

Vegan / Vegetarian Menu

Vegan Entrees

- Crispy deep fried tofu with garlic & soy dip (GF) 10.50
- Vegetarian Spring rolls served with sweet chilli sauce (4) 10
- Crisp tempura eggplant served with a light dipping sauce 12
- Salt & pepper vegetables with a light dipping sauce(entrée) 13.50
- Sesames salad with cashew nuts & an oil free dressing(GF) 10

Vegan Mains from the wok all with fresh vegetables 13.50 (add Tofu \$2.50)

- Cashews with mild chilli jam, onion, capsicum & carrot (GF)
- Cambodian style fresh ginger with onion, shallots, bamboo & cracked pepper (GF)
- Thai basil with fresh chilli, garlic, capsicum, bamboo & fresh basil (GF)
- Pad Thai noodles with bean sprouts, egg, ground peanuts & fresh lime (GF) (vegan option no egg)



Vegan Signature Dishes

- Grilled eggplant with a garlic & cracked pepper sauce on steamed rice 18
- Salt & Pepper vegetables with a garlic chilli dressing (Main) 16.20
- Vegan Pad Seuw with fresh garlic, chilli, onion & soy with fresh rice noodles & veges 18

Please note, these curries below are an option for Pescetarians as they contain fish sauce.

- Penang red coconut curry with vegetables & fresh basil 14.40
- Thai green coconut curry with vegetables & fresh basil 14.40
- Vegetarian Laksa with fresh Tofu, Lemongrass, kaffir lime, rice noodles, bean-sprouts & fresh coriander (GF) 18



Banquets, Vegetarian, Vegan
& Gluten - Free menus

We cater for parties at home with finger food
from \$18 per person
pick up only (minimum 20p)

Open Tuesday - Sunday
from 6pm
Take-aways available
from 5.30pm

sesames@exemail.com.au



63 Maude Street, Belmont 2280
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Modern Asian Fusion Cuisine

"Lake Macquarie's hidden Gem"

A-la-carte Dining/Award Winning Menu
Established over 20 years in the Hunter

Indoor & outdoor dining
Banquets, Functions, Parties
(Bookings recommended)



Take-Away Menu

Like us on Facebook
for special functions & updates

Please note some dishes will not be available
due to seasonal changes to the menu.

Prices may change without notice.

www.sesamesonthelake.com.au

Entrees

- Spring rolls Cambodian style with minced pork, glass noodles & dipping sauce (4) 10.50
- Curry Puffs with lightly curried beef, seasoned potato & sweet plum sauce (4) 10.50
- Grilled chicken skewers coated with a rich peanut satay sauce (4) 13.50
- Spicy "sticky" prawns caramelised with onion, fresh garlic, soy & ground pepper on rice 14.80
- Sashimi rare beef fillet finely sliced & cured with a Cambodian style lemon, lime, Spanish onion & fresh coriander dressing (GF) 14.80
- Pork lettuce cups- wok fried minced pork with fresh mint & crushed peanuts served on fresh Cos lettuce with dipping sauce (4) (GF) 14.40

Rice

- Steamed Jasmine Rice (per container) 5
- Coconut Rice (serving for 2) 7.50
- Fried Garlic Rice (serving for 2) 7.50
- Steamed vegetables with Oyster sauce 8



Mains - From the Wok

Beef or Chicken 17.50
Prawns or Seafood 26

- Cashews in mild chilli jam, onion, capsicum & carrot (GF) .
- Vietnamese peanut satay with capsicum, onion & baby corn 14
- Cambodian style fresh ginger with shallots & cracked pepper (GF)
- Thai Basil stir-fry with garlic, chilli & fresh Basil leaves (GF) 14
- Garlic pepper stir-fry with oyster sauce, broccoli & green beans.
- Pad Thai noodles with bean sprouts, egg & ground peanuts with fresh lemon (GF)
- Cambodian style chicken salad with shredded cabbage, cucumber & fresh mint, with crushed peanuts & an oil free dressing (GF) 15.30

Curries

beef or chicken 18.50
with prawns or seafood 26

- Massamun Beef curry with tender chunks of beef, potato, carrot & whole peanuts 14 (GF)
- Penang red curry with sliced pumpkin & mushrooms 14 (GF)
- Thai green curry with eggplant, mushrooms & green beans 14 (GF)
- Cambodian Yellow Curry with fresh pineapple, toasted coconut & fresh Basil 14 (GF) Chicken 22.50 prawns 27

Signature Dishes (Mains)

- Sicilian style Seafood Noodles with prawns, squid & mussels in fresh garlic, chilli oil, fresh tomato & basil with fresh rice noodles 14 (GF) 28
- Salt & Pepper prawns & squid (deep fried) with a garlic chilli dressing. 28
- Beef fillet marinated in Soy & red wine served on garlic mash topped with Salt & Pepper prawns. 37.80
- Twice cooked duck infused in cinnamon & soy, with caramelised onions & a mushroom & Wombok stir-fry. 28.80
- Wok tossed seafood of scallops, mussels, prawns & squid with garlic, chilli, tomatoes & fresh coriander 14 (GF) 28
- Fresh Pan fried Salmon, served on coconut rice with a Penang Curry Sauce & steamed Bok Choy (GF), 29
- Roast Duck noodles with fresh flat noodles, bok choy , shallots, soy & 5 spice 28.80
- Tiger Prawns wok fried in caramelised garlic & chilli jam with fresh shallots (GF), 14 14 26

