

Stir Fries

Choose your stirfry and your meat

Chicken, Beef, Vegetable	21.9
Slow Cooked Lamb	25.9
Pork Belly, Duck Confit	26.9
Prawns, Fish or Seafood	28.9

80. Pud Med Cashew

Wok stirfry with roasted cashew nuts, sweet chilli jam and vegetables

81. Hor Mok Seafood and Young Coconut 28.9

Prawns, scallops, mussels and calamari stir fried with young coconut meat in thick red curry sauce, kaffir lime and basil.

82. Pud Prik King

An aromatic stirfry with carrots, beans, fresh lemongrass, kaffir lime leaf and lady finger ginger. We recommend to enjoy this dish with our creamy coconut rice. (Hot)

83. Pud Hoi

A very mild oyster sauce wok tossed stirfry with fresh Asian greens.

84. Pud Bai Horapah

This dish is not for the faint hearted. A wok tossed stirfry with chili, garlic and Thai basil. (Hot)

85. Pud Satay

A tasty, mild rich and creamy peanut satay sauce stir fry.

86. Pud Duck Confit 26.9

Confit duck breast stir fried with plum sauce and fresh Asian greens. (mild)

87. Pud Chu Chee Prawns 28.9

A rich, fragrant and thick red curry sauce stirfry with Thai basil.

88. Pud Beow Wann

Sweet and sour stirfry with fresh tomato, pineapple and cucumber with a hint of garlic.

89. Fish in Banana Leaf 28.9

Thai herbal spiced Barramundi fish fillets with Thai basil in banana leaf parcel.

90. Pla Raad Prigg 28.9

Fried whole baby snapper served in a mildly spiced rich well rounded chili sauce.

91. Pud Spicy Eggplants with Thai Basil 21.9

This classic eggplant dish is aromatic aromatic and flavorful with the generous amounts of Thai basil, garlic and sweet chilli paste (nam prik pao). This is a mildly spicy dish.

94. Pud Gratium Prik Tai

A flavorful classic wok-seared sweet and savoury dish with black pepper, garlic, soy sauce, lime juice (Beef/Pork Belly is recommended for this dish).

Rice and bread

92. Chicken Fried Rice 15.9

Bunja's special Thai style fried rice with chicken.

120. Jasmine rice

Steamed Thai Jasmine rice

Small	3.9
Large	6.4

121. Yellow Festive Rice

Festive yellow rice with peanuts, cashew nuts, coconut cream and kaffir lime.

Small	5.9
Large	9.9

122. Coconut rice

Rich and creamy cocounut rice with fresh lemon grass and kaffir lime

Small	4.9
Large	8.4

123. Thai Roti

Toasted Thai roti bread.

Normal	5.9
Satay Sauce	6.9

124. Sticky Rice

Steamed white sticky rice

Dinner Packs

182. Dinner for two 59.0

Mixed entree, Panang curry beef, Chicken stir fry with roasted cashew nuts, rice and roti bread.

183. Family dinner 85.0

Bunja mixed entree, Yellow curry chicken, Stir fry beef in oyster sauce, Pud Thai noodles with vegetables, rice and roti bread.

*Please ask our friendly staff about our
Vegan, Vegetarian, Gluten Free options
or any dietary requirements.

** V = Vegan, GF = Gluten Free,
S = Signature Dish



32 Pall Mall - Bendigo - 3550 - Victoria
Phone: (03) 5441 8566 www.bunja.com.au



bunja



Thai Restaurant

Lunch & Evening Takeaway Menu

Fully Licensed

Takeaway Wine Available

10% Takeaway Discount

Open Evenings Mon-Sat from 5.30pm

Lunch from 11:30am Weekdays

bunja.com.au/lunch

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Takeaway

Light starters

- 1. Spring Rolls** 9.9
Crispy spring rolls with sweet chilly sauce
Veg (5p) 12.9
Chicken (5p) 12.9
Prawn (4p) 12.9
- 2. Vegetable Curry Puffs** 9.9
Crispy vegetable parcels(3) with homemade satay sauce. (V)
- 3. Fish Cakes** 9.9
Spicy Thai fish cakes with cucumber, peanuts in sweet chili sauce. (GF)
- 4. Satay Chicken Skewers** 9.9
Marinated chicken in satay spice, grilled and served with homemade satay sauce. (GF)
- 5. Potato Noodle Prawns** 12.9
Crispy potato noodle prawn rolls with plum sauce (3p)
- 6. Bunja Calamari** 12.9
Salt and pepper calamari. With lemongrass, kaffir lime leaf and a hint of chili served with sweet chili mayonnaise.
Small 19.9
Large 19.9
- 7. Mixed Entree** 12.9
A small mixed entree plate of vegetable spring rolls, prawn spring roll, vegetable curry puff, seafood money bag and satay skewer.
- 8. Bunja Mixed Entree** 25.9
A large mixed entree plate of vegetable spring rolls, prawn spring rolls, vegetable curry puffs, seafood money bags, calamari, fish cake, crab claws and chicken satay skewers with sweet chilly and peanut sauce.
- 9. Fresh Peking Duck Rolls** 12.9
Paper pancakes, duck breast, cucumber, beanshoots and spring onions with a tamarind sauce. (3) (Veg option available)
- 10. Dumplings** 12.9
Steamed prawn or vegetable dumplings drizzled with sesame oil and soy sauce.
Prawn, Vegetable 12.9
- 11. Mixed Dumpling Pack** 17.9
A mixed plate of steamed dumplings of Ha gao prawns, vegetables, scallops and ginger prawns.
- 12. Money Bags** 9.9
Crispy seafood wontons with plum sauce.
- 13. Sticky Pork Belly** 15.9
Twice cooked pork belly with red pepper paste (Gochujang) glaze and apple slaw. (GF)
Small 26.9
Large 26.9
- 14. Soft Shell Crab Slider** 15.9
Gwa Bao bun paired with crispy soft shell crab, sweet chilly mayonnaise, kimchi and coriander.

