



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 13.9
- Crispy squid with apple & leaf salad 13.9
- Peking duck wraps 13.9
- Crispy Pork Belly with Chinese style pickled vegetables 12.9
- Steamed deluxe dim sims with flying fish roe 10.9
- Barossa free-range chicken and glass noodle spring rolls 9.9
- Tofu and snowpea sang choi bao lettuce wraps 12.9
- Salt & pepper whole quail with garlic & fresh lime 13.9
- Beijing shallot cake with light soy 9.9
- Crispy prawn and pork wontons with chilli jam 10.9
- Stuffed eggplant with minced prawn in black bean & ginger sauce 12.9
- Crunchy Soft Shell Crab and green apple salad 16.9

NOODLES

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

MAIN

- 'Kung Pao' Barossa free-range chicken with Szechuan chilli and cashew nut 23.9
- Wok-fried ginger beef with spring onion and snowpea 20.9
- 'Mahjong chicken' wok finished crispy Barossa free-range chicken 19.9
- 'Zhen Jiang' black vinegar & honey braised pork ribs 25.9
- Stir fried minced chicken with long beans and eggplant 20.9
- South Australian prawns in lime infused salt & Sarawak pepper 29.9
- Slow braised beef cheek with black bean and sugar snap peas 26.9
- Pork loin chops with classic sweet & sour sauce 24.9
- Whole Robarra barramundi steamed with ginger & shallot 34.9
- Salt & pepper bean curd with Murray pink salt 18.9
- Angus beef curry with potato & peanut 25.9
- Braised Lamb Shoulder in a light soy finished with a Thai chilli jam 24.9
- Baby soya, bean curd, shiitake mushroom & chilli 19.9
- South Australian prawns in a coconut curry with kaffir lime leaf 29.9
- Slow braised Barossa Pork belly in dark soy 25.9
- Spencer Gulf Prawns wok-fried in a XO Sauce with string beans 30.9
- Whole crispy Robarra barramundi with a dry red curry 34.9
- Kingfish fillet with eggplant and okra in a Malay yellow curry 36.9
- Silk Road 'Xinjiang' lamb with cumin, black pepper & dried chilli 27.9
- Slow cooked, pressed pork hock with housemade blood plum sauce 25.9

SIDES

- Chinese bok choy stir-fried with oyster sauce 10.9
- Wok-fried seasonal mixed vegetables with oyster sauce 10.9
- Cantonese style fried rice 13.9
- Jasmine steamed rice (per person) 2.9