



Welcome to Asian Central! We are a small, family-run business that has been providing fresh, quality Asian cuisine since 2010.

Hung, owner and head chef, first opened Asian Central in Salisbury with the aim of celebrating local produce and fresh flavours.

In 2017, we debuted a second restaurant in Gawler in the hope that we can spread our food and our hospitality to more and more people. Our new Salisbury location is expected to open in 2021.

With almost 20 years of experience under his belt and with the help of his lovely wife, Ha, and their daughter, Maria, Hung and his family are determined to share with you their passion for food.

Now more than ever, we thank you so much for your support. We truly could not be where we are today without our wonderful customers.

Hung, Ha & Maria

**Asian Central in
Park Terrace**
160 Park Terrace
SALISBURY PLAIN SA 5109
COMING IN 2021

Asian Central in Gawler
The Old Mill
1 Julian Terrace
GAWLER SA 5118

ENTRÉE

- 1. TOM YUM SPICY THAI SOUP GF VG**
Spicy sour broth with mushrooms & your choice of:
VEGETABLE **or** CHICKEN **6.50** | PRAWN **or** SEAFOOD **8.90**
- 2. TOM YUM GAI COCONUT SOUP (LAKSA) GF VG**
Creamy mild broth with mushrooms & your choice of:
VEGETABLE **or** CHICKEN **6.50** | PRAWN **or** SEAFOOD **8.90**
- 3. CHICKEN AND SWEET CORN SOUP** **6.90**
- 4. SHORT WONTON SOUP** **7.90**
Five homemade chicken & prawn wonton dumplings in a light chicken broth with bokchoy leaves
- 5. COLD ROLLS (2) GF** **6.90**
Prawns, chicken, mint, lettuce & rice noodles wrapped in rice paper. Served with hoisin sauce topped with crushed peanuts
- 6. SPRING ROLLS (3)** **6.90**
COMBO *chicken, prawn & crab meat served with fish sauce* **or**
VEGETARIAN *taro & mung bean filling with plum sauce VG* **5.90**
- 7. PRAWN TOAST (2)** **7.90**
Whole king prawn on toast coated with sesame seeds & deep-fried. Served with homemade plum sauce
- 8. CRISPY PRAWNS (4)** **9.90**
Whole king prawn wrapped in a spring roll wrapper & deep-fried
- 9. SATAY CHICKEN (3)** *Highly recommended* **6.90**
Grilled marinated chicken skewers topped with homemade satay sauce and crushed peanuts
- 10. MUN PLA (3) GF** **8.90**
Homemade Thai fish cakes with sweet chilli sauce

Please kindly inform our staff of any food allergies

- 11. SALT & PEPPER** *Batter can be made GF or VG*
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|---------------------------------------|-------------------|
| TOFU <i>or</i> CHICKEN <i>or</i> BEEF | 7.90 MAIN 14.90 |
| SQUID | 8.90 MAIN 16.90 |
| PRAWN <i>or</i> CROCODILE | 9.90 MAIN 18.90 |
- 12. VIETNAMESE PRAWN & CHICKEN SALAD GF** 9.90
Refreshing cold salad with Vietnamese dressing topped with crushed peanuts. Fantastic option as a healthy side dish
- 13. SPICY YUM THAI HERB SALAD GF** 9.90
Deliciously spicy tom yum dressing on mixed cabbage salad
 With CHICKEN *or* PRAWN *or* BEEF *or* SQUID
- 14. SAN CHOY BOW (1) GF** 8.90
Diced chicken & vegetables served in one whole lettuce cup
- 15. CRISPY CHILLI CHICKEN FILLET** 8.90
- 16. FRIED GARLIC CHILLI CALAMARI RINGS** 8.90
- 17. CHAR-GRILLED OCTOPUS GF** 8.90
- 18. PANDAN CHICKEN (4) GF** 8.90
Chunks of marinated chicken thigh individually hand wrapped in pandan leaves & char grilled. Served with sweet chilli sauce
- 19. DIM SIMS (4)** 6.90
 STEAMED (*recommended*) *or* FRIED (*also delicious*)
- 20. CHICKEN AND PRAWN WONTONS (5)** 6.90
 STEAMED *or* FRIED (*recommended*)
- | | |
|-------------------------------------|-------------------|
| 21. DEEP FRIED HONEY CHICKEN | 7.90 MAIN 14.90 |
| OR PRAWN | 9.90 MAIN 18.90 |
- Honey sauce served on the side*
- 22. DEEP FRIED LEMON CHICKEN** 7.90 | MAIN 14.90
Lemon sauce served on the side

