



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 2023.

With over 20 years of experience under his belt and with the help of his 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

ENTRÉE

- 1. TOM YUM SPICY THAI SOUP GF VEGAN**
Spicy sour broth with mushrooms & your choice of:
VEGETABLE **OR** CHICKEN **8.50** | PRAWN **OR** SEAFOOD **10.50**
- 2. TOM YUM GAI COCONUT SOUP (LAKSA) GF VEGAN**
Mild-medium coconut broth with mushrooms & your choice of:
VEGETABLE **OR** CHICKEN **8.50** | PRAWN **OR** SEAFOOD **10.50**
- 3. CHICKEN AND SWEET CORN SOUP** **8.50**
- 4. SHORT WONTON SOUP** **9.50**
Five homemade chicken & prawn wonton dumplings in a light chicken broth with bokchoy leaves.
- 5. COLD ROLLS (2 pieces) GF** **8.50**
Prawns & chicken, mint, lettuce & rice noodles wrapped in rice paper. Served with hoisin sauce topped with crushed peanuts
- 6. SPRING ROLLS (3 pieces)** **8.50**
COMBO *chicken, prawn & crab meat served with fish sauce* **OR**
VEGETARIAN *taro & mung bean with plum sauce VGN* **7.50**
- 7. PRAWN TOAST (2 pieces)** **9.90**
Whole king prawn on toast coated with sesame seeds & deep-fried. Served with homemade plum sauce
- 8. CRISPY PRAWNS (4 pieces)** **10.90**
Whole king prawn wrapped in a spring roll wrapper & deep-fried
- 9. SATAY CHICKEN (3 skewers) Highly recommended** **8.50**
Grilled marinated chicken skewers topped with homemade satay sauce and crushed peanuts.
- 10. MUN PLA (3) GF** **10.90**
Homemade Thai fish cakes with sweet chilli sauce

Please kindly inform our staff of any food allergies or dietary requirements.

- 11. SALT & PEPPER** *can be made GF or VEGAN*
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|---------------------------------------|---------------------------|
| TOFU <i>or</i> CHICKEN <i>or</i> BEEF | 9.90 MAIN 17.90 |
| SQUID | 10.90 MAIN 19.90 |
| PRAWN <i>or</i> CROCODILE | 11.90 MAIN 21.90 |
- 12. VIETNAMESE PRAWN & CHICKEN SALAD GF** **11.50**
Refreshing cabbage based salad with Vietnamese dressing topped with crushed peanuts. Fantastic option as a healthy side dish.
- 13. SPICY YUM THAI HERB SALAD GF** **11.50**
Spicy cabbage based salad with tom yum dressing.
*With CHICKEN *or* PRAWN *or* BEEF *or* SQUID*
- 14. SAN CHOY BOW (1 lettuce cup) GF** **9.90**
Diced chicken & vegetables served in one whole lettuce cup
- 15. CRISPY CHILLI CHICKEN FILLET** **9.90**
- 16. FRIED GARLIC CHILLI CALAMARI RINGS** **9.90**
- 17. CHAR-GRILLED OCTOPUS GF** **9.90**
- 18. PANDAN CHICKEN (4 pieces) GF** **10.90**
Chunks of marinated chicken thigh individually hand wrapped in pandan leaves & char grilled. Served with sweet chilli sauce
- 19. DIM SIMS (4)** **8.50**
 STEAMED (*recommended*) *or* FRIED (*also delicious*)
- 20. CHICKEN AND PRAWN WONTONS (5)** **8.50**
 STEAMED *or* FRIED (*recommended*)
- | | |
|-------------------------------------|---------------------------|
| 21. DEEP FRIED HONEY CHICKEN | 9.90 MAIN 17.90 |
| OR PRAWN | 11.90 MAIN 21.90 |
- Honey sauce served on the side*
- 22. DEEP FRIED LEMON CHICKEN** **9.90 | MAIN 17.90**
Lemon sauce served on the side

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STIR-FRY

STEP 1 - CHOOSE ONE OF THE FOLLOWING

VEGETABLES	13.90	KANGAROO	18.50
VEGGIES & TOFU	14.90	SQUID	17.50
CHICKEN <i>breast</i>	16.50	SEAFOOD	20.50
BEEF	16.50	PRAWN	20.50
DUCK	18.50	SCALLOP	21.50
LAMB	19.50	CROCODILE	20.50

