

BABA NYONYA

HAPPY EATS, HAPPY DRINKS

A traditional Malay blend of South Indian and South East Asian cuisine

This is a family cooking, family business, our chef and matriarch Mila began developing a passion for cooking 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!*). As her powers grew, she focused upon Baba-Nyonya cuisine. This style, unique to the Malay Archipelago originated when early Chinese settlers took inspiration from **Malaysian, South Indian** and **Thai** cooking to create a **seamless** and **delicious** new cooking style, centuries before any fancy chef coined the term 'fusion'.

Now, we are delighted to bring this cuisine (with our Happy flair) to Melbourne's heart of food and culture, **Brunswick**.

We really hope you **enjoy** your taste of **Baba Nyonya**.

Starters

Veg Pakora Bites (8 pieces, veggie, vegan, GF, DF, <i>mild</i>)	6
Deep fried vegetables, spiced rice and moong dhaal bites. Served with homemade coriander and coconut chutney.	
Prawn Pakora Bites (8 pieces, GF, DF, <i>mild</i>)	7.5
Crispy deep fried prawns, blended with vegetables, spiced rice rolled in a moong dhaal batter. Served with homemade coriander and coconut chutney.	
Vegan Otah Otah (4 pieces, GF, DF, <i>mild</i>)	6
Four thin strips of vegan fish spiced curry, turmeric, & lemongrass with toasted within banana leaves.	
Uncle Chicken Bob (DF, <i>mild</i>)	7.5
Chicken strips coated in breadcrumbs and herbs and fried, served with homemade lemon sauce. Addictively delicious, a magnificent Malaysian reply to that cantankerous Colonel.	
Curry Puff (DF, <i>mild</i>)	Veggie / Vegan 2.5
We make two types of pastry, then painstakingly roll, and re-roll them together to create just the right crunchy flaky texture, it's a serious undertaking involving the whole family but worth it. Come with a variety of lightly spiced fillings. Sold individually, about the size of a small pasty.	Chicken 3
	Peking Duck and Hoisin 4.5

Curries

<p>Dhaal (vegan, GF, DF, <i>mild</i>) Lentils cooked with spices and sautéed in butter with garlic, onion and tomato.</p>	9	<p>Malia Kofta (veggie, GF, mild) Popular Indian vegetarian dish. Baked potato, cashew and paneer balls dipped in a smooth rich gravy. <i>Contains Nuts</i></p>	10
<p>Aloo Masala (vegan, GF, DF, mild) Indian dish made with yellow potatoes, sautéed onions, and a tasty blend of spices and fresh chilies.</p>	10	<p>Palak Paneer (veggie, GF, mild) One of the most popular dishes in North India, creamy spinach with tasty rich paneer makes for a delicious main meal. <i>Contains dairy</i></p>	12
<p>Spicy Chole Beans (vegan, GF, DF, mild) Kidney, chickpeas, lima, baby green and Borlotti beans in a rich spinach sauce.</p>	11	<p>Palak Chickpea Aloo (vegan, GF, DF, mild) Marinated spiced chickpea, potatoes, tomato and spinach with coconut milk.</p>	11
<p>Brummie Butter Chicken (GF, DF upon request) Marinated chicken pieces served in a slow cooked aromatic mildly spiced tomato, cashew, coconut milk and yoghurt sauce. Low fat, butter free. <i>Contains Cashew Nuts</i></p>	15	<p>Nonya Goat Rogan Josh (GF, medium) Kashmiri classic, goat braised gently for two hours until tender cooked with garlic, ginger, aromatic spices, and plenty of onions and yoghurt. <i>Non-vegan contains dairy and some bones</i></p>	15
<p>Nyonya Chicken Rendang (GF, DF, Medium) Wonderfully perfumed Malaysian-Indonesian dry chicken curry with spices lemongrass, galangal and coconut milk. Deeply flavourful.</p>	15	<p>24hr Slow cooked Beef Rendang (GF, DF hotish) Succulent skirt beef chunks, marinated and slow cooked for a day before simmering in a dry curry with spices lemongrass, galangal and coconut milk. The almost sweet notes of coconut are offset by the perfumed herb flavours before the lingering heat follows.</p>	16

Korma (GF, DF, mild)

<p>Mixed vegetables and potato cooked in a mild aromatic spiced creamy coconut milk and cashew nut sauce. Does not contain chili, so we can say with confidence this is our mildest dish. <i>Contains Cashew Nuts</i></p>	<p>Vegan</p>	10
	<p>Marinated chicken</p>	13
	<p>Tender Goat (contains not so tender bones)</p>	15

A note about spice levels:

Where possible we are happy to dishes milder or hotter upon request.

