

BOPHA DEVI

Discover Melbourne's original Cambodian restaurant
Open for dinner Tue - Sun from 5pm - 9pm
Fully Licensed & BYO Wine only
Like us and leave a review on FB @bopha.devi
27 Ballarat Street, Yarraville
9362 0941

starters.

FISH CAKES (GF) - 8.9

Spicy fish cakes served with sweet chilli dipping sauce (4)

CHICKEN RIBS (GF) - 13.9

Char-grilled chicken ribs marinated in curry spices served with sweet chilli dipping sauce (8)

CHIVE CAKES (GF, VG) - 11.9

Pan-fried chive filled dumplings served with chilli sauce (3)

RICE PAPER ROLLS (GF, VGO, N) - 9.9

Vermicelli, cucumber, mint, beansprouts rolled in rice paper and served with sweet & sour dipping sauce with crushed roasted peanuts (3)
Options: Chicken or Tofu or Prawns (extra \$1)

NEM CHIEN (V) - 10.9

Vegetable spring rolls served with sweet chilli dipping sauce (8)

STIR-FRIED CORN (GF) - 13.9

Street-food style corn & prawns with spring onions and pepper

STUFFED POULET - 16.9

Handmade char-grilled chicken wings filled with spiced chicken and herbs.
Served with sweet chilli dipping sauce (3)

CRISPY PUMPKIN WONTONS (GF, V) - 10.9

Deep fried wontons filled with mashed pumpkin and sweet chilli dipping sauce (7)

K'DAM - 13.9

Crispy handmade chicken and crab meat rolls served with sweet chilli dipping sauce (4)

CHICKEN SATAY SKEWERS - 12.9

Char-grilled marinated chicken drizzled with satay sauce (4)

BEEF SKEWERS - 13.9

Grilled beef skewers marinated in lemongrass, lime leaves, galangal and turmeric served with sweet and sour carrot pickle (4)

curries.

KARI KHMER (GF, VGO) - 17.9

Light coconut curry with onion, carrots, beans, asian broccoli and potato with your choice of protein
Served on steamed rice
Options: Chicken or Beef or Tofu / Scallops or Fish or Prawns (extra \$2)

CHOO CHI (GF, N) - 24.9

Pan-fried fish fillet in coconut cream, lemongrass, turmeric, spices, lime-leaves and crushed peanuts
Served on steamed rice and sliced cucumber

SARAMAN (GF, VGO, N) - 18.9

Rich coconut based curry cooked with turmeric, brocolli, onions and garnished with crushed roasted peanuts with your choice of protein
Served on steamed rice
Options: Chicken or Beef or Tofu / Scallops or Fish or Prawns (extra \$2)

GREEN CURRY (GF, VGO) - 17.9

A mild green curry cooked with coconut milk, green vegetables, onion and potatoes with your choice of protein
Served on steamed rice
Options: Chicken or Beef or Tofu / Scallops or Prawns (extra \$2)

AMOK (GF, VGO) - 26.9

Traditional Cambodian fish curry served with steamed rice
Other options include scallop, prawn and squid mix, chicken or tofu.
Options: Chicken or Tofu - 23.9 / Seafood or Fish 26.9

Our Story

Bopha Devi is translated into 'flower goddess' and is also the name of the Cambodian Princess which is the inspiration for the name of the restaurant. The restaurant was opened in 1999 by Cambodian refugees who immigrated to Melbourne in the early 80's. The same family now continues to deliver the very best flavours Khmer Cuisine has to offer.

mains.

BEEF STRIPS - 19.9

Beef marinated in khmer 'kroueng' containing lemongrass, lime leaves stir fried with onion. Served with rice

PRAHOK K'TIS (GF) - 16.9

Cambodian dip made of traditional fermented fish paste 'prahok', chicken mince, coconut cream and peas served with sliced vegetables for dipping and side of rice

BAI KOH KONG (GFO, VGO) - 13.9

Island style pineapple fried rice with your choice of protein
Options: Chicken or Beef or Tofu / Scallops or Fish or Prawns (extra \$2)

YELLOW PANCAKE (GF, N) - 17.9

Chicken mince, onion and bean sprouts wrapped in a yellow rice flour pancake. Served with mint, lettuce, sweet fish sauce and crushed peanuts

BAI K'DAING (GF, VGO) - 18.9

Crispy rice served with fresh seasonal vegetables and your choice of protein
Options: Chicken or Beef or Tofu / Scallops or Prawns (extra \$2)

CHAR KROM (GF) - 22.9

Scallops, prawns and calamari stir-fried with chilli, coriander, lemongrass, green pepper, capsicum, onion, spring onion and basil
Served on steamed rice

BOPHA DEVI FRIED RICE (GFO, VGO) -13.9

Our very own fried rice with Asian cabbage & Chinese broccoli, beansprout, carrots, spring onion, egg with your choice of protein
Options: Chicken or Beef or Tofu / Scallops or Fish or Prawns (extra \$2)

BEEF LOK LAK (GF) - 18.9

Beef and onion stir fry with pepper sauce
Served with steamed rice and fried egg

CHAR K'DAV (GF, VGO) - 17.9

Spicy stir-fry with your choice of protein cooked with homemade blend of basil, galangal, lime leaves, garlic, chilli, coriander, lemongrass, turmeric and spiced tamarind spicy stir-fry with green bean and choy sum.
Served on steamed rice
Options: Chicken or Beef or Tofu / Scallops or Prawns (extra \$2)

BAI MREAS PROV (GFO, VGO) - 14.9

Spicy fried rice with egg, chilli, garlic, coriander, lemongrass, onion, red & green capsicum, beans, basil, spring onion and your choice of protein
Options: Chicken or Beef or Tofu / Scallops or Prawns (extra \$2)

noodles.

