## ROMIET

## **STARTERS & SALADS**

Miso-rubbed cucumber, scallions & sesame seeds	\$ 4.0
BBQ pork buns with pickled cucumber	\$ 5.0
Green mango & papaya salad with peanuts & dried shrimp	\$ 5.0
Fried chicken buns with sriracha aioli	\$ 5.0
Crispy spring rolls with minced pork, shrimp, taro, mushroom, bean sprouts & cashew nuts	\$ 5.0
Salmon & cucumber ribbons with ponzu & rice crisps	\$ 7.0
DUMPLINGS	
Chicken, shrimp & green onion gyoza with soy ginger sauce	\$ 5.0
Pork & shrimp swallowing cloud dumplings with black bean chili oil	\$ 5.0
CHARCOAL GRILL	
Miso-grilled glazed eggplant	\$ 4.0
Khmer beef skewers with lemongrass and vegetable pickle (2 pieces)	\$ 5.0
Salt & pepper chicken wings with black vinegar glaze (2 pieces)	\$ 5.0
PLANT-BASED DISHES	
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Miso-grilled eggplant - topped with spring onion & roasted sesame seeds  Vegan gyoza - pumpkin, taro, onion, carrot, mushroom, spring onion, sweet potato with soy ginger sauce  Kroeung tofu & veggie skewers - tofu, capsicum, pineapple and shiitake mushrooms marinated in traditional Khmer kroeung paste,	\$ 4.0
Miso-grilled eggplant - topped with spring onion & roasted sesame seeds  Vegan gyoza - pumpkin, taro, onion, carrot, mushroom, spring onion, sweet potato with soy ginger sauce  Kroeung tofu & veggie skewers - tofu, capsicum, pineapple and shiitake mushrooms marinated in traditional Khmer kroeung paste, served with a fermented lime dipping sauce  Wok-tossed green vegetables & cashew nuts - bok choy, broccoli, snow peas, capcicum, green kampot pepper, zucchini & cashews,	\$ 4.0 \$ 5.0
Miso-grilled eggplant - topped with spring onion & roasted sesame seeds  Vegan gyoza - pumpkin, taro, onion, carrot, mushroom, spring onion, sweet potato with soy ginger sauce  Kroeung tofu & veggie skewers - tofu, capsicum, pineapple and shiitake mushrooms marinated in traditional Khmer kroeung paste, served with a fermented lime dipping sauce  Wok-tossed green vegetables & cashew nuts - bok choy, broccoli, snow peas, capcicum, green kampot pepper, zucchini & cashews, in chef's secret sauce served with steamed rice  Nom krouk - traditional coconut rice dumplings served with carrot ketchup,	\$ 4.0 \$ 5.0 \$ 6.0
Miso-grilled eggplant - topped with spring onion & roasted sesame seeds  Vegan gyoza - pumpkin, taro, onion, carrot, mushroom, spring onion, sweet potato with soy ginger sauce  Kroeung tofu & veggie skewers - tofu, capsicum, pineapple and shiitake mushrooms marinated in traditional Khmer kroeung paste, served with a fermented lime dipping sauce  Wok-tossed green vegetables & cashew nuts - bok choy, broccoli, snow peas, capcicum, green kampot pepper, zucchini & cashews, in chef's secret sauce served with steamed rice  Nom krouk - traditional coconut rice dumplings served with carrot ketchup, avocado puree, watercress & micro herbs  Vegan noodle soup - rice noodles, papaya broth, roasted papaya, shitake mushrooms, bok choy, carrot, bean sprouts, firm tofu,	\$ 4.0 \$ 5.0 \$ 6.0 \$ 6.0

In the spirit of Asian street food dishes are served as they are ready in the kitchen, if you prefer your meal in separate courses please inform our team.

Several of our dishes can be adjusted for vegetarians and vegans, please just inform your waiter.

## **WOK-TOSSED NOODLES**

Stir-fried rice noodles with tamarind, chili sauce, peanuts, bean sprouts, egg, shrimp, garlic chives & soft tofu	\$ 6.0
Stir-fried yellow egg noodles with braised pork shoulder, bok choy, sugar snap peas, garlic, shallots, coriander & red chilli	\$ 6.0
Spicy sambal noodles with local beef tenderloin, rolled egg omelette, cherry tomatoes, red capsicum, bean sprouts, shallots, coriander & sun dried hot chilli	\$ 8.0
Wok-seared kuy teow with shrimp, calamari, egg bok choy, bean sprouts, snow peas, garlic, chives in a garlic chilli sauce	\$ 8.0
NOODLE SOUP	
Duck noodle soup - boneless roasted duck leg , fresh rice noodles, duck liver wontons in a duck broth full of chive flowers, bean sprouts, ginger, leek, coriander, shallots & garlic	\$ 8.0
'Three Little Pigs' soup - rice noodles, pork broth, pork dumplings, minced pork & roasted pork	\$ 8.0
Spiced coconut curry - egg noodles, chicken, prawn, eggplant, long beans & bean sprouts	\$ 9.0
Beef rice noodle soup - beef broth, beef shank, beef balls, short ribs, onion & bean sprouts	\$ 9.0
RICE	
Romiet chicken - tumeric grilled chicken leg served with Chinese kale & steamed rice	\$ 7.0
Roasted pork char siu with minced pork, boiled egg, Chinese kale, pickled cucumber & coriander served with steamed rice	\$ 8.0
Beef lok lak with Kampot peppercorns, cherry tomatoes & Khmer watercress served with steamed rice	\$ 8.0
Red braised duck leg with radish, shiitake mushrooms, carrot & bok choy served with steamed rice	\$ 10.0
DESSERTS	
Seasonal fresh fruit platter	\$ 3.0
Banana fritters with vanilla ice cream	\$ 6.0