

Entrée

San Choi Bao (3pcs) Flavour of lime aioli, wild quinoa, five spice tofu, Persian fetta and coriander	9
Pickled vegetables- heirloom carrot, daikon , cauliflower	7
House curry veg spring roll (3pcs) stuffed with asian black fungi, savoy cabbage, heirloom carrot	9
Jackie's platter - all of the above and with Istra prociutto and meridith goat cheese and toasted sourdough	
Chicken skewers (3pcs) marinated with ginger and turmeric , served with house satay sauce and garden salad	11
Scallop and Shitakki Wonton (5 pcs) served with wilted greens, peanut chilli sauce and crispy shallots	13
Vegetarian wok-tip dumplings (5pcs/10pcs) Shiitake mushroom, borlotti beans, veggies with beanshoot and garden salad	11/19.5
Creamy garlic and coconut Prawn seared prawns , with creamy garlic and white wine sauce, served with herb rice and rocket salad	17/26
Sizzling King Prawn, chorizo with smoky paprika (hot) Spanish style wok-fried King prawns and local chorizo with paprika garlic butter and white wine	19

MAINS

Szechuan Pepper Calamari

lightly battered calamari sprinkled with szechuan pepper
served with Asian citrus salad and chips, house chill mayo 25

Sesame crusted Tasmanian Salmon Steak

glazed with Teriyaki sauce, served with Asian greens and
herb-infused Jasmine rice 28

Local Honey Chicken

Free range chicken breast lightly battered, Glazed with local
O'toole honey ,toasted sesame, served with salad and house chipotle aioli 26

Pesto Chicken, goat cheese and cheddar

Grilled breast marinated with herbs , top with goat cheese,
sundried tomato , crispy bacon served with roasted baby potato,
seasonal salad and garlic pesto sauce 26

Chicken surf and turf

Grilled breast marinated with herbs , pan seared prawns ,
fresh mussels in spring onion and garlic cream sauce.
Served with potato mash and seasonal vegetables 29

Mongolian Beef

Wok fried lean beef strip, tossed with house special
Mongolian sauce and seasonal greens (black bean sauce as an option) 21

Slow cooked Bone-less Goat Curry

Jackie's 6 hours slow cooked boneless goat curry,
served with fresh market vegetables 23.5

Twice cooked crispy master-stock pork belly

Slow-cooked pork belly in our own master stock,
finished with crispy skin and served with potato mash,
woked asian greens and house apple and raisin chutney 29

Zuccini and chestnut Falafels

served with roasted beetroot and fetta salad, sprinkle with Dukkah spice
and pomegranate molasses and kyneton olive oil (v) 24

MSA-graded porterhouse steak

Local porterhouse cooked to your liking, served with
creamy potato mash, garlic spinach and seasonal green.
Your choice of garlic butter or pepper sauce. 34.5

Reef and Beef

porterhouse cooked to your liking, topped with fresh
mussels and king prawns ,served with creamy potato mash,
greens ,garlic and white wine sauce.. 39.5

Sides

Asian greens w garlic oyster butter 9
chips /potato mash 6
Steamed Jasmine rice/coconut rice/roti bread (per serve) 4

DUMPLINGS, NOODLES and FRIED RICE

Dumplings

Fresh house hand-made (10 pcs)	
a) chicken, prawn, garlic chives	18
b) Pork, ginger, Chinese wombok	17
c) Beef, green cabbage, Chinese celery	17
Your choice of Steamed, Pan-fried or Deep-fried	

Noodle

Char Kway Teow - Stir fried fresh flat rice noodle with herby chicken, eggs and fresh vegetables, top with chunky nuts (add prawn extra+\$4)	21
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Singapore-style Noodle - Thin Vermicelli noodle tossed in prawn, chicken, scramble egg, fresh vegetables with house satay curry sauce	21
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Xiaofeng's Noodle - Stir-fried thick noodle, tossed herb chicken breast, Asian greens and house curry soya sauce	19.5
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World of peace - thick noodle stir fried with tofu cube, Asian fresh vegetables and cashew nuts, sweet soya sauce (v)	17
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Fried rice

Jackie's fried rice

Spring onion scrambled eggs, caramelized onion, local chorizo, mixed vegetables and Hoisin butter sauce (add prawn extra +4)	16
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Guilt-Free Fried Rice

spring onion scrambled eggs, tofu, snow pea, cashew nut, curry and black-bean sauce (v)	15
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JACKIE! FEED ME!

4 courses-\$55 per person

Let us know if you have any special dietary requirements and Chef Jackie will take care of the rest!

DESSERTS

House made ice-cream -Trio -rhubarb and ginger, coconut, vanilla 12

Pumpkin panna cotta with almond crumble , pine nut and salted caramel 12

Chocolate and espresso fondant, berry coulis and vanilla icecream 13

Grandma's sweet dumpling (4), black sesame fillings, peanut crust 8