

DUCK

1. Roast Duck	23.50
Served with shallots and sesame seeds in hoisin and plum sauce	
2. Curry Duck	23.50
Served with curry sauce	
3. Sizzling Duck	23.50
Served with ginger, onion, black bean and soy sauce	
4. Chilli Duck	23.50
Served with mild chilli sauce	

FISH

5. Sambal Fish	18.50
Cooked in coconut cream with mild chilli, veggies and pineapple	
6. Chilli Fish	18.50
Cooked in mild chilli sauce with pineapple, beans and zucchini	
7. Sizzling Fish	18.50
Cooked in soy with ginger, onion and black beans	
8. Bangkok Fish	18.50
Lightly battered, tossed through sweet chilli sauce, with crushed peanuts	
9. Kong Po Fish	18.50
Tossed through soy sauce with mixed vegetables, dried chilli and roasted cashew nuts	
10. Chef Curry Fish	18.50
Mild spice with tomato, onion, potato and pineapple	
11. Kampung Fish	18.50
Cooked in soy and oyster sauce with green beans and chilli	
12. Salt and Pepper Fish	18.50
Lightly battered tossed in garlic, shallot, onion and chilli	
13. Satay Fish	18.50
Tossed through peanut satay sauce with sesame seeds	
14. Yum Yum Fish	18.50
Sweet Malaysian curry	
15. Yon Ya Fish	18.50
Sweet coconut curry with zucchini, beans, bamboo and pineapple	

VEGETARIAN (please stipulate vegetarian when ordering)

16. Gado Gado	15.80
Steamed mixed vegetables with a boiled egg, topped with peanut satay sauce	
17. Vegetarian Curry Tofu	15.80
Mild coconut curry with mixed vegetables	
18. Vegetarian Curry Laksa	15.80
Curry noodle soup with tofu and vegetables	
19. Vegetarian Keow Teow	15.80
Wok fried rice noodle with vegetables	
20. Vegetarian Singapore Noodle	15.80
Wok fried rice noodle with vegetables	
21. Vegetarian Hokkien Mee	15.80
Saffron noodles with mixed vegetables	
22. Vegetarian Nasi Goreng	12.00
23. Vegetarian Green Curry Vegie	15.80
Spicy curry with mixed vegetables	
24. Mixed Vegetables	15.80
Tossed through garlic and oyster sauce	
25. Vegetarian Friend Rice	12.00

CHINESE FAVOURITES

26. Black Bean	
<i>Prawn or Combo</i>	24.00
<i>Chicken</i>	17.50
<i>Beef</i>	18.00
<i>Calamari</i>	18.80

27. Mongolian	
<i>Chicken</i>	17.50
<i>Beef</i>	18.00
28. Oyster Sauce	
<i>Prawn or Combo</i>	24.00
<i>Chicken</i>	17.50
<i>Beef</i>	18.00
<i>Calamari</i>	18.80
29. Sweet & Sour	
<i>Prawn</i>	24.00
<i>Pork</i>	18.50
<i>Chicken</i>	17.50
30. Honey	
<i>Prawn</i>	24.00
<i>Chicken</i>	17.50
31. Lemon Chicken	17.50
32. Chow Mein	
<i>Prawn or Combo</i>	24.00
<i>Chicken</i>	17.50
<i>Beef</i>	18.00
33. Cashew Nuts	
<i>Prawn or Combo</i>	24.00
<i>Chicken</i>	17.50
<i>Beef</i>	18.00
<i>Calamari</i>	18.80
34. Pork Ribs Boneless	18.50

DESSERT

35. Banana Fritter Served with vanilla ice cream, topped with caramel sauce	6.30
36. Deep Fried Ice Cream Topped with caramel sauce	6.30
37. Chocolate Mud Cake Served with vanilla ice cream	6.30

KAMPUNG MALAY LUNCH SPECIALS

\$12.50 with Steamed Rice or **\$13.50** with Fried Rice

38. Kong Po Chicken or Beef
39. Penang Chicken or Beef
40. Sambal Chicken or Beef
41. Yum Yum Chicken or Beef
42. Yon Ya Chicken or Beef
43. Black Bean Chicken or Beef
44. Sweet and Sour Chicken or Pork
45. Honey Chicken
46. Lemon Chicken
47. Beef or Chicken with Cashew Nuts
48. Mixed Vegies in Garlic and Oyster Sauce
49. Meleccan Chicken or Beef

TRADING HOURS:

LUNCH: Monday - Friday 11.30am - 2.30pm
Saturday 11.30am - 2.00pm

DINNER: 7 nights from 5.00pm

* Prices subject to change

MENU 2022



KAMPUNG MALAY
LICENSED RESTAURANT

DINE IN or TAKEAWAY

PHONE: 5569 0085

**Shop 11 & 12, 1 Bell Place
Mudgeeraba, Qld 4213**

RAJAH PACK 4 PEOPLE \$60.00

- | | | |
|--------------------|-----------------|----------|
| • 4 Poppadoms | • Sizzling Beef | SET MENU |
| • 4 Spring Rolls | • Pork Ribs | |
| • Meleccan Chicken | • Fried Rice | |

SULTAN PACK 6 PEOPLE \$85.00

- | | | |
|---------------------------|------------------|----------|
| • 6 Poppadoms | • Yon Ya Chicken | SET MENU |
| • 6 Curry Puffs | • Beef Rendang | |
| • 6 Satay Chicken Skewers | • Prawn Kampung | |
| • Sweet & Sour Pork | • Fried Rice x 2 | |

Please specify any dietary requirements when ordering

GLUTEN FREE options are available

THANKYOU FOR YOUR PATRONAGE
www.kampungmalay.com.au

APPETISERS

1. Spring Rolls 3 for 6.50
Pork filled with cabbage, celery, onion and carrot
2. Curry Puffs..... 3 for 6.50
Beef filled with potato and carrot
3. Lettuce Roll..... 6.50
Sautéed prawn, chicken, chinese sausage and vegetables
4. Satay Chicken Skewers..... 3 for 8.90
Topped with peanut satay sauce
5. Roti Chanai 7.00
Malaysian bread served with curry sauce
6. Coconut Prawns 3 for 8.50
Coated in coconut and lightly fried
7. Marinated Chicken Wings..... 5 for 7.50
8. Garlic Calamari 7.00
Marinated and lightly fried served with curry sauce
9. Mixed Entree..... 8.90
Includes chicken wing, spring roll, curry puff, coconut prawn and two fried wontons
10. Fried Wontons 6 for 5.90
Pork filled
11. Salt & Pepper Quail 9.50
Tossed in onion, garlic, shallots and chilli
12. Dim Sims (Steamed or Fried) 3 for 6.50
Minced pork, cabbage, water chestnuts and shallots
13. Garlic Prawns 3 for 8.50
In a garlic sauce with broccoli, onion, baby corn and shallots

SOUP

14. Wonton Dumpling Soup..... 6.50
15. Szechuan Hot & Sour Soup 6.50
16. Coco Creme Curry Soup - Prawn 8.50
- Beef or Chicken 7.00
17. Tom Yum Soup - Prawn 8.50
- Beef or Chicken 7.00
18. Chicken & Sweet Corn Soup 6.50

NOODLES & RICE

19. Nasi Goreng 12.30
20. Chinese Fried Rice 12.30
21. Singapore Noodles 17.30
Wok fried rice noodle with, pork, ham, prawn and egg
22. Fried Keow Teow 17.30
23. Wok fried rice noodle with seafood and chicken
24. Hokkien Mee..... 17.30
Saffron noodles with seafood, chicken and vegetables
25. Seafood Mee Goreng 17.30
Saffron noodles tossed through curry sauce with seafood
26. Steamed Rice or Coconut Rice (S) 3.50 (L) 4.50
27. Curry Laksa Chicken or Beef 17.30
Curry noodle soup with tofu and beans
28. Curry Laksa Prawn or Combo 24.00
Curry noodle soup with tofu and beans

PRAWNS

29. Kampung Prawns 24.00
Cooked in soy and oyster sauce with green beans and chilli
30. Chef Curry Prawns..... 24.00
Mild spice with tomato, onion, potato and pineapple

31. Sambal Prawns 24.00
Cooked in coconut cream with mild chilli, veggies and pineapple
32. Chilli Prawns..... 24.00
Cooked in mild chilli sauce with pineapple, beans and zucchini
33. Meleccan Prawns 24.00
Mild coconut cream curry served with beans, onion and zucchini
34. Masaman Prawns 24.00
Curry with potatoes, cooked in coconut milk
35. Yon Ya Prawns 24.00
Sweet coconut curry with zucchini, beans, bamboo and pineapple
36. Sizzling Prawns..... 24.00
Cooked in soy with ginger, onion and black beans
37. Yum Yum Prawns..... 24.00
Sweet Malaysian curry
38. Red Lemon-grass Prawns 24.00
Spicy curry with potato, carrot and bamboo
39. Kong Po Prawns..... 24.00
Tossed through soy sauce with mixed vegetables, dried chilli and roasted cashew nuts
40. Capatain Prawns..... 24.00
Lightly battered, served with sweet chilli sauce
41. Green Curry Prawns..... 24.00
Spicy curry with potato, beans and bamboo
42. Salt and Pepper Prawns..... 24.00
Lightly battered tossed in garlic, shallots, onion and chilli
43. Penang Prawns 24.00
Mild yellow curry with zucchini, onion, beans and potato
44. Garlic Prawns..... 24.00
With broccoli, onion, baby corn and shallots
45. Satay Prawns..... 24.00
Tossed through peanut satay sauce with sesame seeds
46. Rainbow Prawns 24.00
Lightly battered, tossed through plum sauce with pineapple, veggies and sesame seeds

