





TUE.WED.THUR 12 - 2:30 | 5:30 - 9:30
FRIDAY 12 - 2:30 | 5:30 - 10:30
SATURDAY 5:30 - 10:30
Closed Sundays & Mondays

BOOKINGS FOR 6 OR MORE
PHONE# 7120 2897

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 #ginlongcanteen

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EAT SMALL

GIN LONG WINGS GF	
<i>crispy winglets, pandan leaves, hot thai sauce</i>	
CHICKEN SATAY GF	
<i>rice cake, cucumber, onion, spicy peanut sauce</i>	
LARB GAI GF	
<i>chicken mince, toasted rice, mint, chili</i>	
GRANDMA'S QUAIL	
<i>slow cooked, sweet soy, vietnamese mint</i>	
DUCK CUP GF	
<i>shitake mushroom, dried shallots, water chestnut</i>	
NETTED SPRING ROLL V	
<i>carrot, celery, glass noodle, spicy mayo sauce</i>	
EGGPLANT V	
<i>salt & pepper, spring onion, lettuce</i>	
CURRY PUFF V	
<i>spiced potato, onion, curry leaves, sweet sauce</i>	
GREEN RICE SQUID	
<i>vietnamese green rice, salt & pepper, kaffir lime leave flakes</i>	
OMELETTE SANDWICH V	
<i>vietnamese cha trung, pickle, crispy vermicelli</i>	
BANH HOI DIY GF	
<i>roast pork, lettuce, vermicelli, spring onion oil</i>	
PRAWN TOAST	
<i>lime leaves, lime mayo</i>	
PRAWN DUMPLING	
<i>mild red curry sauce, dried shallots</i>	
LOBSTER SLIDER	
<i>shredded lettuce, wasabi mayo</i>	
SOFT SHELL CRAB	
<i>southern thai yellow curry mousse</i>	

EAT BIG

8	DRAGON BEEF CURRY GF	23
	<i>red curry, thai eggplant, lime leaves</i>	
9	NOM NOM BARRAMUNDI	29
	<i>crispy barramundi, lime chili sauce</i>	
12	POMEGRANATE CHICKEN	19
	<i>chargrilled chicken, sweet tamarind</i>	
13	LYCHEE DUCK CURRY GF	26
	<i>roasted duck, cherry tomato, pineapple</i>	
13	SLOW BRAISED THAI BEEF	23
	<i>lemongrass, cinnamon, cardamon pods</i>	
9	REALLY SLOW BRAISED PORK BELLY	23
	<i>sticky soy, salted chinese mustard green</i>	
9	VEGO YELLOW CURRY V GF	18
	<i>tofu, broccoli, cauliflower, potato</i>	
12	LAMB BACKSTRAPS CURRY GF	28
	<i>green banana, northern thai style</i>	
12	BASIL CHICKEN	19
	<i>basil, green beans, chili</i>	
9	STIR FRIED ROAST PORK GF	25
	<i>green beans, dry curry paste, basil, chili</i>	
14	BABY LOBSTER TAILS GF	45
	<i>green beans, diced prawn, XO sauce</i>	
13		
14		
12		
16		

SALAD

18	SALT & PEPPER TOFU V	18
	<i>taro, sweet potato, soybean dressing</i>	
22	VERY EXCITING BEEF GF	22
	<i>thai eggplant, rocket salad, lemongrass, mint</i>	
18	SHREDDED PORK RIBS	18
	<i>green apple, corns, red onion</i>	
19	COCONUT MILK CHICKEN GF	19
	<i>banana blossom, beansprout, mint</i>	

SIDES

10	FRIED COCONUT RICE GF	10
	<i>brown coconut</i>	
3	JASMINE RICE	3
	<i>per person</i>	
4	BROWN RICE	4
	<i>per person</i>	
8	COLESLAW GF	8
	<i>sesame cracker, chili vinegar, fish sauce</i>	
8	CHOP SUEY	8
	<i>chinese mixed vegetable</i>	
12	PAPAYA SALAD GF	12
	<i>snake beans, cherry tomatoes, cashew nuts</i>	

SWEET

10	COCONUT MOUSSE GF	10
	<i>red beans, pineapple puree</i>	
10	PANNA COTTA	10
	<i>mango, passionfruit</i>	
10	STICKY BANANA ROLL GF	10
	<i>chargrilled with banana leaf, coconut milk, peanuts</i>	



BANQUET MENU **45/HEAD**
can't decide? sit back, relax and leave it to the chef **min 4 people**

DIY = DO IT YOURSELF
GF = GLUTEN FREE
V = VEGETARIAN

MADE FRESH DAILY
SOME DISHES MAY RUN OUT