

## FRIED RICE

### 53. ASIAN CENTRAL FRIED RICE

Seasoned with soy sauce **OR** plum sauce GF

VEGETABLE	small <b>8.90</b>   large <b>11.90</b>
CHICKEN <b>OR</b> BEEF	small <b>10.90</b>   large <b>13.90</b>
SEAFOOD <b>OR</b> PRAWN	small <b>13.90</b>   large <b>17.90</b>

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 (Mild-medium spice)

Can be made GF VGN

Coconut soup served with thick egg noodles, capsicum, sprouts & spring onion

VEGETABLE	<b>13.50</b>		VEGETABLE AND TOFU	<b>14.50</b>			
CHICKEN	<b>15.90</b>		SEAFOOD	<b>18.50</b>		PRAWN	<b>18.50</b>

### 56. TOM YUM SOUP NOODLES (Medium spice)

Can be made GF VGN

Spicy Thai soup served with thin rice noodles, sprouts & mushrooms

VEGETABLE	<b>13.50</b>		VEGETABLE AND TOFU	<b>14.50</b>			
CHICKEN	<b>15.90</b>		SEAFOOD	<b>18.50</b>		PRAWN	<b>18.50</b>

### 57. PHO GF **15.90**

Vietnamese beef noodle soup

### 58. WONTON NOODLE SOUP **15.90**

## SIDE DISHES

### STEAMED SEASONAL VEGETABLES GF **8.90**

Topped with optional garlic oyster sauce

### STEAMED EGG NOODLES **4.90**

### STEAMED RICE GF VG small **3.90** | large **4.90**

### PRAWN CHIPS **4.50**

With homemade satay dipping sauce

Please inform our staff of any food allergies



# TAKE-AWAY & DINE-IN

**1 Julian Terrace Gawler 5118**

*The Old Mill Building  
Next to the Salvos*

## LUNCH

**Tuesday to Friday**

11:30AM to 2:30PM

## DINNER

**Tuesday to Sunday**

4:45PM to late

**Please Call:**

**0449 796 468**

*Bookings highly recommended*

[www.asiancentral.com.au](http://www.asiancentral.com.au)

Updated January 2024

Banquet available for dine-in!

Minimum 4 people

\$29.90 per person

Please ask our staff for more details

*From our family to yours, thank you so  
much for your support!  
We couldn't be here without you.*

*Hung, Ha & Maria*

## ENTREE

- 1. TOM YUM SPICY THAI SOUP GF VGN**  
*Spicy sour broth with mushrooms and your choice of:*  
VEG **or** CHICKEN **8.50** | PRAWN **or** SEAFOOD **10.50**
- 2. TOM YUM GAI COCONUT SOUP (LAKSA) GF VGN**  
*Creamy mild broth with mushrooms and your choice of:*  
VEG **or** CHICKEN **8.50** | PRAWN **or** SEAFOOD **10.50**
- 3. CHICKEN AND SWEET CORN SOUP** **8.50**
- 4. SHORT WONTON SOUP** **9.50**
- 5. COLD ROLLS (2) GF** **8.50**  
*Prawns, chicken, mint, rice noodles & lettuce*
- 6. SPRING ROLLS (3) COMBINATION** **8.50**  
*or VEGETARIAN VGN* **7.50**
- 7. PRAWN TOAST (2)** **9.90**
- 8. CRISPY PRAWNS (4)** **10.90**
- 9. SATAY CHICKEN SKEWERS (3)** **8.50**
- 10. MUN PLA (3) Thai fish cakes GF** **10.90**
- 11. SALT & PEPPER** *can be made GF or VGN*  
TOFU **or** CHICKEN **or** BEEF **9.90** | MAIN **17.90**  
SQUID **10.90** | MAIN **19.90**  
PRAWN **or** CROCODILE **11.90** | MAIN **21.90**
- 12. VIETNAMESE PRAWN & CHICKEN SALAD** **11.50**
- 13. SPICY YUM THAI HERB SALAD GF** **11.50**  
*With CHICKEN or PRAWN or BEEF or SQUID*
- 14. SAN CHOY BOW (1) GF** **9.90**
- 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) GF** **10.90**
- 19. DIM SIMS (4) STEAMED OR FRIED** **8.50**
- 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**  
*With honey sauce on the side*
- 22. DEEP FRIED LEMON CHICKEN** **9.90** | MAIN **17.90**  
*With lemon sauce on the side*

## STIR-FRYS

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** *Medium GF VGN*
- 24. PAD KING GINGER** GF VGN
- 25. PAD KRAPOW BASIL** GF VGN
- 26. PRARAM LONG SONG SATAY** VG
- 27. CASHEW NUT SAUCE** *Medium GF VGN*
- 28. HONEY SOY SAUCE** GF
- 29. MANGO SAUCE** GF VGN
- 30. PINK FRESH CHILLI** *Hot GF*
- 31. CHURCH STREET** *Medium GF VGN*
- 32. SWEET CHILLI SAUCE** GF VGN
- 33. BANGKOK SAUCE** *Medium GF VGN*
- 34. BLACK BEAN SAUCE** GF VGN
- 35. GREEN CURRY** *Hot* | **RED CURRY** *Medium GF VGN*
- 36. MONGOLIAN SAUCE** *Highly Recommended GF*

NO CHILLI | VERY MILD | MILD | MEDIUM | HOT

## CHAR GRILLED MEATS

STEP 1 - CHOOSE ONE OF THE FOLLOWING

CHICKEN <i>thigh</i>	18.50	KANGAROO	19.50
PRAWN	21.50	BARRAMUNDI	21.50

STEP 2 - PICK A SAUCE  
*(vegetables and cashew nuts included)*

- 37. SWEET CHILLI SAUCE** GF VGN
- 38. MANDARIN SAUCE** *Medium GF*
- 39. RED CURRY** *Medium GF VGN*

## SPECIALTIES

- 40. ASIAN CENTRAL ROAST DUCK GF** **23.90**  
*Half a duck, mostly deboned, served with peking sauce & homemade plum sauce*
- 41. SWEET AND SOUR PLUM (BATTERED)**  
CHICKEN **17.90** | BEEF **17.90** | PORK **18.90**
- 42. SIZZLING GARLIC**  
*With seasonal vegetables & optional ginger*  
CHICKEN **16.50** | SQUID **17.50** | SEAFOOD **20.50**  
PRAWNS **20.50** | SCALLOPS **21.50** | CROC **20.50**
- 43. TERIYAKI CHICKEN** **17.90**  
*Chicken thigh, lightly battered & fried, topped with teriyaki sauce and capsicum, onion & carrot*
- 44. CREAMY GARLIC CHICKEN** **17.90**  
*Pan-fried chicken breast topped with chef's special creamy garlic sauce and capsicum, onion & carrot*

## WOK FRIED NOODLES

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

COMES WITH EGG & VEGETABLES  
*Rice noodle dishes can be made GF or vegan*

- 45. DRUNKEN NOODLES** *Thin flat rice noodles*
- 46. KWAY TEOW NOODLES** *Thick flat rice noodles*
- 47. SHANGHAI NOODLES** *Thick round egg noodles*
- 48. SINGAPORE NOODLES** *Thin rice noodles*
- 49. PAD THAI NOODLES** *Thin flat rice noodles in plum sauce*
- 50. HOKKIEN MEE** *Thick round egg noodles*
- 51. HOT CHILLI NOODLES** *Spicy round egg noodles*
- 52. CRISPY EGG NOODLES** *with mango sauce*
- 54. UDON NOODLES** *Thick round rice noodles with homemade hoisin sauce*