BEEF

47. Penang Beef Curry 18.00
Mild yellow curry with zucchini, onion, beans and potato
48. Sambal Beef..... 18.00
Cooked in coconut cream with mild chilli, veggies and pineapple
49. Chilli Beef..... 18.00
Cooked in mild chilli sauce with pineapple, beans and zucchini
50. Meleccan Beef 18.00
Mild coconut cream curry served with beans, onion and zucchini
51. Yon Ya Beef 18.00
Sweet coconut curry with zucchini, beans, bamboo and pineapple
52. Kampung Beef 18.00
Cooked in soy and oyster sauce with green beans and chilli
53. Masaman Beef 18.00
Curry with potatoes, cooked in coconut milk
54. Sizzling Beef..... 18.00
Cooked in soy with ginger, onion and black beans
55. Yum Yum Beef..... 18.00
Sweet Malaysian curry
56. Red Lemon-grass Beef..... 18.00
Spicy curry with potato, carrot and bamboo
57. Kong Po Beef..... 18.00
Tossed through soy sauce with mixed vegetables, dried chilli and roasted cashew nuts
58. Beef Rendang..... 18.00
Spicy slow cooked beef curry with potatoes
59. Green Curry Beef..... 18.00
Spicy curry with potato, beans and bamboo
60. Chef Curry Beef..... 18.00
Mild spice with tomato, onion, potato and pineapple

61. Satay Beef..... 18.00
Tossed through peanut satay sauce with sesame seeds
62. Rainbow Beef..... 18.00
Cornflour battered, tossed through plum sauce with pineapple, veggies and sesame seeds

CHICKEN

63. Chef Curry Chicken 17.50
Mild spice with tomato, onion, potato and pineapple
64. Penang Curry Chicken 17.50
Mild yellow curry with zucchini, onion, beans and potato
65. Sambal Chicken 17.50
Cooked in coconut cream with mild chilli, veggies and pineapple
66. Chilli Chicken 17.50
Cooked in mild chilli sauce with pineapple, beans and zucchini
67. Meleccan Chicken..... 17.50
Mild coconut cream curry served with beans, onion and zucchini
68. Yon Ya Chicken..... 17.50
Sweet coconut curry with zucchini, beans, bamboo and pineapple
69. Sizzling Chicken 17.50
Cooked in soy with ginger, onion and black beans
70. Yum Yum Chicken 17.50
Sweet Malaysian curry
71. Red Lemon-grass Chicken 17.50
Spicy curry with potato, carrot and bamboo
72. Kong Po Chicken 17.50
Tossed through soy sauce with mixed vegetables, dried chilli and roasted cashew nuts
73. Capatain Chicken 17.50
Lightly battered, served with sweet chilli sauce
74. Green Curry Chicken 17.50
Spicy curry with potato, beans and bamboo
75. Masaman Chicken..... 17.50
Curry with potatoes, cooked in coconut milk
76. Satay Chicken 17.50
Tossed through peanut satay sauce with sesame seeds
77. Salt & Pepper Chicken..... 17.50
Lightly battered tossed in garlic, shallot, onion and chilli
78. Rainbow Chicken..... 17.50
Cornflour battered, tossed through plum sauce with pineapple, veggies and sesame seeds
79. Kampung Chicken 17.50
Cooked in soy and oyster sauce with green beans and chilli

CALAMARI

80. Kong Po Calamari..... 18.80
Tossed through soy sauce with mixed vegetables, dried chilli and roasted cashew nuts
81. Chilli Calamari 18.80
Cooked in mild chilli sauce with pineapple, beans and zucchini
82. Sambal Calamari 18.80
Cooked in coconut cream with mild chilli, veggies and pineapple
83. Salt & Pepper Calamari 18.80
Lightly battered tossed in garlic, shallot, onion and chilli
84. Green Curry Calamari..... 18.80
Spicy curry with potato, beans and bamboo
85. Satay Calamari 18.80
Tossed through peanut satay sauce with sesame seeds
86. Red Lemon-grass Calamari 18.80
Spicy curry with potato, carrot and bamboo
87. Kampung Calamari 18.80
Cooked in soy and oyster sauce with green beans and chilli
88. Garlic Calamari 18.80
Marinated and lightly fried with curry sauce on the side