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STIR-FRY

STEP 1 - CHOOSE ONE OF THE FOLLOWING

VEGETABLES	11.50	KANGAROO	15.90
VEGGIES & TOFU	12.50	SQUID	14.90
CHICKEN <i>breast</i>	13.90	SEAFOOD	17.90
BEEF	13.90	PRAWN	17.90
DUCK	15.90	SCALLOP	18.90
LAMB	16.90	CROCODILE	17.90

STEP 2 - PICK A SAUCE (*vegetables included*)

23. LEMONGRASS GF VG

Tom yum base with wok tossed sliced lemongrass. Recommended spice level is medium. Best with chicken, beef or seafood

24. PAD KING GINGER GF VG

Freshly sliced ginger slivers stir-fried to give a warm bite. Recommended spice level mild or medium. Great with chicken, seafood or duck

25. PAD KRAPOW BASIL GF VG

Fresh Thai basil leaves cooked to perfume the stir-fry with its distinct aroma. Delicious in any spice level & great with all meats

26. PRARAM LONG SONG PEANUT SATAY VG

Our homemade peanut satay sauce with coconut cream. Highly recommended with chicken, beef or prawns

27. CASHEW NUT SAUCE GF VG

Hoisin sauce base with whole cashew nuts wok tossed. Very versatile sauce & delicious with all meats. Recommended very mild but medium spice is fantastic if you don't mind a kick!

NO CHILLI VERY MILD MILD MEDIUM HOT X-HOT
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28. HONEY SOY SAUCE GF

Honey base with soy sauce notes. The less spicy the dish, the stronger the soy flavour. Recommended with chicken, prawn, duck or crocodile

29. MANGO SAUCE GF VG

Sweet coconut base with a smashed mango slice. Best with mild to medium spice. Recommended with chicken, seafood or crocodile

30. PINK FRESH CHILLI (HOT) GF VG

Made with spicy Thai bird's eye chillies. Best with chicken or beef

31. CHURCH STREET GF VG

Sweet garlic and chilli base, medium spice highly recommended. Very versatile but best with chicken, lamb or seafood

32. SWEET CHILLI SAUCE GF VG

Mild sauce that pairs well most meats. Recommended with grilled chicken (see number 37)

33. BANGKOK SAUCE GF VG

A sweet chilli and hoisin sauce combination & served a sizzling plate. Recommended with chicken, seafood or duck. Best served medium spice.

34. BLACK BEAN SAUCE GF VG

Our special black bean sauce best with beef, lamb or kangaroo

35. GREEN CURRY (HOT) | RED CURRY (MEDIUM) GF VG

Delicious Thai curry with a coconut cream base, bamboo shoots, zucchini, capsicum & onion. Recommended with chicken or prawn

36. MONGOLIAN GF Highly recommended

Our best selling dish! Chef's secret sauce blend served on a sizzling plate. A rich sauce best with beef, lamb or kangaroo

NO CHILLI VERY MILD MILD MEDIUM HOT X-HOT
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CHAR-GRILLED MEAT

CHICKEN <i>thigh</i>	15.90	KANGAROO	16.90
PRAWN	17.90	BARRAMUNDI	17.90

37. SWEET CHILLI SAUCE GF

Served with vegetables & cashew nuts. Best with chicken or kangaroo

38. MANDARIN SAUCE GF

Thai honey sauce made with mandarin peel and a hint of fresh mandarin flesh. Served with vegetables and cashew nuts. Best mild or medium spice. Delicious with chicken or barramundi

39. RED CURRY SAUCE Medium GF

Goes well with all grilled meats. Served with vegetables & cashew nuts. Best paired with steamed rice (see side dishes)

RECOMMENDED

40. ASIAN CENTRAL ROAST DUCK GF **21.00**

Half a duck, which has been marinated, blanched, hung out to dry overnight, mostly deboned and then deep-fried. Our 48-hour duck is served with plum sauce and peking sauce on the side

