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Sunday Session

\$7 ENTREES & \$5 BEER /WINE

between
4 pm & 6 pm

My Monday Date

1 ENTREE + 2 MAINS + BEER/WINE \$55

*Exclusions: Oysters, Duck Curry, 5 Spice Braised Pork Leg
* Only 1 selection of seafood main dish

Noodle Tuesday

\$15 NOODLES + CAN SOFT DRINK

* \$3 extra to swap soft drink for beer or wine
Lort Cha Noodles | Tom Yum Noodle Soup
Laksa Noodle Soup | Pad Thai Noodles

Vege Wednesday

2 COURSE DINNER + beer / wine \$22

Choose 1 vegetarian entrée
& 1 vegetarian main from the menu

A LITTLE SOMETHING



Mixed Entree 32.9
Char-grilled chicken satays, vegetable mini spring rolls, crispy wing dings & garlic chicken bites.

The Bayon Wonton x6 9.9
Homemade steamed wontons filled with minced pork, prawns, jicama & mixed spices.

Garlic & Pepper Bites 10.9
Crispy chicken pieces tossed in homemade garlic pepper sauce.

Char-grilled Beef Satays x 3 11.9
Tender beef satays marinated in My Bayon spices & crushed peanuts. Served with homemade pickles of green shredded papaya & carrots.

Char-grilled Chicken Satays x 2 11.9
Darwin Mindil Beach Markets inspired chicken satays. Served with homemade peanut sauce.

Stuffed Chicken Wings x 2 12.9
Boneless chicken wings stuffed with flavoursome filling of minced pork, vermicelli & mushrooms.

Prawn Tom Yum (VG option Available) **Vegetarian 9 / Chicken / Prawn 10.9**
A well-known hot & sour flavoured soup with fragrant spices of lemongrass, kaffir, lime leaves & galangal

Mini Fried Spring Rolls x 5 (VG option available) 9.9
Hand rolled with a delicious filling of minced pork, vermicelli, taro & carrots served with homemade sweet & sour sauce.

Wing Dings x 6 9.9
Asian style marinated fried chicken wings served with a punchy koh Gong chilli dipping sauce.

Siem Reap Rice Paper Rolls x 2 (GF, VG option available) 9.9
Minced pork & prawn with coconut strips Served with our special homemade My Bayon sauce & crushed peanuts.

My Bayon Oysters 1/2 doz 16.9 / doz 28.9
Natural oysters served with our special homemade spicy Khmer dressing & fried shallot on the side.

MY BAYON CURRIES

Ah Mok Curry (GF option available) **Chicken 24.9 / Barramundi Fish 25.9**
Famous Khmer thick coconut curry, steamed in banana leaf with kaffir lime leaves & special spices.

Khmer Green Curry (GF option available) **Vegetarian 22.9 / Chicken 24.9**
SOMLOR GEE, khmer style green curry cooked with eggplant, pumpkin, greenbeans & basil.

Marju Kreoung – Khmer Spiced Curry 24.9
Beef slices & Kang Kong vegetables cooked in sour coconut curry with tamarind & traditional Khmer Kreoung spices.



My Bayon Red Chicken Curry 24.9
Tender chicken thigh pieces cooked in a red curry sauce with potato, onion & carrots.

Red Duck Curry 25.9
Thai-style boneless duck meat simmered in a curry of coconut milk with lychees & pineapple.

TRADITIONAL KHMER



Bror Hok Ling 20.9
Minced pork & Khmer fish paste cooked in tamarind sauce. Served with a mix of freshly steamed & raw vegetables of cucumber, cabbage, wombok, broccoli & okra.

Tek Kreoung 20.9
A local favourite minced fish and minced pork cooked in Khmer fish paste, coconut milk & Asian spices. Served with a mix of freshly steamed & raw vegetables of cucumber, cabbage, wombok, broccoli & okra (seasonal).

Pong Jien Trey Bro Ma 22.9
Khmer style ommelet; minced pork fish paste, spring onion & chilli. Served with fresh vegetables of cabbage, cucumber & seasonal tropical vegetables.

