



amok

restaurant

modern cambodian

catering

- // special events
- // corporate functions
- // private events
- // serving lunch or dinner



amokrestaurant.com.au

small

Freshly shucked Australian oyster, mango boba, Kampot black pepper, truffle oil (gf)

individual \$4 per serve

Crispy soft-shell crab, brioche roll, sweet Asian coleslaw, preserved lime mayo

BBQ glazed free-range pork belly, bun bao, pickled daikon, fresh mint and cucumber, sweet chilli jam

individual \$9

shared 'slider' platter \$80 (10 rolls/buns)

Chargrilled lamb neck and shoulder skewers, kroeung and roasted peanut butter marinade, hoisin sauce, pickled carrot and green papaya (2 per serve)

individual \$8

shared platter \$70 (10 skewers)

Grilled corn cob, truffle oil mayo, balsamic spring onion dressing (2 per serve) (v) (gf)

individual \$7

shared platter \$30 (8 cobs)

sharing // meals

House cured Tasmanian salmon in ginger lemon lime zest, lychee liqueur, aperol, fresh pomegranate and pomelo, toasted coconut dressing, crispy rice cracker (2 per serve) (gf)

Fish popcorn in galangal, chilli, kaffir lime leaves, wrapped in crispy betel leaf, served with angry Birdseye chilli sauce (4 per serve) (gf)

Crispy vermicelli, chargrilled tofu, Cambodian red kroeung kari sauce and taro chips (v) (gf) (vegan)

Crispy Cambodian fried chicken ribs with spicy lemongrass, sweet potato chips, sweet chilli dressing and green tea mayo dip (5 per serve) (gf)

Phnom Penh lort cha (short rice noodles), bean shoots, Chinese broccoli, chives, beef, fried egg, roasted peanuts and chilli sauce (vegetarian option available)

Market fresh calamari salad, toasted peanuts, fresh crunchy jicama and green apple, chilli bok dressing, crispy Cambodian dried anchovy (gf)

Grilled medium rare tender Porterhouse beef salad, morning glory, banana blossom, spiced cashews, chilli jam dressing (gf)

individual meal \$13 per serve

shared platter \$60 (5 servings of one menu item)

sides

Eggplant chips, grilled sweet corn, mixed spices, toasted Battambang jasmine rice, chilli yoghurt dip (v) (gf)

individual \$10 per serve

shared platter \$45 (5 serving sizes)

Crispy handcut sweet potato and taro chips (v) (gf)

individual \$6 per serve

shared platter \$25 (5 serving sizes)

Steamed Battambang jasmine rice with toasted coconut (v) (gf) (vegan)

individual \$3 per serve

shared bowl \$12 (5 serving sizes)

sweet

Vanilla coconut cream, spiced ginger crumb, caramelised compressed pineapple, seasonal fruit, honeycomb

Seasonal fruit (v) (gf)

individual \$6 per serve

shared platter \$27 (5 serving sizes)

PLEASE ADVISE OF ANY DIETARY REQUIREMENTS

easy ordering (minimum 5 days in advance)

Simply print and complete your order form then email it to info@amokrestaurant.com.au

Your catering order is confirmed once full payment is made. Payments methods accepted include cash, bank transfer, VISA or Mastercard. Payments can be made in restaurant or over the phone. **Minimum order for delivery is \$200** and is complimentary if within 5km of Windsor otherwise delivery fee of \$15 applies for locations outside of 5km radius from Windsor. Pick ups are welcome between 10am to 11am for lunch catering orders and 5pm to 6pm.

catering order form

Full name: _____
 Company: _____
 Email Address : _____
 Contact number: _____

Address: _____ Suburb: _____
 No. of people: _____ Delivery / Pick up
 Date order required: _____

Date order taken: _____
Dietary requirements: vegetarian / vegan / gf /
 dairy free / nut free / seafood free/ lactose free
Total: \$ _____

small

Freshly shucked Australian oyster, mango boba, Kampot black pepper, truffle oil (gf)

individual	\$4 per serve	qty	
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Crispy soft-shell crab, brioche roll, sweet Asian coleslaw, preserved lime mayo

individual	\$9 per serve	qty	
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BBQ glazed free-range pork belly, bun bao, pickled daikon, fresh mint and cucumber, sweet chilli jam

individual	\$9 per serve	qty	
platter	\$80 (10 rolls/ buns)	qty	
		____ sc	____ pb

Chargrilled lamb neck and shoulder skewers, kroeung and roasted peanut butter marinade, hoisin sauce, pickled carrot and green papaya (2 per serve)

individual	\$8 per serve	qty	
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platter	\$70 (10 skewers)	qty	
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Grilled corn cob, truffle oil mayo, balsamic spring onion dressing (2 pieces) (v) (gf)

individual	\$7 per serve	qty	
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platter	\$30 (8 cobs)	qty	
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sharing // meals

House cured Tasmanian salmon in ginger lemon lime zest, lychee liquer, aperol, fresh pomegranate and pomelo, toasted coconut dressing, crispy rice cracker (2 per serve) (gf)

individual
\$13 per serve

qty ____

platter
\$60 (5 servings)

qty ____

Fish popcorn in galangal, chilli, kaffir lime leaves, wrapped in crispy betel leaf, served with angry Birdseye chilli sauce (4 per serve) (gf)

individual
\$13 per serve

qty ____

platter
\$60 (5 servings)

qty ____

Crispy vermicelli, chargrilled tofu, Cambodian red kroeung kari sauce and taro chips (v) (gf) (vegan)

individual
\$13 per serve

qty ____

platter
\$60 (5 servings)

qty ____

Crispy Cambodian fried chicken ribs with spicy lemongrass, sweet potato chips, sweet chilli dressing and green tea mayo dip (5 per serve) (gf)

individual
\$13 per serve

qty ____

platter
\$60 (5 servings)

qty ____

Phnom Penh lort cha (short rice noodles), bean shoots, Chinese broccoli, chives, beef, fried egg, roasted peanuts and chilli sauce (vegetarian option available)

individual
\$13 per serve

qty ____

platter
\$60 (5 servings)

qty ____

Market fresh calamari salad, toasted peanuts, fresh crunchy jicama and green apple, chilli bok dressing, crispy Cambodian dried anchovy (gf)

individual
\$13 per serve

qty ____

platter
\$60 (5 servings)

qty ____

sides

Eggplant chips, grilled sweet corn, mixed spices, toasted Battambang jasmine rice, chilli yoghurt dip (v) (gf)

individual	\$10 per serve	qty	
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platter	\$45 (5 serving sizes)	qty	
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Crispy handcut sweet potato and taro chips (v) (gf)

individual	\$9 per serve	qty	
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platter	\$25 (5 serving sizes)	qty	
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Steamed Battambang jasmine rice with toasted coconut (v) (gf) (vegan)

individual	\$3 per serve	qty	
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platter	\$12 (5 serving sizes)	qty	
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sweet

Vanilla coconut cream, spiced ginger crumb, caramelised compressed pineapple, seasonal fruit, honeycomb

Seasonal fruit (v) (gf)

individual	\$6 per serve	qty	qty
		____ vc	____ sf

platter	\$27 (5 serving sizes)	qty	qty
		____ vc	____ sf