41. SWEET AND SOUR PLUM (BATTERED)

Homemade plum sauce with pineapple, capsicum, onion & carrot

CHICKEN 14.90 | BEEF 15.90 | PORK 15.90 | BARRA 17.90

42. SIZZLING GARLIC

Garlic and vegetables with optional ginger served on a hotplate

CHICKEN 13.90 | SQUID 14.90 | SEAFOOD 17.90

PRAWNS 17.90 | SCALLOPS 18.90 | CROCODILE 17.90

43. TERIYAKI CHICKEN **15.90**

Chicken thigh lightly battered & fried, topped with savoury teriyaki sauce, capsicum, onion & carrot. Served on a hot plate

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44. CREAMY GARLIC CHICKEN **15.90**

Pan-fried chicken breast topped with chef's special creamy garlic sauce, capsicum, onion & carrot. Served on a hot plate

WOK FRIED NOODLES

VEGETABLES	10.90	DUCK	14.50
VEGGIES & TOFU	11.90	SQUID	14.00
CHICKEN	13.50	PRAWN	15.90
BEEF	13.50	SEAFOOD	15.90

*All noodles are cooked with egg, sprout, capsicum, onion & carrot
Rice noodles can be made GF and VG*

45. DRUNKEN NOODLES GF

Small flat rice noodles seasoned with hoisin and red wine sauce

46. KWAY TEOW NOODLES GF

Thick fresh flat rice noodles with special noodle sauce

47. SHANGHAI NOODLES

Thick round egg noodles with fresh ginger in x.o. sauce

48. SINGAPORE NOODLES GF

Thin vermicelli rice noodles, seasoned with special noodle sauce

49. PAD THAI NOODLES GF

Small flat rice noodles wok fried in plum sauce and peanuts

50. HOKKIEN MEE

Fresh thick round egg noodle with x.o sauce. Our most popular noodle dish

51. HOT CHILLI NOODLES

Thick round egg noodles wok tossed with a spicy and sweet homemade chilli sauce

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52. CRISPY EGG NOODLES

Mixed vegetables wok tossed in mango sauce served on a bed of crispy egg noodles

54. JAPANESE UDON NOODLES GF

Thick round rice noodles wok tossed with homemade hoisin sauce

FRIED RICE

53. ASIAN CENTRAL FRIED RICE

CHINESE (*soy sauce*) *or* THAI (*plum sauce*) GF

VEGETABLE	sml	7.40		lrg	9.90
CHICKEN <i>or</i> BEEF	sml	8.90		lrg	12.90
SEAFOOD <i>or</i> KING PRAWN				lrg	15.90

Small fried rice recommended for two people

SOUP NOODLES

55. LAKSA SOUP NOODLES can be made vegan with rice noodle
Creamy mild-medium soup served with thick egg noodles, capsicum, sprouts & spring onion

VEGETABLE	10.90		VEG & TOFU	11.90			
CHICKEN	13.50		SEAFOOD	15.90		PRAWN	15.90

56. TOM YUM SOUP NOODLES GF

Spicy sour broth served with rice noodles, sprouts & mushrooms

VEGETABLE	10.90		VEG & TOFU	11.90			
CHICKEN	13.50		SEAFOOD	15.90		PRAWN	15.90

57. PHO GF **13.90**

Vietnamese beef noodle soup

58. WONTON NOODLE SOUP **13.90**

Seven handmade chicken and prawn wontons served with thin rice vermicelli noodles, bokchoy & spring onion in a clear chicken broth

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SIDE DISHES

STEAMED SEASONAL VEGETABLES GF	7.90
<i>Topped with optional garlic oyster sauce</i>	
STEAMED EGG NOODLES	4.50
STEAMED RICE GF VG	per serve 2.50
PRAWN CHIPS	4.00
<i>With homemade satay dipping sauce</i>	

DESSERT

DEEP FRIED ICE CREAM	6.90
<i>Vanilla ice cream coated with cake, breadcrumbs, coconut shavings & flash fried until golden brown</i>	
Toppings: CHOCOLATE CAMEL STRAWBERRY	
BANANA FRITTER	6.90
<i>A whole banana coated with our secret batter, deep-fried and served with a scoop of creamy vanilla ice cream</i>	
Toppings: CHOCOLATE CAMEL STRAWBERRY	
THAI STICKY RICE	6.90
<i>Purple sticky rice steamed with toasted sesame seeds. Topped with homemade coconut cream and crushed peanuts & served with a scoop of vanilla ice cream</i>	

