

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

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| 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

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

DRINKS

CIDER

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| Mercury Draught (Apple) | 8 |
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BEER

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| 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

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

NON ALCOHOLIC

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