ENTREE
Barossa free-range chicken and sweetcorn soup  9.9
Steamed prawn & chive dumplings with soy and chilli oil  15.9
Chicken sang choi bao lettuce wraps  15.9
Crispy squid salt & pepper style with chilli, apple & leaf salad  14.9
Peking duck wraps  14.9
Crispy Pork Belly with Chinese style pickled vegetables  14.9
Steamed deluxe dim sims with flying fish roe  14.9
Crispy 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  14.9
Beijing shallot cake with light soy  9.9
Crispy prawn and pork wontons with chilli jam  14.9
Stuffed eggplant with minced prawn in black bean & ginger sauce  14.9
Crunchy Soft Shell Crab and spicy green apple salad  16.9
Smoked tea Duck Breast with sweet plum  18.9
Steamed sweet bun pockets with pork, salted mustard greens & cucumber  15.9

NOODLES
Stir-fried thin egg noodles with Angus beef tenderloin  22.9
Dark soy Hokkien noodles with chicken breast fillet  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  22.9

Public Holiday Surcharge Applies
MAIN

Crispy Eggplant with fried shallot, dried chilli, sesame seed & tamarind sauce 22.9
‘Kung Pao’ chicken with Szechuan chilli & cashew nut 24.9
Salt & pepper bean curd with Murray pink salt 20.9
Stir Fried minced chicken with long beans, eggplant & chilli 22.9
Wok-fried ginger beef tenderloin with mushroom and snowpea 24.9
Master stock soy braised ‘Mahjong Chicken’ with spring onion & chilli 24.9
Creamy garlic South Australian Prawns finished with white wine 34.9
South Australian prawns in lime infused salt & Sarawak pepper 34.9
Slow braised beef cheek with black bean 28.9
Pork loin chops with classic sweet & sour sauce 28.9
Whole Robarra barramundi steamed with ginger & shallot 36.9
Angus beef curry with potato & peanut 28.9
Braised Lamb Shoulder in a light soy finished with a Thai chilli jam 28.9
Baby soya, bean curd, shiitake mushroom & chilli 20.9
South Australian prawns in a coconut curry with kaffir lime leaf 34.9
Slow braised Barossa Pork belly in dark soy 27.9
South Australian Prawns wok-fried in a XO Sauce with string beans 34.9
Whole crispy Robarra barramundi with a dry red curry 36.9
Kingfish fillet with eggplant and okra in a Malay yellow curry 39.9
Silk Road ‘Xinjiang’ lamb fillet with cumin, black pepper & dried chilli 29.9
Twice cooked pork ribs with tangy BBQ sauce 30.9

SIDES

Chinese bok choy stirfry with oyster sauce 13.9
Wok-fried seasonal mixed vegetables with oyster sauce 13.9
Cantonese style fried rice 14.9
Jasmine steamed rice (per person) 3.0

No Separate Accounts