BABA HAWKER

MEATY MENU

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 anyone coined the term 'fusion'. Now, we are delighted to bring this cuisine (with our Happy flair) to Melbourne's heart of food, culture & Aunty Donna, Brunswick.

STARTERS

Curry Puff
Filled with lightly spiced veggies, sold individually, about the size of a small pasty (GF, DF):
Veg $3 / Chicken $4 / Duck & Hoisin $5

Pakora Bites
Deep fried vegetables, spiced rice & moong dhall bites. Served with matching sauce (GF, DF):
Veg 8 pieces / Onion 5 big pieces(GF) / Prawn 4 pieces $6.5

Lemongrass Fried Chicken Wings
Marinated chicken wings deep fried with delicious crispy shards of lemongrass(GF,DF) $8

Otah Otah
Vegan delicately spiced fish wrapped and toasted in banana leaf, 4 pieces(GF,DF) $6.5

Savoury Sweet Potato Donuts
With spicy Toasted Coconut filling, sold individually(GF,DF) $3.5

Satay Skewers
Served with Satay Sauce and diced cucumbers. 4 pieces(GF, DF, Nuts) $6

Pocket Kuih Bom
Spicy Potato sambal , cucumber and herbs filling, sold individually(GF, DF) $4

Vegan Pulut Panggang
Grilled Glutinous Rice with spicy Coconut filling.(GF) $3.5

STIR FRY

Nyonya Stir Fry Noodles or Rice
Rich umami flavours in this mild Peranakan signature noodle dish. The addition of fermented soya bean paste gives the dish its assertive taste:
Chicken $12 / Prawn $14 / Pork Belly $13 (DF, Egg, Soy, Nuts)

Tom Yum Stir Fry Noodles or Rice
Fragrant sour, sweet spicy Tom Yum based stir fry, made from a blend of galangal, lemongrass, tamarind, ginger and garlic:
Chicken $12 / Prawn $14 / Pork Belly $13 (DF, Egg, Soy, Nuts)

Nyonya Mixed Veg
Big on Mushrooms, cooked with dried lilly buds, cabbage, carrot, dried bean curd, glass noodles, soya bean paste.(DF, Soy) $12

Chinese Mixed Veg
Stir Fried Capsicum, cauliflower, carrots, mushrooms, broccoli, and beans.(GF, DF) $12

Stir Fried Bean Sprouts with Tofu
Malaysian style stir fry bean sprouts with tofu.(GF, DF, Soy) $11

MALAYSIAN BENTO

Tasty smorgasbord box of cultural appropriation Veg Pakoras, Paratha Bread, Rice, Chili Jam, and choices of curry(GF, DF) :
Butter Chicken $17/ Chicken Curry $17 / Beef Rendang $18 / Beef Curry $18 / Goat Curry $18 / Prawn Curry $19 / Egg Masala $13

NASI LEMAK

Fragrant rice dish cooked in coconut milk and pandan leaf. , served with fried anchovies, and peanut, hot sambal, boiled egg, cucumber, with choice of curry(GF, DF, Nuts):
Lemongrass Chicken $16 / Chicken Rendang $17 / Butter Chicken $17 / Chicken Sambal $17/ Beef Rendang $18 / Goat Sambal $17 / Prawn Sambal $19 / Fish Sambal $19 / Egg Sambal $13

CURRIES

Butter Masala
Slow cooked full flavoured mildly spiced and smoked tomato, cashew nut and coconut cream: (GF, Nuts, DF upon request)
Chicken $17/ Prawn $19 / Egg $13 / Paneer $14 / Malia Kofta $13

Malaysian Korma
Classic mild dish. Fragrant spices with creamy coconut milk and cashew nut sauce: (GF, Nuts, DF upon request):
Chicken $16 / Beef $17 / Goat $17 / Fish $18 / Prawn $19 / Egg $13

Malaysian Curry
Aromatic spices, cooked in a chef's special curry sauce with coconut cream: (GF, DF)
Claypot Chicken $16 / Beef $17 / Goat $17 / Prawn $19 / Fish $18 / Egg $13 / Paneer $14

Toasted Coconut Masala Fry
Malaysian spices, Tamarind sauce, garlic, ginger, onions, tomatoes, toasted coconut and creamy coconut milk: (GF, DF):
Chicken $16 / Beef $17 / Goat $17 / Prawn $19 / Fish $18 / Egg $13 / Paneer $14

Malaysian Hot Sambal Sauce
Hot spicy sauce, tomatoes, ginger garlic, onions, galangal, species and creamy coconut milk: (GF, DF)
Chicken $16 / Beef $17 / Goat $17 / Prawn $19 / Fish $18 / Anchovies $14 / Egg $13 / Paneer $14

Nyonya Rendang
Wonderfully perfumed classic Malaysian curry with lemongrass, galangal and creamy coconut milk: (GF, DF)
Chicken $16 / Beef $17 / Goat $17 / Prawn $19 / Egg $13 / Paneer $14

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SIDES

Five Bean Salad
Five beans, cucumber and fresh herbs with vegetables, and special chef's dressing.(GF) $7

Coriander & Coconut Chutney
Fresh coriander leaves, green chilies, ginger, tamarind and toasted coconut, blended.(GF) $2.5

Carolina Reaper Hot Sauce
Unsurprisingly Hot Home Made Carolina Reaper (worlds hottest chili) Hot Sauce, Sold in small amounts because that's all you need. Seriously not recommend.(GF) $3

BREADS

Chapati
Home made flat bread using with gluten free Atta flour.(GF) $3.5

Roti
Plain $3.5 / Garlic $4 / Spinach $4 / Spring Onion $4 / Chili $4 / All five $16

RICE

Plain Basmati
Basmati Rice Cooked with Lemongrass and bay leaves.(GF) $3

Coconut Rice
Basmati Rice cooked with pandan leaves, creamy coconut milk, fresh ginger to add a delicate flavour.(GF) $4

Pandan Rice
Basmati Rice cooked with fresh pandan juice, pandan leaves, creamy coconut milk.(GF) $4