

SOMETHING SMALL

Smokey Bay Oysters (3pc)	12.9
Flavourful Nam Jim dressing Punchy & herbaceous with lime & chilli	
Fresh Tuna Sashimi	18
Lime wheels, pickled radish, Nam Jim dressing	
Pan Fried Pork Dumplings	16
Served with special soy, spring onion & sesame	
Yey's Satay Skewers	18
Flame-grilled, Khmer-style lemongrass beefsatay skewers. Marinated in galangal, kaffir lime leaf, turmeric and crushed peanuts.	
Salt & Pepper Squid	18.5
Lightly battered squid, cinnamon salt'n pepper mix, fried aromatics.	
Chicken Wings	15
Crispy wings, toasted aromatics. Our signature sauce	
Ah Noy's Spring Rolls	12.9
Housemade rice paper spring rolls, chicken, water chestnuts, fresh herbs, Natalie's dipping sauce (2 pieces)	
Mix Vegetable Tempura	12.5
Munno Grocer's selection of seasonal vegetables, battered and fried	
Vego Egg Net Spring Rolls	7
A classic favourite, served with sweet chilli sauce	

KIDS UNDER 12 Y/O ONLY

Vegetarian Springrolls	7
Chicken Wings (2pc)	10
Honey Chicken	12
Fried Rice	12
Pad Thai	12



STIR FRY | FIRE

Whole Fried Barramundi	42
Deboned whole baby barra, served with a tangy green mango salad	
Pineapple Wagyu Beef	49
Fresh pineapple, 300g Wagyu Rump, onion, capsicum, SE Asian flavours	
Crying Tiger Steak	42
300g scotch fillet, signature sauce, roasted rice, chilli, shallot	
S/F Crispy Pork Belly	27
Crispy pork, wok tossed with greens and pork crackling, spicy red curry rub • Vegan option available	
Sweet n' Sour Pork	27
Our take on this classic	
Honey Chicken	25
Chicken breast, battered, fried and our delicious sweet honey glaze	
Salt n' Pepper Chicken	25
Chicken breast, battered, fried, cinnamon salt n' pepper mix, fried aromatics	
Pad Thai Noodles	26
Rice noodles, fried egg, tofu, bean sprouts, garlic chives, tamarind, peanut. Chicken Prawn Vegetarian	
Fried Rice	23
Wok fried egg, shallots, pork, mixed vegetables. • Vegetarian option available	
Wok Tossed Greens	16
With chilli and garlic	
Stir Fried Long Beans	18
With chilli and garlic	

CURRIES & STEWS

Chicken Green Curry	27
Munno's green chilli paste, chicken breast, Thai apple eggplant, basil	
Lamb Massaman Curry	27
Slow cooked lamb shank, sweet smashed potato, kaffir lime leaves	
Beef Red Curry	27
Munno's red chilli paste, tender beef simmered in rich coconut curry sauce	
Khmer Beef Jungle Stew	25
Traditional, hearty dish which showcases the depth and complexity of Cambodian cuisine. Lemongrass, galangal, spice blend. Fermented fish sauce umami	
Roti Basket (2pc)	8
Perfect paired with our curries	

LETTUCE FEED YOU

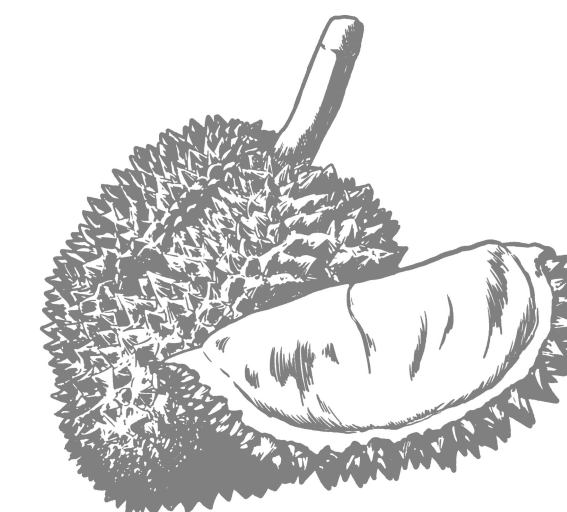
Tasting Menu	65
Chef's selection of small and large plates, salad and dessert. A good place to start when the destination is awesome.	
Premium Tasting Menu	75
A menu curated by our Head Chef, showcasing the best that Munno has to offer. Pinky swear, you won't be disappointed.	