Nasi Lemak (DF, GF)

Malaysia unofficial national dish, fragrant rice dish cooked in coconut milk and pandan leaf. Served with fried anchovies, peanut, hot sambal, boiled egg, cucumber and a choice of curry. *Contains Nuts, Egg, Shellfish and Fish*

Chicken Rendang (medium) **14**

24hr slow cooked Beef Rendang (hotish) **15**

Goat Rogan Josh (medium, contains bones & dairy) **15**

Nyonya Mah Mee Stir Fried Noodles (DF, mild)

Peranakan signature noodle dish. The addition of fermented soya bean paste gives the dish its assertive taste and sets it apart from its Chinese counterparts. *Contains Wheat, Egg and Soy*

Veggie / Vegan (egg optional) **10**

Marinated chicken **10**

Pork Belly **11**

Prawn **11**

Tom Yum Stir Fried Noodles (DF, medium)

Noodles wok tossed with vegetables and a Tom Yum paste, made from a blend of galangal, lemongrass, tamarind, ginger and garlic. *Contains Wheat, Egg and Soy*

Veggie / Vegan (egg optional) **10**

Marinated chicken **10**

Pork Belly **11**

Prawn **11**

Stir Fried Rice (DF, GF, mild)

Cooked rice that has been stir-fried in a wok with egg and vegetables. *Contains: Egg, Soy Sesame*

Veggie / Vegan (egg optional) **10**

Marinated chicken **10**

Pork Belly **11**

Prawn **11**

Nyonya Style Fried Rice: (GF, DF, mild) Pounded shallots, dried chillies, fresh chillies & candlenuts, along with belachan, dried prawns and spices, cooked over gentle heat to release their fragrance. *Contains: Shellfish, Egg, Soy* **13**

Tom Yum Fried Rice ‘The Works’: (GF, DF, medium) Cooked rice that has been stir-fried in a wok with prawns, chicken, egg vegetables and hot and sour Tom Yum paste. *Contains: Shellfish, Egg, Soy Sesame* **15**

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Stir-Fry Veg

Nyonya: (vegan, DF, mild) Mushrooms, dried lily buds, white cabbage, soy bean paste, dried bean curd, garlic and glass noodles. *Contains Gluten and Soy* **11**

Chinese mix veg: (vegan, GF, DF, mild) Stir fried capsicum cauliflower, carrots, mushrooms, broccoli, beans. **10**

Chickpea salads (DF, GF)

Chickpeas, cucumber, tomato, lime, onion and coriander salad. **Veg** **6**

With Tofu **7**

With Chicken (marinated and poached) **8**

With Prawns **9**

Rice

Plain Rice (vegan, GF, DF) **2** Coconut Rice (vegan, GF, DF) **3**

Saffron Rice (vegan, GF, DF) **3**

Breads

Chapati, ideal for Dhaal (DF) **2** Paratha (flakey) (DF) **2**

Sides

Riata (GF) **1** Coriander & Coconut chutney (GF, DF) **1** Unsurprisingly spicy homemade Carolina Reaper chili sauce.(*Possibly the hottest sauce you will taste this week*) **2.5 / 5**

Deserts

Frozen Chocolate Paan **4**

Roasted Bentel leaf, wrapped around dates, gooseberry, fennel, rose petal, safron and menthol then dipped in chocolate and frozen.

Homemade Twix: (Vegan & gluten free) **4**

Crunchy baked almond flour base coated with peanut and maple syrup filling topped with dark organic free trade chocolate.

Ais Kacang: (flavoured shaved ice, vegan) **8**

Ice with red bean, black sugar, basil seeds, you choice of toppings.

Banana Foster (the imposter): (Adult only, alcoholic, veggie, GF) Mila grew up on a banana plantation, and hence is sick of the damn things, so when she learnt there was a New Orleans desert that involved torching (flambe) bananas, within a mic of sugar, cinnamon, banana liqueur, caramel liqueur, and burning Rum, she was hooked, burn banana, burn! Served with cooling ice cream. **12**

