Curry Puff Veg \$4 / Chicken \$5. (df) Pakora Veg (six) or Onion(four) (df gf) \$8. Otah Otah Pounded herbs & fish cooked in banana leaf, 2 Pieces. (df gf) \$8 Chicken Satay 4 Pieces. (peanuts df, gf) \$10

LOADED FRITTER

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

PANI PURI

CRUNCHY LITTLE BALLS OF DELIGHT!

Pani Puri 🐧	Potato Masala, puffed rice, onion, coriander with date and tamarind shot (df gf)		\$4 e	ach
Pimm's Puri 🐧	Mint, Watermelon, Cucumber brought to life with a shot of Pimm's. (df gf)		\$5 e	ach
Pani Roulette	Tradition Puri but one is secretly extra reaper spicy, question is which?		*\$ 4 e	ach
Add a generous splash from the shot alass and pon it in your mouth quick				

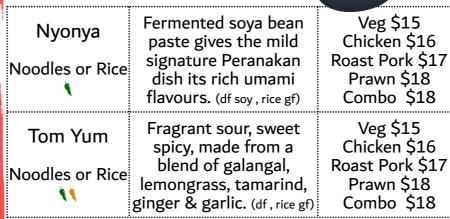
WINGS



Four fried free range marinated chicken wings. (gf df)

Lemongrass \$12 \
Borneo Smoked Honey \$12 \
Spicy \$12 \\

STIR FRY



CURRIES

Butter Masala \	Slow cooked full flavoured mildly spiced and smoked tomato, cashew nut and coconut cream. (gf df nuts)	Chicken \$21 Paneer \$18
Assam Pedas 📢	Sour sweet spicey, this was special, but popularity means it's here to stay. (gf df)	Chicken \$21 Fish \$24 Prawn \$24
Toasted Coconut Masala	Spices, tamarind, garlic, ginger, onions, tomatoes, wok toasted coconut. (gf df)	Chicken \$21 Fish \$24 Prawn \$24
Malaysian Hot Sambal	Hot spicy sauce, tomatoes, onions, galangal, spices and coconut cream. (gf df)	Fish \$24 Goat \$23
Borneo Rendang 앣	Wonderfully perfumed Malay spicy dry curry with lemongrass, galangal and coconut. (gf df)	Chicken \$21 Beef \$22

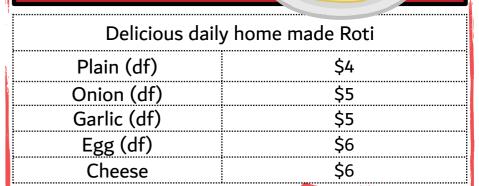
MICAROLINA REAPER HOT SAUCE 111

Worlds Hottest Chili, Seriously not recommend: (DF,GF) \$6

SIDES VEGGIES

Nyonya Mixed Veg \	Big on mushrooms, cooked with dried lily buds, cabbage, carrot, dried bean curd, glass noodles, soya bean paste. (df soy gf)	\$16
Chinese Mixed Veg \	Stir fried capsicum, cauliflower, carrots, chinese cabbage, broccoli. (df gf)	\$16

BREADS



DOSA



RICE

Basmati Rice	ŠΔ
Coconut rice	\$5

BENTO BOX

A tasty smorgasbord box of cultural appropriation.

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

Butter Masala \	Slow cooked full flavoured mildly spiced and smoked tomato, cashew nut and coconut cream. (gf df nuts)	Chicken \$21 Paneer \$18
Borneo Rendang 📢	Wonderfully perfumed Malay spicy dry curry with lemongrass, galangal and coconut. (gf df)	Chicken \$21 Beef \$22
Dhaal 🐧	Marinated chicken winds fried with crunchy lemongrass. (gf df)	\$15



NASI LEMAK

Deconstructed Rice Bowl

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

Butter Masala 🐧	Slow cooked full flavoured mildly spiced and smoked tomato, cashew nut and coconut cream. (gf df nuts)	Chicken \$21 Paneer \$18
Lemongrass Chicken Wings (Marinated chicken wings fried with crunchy lemongrass. (gf df)	\$21
Malaysian Sambal 📢	Hot spicy sauce, tomatoes, onions, galangal, spices and coconut cream. (gf df)	Fish \$24 Goat \$23
Borneo Rendang 📢	Wonderfully perfumed Malay spicy dry curry with lemongrass, galangal and coconut. (gf df)	Chicken \$21 Beef \$22

SET MENUS

SET MENU A

Onion Pakora (gf df)

Paneer Butter Masala (gf nuts)

Chicken Toasted Coconut Masala (gf df)

Unlimited Rice (gf df)

Unlimited Plain Roti or Dosa (gf)

Ice Cream (gf)

\$31 per head min 2 person

SET MENU B

Chicken Satay (peanuts gf df)

Goat Sambal ((gf nuts)

Fish Toasted Coconut Masala (gf df)

Unlimited Rice (gf df)

Unlimited Plain Roti or Dosa (gf)

Ice Cream (gf)

\$36 per head min 2 person

SET MENU C

Lemongrass Wings (gf df)

Fish Assam Pedas ((gf df)

Beef Rendang (gf df)

Unlimited Rice (gf df)

Unlimited Plain Roti or Dosa (gf)

Ice Cream (gf)

\$37 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

MEATY 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..