SALADS & FRIENDS

Green Papaya Salad	22
Zesty lime juice, traditional prahok • Choose your spice level • Add preserved crab (+\$2) YUM! • Vegan option available	
Chicken Larb Salad	22
Tossed with roasted rice powder, fresh herbs, tangy dressing. Served atop of crisp lettuce leaves	
Khmer Pepper Beef (Lok Luk)	22
Crisp cos lettuce, cucumbers, tomatoes. Infused with traditional Khmer spices	
Munno Fish Cake Salad	21
Mixed herbs, nam jim dressing, crispy fish	
Jasmine Rice	
Small	4.5
Large	6

DESSERT

Coconut Ice Cream	18
Young Fresh Coconut, toasted coconut ice cream, tropical fruits	
Fried Roti Apple Pie	18
Tender granny smith apples, cinnamon pandan custard, vanilla bean ice cream	
Mango Sticky Rice	18
Fresh Mango, coconut sticky rice, coconut ice cream	



TUESDAY - SUNDAY 5PM - LATE

Please inform our wait staff if you have any allergies or dietary requirements
Surcharge on Public Holiday's may occur

COLD DRINKS

BEERS & CIDERS FROM 8.5

BAROSSA CO APPLE CIDER, 5%, 330ML

MISMATCH SESSION ALE, 4%, 375ML

MISMATCH PALE ALE, 5%, 375ML

YOUNG HENRYS IPA, 6%, 375ML

ANGKOR LARGER, 5%, 330ML

WINE FROM 9.5

WELLINGTON SPARKLING MOSCATO

SPRING SEEDS 'BLANC DE BLANC'

MATHO PROSECCO D.O.C. BRUT

ATLAS RIESLING, CLARE VALLEY

LA PROVA FIANO, ADELAIDE HILLS

SIDEWOOD ROSE, ADELAIDE HILLS

ATLAS PINOT NOIR, ADELAIDE HILLS

COCKTAILS FROM 10.5

MIMOSA - Prosecco & orange juice

SOJU OCEAN BOMB

Strawberry soju, yuzu, yoghurt soda

RAGGAZI SOUTHSIDE

Raggazi e Succo, Gin, Mint

TANGELOCELLO MARGARITA

Threefold Tangelocello, tequila,

lime, agave

STRAWBERRY SPRTIZ

Vodka, soju, strawberry syrup,

Thai basil



COLD PRESSED JUICES 9.5

DAILY GREENS

Green Apple, Celery, Pear, Silverbeet,
Lemon, Ginger

SUBLIME PINE

Pineapple, Pear, Green Apple, Lemon,
Mint

WATERMELON

Watermelon, Green Apple, Strawberry,
Lime

VALENCIA ORANGE

100% Seasonal Oranges

GINGERED APPLE

Apple, Ginger, Lemon

SOFT DRINKS & MOCKTAILS

CAPI BLOOD ORANGE SODA 6.5

CAPI GINGER BEER 6.5

LEMON, LIME & BITTERS 5

HOUSEMADE ICED TEA 5

COCONUT WATER 5

VIRGIN MOJITO 8

STRAWBERRY VERVE 12

Seedlip, strawberry, basil

TUESDAY - SUNDAY 9AM - 3PM

HOT DRINKS

MATCHA

HOT MATCHA S 6.5 L 7.5

ICED MATCHA 8

STRAWBERRY MATCHA 9

COFFEE

CLASSIC COFFEE S 5.5 L 6.5

ICED COFFE 10.5

ICED LATTE 6.5

VIETNAMESE ICED COFFEE 8

HOT CHOCOLATE 6.5

MOCHA 6.5

ICED CHOCOLATE 8

FULL DRINKS MENU AVAIL.
PLEASE ASK OUR FRIENDLY TEAM

HAPPY HOURS

\$9

12PM-1PM, 5PM-6PM

ALL HOUSE WINES, BEERS AND SPIRITS
(& IF YOU ASK FOR A MIMOSA WE WONT SAY NO)

*TUESDAY - SUNDAY