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

Please inform staff if dishes need to be GF or VEGAN

23. LEMONGRASS GF VGN

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

24. PAD KING GINGER GF VGN

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 VGN

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 SATAY VGN

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

27. CASHEW NUT SAUCE GF VGN

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 VGN

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 VGN

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

31. CHURCH STREET GF VGN

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

32. SWEET CHILLI SAUCE GF VGN

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

33. BANGKOK SAUCE GF VGN

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 VGN

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

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

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>	18.50	KANGAROO	19.50
PRAWN	21.50	BARRAMUNDI	21.50

37. SWEET CHILLI SAUCE GF VGN

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 VGN

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 **23.90**

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 17.90 | BEEF 17.90 | PORK 18.90 | BARRA 20.90

42. SIZZLING GARLIC

Garlic and vegetables with optional ginger served on a hotplate.

CHICKEN 16.50 | SQUID 17.50 | SEAFOOD 20.50

PRAWNS 20.50 | SCALLOPS 21.50 | CROCODILE 20.50

43. TERIYAKI CHICKEN **17.90**

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

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44. CREAMY GARLIC CHICKEN **17.90**

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

WOK FRIED NOODLES

VEGETABLES	13.50	DUCK	16.90
VEGGIES & TOFU	14.50	SQUID	16.50
CHICKEN	15.90	PRAWN	18.50
BEEF	15.90	SEAFOOD	18.50

*All noodles are cooked with egg, sprout, capsicum, onion & carrot.
Rice noodles can be made GF and VEGAN please inform our staff.*

45. DRUNKEN NOODLES GF VGN

Small flat rice noodles seasoned with hoisin and red wine sauce.

46. KWAY TEOW NOODLES GF VGN

Thick fresh flat rice noodles with home-made noodle sauce.

47. SHANGHAI NOODLES

Thick round egg noodles with fresh ginger in noodle sauce.

48. SINGAPORE NOODLES GF VGN

Thin vermicelli rice noodles, seasoned with special noodle sauce.

49. PAD THAI NOODLES GF VGN

Small flat rice noodles wok fried in plum sauce and crushed peanuts.

50. HOKKIEN MEE

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

51. HOT CHILLI NOODLES

Thick round egg noodles wok tossed with a sweet and spicy 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 VGN

Thick round rice noodles wok tossed with homemade hoisin sauce.

FRIED RICE

53. ASIAN CENTRAL FRIED RICE

seasoned with *soy sauce* **OR** *plum sauce* GF

VEGETABLE	sml	8.90		lrg	11.90
CHICKEN <i>or</i> BEEF	sml	10.90		lrg	13.90
SEAFOOD <i>or</i> KING PRAWN	sml	13.90		lrg	17.90

Add chicken or beef to your fried rice for \$2
Small fried rice recommended for two people
Vegan fried rice can be made on request

SOUP NOODLES

55. LAKSA SOUP NOODLES can be made GF VGN

Creamy mild-medium soup served with thick egg noodles, capsicum, sprouts & spring onion.

VEGETABLE	13.50		VEG & TOFU	14.50			
CHICKEN	15.90		SEAFOOD	18.50		PRAWN	18.50

56. TOM YUM SOUP NOODLES can be made GF VGN

Spicy sour broth served with rice noodles, sprouts & mushrooms

VEGETABLE	13.50		VEG & TOFU	14.50			
CHICKEN	15.90		SEAFOOD	18.50		PRAWN	18.50

57. PHO GF **15.90**

Vietnamese beef noodle soup

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58. WONTON NOODLE SOUP **15.90**

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

SIDE DISHES

PRAWN CHIPS **4.50**

With homemade satay dipping sauce

STEAMED SEASONAL VEGETABLES GF **8.90**

Topped with optional garlic oyster sauce

STEAMED EGG NOODLES **4.90**

STEAMED RICE bowl size **2.90**

TAKE-AWAY CONTAINERS **0.50** each

CAKAGE **0.50** per person

Bring your own plates and cutlery for the cake no cakage fee

DESSERT

DEEP FRIED ICE CREAM **8.50**

Vanilla ice cream coated with cake, breadcrumbs, coconut shavings & flash fried until golden brown.

