.  
**Spring roll:** served with lettuce and a lightly spicy dipping sauce.  
**Sesame prawn toast.**
- Main:* **Amok mouan:** steamed spicy yellow curry chicken with spinach (gf).  
**Mouan ang:** char grilled lemongrass chicken thigh fillet (gf).  
**Bong kear ang:** char grilled local king prawn wrapped in kreoung minced pork and rolled with pancetta (gf).  
**BK fried rice (gf)**  
**Steam baby broccolini (gf)**  
**Fragrant steamed jasmine rice**
- Dessert:* **Ivy Delight:** steamed caramel coconut rice pudding with vanilla ice cream.

*Please advise us of any special dietary requirements or allergies. Our foods may contain traces of tree nuts, peanuts and shellfish.*



# Main Menu

## Entrée – \$7.50 each

1. **Spring rolls (5):** served with lettuce and a lightly spicy dipping sauce.
2. **Keung (4):** deep fried pork mince with herbs rolled in bean curd skin.
3. **Boxing chicken (2):** deep fried chicken wing cutlet (gf).
4. **Sesame prawn toast (4).**
5. **Khmer beef satay (2) (gf).**
6. **Khmer chicken satay (2) (gf).**
7. **Betel leaf (1):** deep fried local king prawn on top of betel leaf with sweet, sour and spicy topping.

## Mains

8. **Amok mouan:** steamed spicy yellow curry chicken with spinach (gf). **\$22.00**
9. **Amok trei:** steamed spicy yellow curry Coral Trout with spinach (gf). **\$28.50**
10. **Beef saramun:** slow cook mild curry beef with peanut (gf). **\$25.00**
11. **Karri vegetable:** mild creamy vegetable curry (gf). **\$22.00**
12. **Lok luk:** stir fry eye fillet steak with salad (gf). **\$28.50**
13. **Mouan ang slirk krey:** char grilled lemongrass chicken thigh fillet (gf). **\$22.00**
14. **Saj chrouk ang slirk krey:** char grilled lemongrass pork rib fillet (gf). **\$22.00**
15. **Pleang saj koh:** char grilled eye fillet sliced with spicy herb salads (gf). **\$28.50**
16. **Bong kear ang:** char grilled local king prawn wrapped in kreoung minced pork and rolled with pancetta (gf). **\$29.50**
17. **Steamed vegetable:** baby broccolini (gf). **\$17.00**
18. **BK vegetarian:** stir-fry mixed veggies, mushrooms, bamboo shoot, bean curd and cashew nut (gf). **\$22.00**
19. **BK special fried rice (gf).** **\$18.00**
20. **Fragrant steamed jasmine rice.** **\$3.00**
21. **Side dish:** pickle vegetables (gf). **\$5.00**

## Dessert – \$9.00 each

22. **BK banana surprise:** deep fried banana with red bean paste and caramel coconut with vanilla ice cream.
23. **Ivy delight:** steamed caramel coconut rice pudding with vanilla ice cream (gf).

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# Beverage List

## Beer & Cider

Hahn Premium Light	\$4.50
Iron Jack Lager (midstrength)	\$5.00
Peroni Nastro Azzurro	\$6.50
James Squire - One Fifty Lashes Pale Ale	\$6.50
Angkor Cambodian Lager	\$7.00
Strongbow Original Cider (apple)	\$6.00

## Wine (white, rose and red) and Sparkling

	Glass	Bottle
Yalumba Y Series Riesling (SA)	\$7.00	\$28.00
Yalumba Y Series Chardonnay (SA)	\$7.00	\$28.00
Stoneleigh Sauvignon Blanc (NZ Marlborough)	\$8.00	\$30.00
Madfish Premium White Chardonnay (WA)	\$8.00	\$30.00
Jacobs Creek Le Petit Rose	\$8.00	\$30.00
McGuigan Black Label Cabernet Sauvignon	\$7.00	\$23.00
Wyndham BIN555 Shiraz	\$7.00	\$26.00
Jacobs Creek Chardonnay Pinot Noir (single serve 200ml)	\$8.00	
Riccadonna Asti Spumante NV		\$28.00

## Pre-Mix Spirits - single serve bottles

Bundaberg Rum and Coke, Jim Beam and Coke, Canadian Club and Dry, Vodka Cruiser or West Coast Cooler	\$9.00
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## Non-Alcoholic

Soft-Drink Cans - Coke, Coke Zero, Lemonade, Sprite, Solo	\$3.00
Sparkling Water (Mount Franklin), Soda Water, Tonic Water	
Lemon Lime & Bitters, Ginger Beer	\$4.50
Tea / Espresso Coffee	\$3.50
Chinese Tea (pot)	\$4.00
Herbal Tea (Blue Tea)	\$5.00

