



Food Menu



Soup

- Hot and Sour Whitebait Soup** 酸辣银鱼羹 **\$8.00**
(Hot and Sour soup with seafood and whitebait fish)
- Chicken and Corn Soup** 鸡茸粟米羹 **\$7.00**
(Diced chicken velvet and sweet corns cooked in fresh chicken broth)
- Wonton Soup** 上汤云吞 **\$7.00**
(Small round dumpling filled with pork and prawn, boiled in chicken broth soup)

Dumpling Entrée

- Pork Cabbage Dumplings (6 Pcs per serve)** 猪肉白菜饺 **\$10.00**
(This delicate dumpling includes pork, Chinese cabbage ginger stock and wine –pan fried or steamed)
- Chicken Prawn Dumplings (6 Pcs per serve)** 鸡肉虾饺 **\$12.00**
(These first –class dumplings with prawn chicken spring onions gingers stock wine - pan fried or steamed)
- Steamed Xiao Long Bao (3 Pcs per serve)** 蒸小笼包 **\$9.00**
(This delicate dumpling includes pork spring onions ginger stock sugar salt rice wine- steamed)
- Vegetable Dumplings (6 Pcs per serve)** 素菜饺 **\$9.00**
(This delicate dumpling includes carrots, Chinese cabbage mushroom wine –pan fried or steamed)
- Chicken Shao Mai (3 Pcs per serve)** 鸡肉烧卖 **\$8.00**
(Pork mince and prawns Dim Sums - steamed)
- Mixed Steamed Basket** 蒸点拼盘 **\$12.00**
(Combination of steamed prawn dumpling, Siu Mai, chicken and prawn dumpling and scallop dumpling)
- Scallop Dumpling (3 Pcs per serve)** 带子饺 **\$9.00**
(This delicate dumpling includes scallop and prawn- steamed)
- Prawn Dumpling (3 Pcs per serve)** 水晶虾饺 **\$9.00**
(This delicate dumpling includes carrots, Chinese cabbage mushroom wine – Steamed)



Entrée

Vegetable Spring Rolls (2 Pcs per serve) 素春卷 \$6.00 <i>(This homemade deep fried spring rolls includes carrots, Chinese cabbage, etc.)</i>	
Chicken Prawn Rolls (2 Pcs per serve) 鸡肉虾春卷 <i>(Deep-fried Chicken prawn rolls with vegetable)</i>	\$8.00
Salted Duck with lecture (Cold Dish) 盐水鸭 <i>(Marinate salted Duck serve with salad)</i>	\$15.00
Salt and Pepper Fish  香炸鱼片 <i>(Deep fried fish with roasted Sichuan chili powder with onion, shallots)</i>	\$9.00
Salt and Pepper Squid 椒盐鱿鱼 <i>(Lightly Flavored squid seasoned with roasted Sichuan salt and pepper, onion and shallots)</i>	\$12.00
Crispy Wonton (10 pcs per serve) 炸云吞 <i>(Deep-fried Wonton with salt and pepper, onion and shallots)</i>	\$9.00
Chili Wonton   (6 Pcs per serve) 红油云吞 <i>(This delicate dumpling includes pork, ginger stock and wine – boiled with special chilli sauce)</i>	\$10.00
Deep-fried Tempura Prawns  (3 Pcs per serve) 天妇罗 <i>(Deep-fried Tempura Prawns with home made Thai chilli sauce)</i>	\$12.00
Cumin Beef   香辣牛肉 <i>(Deep-fried beef with roasted Sichuan chilli powder with onion and shallots)</i>	\$12.00
Crispy Whitebait Fish 香炸银鱼 <i>(Deep-fried Whitebait fish with salt and pepper, onion and shallots)</i>	\$12.00
Grill Half Shell Scallops (4 per serve) 香烤带子 <i>(Grill Hervey Bay Scallops with Butter in peas sauce)</i>	\$16.00
Spring Onion Pancake (4 Pcs per serve) 葱油饼 <i>(Chinese Style Crispy Pancakes seasoned with spring onion and other seasonings)</i>	\$6.00
Edamame beans 盐水毛豆	\$8.00



