

DINE IN MENU



Order [03 9888 4138](tel:0398884138)
Address 740 Riversdale Road
Middle Camberwell Vic 3124 ([Google maps link](#))
Hours Thu-Sun from 5pm | charntrarestaurant.com.au

ENTRÉE

All entrées are 4 per serve.

- 1. Vegetable Spring Roll (V) #** 8
Deep-fried pastry with cabbage, carrot, and glass noodles; served with sweet chili sauce

- 2. Vegetable Curry Puff (V) #** 8
Deep-fried pastry with carrot, potato, green peas, corn, sweet potato, and curry powder; served with sweet chili sauce and crushed peanuts

- 3. Money Bag #** 8
Deep-fried pastry with minced chicken, minced pork, green peas, corn, and carrot; served with sweet chili sauce

- 4. Satay Chicken** 8
Grilled marinated chicken skewer poured over with peanut sauce

- 5. Fish Cake** 8
Deep-fried Thai fish cake; served with plum sauce, cucumber, onion, and peanuts

- 6. Prawn Spring Roll #** 10
Deep-fried pastry wrapped around marinated prawns; served with sweet chili sauce

- 7. Prawn Cake #** 12
Deep-fried blended marinated prawns with bread crumbs; served with plum sauce

- 8. Grilled Prawns (OGF)** 10
Grilled marinated prawns poured over with tamarind sauce and fried shallots

- Duck Spring Rolls #** 10

SOUP

- 9. Tom Yum Prawn** 10
Thai hot and sour soup with prawn, mushroom, tomato, and Thai herbs
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- 10. Tom Kha Chicken** 10
Thai hot and sour soup with chicken, mushroom, tomato, and Thai herbs in coconut cream

SPECIALS

- Suzie's Crab Meat Omelette** 28
Thai-style omelette filled with delicate crab meat served with small salad and chili sauce
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- Hor Mok Seafood** 28
Steamed seafood with coconut milk, red curry paste, egg and Thai herbs served in coconut fruit
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- Charntra's Special Pad Thai** 28
Pad Thai prawn wrapped in a thin Thai omelette
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- Crispy Noodle Duck #** 26
Stir-fried roasted duck with vegetables served in a nest of crispy noodles with quail eggs
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- Fried Rice Crab Meat** 28
100% blue swimmer crab claw meat with fried rice
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- Julian's Fried Rice Duck** 28
Charntra's special fried rice topped with succulent duck breast

HOUSE SPECIALTIES

- 11. Damian's Yellow Curry Veg and Tofu (OGF) (V)** 20
Vegetables cooked in coconut cream with yellow curry paste, potato, tofu, and fried shallots
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- 12. Chris' Royal Thai Chili Basil Prawns (OGF)** 28
Seven succulent prawns in a coconut sauce with lemon grass, kaffir lime, Thai basil, carrot, broccoli, mushroom, snow peas, and cauliflower
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- 13. Charntra's Deluxe Seafood (OGF)** 30
Juicy prawns and calamari, and deep-fried rockling stir-fried in oyster sauce with lightly-fried egg tofu, mushroom, corn, green bean, carrot, and snow peas topped with crispy Thai basil (chili optional)

SALAD

- 14. Larb Gai** 19
Spicy minced chicken with Thai herbs, toasted ground rice, and chili powder; seasoned with lime juice and fish sauce
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- 15. Thai Beef Salad (Eye Fillet)** 24
Sliced grilled beef with Thai herbs, toasted ground rice, chili powder; seasoned with lime juice and fish sauce
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- 16. Duck Salad (OGF)** 24
Sliced roasted duck with Thai herbs, toasted ground rice, tomato, chili, and cashew nut; seasoned with lime juice and fish sauce
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- 17. Seafood Salad (OGF)** 24
Mixed rockling, prawn and calamari with Thai herbs, tomato, fresh chili, and Thai chili paste; seasoned with lime juice, and fish sauce

CURRY

- 18. Green Curry Chicken** 22
Chicken cooked in coconut cream with green curry paste, bamboo shoot, carrot, green bean, and basil
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- 19. Yellow Curry Chicken (OGF)** 24
Chicken cooked in coconut cream with yellow curry paste, potato, and fried shallots
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- 20. Red Curry Duck** 24
Duck cooked in coconut cream with red curry paste, tomato, lychee, pineapple, carrot, green bean, and basil
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- 21. Panang Curry Lamb** 24
Lamb cooked in coconut cream with Panang curry paste, chili, and lime leaves
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- 22. Massaman Beef** 24
Beef cooked in coconut cream with Massaman curry paste, tamarind, and peanuts
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- 23. Red Curry Seafood** 24
Prawn, rockling, and calamari cooked in coconut cream with red curry paste, pumpkin, broccoli, carrot, green bean, cauliflower, and basil

FISH

- 24. Pla Sam Rod (OGF)** 26
Deep-fried rockling fillet cooked with Thai-style sauce (sweet and spicy sauce)
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- 25. Pla Lad Khing (OGF)** 26
Deep-fried rockling fillet cooked with fresh ginger sauce

STIR-FRIED

- 26. Mixed Vegetable and Tofu (OGF) (V)** 20
Stir-fried mixed vegetables and tofu with soy sauce
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- 27. Chicken Cashew Nuts (OGF)** 20
Stir-fried chicken with Thai chili paste, cashew, carrot, snow peas, broccoli, cauliflower, and capsicum
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- 28. Chili Basil Beef** 20
Stir-fried beef, chili, basil, green bean, carrot, snow peas, broccoli, and mushroom with oyster sauce
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- 29. Ginger Chicken** 20
Stir-fried chicken with ginger, carrot, snow peas, broccoli, capsicum, mushroom, and ginger sauce
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- 30. Sweet and Sour Prawns** 24
Stir-fried prawn with tomato, pineapple, carrot, snow peas, broccoli, capsicum, mushroom, and sweet and sour sauce (tomato sauce)
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- 31. Pad Ped Seafood** 24
Stir-fried prawn, rockling, and calamari with red curry paste, carrot, snow peas, broccoli, green bean, mushroom, cauliflower, and coconut cream; served in a hot plate

NOODLES / RICE / BREAD

32. Pad Thai Prawn	22
Thai style fried rice noodles with prawn, egg, bean shoots, sliced snow peas, and tamarind sauce	
33. Pad See Ew Beef (OGF)	22
Stir-fried flat noodles with beef, egg, carrot, broccoli, and cauliflower in thick soy sauce	
34. Spicy Noodles Seafood (OGF)	22
Stir-fried flat noodles with prawn, rockling, calamari, chili, egg, basil, carrot, broccoli, and mushroom in thick soy sauce	
35. Fried Rice Prawn	20
Fried rice with prawn, spring onion, egg, and tomato in tomato sauce	
36. Fried Rice Chicken	20
Fried rice with chicken, spring onion, tomato, and egg in soy sauce	

SIDES

SIDES

Plain rice (Small/Med/Large)	2 / 3 / 4
Coconut rice (Small/Med/Large)	2 / 3 / 4
Roti #	3
Garlic roti #	3

DRINKS

CIDER

Mercury Draught (Apple)	8
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BEER

Chang, Coopers Pale Ale, Crown Lager, Corona, Heineken, James Boag's Light, Sinha, Stella Artois, Victoria Bitter. Bundaberg Ginger(non-alcoholic)	5
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WINE

House red (glass/bottle)	5/20
House white (glass/bottle)	5/20

NON ALCOHOLIC

Soft drink (can)	2
Lemon, lime & bitters	3
Tea, coffee, hot chocolate	3
Iced chocolate / Iced coffee	5