

# CILANTRO CAFÉ – DINE IN



*Aromatic and fresh*

48a Giblett Street  
MANJIMUP WA 6258  
Phone: 9771 8053

*Catering—at your venue—for any occasion*

**NOW OPEN FOR DINNER  
THURSDAY FRIDAY AND  
SATURDAY NIGHT**

**5:00PM TO 9:00PM**

(Dinner bookings essential to avoid disappointment)

Come and join us for an enjoyable dining experience from an award winning Chef.  
(South West Chef of the Year 2007—Raj)

Enjoy cuisine from around the world in a relaxed atmosphere served to you by our friendly staff

BYO (CORKAGE \$2 PER PERSON)

## ENTREE

SOUP OF THE DAY	10.50
Ask your waitperson for today's special.	
Served with garlic bread	
THAI SPRING ROLL	8.00
THAI FISH CAKES	8.00
CRISPY SESAME PRAWNS	12.50
SAMOSA (2)	6.00

Rich pastry encased parcels with potatoes, peas and roasted spices served with mint chutney

## SIDE ORDERS

CAESAR SALAD	6.50
GREEN SALAD	6.50
WEDGES	7.50
CHIPS	6.00
PARATHAS	2.00
GARLIC NAAN	3.50
GARLIC BREAD	4.50

## WESTERN CUISINE

All served with fresh in-season vegetables

TENDERIDGE SCOTCH FILLET	34.00
300gms scotch fillet grilled to perfection. Served with pepper or mushroom sauce	
GRILLED FISH BARRAMUNDI	28.00
Seasoned flour dusted and pan fried	
RACK OF LAMB	36.00
4 rib succulent rack cooked to your choice served with a red wine garlic jus	
SEARED CHICKEN BREAST	28.00
Plump breast with camembert cheese and asparagus with vin blanc sauce	

## PASTA CORNER

\$17.00 MAINS

\$12.50 ENTRÉE

PENNE PUTTANESCA with chicken	
Penne with black olives, capers, red capsicum, mushroom and fresh tomato sauce	
FETTUCINI CARBONARA	
Fettuccini cooked with chopped bacon, onion and a creamy sauce topped with parmesan	
FETTUCINI ALFREDO	
Fettuccini cooked with ham and sautéed mushrooms and creamy sauce and parmesan	
FETTUCINI PRIMARERA	
Fettuccini with fresh tomatoes, carrot, zucchini and cream sauce with parmesan	

## ASIAN CUISINE

CHICKEN SAMBAL	22.00
Strips of chicken, beans and capsicum in an aromatic sambal sauce	
BARAMUNDI ESCABACHE	28.00
Chinese influence on Filipino cuisine flour dusted pan-seared, topped with a flavourful sauce	

LAMB SHANK GULAI	24.00
Malay style shanks slow-cooked with red curry and coconut milk	

LAKSA	24.00
Singapore style hot curried soup with rice noodles, prawns, fish, boiled egg and pok choy	

THAI GREEN CURRY with chicken	22.00
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THAI GREEN CURRY with prawns	24.00
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BEEF MUSSAMAN CURRY	24.00
Tender striploin strips in a fragrant mussaman sauce. Served with rice	

THAI RED CURRY with chicken	22.00
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THAI RED CURRY with prawns	24.00
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## A TASTE OF INDIA

CHICKEN BUTTER MASALA	22.00
Tender pieces of tandoori chicken tikka engulfed in an authentic tomato and cream sauce	

PRAWN BUTTER MASALA	24.00
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VEGETABLE BUTTER MASALA	20.00
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LAMB ROGAN JOSH	24.00
Lamb pieces slow cooked with select spices in a rich tomato and onion gravy	

BEEF KORMA	24.00
A mild curry in a silky cashew nut gravy	

PANEER PEAS MASALA	20.00
Homemade paneer cheese blended with a spicy tomato and garden pea curry	

YELLOW DAHL	14.00
A refreshing blend of orange and pink lentils slow cooked with ginger, garlic, coriander and a selection of spices	

BENGAL FISH CURRY	22.00
Fish fillets cooked in a tomato base, mustard seeds, fenugreek seeds, fragrant curry leaves and egg plant	

BEEF VINDALOO	24.00
Local diced beef in fragrant vindaloo sauce served with cumin rice	