

DINNER MENU

ASIAN STREET FOOD *Great for Starters or order a few as a meal*

Grilled Satay Chicken Skewer w/ peanut sauce	GF	\$12/3pcs
Vietnamese Rice Paper roll		
Prawn & mint salad <u>w</u> Vietnamese dip	GF	\$8/2
Tofu & Avocado salad <u>w</u> house sweet chilli dip	GF (V)	\$8/2
Grilled Peking Duck breast <u>w</u> hoisin dip		\$9/2
King Prawn Spring Roll w/ sweet chilli sauce		\$12/3
Steamed Prawn & Scallop Dumplings		\$9/4
Shrimp & Crab Meat Net Spring Roll		\$8/4
Steamed BBQ Pork bun		\$7/2
Veggies Samosa	(V)	\$10/4
Gyoza pan-fried prawn & veggies w/ teriyaki dip		\$8/4
Money Bag minced chicken & crushed peanut		\$8/4
Thai Spicy Fish Cake		\$8/4
Crab Meat & Lychee Salsa w/ blue swimmer's meat & salmon caviar in a wonton basket		\$9/2
*Salt & Pepper Squid w/sweet chilli dip (GF on request)	\$18/S	\$25/L
*Tempura Soft Shell Crab w/ choice of teriyaki dressing or house chilli sauce	\$19/S	\$27/L
*Crispy Pork Belly (GF on request)	\$18/3	\$25/5
twice cooked succulent pork belly drizzled w/ chilli jam, lime & tamarind jus topped w/ flaky kumara		
Asian Street Platter		\$15
BBQ Pork Bun, Net Spring Roll, Prawn Gyoza, Money Bag, Prawn & Scallop Dumpling & Thai Fish Cake		

SOUPS & SIDE DISHES

Japanese Miso Soup w/ tofu & seaweed	(V)	\$4
*Tom Yum Soup w/ prawns & mushroom	(V)	\$9
Chinese Short Soup of prawn & chicken wonton in broth		\$9
*Asian Greens stir fry w/ shitake mushroom, garlic & oyster sauce	(V)	\$13
*Plain Egg Fried Rice		\$10
*Steamed Rice Noodle OR Wild Rice		\$4
*Steamed Rice	White Jasmine Rice	\$3/S
Plain Roti Bread		\$4 ea

BN HALL OF FAME

A must try for Asian food lovers!

GRILLED EGGPLANT DUCK CURRY

sliced duck & green beans cooked in mild aromatic curry layered on grilled eggplant, topped w/ kumara flakes
\$22

***BN CHICKEN & PRAWNS**

wok fried chilli garlic, seasoned veggies, sweet basil & cashew
\$24

GRILLED SALMON FILLET

*w/ a choice of Teriyaki Sauce OR * Green Apple Salsa (GF)*
\$24

***EXOTIC KULAWAY SEAFOOD CURRY**

king prawns, ling fillet & calamari cooked in whole coconut shell w/ chef's exotic curry sauce, green peppercorn, kaffir lime & sweet basil
\$32

***CAMELISED CHILLI FISH**

succulent tempura ling fillet glazed in BN's housemade chilli sauce
\$24

***KAI JEAO (BN seafood Omelet)**

king prawns, calamari & blue swimmer's meat in pan fried egg omelet topped w/ fresh sprouts, black sesame & Japanese mayo dressing
\$26

***BN FISH CURRY**

deep fried ling fillet w/ peppercorn, galangal & seasonal veggies in our curry sauce
\$24

**Dishes marked with * can be made GLUTEN FREE & (V) for Vegetarian
– Please request with wait staff when ordering.**

Please notify us of any allergies prior to ordering.

All the food is cooked in/on the premises which may contain traces of egg, sesame, nuts, gluten, soy and seafood products.

Prices are subject to change without notice

15% surcharge applies on Public Holidays

Basil Nut

Café & Restaurant Katoomba

WOK & CURRY DISHES

*ASIAN SAMBAL CHICKEN & green beans wok fried in sambal chilli paste & peppercorn		\$19
*SESAME BEEF & VEGGIES in flaming hot wok		\$18
CHILLI JAM ROAST DUCK w/shitake mushroom, veggies & cashew nut		\$21
*KING PRAWN SNOW PEA tossed on flaming wok in light soy & garlic sauce		\$22
BEEF IN BLACKBEAN & steamed veggies tossed in black bean sauce		\$18
PEANUT TOFU w/ seasonal vegetable tossed in crunchy peanut sauce	(V)	\$18
CHICKEN TERIYAKI on a bed of steamed veggies		\$18
MUSAMAN LAMB CURRY slow cooked in mild musaman curry w kumara & peanut		\$22
*THAI GREEN CURRY CHICKEN & veggies infused with sweet basil	(V)	\$18
*FRESH CHILLI TOFU w/ seasonal veggies & tofu wok fried in chilli garlic sauce	(V)	\$18
*CHICKEN CASHEW NUT w/onion, shallot, carrot & chilli jam	(V)	\$18
*GINGER TOFU DELIGHT together w/shallot, shitake mushroom in ginger & soy sauce	(V)	\$18
GARLIC PEPPER BEEF on a bed of steamed seasonal vegetables		\$18

ONE PLATE WONDERS

.....to have on its own or as a side dish to make your meal extra special!

*SINGAPORIAN NOODLE rice vermicelli, curry powder, onions, egg & chicken	(V)	\$16
*PAD THAI CHICKEN & PRAWN NOODLE	(V)	\$18
INDONESIAN NASI GORENG chilli fried rice w/chicken & vegetables topped with fried egg		\$20
*PINEAPPLE & PRAWN FRIED RICE with a hint of chilli jam & sultanas		\$18
PEKING DUCK & PRAWN FRIED RICE with a touch of hoisin sauce		\$20
*TOM YUM TANGY CHICKEN FRIED RICE – with aromatic kaffir lime & lemon chilli	(V)	\$16
PAD SE-EW BEEF flat rice noodle & veggies tossed in sweet soy sauce	(V)	\$16
BN NOODLE (Gouy-Gia) traditional Chinese style wok fried minced chicken, shitake mushroom, diced tofu, dried shrimp & bean sprout on steamed flat rice noodle drizzled w/ garlic oil, sweet soy & lemon chilli dressing	(V)	\$20

BN SALAD

GRILLED SPICY KOREAN BBQ PORK w/ steamed rice vermicelli noodle & leafy salad		\$18
*VIETNAMESE GRILLED BEEF SALAD of mixed leaves, Vietnamese dressing & crushed peanut		\$18

Basil Nut Café & Restaurant Katoomba

CAKES & DESSERTS

Lemon Curd Tart OR White Chocolate Caramel Tart	\$7
Pear Frangipani Tart	\$8
Sticky Dates Cake w/ ice cream	\$8
Flourless Chocolate Cake w/ ice cream	\$10
Black Sticky Rice Pudding w/salty coconut milk & ice cream	\$9
Pandan Tapioca Sago w/aromatic coconut milk & ice cream	\$9
Virgin Affogato vanilla ice cream topped w/ 2 shots of espresso.. YUM!	\$8

DRINKS

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