



## 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 14.9
- 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 23.9
- Dark soy Hokkien noodles with chicken breast fillet 23.9
- 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

## MAIN

- Crispy Eggplant with fried shallot, dried chilli, sesame seed & tamarind sauce 24.9
- '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 24.9
- Wok-fried ginger beef tenderloin with mushroom and snowpea 25.9
- 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 28.9
- 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 14.9
- Wok-fried seasonal mixed vegetables with oyster sauce 14.9
- Cantonese style fried rice 14.9
- Jasmine steamed rice (per person) 3.0