

# 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**

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## Starters

House beef or vegetarian curry spring roll (3) stuffed with Asian black fungi, savoy cabbage, heirloom carrot	9
Chicken skewer (3) served with house satay sauce and garden salad	10
Scallop and Shitakki Wonton (5 pcs) steamed, served with wilted greens, peanut chilli sauce and crispy shallots	12
Soup of the Day with local sourdough toast	
10.8	
Pommes frits (bowl of chips & sauce)	
7	

## Fresh and Handmade Dumplings

*10 pcs dumplings per serve*

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

## Salad and Rolls

B.L.T crispy bacon, lettuce, fresh tomato with house mayo,	
12.5	
red onion jam on Turkish roll (add fried egg +\$2)	

## Chicken breast burger

15

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

## Warm salad of grilled goat's cheese, roasted beetroot and quinoa salad 17

with cashew nuts & mustard-honey vinaigrette . (g) (add herb chicken +\$4)

## Szechuan pepper Calamari

20.5

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

## Fresh from the Wok

### Vegetarian fried rice

15

With spring onion scrambled eggs, fried tofu, Asian green, roasted cashew nut, curry and black-bean sauce

### Special Fried rice

16

With spring onion scrambled eggs, chorizo, snow pea, XO sauce (add prawn +\$4)

### Hokkien fried noodles

16

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

### Singapore Noodles

18

Vermicelli noodle, prawn, herb chicken with house satay curry sauce

### Stir fry Mongolian beef

22

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

### Sesame-crusted Teriyaki Salmon Steak

26.5

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

### Chicken surf and turf

26.5

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

## 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

4.0

Sweet dumplings (5 pcs), black sesame fillings, peanut crust

8

Vanilla and coconut rice pudding with passionfruit coulis and granola 10

Chocolate and espresso fondant orange segment, condensed milk chantilly

12