

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
Curry veg spring roll (3pcs) with asian fungí, 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) 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, herb rice and rocket salad	17/26
Tempura honey king prawns Japanese style tempura prawns with honey sauce, rice and asian salad`	17

Sizzling King Prawn, chorizo with smoky paprika (hot)
Spanish style wok-fried King prawn
s and local chorizo with paprika garlic butter and white wine 19

Sides

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

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

South East Asian Seafood Curry
King prawns, fresh mussels, barramundi, calamari
with tangy asian seafood curry sauce and mixed asian greens, garlic yoghurt 30

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 green (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, wokked asian greens and house apple and raisin chutney

29

Zucchini 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

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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Meat lovers

Thin egg noodles cooked with Bbq pork, chicken fillet, beef with hoisin sauce	22.5
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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, Hoisin butter sauce (add prawn extra +4)

16

Guilt-Free Fried Rice

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

15

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

Asian style sticky date pudding 13

with asian spices, butterscotch sauce and ice-cream

Trio of ice cream — coconut, green tea and black sesame 11

(ice-cream change regular, please check with staff)

Wild black rice panna cotta with almond crumble , 12

pine nut and passionfruit coulis

Dark chocolate and espresso fondant 13

With berry coulis and vanilla icecream

Grandma's sweet dumpling (4), 8

with black sesame fillings, peanut crust