Soups

- 20. Prawn Tom Yum** 16.9
Tiger prawns in light tangy, spicy red soup with fresh lemongrass and coriander. (GF)
- 21. Chicken Tom Kah** 12.9
Chicken in mild creamy, tangy coconut soup with fresh lemongrass, galangal and coriander. (GF)
- 22. Seafood Poh Taek** 16.9
Hot and spicy with a tang seafood soup together with lemongrass, galangal, basil and coriander. (GF)
- 23. Prawn Wonton Soup** 16.9
Prawn dumplings with Asian greens, touch of crispy fried garlic, coriander and spring onion
- 24. Vegetable Dumpling Soup** 12.9
Vegetable dumplings with sweet corn and egg soup. (V)

Salads

- 41. Peking Duck Salad** 26.9
Peking duck breast with Thai spicy dressing, lime juice, lychees, mint, coriander, tomato and cucumber. (GF)
- 42. Seafood and Green Apple Salad** 28.9
Prawns, scallops and calamari with a light tangy dressing, apple, fresh coriander and cashew nuts. (GF)
- 43. Green Papaya Salad** 18.9
Som Tum salad with greenbeans, papaya, peanut and dried shrimp. Available in Thai Style or Issan Style.
Chili optional (GF)
- 44. Chicken Laab Salad** 18.9
Finely chopped chicken with lemongrass, kaffir lime leaf, mint, coriander, chili and lime juice. (GF)
- 45. Thai Beef Salad** 18.9
Fresh, light and utterly delicious. This salad layers marinated beef, roasted ground rice, tangy fried shallot dressing with fresh Thai basil. (GF)
- 46. Tofu and Eggplant Salad** 19.9
Savoury and aromatic with roasted sesame, tangy kimchi and creamy edamame. (GF) (VE) (V)

Noodles

- 95. Pud Thai Chicken** 19.9
Thin rice noodles stir fried with chicken in our tangy tamarind sauce, tofu, peanuts and bean shoots. (GF)
- 96. Pud See Eew Beef** 19.9
Fresh ribbon rice noodles stir fried with beef, soy sauce and Chinese broccoli.
- 97. Pud Mee Pork Belly** 24.9
Twice cooked pork belly wok tossed with Teriyaki sauce and Hokkien noodles.

Curries

Choose your curry and your meat

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|---------------------------------------|------|
| Chicken, Slow cooked Beef, Vegetables | 21.9 |
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- 60. Green Curry** 21.9
Gang Keow Waan with Heart of Palm, literally means sweet green curry and is a central Thai curry. The core ingredients are coconut milk and fresh green chillies and is more pungent than its fellow curries. (GF)
- 61. Red Curry** 26.9
Gang Ped means spicy curry and is a popular Thai dish made from red chili paste, coconut milk, vegetables and Thai basil to add a beautiful fresh fragrance. (GF)
- 63. Panang Curry** 28.9
Panang is a milder and dry curry which is fried in coconut milk releasing the aroma of the curry paste. Panang uses the thicker part of the coconut cream. This dish is usually just meat, and is seasoned with sliced kaffir lime and leaves of Thai basil. (GF)
- 64. Masaman Curry** 21.9
A rich, relatively mild Southern Thai curry. The flavors of the masaman curry paste come from spices that are not frequently used in other Thai curries such as cardamon, cinnamon, cloves, star anise, cumin, bay leaves, nutmeg and mace. The paste is first fried with coconut cream, and only then are meat, potatoes, onions, coconut milk and peanuts added. (GF)
- 65. Yellow Garee Curry** 21.9
Gang Garee is richer and creamier than other Thai curries, since coconut cream is used in addition to coconut milk. Garee curry tends to tone down the overall spiciness of the dish. The primary spices in Gang Garee are cumin, mace, cinnamon and a touch of palm sugar. (GF)
- 66. Jungle Curry Gang Pah** 21.9
Gang Pah literally means "jungle curry". This dish originated from North Eastern Thailand. It contains no coconut milk, as coconuts are not naturally found in the jungles of the Thai's highlands. This quality makes it unique. A highly spicy and watery curry that has a distinctive full taste of herbs: kaffir leaves, lemongrass, green peppercorn, galangal, krachai and chilli. (HOT) (GF)
- 67. Spiced Potato and Aubergine Curry** 21.9
This authentic vegetarian dish packs a punch of flavors and spices making a sumptuous curry with potato, eggplant, coconut milk and curry paste with lemongrass. (GF) (V)
- 68. Hung Lay Pork Belly** 26.9
This decadent and moorish curry found in Northern Thailand has tender hunks of pork belly that's been simmered for well over an hour until it reaches a heavenly rich and silky consistency. Historically Burmese, the use of tamarind, pickled garlic, palm sugar and Indian curry powder give it the perfect balance of sweetness, sourness and a slight salty tinge. (GF)
- 70. Rendang Beef Curry** 21.9
This is a slow cooked beef dish from Southern Thailand that is rich, fragrant with abundance blend of aromatic herbs of chilly, lemongrass, garlic, ginger, tamarind, coriander and turmeric. (GF)