



ENTREE

- Barossa free-range chicken and sweetcorn soup 8.9
- Steamed prawn & chive dumplings with soy and chilli oil 13.9
- Chicken sang choi bao lettuce wraps 14.9
- Crispy squid salt & pepper style with chilli, apple & leaf salad 13.9
- Peking duck wraps 13.9
- Crispy Pork Belly with Chinese style pickled vegetables 13.9
- Steamed deluxe dim sims with flying fish roe 12.9
- Barossa free-range chicken and glass noodle spring rolls 9.9
- Tofu and snowpea sang choi bao lettuce wraps 13.9
- Salt & pepper whole quail with garlic, ginger & chilli 13.9
- Beijing shallot cake with light soy 9.9
- Crispy prawn and pork wontons with chilli jam 12.9
- Stuffed eggplant with minced prawn in black bean & ginger sauce 13.9
- Crunchy Soft Shell Crab and spicy green apple salad 16.9
- Smoked tea Duck Breast with sweet plum 16.9
- Steamed sweet bun pockets with pork, salted mustard greens & cucumber 14.9

NOODLES

- Stir-fried thin egg noodles with Angus beef tenderloin 22.9
- Dark soy Hokkien noodles with Barossa free-range chicken 22.9
- Pad thai noodles with South Australian prawns and bean shoots 25.9
- Hor Fun flat rice noodles with vegetables in black bean sauce 19.9

MAIN

- 'Kung Pao' Barossa free-range chicken with Szechuan chilli & cashew nut 23.9
- Salt & pepper bean curd with Murray pink salt 19.9
- Stir Fried minced chicken with long beans, eggplant & chilli 20.9
- Wok-fried ginger beef tenderloin with mushroom and snowpea 24.9
- Master stock soy braised 'Mahjong Chicken' with spring onion & chilli 23.9
- Creamy garlic South Australian Prawns finished with white wine 33.9
- South Australian prawns in lime infused salt & Sarawak pepper 33.9
- Slow braised beef cheek with black bean 27.9
- Pork loin chops with classic sweet & sour sauce 26.9
- Whole Robarra barramundi steamed with ginger & shallot 35.9
- Angus beef curry with potato & peanut 26.9
- Braised Lamb Shoulder in a light soy finished with a Thai chilli jam 26.9
- Baby soya, bean curd, shiitake mushroom & chilli 19.9
- South Australian prawns in a coconut curry with kaffir lime leaf 33.9
- Slow braised Barossa Pork belly in dark soy 26.9
- South Australian Prawns wok-fried in a XO Sauce with string beans 33.9
- Whole crispy Robarra barramundi with a dry red curry 35.9
- Kingfish fillet with eggplant and okra in a Malay yellow curry 38.9
- Silk Road 'Xinjiang' lamb fillet with cumin, black pepper & dried chilli 28.9
- Twice cooked pork ribs with tangy BBQ sauce 28.9

SIDES

- Chinese bok choy stirfry with oyster sauce 12.9
- Wok-fried seasonal mixed vegetables with oyster sauce 12.9
- Cantonese style fried rice 13.9
- Jasmine steamed rice (per person) 2.9