Main Menu

Black & Pepper Beef 黑椒牛肉 <i>(Tender beef strips in black pepper sauce)</i>	\$28.00
Beef Brisket with Mixed Veg 牛腩煲 <i>(Slow cooked beef brisket with mixed vegetables)</i>	\$28.00
Sweet and Sour Pork 咕啫肉 <i>(Deep fried Chinese spices marinated pork in sweet and sour sauce)</i>	\$26.00
Pork Ribs with Spinach 无锡排骨 <i>(Juicy tendered pork ribs with stir-fried spinach)</i>	\$25.00
Cumin Lamb Ribs 孜然羊排 <i>(Juicy tendered lamb ribs with cumin spice)</i>	\$25.00
Kong Bao Chicken 宫保鸡 <i>(This stir-fried dish features tender chicken thighs, peanuts, vegetables and chili)</i>	\$22.00
Canton Chicken with Cashew Nuts 腰果鸡 <i>(Stir-fried tender chicken breast fillets with cashew nuts and mixed vegetables)</i>	\$22.00
Teriyaki Chicken 日式烧汁鸡 <i>(This stir-fried dish features tender chicken thighs, vegetables and teriyaki sauce)</i>	\$22.00
Cantonese Roast Duck 烧鸭 <i>(Fresh roasted duck with premium plum sauce and cucumber and spring onion)</i>	\$34.00
Green Curry Duck 咖喱鸭 <i>(Deep Fried Duck with Curry Sauce)</i>	\$25.00
Chilli Prawns & Garlic Prawns 香辣虾&大蒜虾 <i>(Crispy prawns in chilli or garlic butter sauce with fresh salad)</i>	\$28.90
Kong Bao Prawns 宫保虾球 <i>(Prawns mixed vegetables in Kong Bao sauce with fresh salad)</i>	\$30.00



Main Menu

Salt and Pepper Prawn 椒盐虾 <i>(Lightly flavored prawns with roasted Sichuan, salt and pepper, garlic, shallots and onion)</i>	\$26.90
Salt and Pepper Fish Fillet 椒盐鳕鱼 <i>(Lightly flavored Fish with roasted Sichuan, salt and pepper, garlic, shallots and onion)</i>	\$22.90
Salt and Pepper Squid 椒盐鱿鱼 <i>(Lightly flavored Squid with roasted Sichuan, salt and pepper, garlic, shallots and onion)</i>	\$22.90
Deep fried Prawns 葱油爆大虾 <i>(Deep-fried prawns in ginger and sweet sour sauce)</i>	\$28.00
Seafood Combination 海鲜煲 <i>(Stir fried prawns, scallops, calamari and mixed vegetables in oyster sauce)</i>	\$29.00
Sweet & Sour Whole Barramundi 松鼠鱼 <i>(Deep fried whole barramundi with sweet & sour sauce)</i>	\$38.00
Mapo Tofu 🌶️🌶️ 麻婆豆腐 <i>(Cooked Tofu with pork mince in hot chilli sauce)</i>	\$16.00
Gold Inlaid Tofu 金镶豆腐 <i>(Cooked Tofu with chicken mince, prawn, mushroom with XO sauce)</i>	\$28.00
Stir fried Spinach 🌿 菠菜苗 <i>(Stir-fried Spinach with wolfberry & garlic)</i>	\$16.00
Stir fried Green Beans 🌿 四季豆 <i>(Stir-fried green beans with pork mince & preserved vegetables)</i>	\$19.00
Chinese Broccoli 🌿 蚝油芥蓝 <i>(Boiled Chinese broccoli with oyster sauce or soy sauce)</i>	\$19.00
Canton Mixed Vegetables 🌿 炒时蔬 <i>(Fried Tofu with mixed vegetable)</i>	\$18.00



Rice & Noodles

Vegetarian Fried rice 🌿 素炒饭 (Stir-fried rice & mixed vegetable)	\$16.00
Special Fried Rice 扬州炒饭 (Fried rice with egg, shrimp, pork mince, beef, veg & dry shallots)	\$18.00
Seafood Fried Rice 海鲜炒饭 (Fried rice with mixed seafood & mixed vegetable)	\$18.00
Nasi Goreng 🍗 马来炒饭 (Fried rice with chicken, egg, and fried sambal belacan)	\$18.00
Shanghai Fried noodle 上海粗炒面 (Chicken, mushroom, Chinese broccoli with oyster sauce)	\$18.00
Singapore Noodles 新加坡炒米飯 (Egg, prawns, bean sprout, onions, Chinese greens, curry powder with rice vermicelli noodles)	\$18.00
Steamed Rice 米飯	\$2.00

Desserts

Steamed Creamy Custard Buns (3 Pcs per serve) 奶黃包	\$9.90
Banana Fritter 炸香蕉雪糕	\$8.80
Lychee Ice Cream 荔枝冰淇淋	\$5.50
Vanilla Ice Cream 香草冰淇淋	\$4.00

One of the most pleasurable aspects of Chinese cuisine is the tradition of sharing the dishes with the other guests at your table therefore providing you and your guests the opportunity to experience a wide range of mouthwatering dishes covering the whole gambit of tastes and aromas. Our Chef Tony has matched these culinary dishes for you and your guest to enjoy

Banquets

Banquet A \$40 Per Person (Minimum 4 Person)

Entrée: Chicken Prawn Dumpling
Vegetarian Dumplings
Chicken Prawn Spring Roll
Edamame

Soup: Chicken Corn Soup

Mains: Black Pepper Beef
Sweet and Sour Pork
Chinese Broccoli
Salt and Pepper Squid
Special Fried Rice

