

Jackie's on Vincent

By Jackie Chen.

(former chef at the Lake house)



Chef – owner Jackie, together with his wife, Lisa, bring Asian and Western culinary expertise to this dining room. Both being former chefs at **Lake House** for years and at major restaurant groups in **Melbourne**, they showcase dishes that are made using both Asian and Western culinary techniques. Each dish is thoughtfully prepared using **fresh and locally produced** ingredients.

We invite you to join us in celebrating good food and country-style hospitality

Entrée

San Choi Bao (3pcs) 9
Flavour of lime aioli, five spice tofu, Persian fetta and coriander

Mountain zero mixed olives, fennel and citrus marinated
6

House Pickled vegetables - heirloom carrot, daikon, cauliflower
7

Beef or vegetarian curry 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
24

Chicken skewers (3pcs) marinated with ginger and turmeric,
served with house satay sauce and garden salad 11

Scallop and Shitakki Wonton (5 pcs)
steamed, served with wilted greens, peanut chilli sauce and crispy shallots 13

Creamy garlic and coconut Prawn
16/25
seared prawns, with creamy garlic and white wine sauce, served with herb rice and
rocket
salad

Sizzling King Prawn, chorizo with smoky paprika (hot)

18

Spanish style wok-fried King prawns and local chorizo with paprika garlic butter and white wine

Side

Asian greens w garlic oyster butter \$9

chips \$5

Steamed Jasmine rice (per serve) \$4

MAINS

Mongolian Beef

21

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

Zucchini and Pumpkin Falafels

24

served with quinoa, roasted beetroot and fetta salad, , tahini and lemon sauce, sprinkle with Dukkah spice, kyneton olive oil (v)

Szechuan Pepper Calamari

25

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

Sesame crusted Teriyaki Salmon Steak

28

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

Pesto Chicken, goat cheese and cheddar

26

Grilled breast marinated with herbs , top with basil pesto, goat cheese, sundried tomato and cheddar, served with roasted baby potato, seasonal salad and balsamic glaze

Chicken surf and turf

28

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

Crispy master-stock pork belly

29

Slow-cooled pork belly in our own master stock, finish with crispy skin and served with potato mash, wokked asian greens and house apple and raisin chutney

MSA graded Eye Fillet

36.5

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

DUMPLINGS, NOODLE and FRIED RICE

Dumplings

Fresh house hand-made (10 pcs)

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|---|----|
| a) chicken, prawn, garlic chives | 18 |
| b) Pork, ginger, Chinese wombok | 17 |
| c) Beef, green cabbage, Chinese celery | 17 |
| d) Shiitake mushroom, borlotti beans, green veggies | 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

Singapore-style Noodle- Thin Vermicelli noodle tossed in prawn, chicken, fresh vegetables with house satay curry sauce

21

Xiaofeng's Noodle - Stir-fried thick noodle, tossed herb chicken breast, Asian greens and house curry soya sauce

19.5

World of peace - thick noodle stir fried with tofu cube, Asian fresh vegetables and cashew nuts, sweet soya sauce (v)

17

Fried rice

Jackie's fried rice

16

Spring onion scrambled eggs, caramelized onion, prawn, local chorizo, mix vegetables

Hoisin butter sauce (add prawn extra +4)

Guilt-Free Fried Rice

15

spring onion scrambled eggs, tofu, snow pea, cashew nut, curry and black-bean sauce (v)

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!

DESSERT

Chocolate and espresso fondant, orange, condensed milk chantilly
13

Vanilla and coconut rice pudding, passionfruit coulis ,house
granola

12

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

St. Vincent's Decadence
6