Toppings: CHOCOLATE | CARMEL | STRAWBERRY

BANANA FRITTER **8.50**

A whole banana coated with our secret batter, deep-fried and served with a scoop of creamy vanilla ice cream.

Toppings: CHOCOLATE | CARMEL | STRAWBERRY

THAI STICKY RICE **8.50**

Purple sticky rice steamed with toasted sesame seeds. Topped with homemade coconut cream and crushed peanuts & served with a scoop of vanilla ice cream.

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BEERS & CIDER

James Boag's	8.00	Crown Lager	8.00
Hahn SuperDry	8.00	Heineken	8.00
Corona	8.00	Asahi Super Dry	8.00
West End	8.00	Tiger Beer	8.00
Coopers Pale Ale	8.00	Coopers Mid Ale	8.00
Coopers Sparkling Ale	8.00	Hahn Premium Light	7.00
Great Northern	8.00	Asahi Super Dry 0.0%	7.00
Super Crisp		Strongbow <i>Apple</i>	8.00

SPIRITS & LIQUERS

Johnnie Walker		St Agnes Brandy	7.50
<i>Red</i>	7.50	Gordon's Gin	7.50
<i>Black</i>	8.00	Ratu Spiced Rum	8.00
Jim Beam Bourbon	7.50	Jameson Whiskey	8.00
Jack Daniels Whiskey	8.00	Smirnoff Vodka	7.50
Bundy Rum	7.50	Malibu Coconut Rum	7.50
Canadian Club Whiskey	7.50	Midori Melon	7.50
Wild Turkey Bourbon	7.50	Baileys Irish Cream	7.50
Bacardi Rum	7.50	Kahlua Coffee	7.50
Captain Morgan Rum	7.50	Galliano Sambuca	7.50

+0.50 upgrade to tall glass

CORKAGE

Per drinking person 4.90

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SOFT DRINKS

COKE <i>can</i>	3.90	LEMON SQUASH <i>can</i>	3.90
COKE ZERO <i>can</i>	3.90	SUNKIST <i>can</i>	3.90
DIET COKE <i>can</i>	3.90	RASPBERRY <i>glass</i>	3.90
LEMONADE <i>can</i>	3.90	SODA WATER <i>glass</i>	3.50
SOFT DRINK <i>jug</i>			10.90
750mL SPARKLING MINERAL WATER			8.50
SODA, LIME & BITTERS <i>glass</i>			4.90
LEMON, LIME & BITTERS <i>glass</i>			4.90
LEMON, LIME & BITTERS <i>jug</i>			12.90

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>	3.90	PINEAPPLE <i>glass</i>	3.90
ORANGE <i>glass</i>	3.90	LIPTON peach tea	3.90
POP TOP	2.90	LIPTON lemon tea	3.90
<i>Apple & blackcurrant</i>		COCONUT <i>glass</i>	4.90

COFFEE & TEA

VIETNAMESE COFFEE **4.90**

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

HOT ASIAN TEA **per pot 4.90**

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HOUSE WINES

DRY WHITE *Berri Estate*

ROSÉ

DOLCE BIANCO *Semi-sweet*

DRY RED *Berri Estate*

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

SPARKLING WINE

YELLOWGLEN *Yellow* 6.00 | 25.90

ANDREW GARRETT *Sparkling Shiraz* 6.50 | 27.90

RED WINE

ANNIE'S LANE *Shiraz* 7.00 | 30.90

LAUGHING JACK *Barossa Shiraz* 8.00 | 35.90

GRANT BURGE BAROSSA INK *Cabernet Sauvignon* 7.50 | 32.90

TAYLORS ESTATE *Merlot* 7.00 | 31.90

WHITE WINE

PEWSEY VALE *Eden Valley Riesling* 8.00 | 35.90

SHRIEKING WITCH *Sauvignon Blanc SA* 7.50 | 32.90

FOUR SISTERS *Sauvignon Blanc* 7.00 | 30.90

GIESEN *Sauvignon Blanc NZ* 7.50 | 32.90

BANROCK STATION *Pink Moscato* 4.90 | 19.90

BANROCK STATION *White Moscato* 4.90 | 19.90

**PLEASE SEE OUR SPECIALS BOARD
FOR ADDITIONAL DRINKS**