

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	32.00
300gms scotch fillet grilled to perfection. Served with pepper or mushroom sauce	
GRILLED FISH BARRAMUNDI	26.00
Seasoned flour dusted and pan fried	
RACK OF LAMB	34.00
4 rib succulent rack cooked to your choice served with a red wine garlic jus	
SEARED CHICKEN BREAST	26.00
Plump breast with camembert cheese and asparagus with vin blanc sauce	

PASTA CORNER

\$15.00 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	20.00
Strips of chicken, beans and capsicum in an aromatic sambal sauce	
BARAMUNDI ESCABACHE	26.00
Chinese influence on Filipino cuisine flour dusted pan-seared, topped with a flavourful sauce	

LAMB SHANK GULAI	22.00
Malay style shanks slow-cooked with red curry and coconut milk	

LAKSA	22.00
Singapore style hot curried soup with rice noodles, prawns, fish, boiled egg and pok choy	

THAI GREEN CURRY with chicken	20.00
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THAI GREEN CURRY with prawns	22.00
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BEEF MUSSAMAN CURRY	22.00
Tender striploin strips in a fragrant mussaman sauce. Served with rice	

THAI RED CURRY with chicken	20.00
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THAI RED CURRY with prawns	22.00
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A TASTE OF INDIA

CHICKEN BUTTER MASALA	20.00
Tender pieces of tandoori chicken tikka engulfed in an authentic tomato and cream sauce	

PRAWN BUTTER MASALA	22.00
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VEGETABLE BUTTER MASALA	18.00
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LAMB ROGAN JOSH	22.00
Lamb pieces slow cooked with select spices in a rich tomato and onion gravy	

BEEF KORMA	22.00
A mild curry in a silky cashew nut gravy	

PANEER PEAS MASALA	18.00
Homemade paneer cheese blended with a spicy tomato and garden pea curry	

YELLOW DAHL	12.00
A refreshing blend of orange and pink lentils slow cooked with ginger, garlic, coriander and a selection of spices	

BENGAL FISH CURRY	20.00
Fish fillets cooked in a tomato base, mustard seeds, fenugreek seeds, fragrant curry leaves and egg plant	

BEEF VINDALOO	22.00
Local diced beef in fragrant vindaloo sauce served with cumin rice	