

SOMETHING TO BEGIN...

PEPPER SQUID \$19 GF

Tossed in Ria's own spice blend and curry salt

CRISPY PORK BELLY \$22 GF DF

Oven roasted pork belly served with Asian coleslaw, homemade apple cinnamon sauce

TUMERIC SPICED MALAYSIAN WINGS \$18.5 DF

Lightly marinated in Asian spices, fried to golden brown, served with homemade sweet sauce

LOTUS CHIPS \$9 GF DF VA

Crispy lotus chips with homemade chilli sambal

TRADITIONAL SATAY \$10 DF

Marinated Beef or Chicken served with homemade peanut sauce

SPRING ROLLS \$12.5 GF

Filled with grated cabbage, carrots and beans. Sweet chilli sauce on side

PORK RIB NIBBLES \$19 DF

Tossed in caramelised vinegar and chilli sauce

FRIED MUSHROOM BALLS \$12 v

Filled with spiced potato, mint and coriander chutney

FROM THE GARDEN...

FRESH PEAR, COS AND PISTACHIO NUT SALAD \$17 GF DF V

Pears and pistachio on a bed of cos leaves

NYONYA CHICKEN/TOFU SALAD \$20/17 DF VA

Chicken or Tofu salad in a tangy sweet chilli dressing with crunchy Chinese croutons

GRILLED EGGPLANT SALAD \$17 DF V

Steamed potato and carrots with tomatoes, roasted peanuts tossed in sweet soy bean sauce

CLASSIC RIA DISHES

BLACK PEPPER AND CORIANDER FRIED CHICKEN \$27.5

Served with garlic and yoghurt dipping sauce

KLEO CHICKEN \$27.5 GF DF NF

Boneless chicken in delicate yellow curry infused with lime leaf

LAMB KARI \$29 GF DF NF

Malay style curry from Johor with potatoes

NYONYA CHICKEN CURRY \$27.5 GF DF NF

Spiced with coriander, turmeric, cinnamon, chilli and coconut milk

MUMS LOH AK \$31 DF NF

Braised caramelised duck

MALAY SLOW COOKED BEEF \$27.5 DF NF

Slow cooked with traditional spice and tomato, served in a claypot

RENDANG TERLAGI-LAGI \$28.5 DF NF

Dry style beef braised with lemongrass, so named due to its popularity

ALMOND CHICKEN KURMA \$27.5 GF DF

From Kedah, influenced by Arabs
Indian style chicken in a nutty cream sauce with cardamom

CHINESE SHREDDED BEEF \$29.5 DF

Szechuan style, tossed in caramelised sauce with fresh chilli and sesame seeds

RED BAKED FISH FILLET \$29.5 GFA DF

On a banana leaf with a ginger and lime leaf spiced fresh tomato sauce

BORNEO FISH \$27.5

Fish fillets tossed with lemongrass, black pepper and toasted coconut

NYONYA ACHARD FISH \$29.5 DF

Whole fried fish fillet with a tangy turmeric and ginger sauce, with chillies, sesame and fresh herbs

SEAFOOD TAMARIND \$31 GFA DF

Fish fillets, squid and prawns poached in a tangy curry sauce

LEMONGRASS FISH AND PRAWNS \$31 GFA DF

In a delicate tamarind and coconut sauce with beans and cashew nuts

NYONYA VEGETABLE CURRY \$21 GFA DF NF V

With fresh vegetables and tofu, seasoned with turmeric and coconut

SAAG LAMB CURRY \$29.5 GF DF NF

Diced lamb slow cooked with spinach, tomato, onion and mixed spices

Please note there is a 10% surcharge on public holidays

WOK N' SIDE

MALAYSIAN CURRY LAKSA \$19

Rice & egg noodles, fish cakes, prawns & shredded chicken topped with crispy red onion served in our homemade laksa soup.

CHAR KWAY TEOW \$21.5 DF

Hawker style rice noodle with Lup Cheong and prawns

MEE GORENG \$19.9 DF

Stir fried homemade egg noodle with beef

STIR FRIED MALAYSIAN MEE HON \$18.9 DF

Malaysian style stir fried rice vermicelli with prawns, shredded chicken and fish cake

STIR FRIED KAI LAN \$19.5 GF DF NF VA

Stir fried kai lan with pork belly, finished with a touch of ponzu

NASI GORENG \$17 GF DF

Fried rice with eggs, greens and diced chicken, topped with freshly cut chilli

STIR FRIED BOK CHOY \$17 GFA DF NF

Bok choy, beans and carrot mixed with tofu

RICE \$3 (SINGLE)

White rice

NASI KUNYIT \$8.5 GF NFA (SHARING)

Yellow rice lightly spiced with turmeric, star anise and cloves

PILAU \$8.5 GF NFA (SHARING)

Malay/Indian influenced rice with fennel seeds, shredded carrots and cashews

ROTI \$3 NF

Grilled flat bread (1 piece)