Veg Curry Puff \\$4 Pakora \Veg (six) or Onion(four) (gf) \$8. Otah Otah \Pounded herbs & vegan fish cooked in banana leaf, 2 Pieces. (gf) \$8 Satay \4 Pieces. (peanuts gf) \$10

STIR FRY Fermented soya bean Veg & Tofu \$15 paste gives the mild Nyonya 🐧 signature Peranakan Noodles or Rice Pork \$17 dish its rich umami flavours. (soy, rice gf) Fragrant sour, sweet Veg & Tofu \$15 Tom Yum **** spicy, made from a blend of galangal, Pork \$17 Noodles or Rice lemongrass, tamarind, ginger & garlic. (rice gf)

LOADED FRITTER

Two crunchy lentil fritters (Vada). With dip of your choice (gf) Tomato Chutney \$6
Kin-n-out \$6
Satay \$7
Sambal \$8
Dhaal \$8
Beef Rendang \$12
Chicken Butter Masala \$12

PANI PURI Potato Masala puffed

CRUNCHY LITTLE BALLS OF DELIGHT!

Pani Puri 🐧	Potato Masala, puffed rice, onion, coriander with date and tamarind shot (gf)			
Pimm's Puri 🐧	Mint, Watermelon, Cucumber brought to life with a shot of Pimm's. (gf)			
Pani Roulette	Tradition Puri but one is secretly extra reaper spicy, question is which?			





Add a generous splash from the shot glass and pop it in your mouth quick, nobody wants a soggy bottom!

CURRIES					
Butter Masala \	Slow cooked full flavoured mildly spiced and smoked tomato, cashew nut and coconut cream. (gf nuts)	Chicken \$21 Prawn \$23			
Assam Pedas 📢	Sour sweet spicey, this was special, but popularity means it's here to stay. (gf)	Chicken \$21 Fish \$23 Prawn \$23			
Toasted Coconut Masala \	Spices, tamarind, garlic, ginger, onions, tomatoes, wok toasted coconut. (gf)	Chicken \$21 Fish \$23 Prawn \$23			
Malaysian Hot Sambal	Hot spicy sauce, tomatoes, onions, galangal, spices and coconut cream. (gf)	Tofu & Tempeh \$17 Fish \$23 Mutton \$22			
Borneo Rendang 📢	Wonderfully perfumed Malay spicy dry curry with lemongrass, galangal and coconut. (gf)	Chicken \$21 Beef \$22			

111 CAROLINA REAPER HOT SAUCE 111

Worlds hottest chili, seriously not recommend: (DF,GF) \$6

Nyonya Mixed Veg Chinese Mixed Veg Stir fried capsicum, cauliflower, carrots, chinese cabbage, broccoli. (gf) Stir fried capsicum, cauliflower, carrots, chinese cabbage, broccoli. \$16







BENTO BOX

A tasty smorgasbord box of cultural appropriation.

Veg Pakoras, Roti Bread or GF Dosa, Rice, Tomato Chutney, and choices of curry. (gf on request)

Butter Masala \	Slow cooked full flavoured mildly spiced and smoked tomato, cashew nut and coconut cream. (gf nuts)	Chicken \$21
Borneo Rendang \\\	Wonderfully perfumed Malay spicy dry curry with lemongrass, galangal and coconut. (gf)	Chicken \$21 Beef \$22
Dhaal 🐧	Dalhcha Dhaal, mixed lentis with vegtables herbs and mild spices. (gf)	\$15

NASI LEMAK

Deconstructed Rice Bowl

Fragrant rice dish cooked in coconut milk and pandan leaf, served with vegan anchovies, and peanut, hot sambal, egg, cucumber, with choice of curry. (gf, real egg on request)

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Butter Masala \	Slow cooked full flavoured mildly spiced and smoked tomato, cashew nut and coconut cream. (gf nuts)	Chicken \$21	
Chicken Drumstick 📢	Mildly spiced vegan chicken drumstic. (gf)	\$21	
Malaysian Hot Sambal	Hot spicy sauce, tomatoes, onions, galangal, spices and coconut cream. (gf)	Tofu & Tempeh \$17 Fish \$23 Mutton \$22	
Borneo Rendang 앣	Wonderfully perfumed Malay spicy dry curry with lemongrass, galangal and coconut. (gf)	Chicken \$21 Beef \$22	

SET MENUS

SET MENU A

Onion Pakora (gf)

Vegan Chicken Butter Masala (gf nuts)

Vegan Fish Sambal (gf)

Unlimited Rice (gf)

Unlimited Plain Roti or Dosa (gf)

Vegan Ice Cream (gf)

\$34 per head min 2 person

SET MENU B

Vegan Chicken Satay (peanuts gf)
Vegan Mutton Sambal (gf nuts)
Vegan Fish Toasted Coconut Masala (gf)
Unlimited Rice (gf)
Unlimited Plain Roti or Dosa (gf)
Vegan Ice Cream (gf)
\$35 per head min 2 person

SET MENU C

Curry Puff (gf)

Vegan Fish Assam Pedas (gf)

Vegan Beef Rendang (gf)

Unlimited Rice (gf)

Unlimited Plain Roti or Dosa (gf)

Vegan Ice Cream (gf)

\$36 per head min 2 person

Hours

Mon - Day of Sanity

Tues - Thurs 5-9pm Fri,Sat - 12-3, 5-10pm Sun 12-3, 5-9pm

2% FEE ADDED TO CREDIT CARD PAYMENT TO OFFSET TRANSACTIONS COSTS

BABA HAWKER

VEGAN MENU

This is a traditional cooking, family run business. Our chef and matriarch Mila developed a passion for food from an earlier age, when she wasn't climbing trees to avoid getting eaten by tigers roaming her native Borneo jungle, walks to school were exciting!. Initially learning southern Indian and Sabah cooking from her grandmother - utilising local Malay spices. As Mila's abilities grew, she learned about Babanyonya cuisine, a style unique to the Malay Archipelago. This cuisine originated when early Chinese settlers absorbed elements from Malaysian, Indian and Thai cooking to create a delicious new hybrid style, centuries before anyone coined the term 'fusion'. Now, we are delighted to bring this cuisine (with our happy flair) to Brunswick..