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BEERS

James Boag's	7.00	Crown Lager	7.00
Hahn SuperDry	7.00	Heineken	7.00
Corona	7.00	Pure Blonde	7.00
West End	7.00	Asahi Super Dry	7.00
Coopers Pale Ale	7.00	Tiger Beer	7.00
Coopers Sparkling Ale	7.00	Tooheys Extra Dry	7.00
Coopers Dry	7.00	Hahn Premium Light	6.00

SPIRITS & LIQUERS

Johnnie Walker		St Agnes Brandy	6.50
<i>Red</i>	6.50	Gordon's Gin	6.50
<i>Black</i>	7.00	Smirnoff Vodka	6.50
Jim Beam Bourbon	6.50	Malibu Coconut Rum	6.50
Jack Daniels Whiskey	7.00	Midori Melon	6.50
Bundy Rum	6.50	Baileys Irish Cream	6.50
Canadian Club Whiskey	6.50	Ouzo Anise	6.50
Wild Turkey Bourbon	6.50	Galliano Sambuca	6.50
Bacardi Rum	6.50	Cointreau	7.00
Captain Morgan Rum	6.50	Grand Marnier	7.00

CIDER

Strongbow Apple	7.00
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CORKAGE

Per drinking person	3.50
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SOFT DRINKS

COKE <i>can</i>	3.50	LEMON SQUASH <i>can</i>	3.50
COKE ZERO <i>can</i>	3.50	SUNKIST <i>can</i>	3.50
DIET COKE <i>can</i>	3.50	RASPBERRY <i>glass</i>	3.50
LEMONADE <i>can</i>	3.50	SODA WATER <i>glass</i>	2.50
SOFT DRINK <i>jug</i>			8.90
750mL SPARKLING MINERAL WATER			6.90
SODA, LIME & BITTERS <i>glass</i>			4.50
LEMON, LIME & BITTERS <i>glass</i>			4.50
LEMON, LIME & BITTERS <i>jug</i>			10.90

Angostura bitters has an alcohol content of around 44 per cent. A SLB/LLB has 0.2% alcohol by volume. Under liquor licensing laws in S.A. it is treated as non-alcoholic as it is less than 1.15% alcohol. Please be aware that despite its small alcohol content, a breathalyser may still pick up traces of alcohol.

FRUIT JUICE

APPLE <i>glass</i>	3.50	POP TOP	2.50
ORANGE <i>glass</i>	3.50	LIPTON Peach Tea	3.50
APRICOT <i>glass</i>	3.50	LIPTON Lemon Tea	3.50
PINEAPPLE <i>glass</i>	3.50	COCONUT <i>glass</i>	4.50
<i>Apple & blackcurrant</i>			

COFFEE

VIETNAMESE COFFEE	4.50
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Deliciously strong and sweet coffee. Drip coffee over sweetened condensed milk and served chilled over ice. Subject to availability

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HOUSE WINES

DRY WHITE *Berri Estate*

ROSÉ *Coolabah*

FRUITY BERRY *Moselle*

DRY RED *Berri Estate*

GLASS **4.90** | ½ CARAFE **9.90** | FULL CARAFE **14.90**

SPARKLING WINE

YELLOWGLEN *Yellow*

6.00 | 19.90

ANDREW GARRETT *Sparkling Shiraz*

6.50 | 22.90

RED WINE

ANNIE'S LANE *Shiraz*

7.00 | 28.90

KANGARILLA ROAD *Shiraz*

7.50 | 29.90

PETER LEHMANN *Cabernet Sauvignon*

7.50 | 30.90

TAYLORS ESTATE *Merlot*

7.00 | 28.90

WHITE WINE

PEWSEY VALE *Eden Valley Riesling*

7.50 | 31.90

SHRIEKING WITCH *Sauvignon Blanc SA*

7.50 | 31.90

FOUR SISTERS *Sauvignon Blanc*

7.00 | 28.90

GIESEN *Sauvignon Blanc NZ*

7.50 | 29.90

GOSSIP SWEET LIPS *Pink Moscato*

4.90 | 18.90

GOSSIP SWEET LIPS *White Moscato*

4.90 | 18.90

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