

takeaway + pick up

small // sides

Phnom Penh grilled corn cobs	8
Phnom Penh grilled corn cob, truffle oil mayo, balsamic spring onion dressing (2 per serve) (v) (gf)	
Crispy softshell crab roll	12
Crispy softshell crab, brioche roll, sweet Asian coleslaw, preserved lime mayo	
Crispy king prawn roll	12
Crispy king prawn, brioche roll, chocolate bacon, gherkin, smoky paprika mayo	
BBQ glazed pork belly bao	11
BBQ glazed pork belly, steamed bao, pickled daikon, Vietnamese mint, cucumber, sweet chilli jam	
Deep fried cauliflower	11
Deep fried cauliflower, fresh pomegranate, spiced honey yoghurt, coconut cream, fresh mint (v) (gf)	
Steamed rice	4
Steamed Battambang jasmine rice with toasted coconut (vegan) (v) (gf)	
Crispy taro & sweet potato crisps	5
Handcut crispy taro & sweet potato crisps (vegan) (v) (gf)	

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takeaway + pick up: sharing // big

- House cured Tasmanian salmon** 21
Tasmanian salmon, ginger lime zest, lychee liquer & Aperol, pomegranate & pomelo, toasted coconut dressing, crispy rice cracker (4 per serve) (gf)
- Fish popcorn** 22
Pounded fresh fish, galangal, chilli, kaffir lime leaves, corn, wrapped in crispy betel leaf, angry birdseye chilli sauce (6 per serve) (gf)
- Chunky vegetable kari** 21
organic & seasonal chunky vegetable kari, in amokmade Cambodian red kroeuung, & fresh coconut juice (vegan) (v) (gf)
- Cambodian crispy fried chicken** 21
Cambodian crispy fried chicken ribs with spicy lemongrass, sweet potato chips, sweet chilli midressing, matcha mayo dip (8 per serve) (gf)
- Medium rare scotch fillet beef salad** 23
Grassfed medium rare scotch fillet beef salad, fresh morning glory & banana blossom, spiced cashews, chilli jam dressing (gf)
- Fish amok** 34
Tasmanian salmon fish amok, amokmade Cambodian red kroeuung, coconut milk, taro & sweet potato chips, betel leaves (gf)
- 12-hour twice cooked tender beef ribs** 35
12-hour twice cooked tender beef ribs, chef's special sauce, caramelised coconut, grilled pickled pineapple, morning glory (gf)
- Cambodian duck curry** 35
chef's signature Cambodian duck curry in amokmade Cambodian red kroeuung (gf)

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takeaway + pick up: meal combos

Fish popcorn + jasmine rice 20

Market fresh fish, galangal chili, kaffir lime leaves, wrapped in betel leaf, angry birdseye chili sauce (gf) + steamed Battambang jasmine rice (vegan) (v) (gf)

Chunky veggie kari + jasmine rice 20

Chunky seasonal vegetable kari in amokmade Cambodian red kroeung & fresh coconut juice (vegan) + steamed Battambang jasmine rice (vegan) (v) (gf)

Crispy fried chicken ribs + jasmine rice 20

Cambodian crispy fried chicken ribs with spicy lemongrass, sweet potato chips, sweet chili dressing, matcha mayo dip (gf) + steamed Battambang jasmine rice (vegan) (v) (gf)

Scotch fillet beef salad + jasmine rice 20

Grassfed medium rare scotch fillet beef, fresh morning glory and banana blossom, spiced cashews, chili jam dressing + steamed Battambang jasmine rice (vegan) (v) (gf)

Twice cooked beef rib + jasmine rice 20

12-hour twice cooked tender beef ribs, chef's special sauce, caramelised coconut, grilled pickled pineapple, morning glory (gf) + steamed Battambang jasmine rice (gf)

Twice cooked beef rib + deep fried cauliflower 20

12-hour twice cooked tender beef ribs, chef's special sauce, caramelised coconut, grilled pickled pineapple, morning glory (gf) + Deep fried cauliflower, fresh pomegranate, spiced honey yoghurt, coconut cream, fresh mint (v) (gf)

Duck curry + jasmine rice or brioche rolls 20

Cambodian duck maryland in amokmade Cambodian red kroeung kari sauce (gf) + steamed Battambang jasmine rice (vegan) (v) (gf) OR brioche rolls

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takeaway + pick up: meal + beverage combos

Meal combo + Angkor beer **25**

Enjoy any combo meal with Cambodia's original Angkor beer. Features a full rich flavour, light and hoppy with just the right bitterness.

Meal combo + Mountain Goat Pale Ale **26**

Enjoy your combo meal with the well-balanced Mountain Goat Pale Ale. An extremely drinkable American style pale ale with piney and stone fruit characters.

Meal combo + White Rabbit Dark Ale **26**

Enjoy your combo meal with Healesville White Rabbit Dark Ale. Their open fermentation makes this Dark Ale delicious with sweet caramel and toffee notes.

Meal combo + Kirin Megumi beer **26**

Enjoy your combo meal with Japan's smooth Kirin Megumi beer as it keeps all ingredients in their purest natural form, and only extracts the first press of liquid from the malt, much like extra virgin olive oil.

Meal combo + Tiger Lager beer **26**

Enjoy your combo meal with Singapore's award-winning Tiger Lager that's brewed using Australia and Europe's malt barley and bitter hops from Germany.

Meal combo + cocktail **30**

Enjoy any combo meal with a delicious cocktail.

Choose from:

- Amodka
- Cherry Berry Blossom
- Iced Expressom Martini
- Song Sa Island

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takeaway + pick up: beverages

- Amodka cocktail** 14
vodka, green mango, mint, pomegranate, blood orange, boba
- Cherry berry blossom cocktail** 14
vodka, cherry liquor, grapefruit, longan, blueberry boba
- Iced espresso martini cocktail** 14
vodka, khalua, pearls
- Song Sa island cocktail** 14
tequila, lychee liqueur, watermelon, passionfruit
- Monceau fuji apple organic kombucha** 7
Monceau Pét Nat Fuji Apple uses Fuji apples from West Gippsland, Victoria. Mild tannin and acidity levels, with a healthy sweetness that drives fermentation.
- Monceau pear organic kombucha** 7
Monceau Pét Nat Pear uses a blend of pears from West Gippsland, Victoria. It is crisp and dry, with a delicate and refined palate reminiscent of a sparkling white.
- Monceau blood orange organic kombucha** 7
Monceau Pét Nat Blood Orange uses blood oranges from the South Australian Riverland, yielding floral, aromatic notes and a spritzy balance of sour and sweet.
- JIVA ginger organic kombucha** 6
A probiotic beverage high in antioxidants containing essential amino acids and aids in digestion and gut health. Jiva Kombucha is fermented with reverse osmosis water, green tea, white tea, raw sugar, kombucha live culture, and raw ginger.
- JIVA watermelon & mint organic kombucha** 6
A probiotic beverage high in antioxidants containing essential amino acids and aids in digestion and gut health. Fermented with reverse osmosis water, green tea, white tea, raw sugar, kombucha live culture, fresh pressed watermelon, mint.

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