LORT CHAR (GFO) - 16.9

Rice drop noodles wok tossed with Asian broccoli, bean sprouts, spring onion, egg and drizzled in sweet fish sauce
Options: Chicken or Beef or Tofu / Scallops or Prawns (extra \$2)

MEE KHMER (GFO) - 15.9

Stir-fried rice noodles with sliced onion, chicken mince, bean-sprouts, spring onion, crushed peanuts and served sweet fish sauce and wedge of lime

CHAR KROEUNG (GF, N) - 17.9

Your choice of protein cooked with with lime leaves, lemongrass, turmeric, onions, bean shoots and capsicum
Served with fresh mint, cucumber, lettuce, vermicelli, sweet fish sauce and crushed nuts
Options: Chicken or Beef or Tofu / Scallops or Prawns (extra \$2)

SPICY NOODLES (GF)- 16.9

Fresh rice noodles wok-tossed with Chinese cabbage, Chinese broccoli, carrots, onion, chilli, basil and turmeric
Options: Chicken or Beef or Tofu / Scallops or Prawns (extra \$2)

MEE GATUNG (GFO, VGO) - 16.9

Wok-tossed fresh rice noodles with vegetables, spring onion and scrambled egg
Options: Chicken or Beef or Tofu / Scallops or Prawns (extra \$2)

MEE HOKKIEN (GF) 15.9

Hokkien noodles wok-tossed with capsicum, onion, bean sprouts, Chinese cabbage and spring onion
Options: Chicken or Beef or Tofu / Scallops or Prawns (extra \$2)

No split bills

Please notify us of any allergies when ordering

GF - Gluten Free, GFO - Gluten Free option available, VG - Vegan, VGO - Vegan option available, V - Vegetarian, N - Contains nuts

Menu items and prices subject to availability and change

April 2019

soup.

HOT & SOUR SOUP - 13.9

Spiced tamarind-based soup with celery and basil
Served with steamed rice
Options: Chicken or Beef or Tofu / Fish or Prawns (extra \$2)

WONTON SOUP - 15.9

Chicken wontons soup with Chinese cabbage, fried garlic, coriander, Chinese broccoli and spring onion

SOMLOR K'TIS - 15.9

Traditional soup made with fresh and pineapple in a light coconut based broth with lemongrass and basil
Served with steam rice
Options: Chicken or Beef or Tofu / Fish or Prawns (extra \$2)

salad.

CRYING TIGER SALAD (GF, N) - 16.9

Chilli, capsicum, onion, cucumber, tomato, celery, lime leaves, basil, mint dressed in a lime and fish sauce and garnished with roasted crushed peanuts
Options: Chicken or Beef or Tofu / Prawns (extra \$2)

BANANA BLOSSOM (GF, N) - 15.9

Shredded chicken breast, banana blossom, mint and dressed with lime-juice and garnished with roasted crushed peanuts

NUOAM (GF, N) - 15.9

Fresh rice vermicelli mixed through white cabbage, basil, capsicum, roasted crushed peanuts. Dressed with fresh chilli and sweet fish sauce
Options: Minced chicken or Beef or Tofu / Prawns (extra \$2)

dessert.

PALM CAKE (GF, VGO) - 10.9

Steamed rice flour with palm sugar with grated coconut served with vanilla ice cream.

CHAR-GRILLED SUGAR BANANA (GF, VGO) - 14.9

Coconut banana sticky rice char-grilled in banana leaf and served with vanilla ice cream.

PEPPER ICE CREAM (GF) - 4.9

Two scoops of coconut ice cream lightly sprinkled with pepper from Kampot province in Cambodia.

drinks.

ALCOHOLIC

Gin, tonic, cucumber - 12
Vodka, soda, fresh lime - 11
Rum, coke, fresh lime - 10
Aperol, prosecco, soda, orange slice - 13

WINE

Sparkling
Blanc Brut 200ml - Paul Louis (FR) - 15
Brut Blanc de Blancs 750ml - Madame-Dumont (FR) - 36

White
Pinot Grigio - Pizzini (Vic.) - 10.5 / 37
Organic Sauvignon Blanc - Momo (NZ) - 10 / 37
Chardonnay - 9 / 35

Red
Pinot Noir - Jr Jones (Vic.) - 10 / 37
Cabernet Sauvignon - Jimmy (Vic.) 10.5 / 40
Shiraz - 9 / 35

BYO Wine Only by the glass - 5

BEER

Angkor Premium - 10
Asahi Super Dry - 9.5
Ale 10.5

TEA

Jasmine Tea - 4.5
Green Tea with Roasted Rice - 4.5
Peppermint - 4.5
Lemongrass and Ginger - 4.5

SOFT DRINKS

Coca-cola, Coca-cola Zero, Sprite 4.5
Tonic Water, Soda Water - 4.5
Lemon Lime Bitters - 6.5
Sparkling Mineral Water - 6.5

