



At Kantan, we aim to provide hearty home-style Malaysian dishes. We cater for small to medium parties (10-30~ people). Look through the choices below, keeping in mind the minimum order required for each item. (Veg/Vgn = Vegetarian/Vegan).

Contact KANTAN at feedme@kantan.com.au for inquiries
 All prices are inclusive of GST. Card transactions incur 2.2% surcharge.

CATERING MENU

FINGER FOOD

1. Currypuffs \$3.5 (Min order: 5 pcs)
Chicken/ sardines/ Vgn - potatoes, onions, ginger, spices
2. Money Bags \$3.5 (Min order: 5 pcs)
Prawns, crabsticks, crunchy vegetables, deep-fried (5pcs/serve), served with chilli dip
3. Keropok Lekor \$10 (Min order: 3)
Deep-fried chewy fish 'sausages' (6pcs/serve), chilli dip
4. Prawn Spring Rolls \$10 (Min order: 3)
Deep-fried (5pcs/serve), served with sweet chilli dip
5. Kantan Fried Chicken \$13.90 (Min order: 4)
Crunchy boneless fried chicken (maryland) in sweet & tangy aromatic sauce, lemongrass, kaffir lime leaves, kantan flower (5 pcs/serve). A customer favourite!

RICE & NOODLES

1. Nasi Goreng Kampung (Mildly spicy) \$16 (Min order: 4)
Fried rice in aromatics, eggs, spring onions, chicken shreds, crispy anchovies, copped long beans.
2. Nasi Goreng Nyonya (Mildly spicy) \$17 (Min order: 4)
Fried rice in fresh chillies, shallots garlic, eggs, spring onions, prawns, belacan, soy sauce.
3. Nasi Lemak \$15 (Min order: 4)
Coconut rice, fried anchovies, hard-boiled egg, chilli sambal, salted peanuts, cucumber.
4. Nasi Minyak (Veg) \$13 (Min order: 4)
Fragrant rice cooked in ghee and chicken stock, milk, coriander, currants, almonds, green peas, shallots (best eaten with Rendang and Ayam Masak Merah)
5. Fried Mee Siam (Veg/Vgn) \$17 (Min order: 4)
Fried vermicelli noodles, garlic chives, tofu puffs, egg, herb salad, pickles

6. Roti Jala with Chicken Curry \$15 (Min order: 4)
Rolled up lattice turmeric crepes with a side of Malaysian chicken curry
7. Mee Goreng (Fried Noodles) (Veg/Vgn) \$17 (Min order: 4)
Egg noodles, leafy greens, french beans, tofu, onions, lettuce, stir fried in a mixture of sauces
8. Cooked White Rice (basmati) \$4 (Min order: 4)

SIDE DISHES

1. Rendang (Chicken/Beef) \$16/18 (Min order: 4)
Slow cooked chicken (maryland)/ beef (chuck) in spice-rich coconut base sauce
2. Braised Lamb in Spiced Sauce \$18 (Min order: 4)
Boneless tender lamb, chillies, tomatoes, ginger, spices, yoghurt, onions, coriander
3. Malaysian Chicken Curry \$16 (Min order: 4)
Chicken (maryland) and potatoes cooked tenderly in coconut milk and spices
4. Ayam Masak Merah \$16 (Min order: 4)
Seared chicken (maryland) seasoned with turmeric and salt then braised in mildly spicy tomato and chilly based sauce
5. Ayam Pongteh Nyonya \$16 (Min order: 4)
Braised chicken (maryland) in a mix of soy sauces, spices, shiitake mushrooms, chillies, potatoes and coriander
6. Chicken in Sweet Soy Sauce \$16 (Min order: 4)
Seared turmeric chicken (maryland) braised in sweet soy sauce, tamarind, raisins, pineapple, pandan, coriander
7. Sambal Prawns \$20 (Min order: 4)
Fresh prawns cooked in sambal made of dried prawn paste (Belacan), chillies and tamarind juice
8. Chillied Prawns in Tau cheong/tauchu sauce \$20 (Min order: 4)
Fresh prawns cooked in green chillies, tau cheong, garlic.
9. Seared Salmon in Dry Curry \$18 (Min order: 4)
Seared salmon fillet, spices, tomatoes, curry leaves, onions, garlic, ginger

GREENS

1. Acar Jelatah (Vgn) \$12 (Min order: 2)
Pickled cucumbers, carrots, onions, chillies, mustard seeds
2. Acar Nyonya (Vgn) \$15 (Min order: 2)
Cucumber, carrots, chillies, shallots, garlic, in tangy, spiced sauce
3. Seared Broccoli & Zucchini (Vgn) \$16 (Min order: 3)
Pomegranate, toasted coconut, coriander, ginger, mustard & coriander seeds

4. Gado – Gado Salad (Vgn) \$17 (Min order: 3)
Fried tofu, cucumber, beansprouts, snake/green beans, boiled turmeric potatoes, soft-cooked eggs, home-made peanut sauce
5. Sambal Eggplant \$15 (Min order: 3)
Seared Eggplant, topped with home made sambal of dried prawns, chillies and aromatics, topped with fresh herbs.
6. Green Beans with Tomato and Mustard Dressing (Vgn) \$15 (Min order: 3)
Steamed green beans, turmeric, cinnamon, ground pepper, mustard seeds, tomato puree, curry leaves, garlic.
7. Sayur Lodeh \$16 (Min order: 4)
A Malay vegetable medley of tofu, daikon, sugar snaps, tempeh, cabbage, dried prawns, glass noodles, lemongrass and other aromatics in a coconut and turmeric broth.
8. Vegetable Dalcha/ Sambar (Vgn) \$16 (Min order: 4)
A lentil curry with eggplant, tomatoes, carrots, long beans, tofu, and spices

SWEETS

1. Cakes (23cm round tin)
 - a. Cheesecake raspberry brownies \$65 whole
 - b. Pandan Mille Crepe cake (with fresh berries) \$95 whole
2. Seri Muka (23cm round tin) \$40 whole
Steamed sticky rice in coconut milk, with a top layer of sweet pandan custard

DELIVERY, EQUIPMENT RENTAL & SET UP

1. Teak Chafing Dishes – Each chafer warms food for 2 - 4 hours \$70 each
Chafer fuel / utensils provided for use with chafers.
2. Trestle Tables (4 x 2 feet) \$30 each
Table cloths provided.
3. Staff Hire for private event (min 3 hours) \$30/ hour
4. Delivery cost is calculated by distance from the restaurant (Fitzroy) to event location. Delivery is subject to availability.