Please let your server know if you have any allergies



LIGHT & FRESH



- Papaya Salad** (GF, VG option available) 17.9
Fresh green shredded papaya, carrots, tomato & snake beans with crushed peanuts, zesty chilli & lime dressing
*Khmer style with shrimp paste or fish paste
- Khmer Pork Larb** (GF option available) 23.9
Minced pork, flavoured with a rich salad dressing made with fresh lime juice, ground roasted rice, fresh herbs & chilli.
- Khmer Citrus Cured Beef Salad** *Chef's Recommendation* 24.9
Medium rare beef slices cured in lime juice mixed with crushed peanuts, lemongrass, bean sprouts, snake beans, capsicum, onion & Asian herbs topped with fried garlic, shallots & a divine zesty sauce.
- My Bayon Salmon Salad** (GF option available) 24.9
Freshly sliced salmon cured in lime juice, tossed through zesty kaffir lime, lemongrass, red onion, capsicum, herbs & mixed salad.

STIR FRY

- Char Tau Hoo** (GF & VG option available) **Veg 19.9/Chicken/Prawn 22.9**
Wok-fried chives, vegetables & tofu in a delicious oyster sauce & pepper base.
- Lemongrass Chilli Chicken** (GF option available) 24.9
Chicken breast stir-fried with green beans, capsicum & onion in flavoursome lemongrass, lime leaf & chilli sauce.
- Char Kreoung** (GF option available) 24.9
Tender beef stir-fried with renowned Khmer Kreoung sauce (lemongrass, garlic, turmeric, galangal, kaffir lime leaves) & crushed peanuts.
- Crispy Chicken Cashew Stir-Fry** 24.9
Popular crispy chicken stir-fried in sweet chilli jam sauce with fresh, colourful vegetables & cashew nuts.
- Crispy Chilli Prawns** 24.9
Stir-fried crispy prawns in medium spiced chilli jam sauce with vegetables & kaffir lime leaves.
- Char No-Noong** (seasonal) **Veg 19.9/Chicken/Prawn 22.9**
A light & healthy local favourite. Stir-fried, egg & green luffa vegetable in oyster sauce.
- Peppercorn Seafood Stir-Fry** (GF option available) 24.9
Mixed seafood stir-fried in garlic sauce with whole green peppercorns & vegetables.



OODLE NOODLE

- Lort Cha Noodle**
Khmer street food favourite, rice drop noodle wok-fried in dark soy sauce with bean sprouts, chives & egg on top, drizzled with homemade dressing & hot sauce.
Vegetarian 17.9
Chicken / Beef 18.9
- Tom Yum Noodle Soup** (VG option available) 24.9
Hot & sour flavoured rice noodle soup with fragrant spices of lemongrass, kaffir, lime leaves & galangal.
Vegetarian 17.9
Chicken 18.9
Prawn 20.9
- Pad Thai Noodles** (GF, VG option available)
Thai rice noodle dish, wok-fried with bean sprouts, chives, crushed peanuts & topped with an egg.
Vegetarian 17.9
Chicken / Beef 18.9
Seafood 19.9
Combination 20.9
- My Bayon Famous Laksa** *Chef's Recommendation*
Darwin-inspired Laksa moderately spicy full-flavoured soup with rice & egg noodles, our unique family recipe.
Vegetarian 17.9
Chicken / Beef 18.9
Seafood 19.9
Combination 20.9



SOMETHING MORE



- Five-Spiced Braised Pork Leg** *Chef's Recommendation* 32.9
8 hour slow-braised pork hock with star anise aromas & our five spiced special sauce. Served on a pillow of steamed wombok, broccoli & shiitake mushrooms.
- Beef Lok Lak** (GF option available) 24.9
Thinly sliced wok-fried beef, onions & oyster sauce. Served on a bed of lettuce, tomato, cucumber & fried egg on top. Traditionally served with salt, pepper & lemon dipping sauce.
- Sweet & Sour Barramundi** 24.9
Crispy barramundi fillets with onion, tomato, capsicum & pineapple drizzled with our homemade sweet & sour sauce.
- Braised Beef Stew** 24.9
Tender beef brisket pieces slow cooked in an aromatic stew of star anise lemongrass, galangal, lime leaves & red chili paste.

GREENS ON THE SIDE

- Stir Fry Mixed Veggies** 16.9
 - Wok Tossed Kai-Lan in Oyster Sauce** 14.9
 - Wok Tossed Kang Kong in Garlic & Oyster Sauce** 16.9
- Gluten-free or vegan option available for all vegetable dishes*

RICE

- My Bayon Fried Rice** (GF & VG option available)
- Vegetarian 13.9** **Seafood 17.9**
- Chicken / Beef 14.9** **Combination 18.9**
- Garlic Fried Rice 11.9** **Steamed Rice 3**