

## Entrée

### San Choi Bao (3 pcs)

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 (3 pcs )

with asian fungi, 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 (3 pcs)

marinated with ginger and turmeric ,  
served with house satay sauce and garden salad 11

### Scallop and Shiitake Wonton (5 pcs)

served with wilted greens, peanut chilli sauce and crispy shallots 13

### Vegetarian wok-tip dumplings (5 pcs/10 pcs)

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

32

### Southeast 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

## Noodles

### 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,  
scramble egg, 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

### Meat lovers

Thin egg noodles cooked with BBQ pork,  
chicken fillet, beef with hoisin sauce 22.5

### 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

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

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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!**

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## 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