



Starters

House vegetarian curry spring roll (3)	9
stuffed with Asian black fungi, savoy cabbage, heirloom carrot	
Chicken satay skewer (3pcs)	10
served with house satay sauce and garden salad	
Scallop and Shitakki Wonton (5 pcs)	
served with wilted greens, peanut chilli sauce and crispy shallots	
Soup of the Day with local sourdough toast	POA
Pommes frits (bowl of chips & sauce)	7

Fresh and Handmade Dumplings

10pcs dumplings per serve

a) Beef, green cabbage, Chinese celery	14
b) Pork, ginger, wombok	14
c) Chicken, prawn, spring onion	16
(Pan-fried or half-half different mixed, +\$1.0)	

Salad and Rolls

Vegetarian wok-tip dumplings (8pcs)	
Shiitake mushroom, borlotti beans, veggies with beanshoot and garden salad	
	15
B.L.T-crispy bacon, lettuce, fresh tomato	
with house mayo, red onion jam on Turkish roll (add fried egg +\$2)	
	12.5

Chicken breast burger

Chargrilled breast, swiss cheese, lettuce, fresh tomato, pickles with house mayo on Turkish roll (add crispy bacon or fried egg +\$2) 15

Warm salad of grilled goat's cheese,

roasted beetroot and quinoa salad with cashew nuts & mustard-honey vinaigrette . (g)
(add herb chicken +\$4) 17

Thai chicken noodle salad

vermicelli noodles, shredded chicken breast, tossed with lime and chilli dressing , green beans and crushed peanut 17

Szechuan pepper Calamari

Marinated with Szechuan pepper and lightly fried, with chips, Asian salad , mint and house sweet chill mayo 21

THE WOK, Gourmet Noodles and Fried Rice

LAKSA- please see daily special board for more information POA

Hokkien chicken fried noodles

Thick noodle, marinated chicken breast, Asian greens, dark soya sauce 16

Singapore Noodles

Vermicelli noodle, prawn, chicken with house satay curry sauce and asian greens 18

Char Kway Teow

Stir fried fresh flat rice noodle with herby chicken, eggs and fresh vegetables, top with chunky nuts (add prawn extra+\$4) 17.5

Vegetarian fried rice

scrambled eggs, fried tofu, Asian green cashew nut,
curry and black-bean sauce

15

Chef Special Fried rice

scrambled eggs, chorizo, BBQ pork, snow pea , XO butter sauce

16

From the Grill

Mongolian beef/Black bean beef

Lean beef strip, tossed with house Mongolian sauce and
seasonal green, served with steamed Jasmine rice and roasted cashew nut

22

Sesame-crusted Teriyaki Salmon Steak

glazed with Teriyaki sauce, served wok-fried
Asian greens and caramelized red onion

26.5

Chicken surf and turf

Grilled breast marinated with herbs , seared king prawns, in spring
onion and garlic cream sauce. with potato mash and seasonal vegetables

26.5

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

28

Local porterhouse steak

Porterhouse cooked to your liking, with creamy potato mash,
garlic spinach and seasonal green.
Garlic butter or pepper sauce (additioin\$6 for seafood garlic cream)

33

Toasties

Toasties on local potato bread and comes with garden salad

Chicken, avocado and house mayo	12
Roast pumpkin, spinach, fetta and pine nuts	10.5
Ham, Swiss cheese and tomato	10

DESSERT

House made lemonade scones, Jam & cream	4
Sweet dumplings (5 pcs), black sesame fillings, peanut crust	8
Pumpkin panna cotta with almond crumble, pine nut and salted caramel	10
Trio ice-cream With rum and raisin, black sesame, coconut	11
Chocolate and espresso fondant, berry coulis and vanilla icecream	12

GOLDEN BANQUET

\$39 per person

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