Dessert: Red Bean soup

Banquet B \$50 Per Person (Minimum 4 Person)

Entrée: Steamed Xiao Long Bao
Deep Fried Tempura Prawns
Chicken Prawn Dumpling
Scallop Dumpling

Soup: Hot and Sour Whitebait Soup

Mains: Salt and Pepper Squid
Seafood Combination
Kongbao Chicken
Stir Fried Green Bean
Cumin Lamb Ribs
Seafood Fried Rice

Dessert: Custard



Wine By the Glass

Sparkling Wine

Riversdale Estate "Roaring 40's" NV Sparkling *Coal River Valley, TAS* **\$10.00**

White Wine

Hole in the Water 2018 Sauvignon Blanc *Marlborough, NZ* **\$9.00**

Palazzo 2017 Pinot Grigio *Yarra Valley, VIC* **\$9.00**

Cofield 2018 Moscato *Ruthrglen, VIC* **\$9.00**

Summer Poppy Sauvignon Blanc *Marlborough, NZ* **\$9.00**

Nova Vita Pinot Gris *Adelaide Hill, SA* **\$9.50**

Roaring 40's 2016 Chardonnay *Coal River Valley, TAS* **\$10.00**

Rosé

Seville Hill Rosé *Yarra Valley, VIC* **\$9.00**

Les Hauts Plateaux 2017 Rosé *Provence, France* **\$9.00**

Red Wine

Racers & Rascals Pinot Noir *Yarra Valley, VIC* **\$9.00**

Mr Black's 2015 "Formula" Shiraz *Barossa Valley, SA* **\$9.00**

Patrick 2014 Cabernet Sauvignon *Coonawarra, SA* **\$11.00**

Victoria Avenue Pinot Noir *Yarra Valley, VIC* **\$9.00**

Barossa Tower Shiraz *Tanunda, SA* **\$9.00**



Wine List

Sparkling Wine

Bottle

Riversdale Estate "Roaring 40's" NV Sparkling- Tasmania

\$45.00

Produced from Chardonnay & Pinot Noir, this traditional blend combines crisp apple flavour of Chardonnay with fuller, subtle strawberry Pinot Noir notes.

White Wine

Bottle

Hole in the Water 2018 Sauvignon Blanc - Marlborough, NZ

\$40.00

A vibrant wine with rich grapefruit & tropical fruit flavours. Bright lime and mouth-watering acidity, presents as nearly dry with a touch of sweetness at the end.

Palazzo 2017 Pinot Grigio - Yarra Valley, VIC

\$40.00

The bouquet displays aromas of honeysuckle and pear, whilst the palate is generous with green apple, pear and touch of honey. The finish is long and dry.

Cofield 2018 Moscato - Ruthrglen, VIC

\$40.00

Made from wonderful Rutherglen Muscat, this wine is fairy floss, musk sticks and rose petals. Sweet but not too sweet.

Summer Poppy Sauvignon Blanc - Marlborough, NZ

\$40.00

This delightful Sauvignon Blanc exudes floral and tropical aromas, while the flavourful palate explodes with zingy flavours of fruit.

Nova Vita Pinot Gris - Adelaide Hill, SA

\$40.00

The wine is strongly varietal with pear, honeydew, orange blossom and vanilla aromas and a palate that is unctuous and textured exhibiting quince, citrus, ginger spice, nashi pear and zippy acidity.

Roaring 40's 2016 Chardonnay - Coal River Valley, TAS

\$45.00

Medium weight Chardonnay with a moderate creaminess. The palate has flavours of white peaches and pears. The wine has a clean dry finish.

Granite Hills 2018 Riesling - Macedon Ranges, VIC

\$50.00

From one of the Victoria's oldest vineyards, this classic Riesling brings a blend of citrus and bright acidity, exciting the taste buds.



Wine List

Rosé

Bottle

Les Hauts Plateaux 2017 Rosé – Provence, France

\$40.00

A classic Provence Rosa. Light and delicate with wonderful flavour and a dry finish.

Seville Hill Rosé– Yarra Valley, Victoria

\$40.00

Berry aromas fill the nose with hints of cherry and strawberries, following through to the palate, these flavours are enhanced by a clean crisp finish.

Red Wine

Bottle

Racers & Rascals Pinot Noir – Yarra Valley, Victoria

\$40.00

Light to medium bodied and very much fruit driven Pinot Noir. With nose of dark cherries and spice, the finish is soft with lingering strawberry and cherry characters.

Mr Black's 2015 "Formula" Shiraz – Barossa Valley, South Australia

\$40.00

Big, rich fruit with well integrated oak and finish that is smooth and lingering.

Patrick 2014 Cabernet Sauvignon - Coonawarra, South Australia

\$50.00

This classis Coonawarra Cabernet Sauvignon is smooth yet powerful. Matured for 18 months in American oak, the wine is beautiful for drinking now.

Victoria Avenue Pinot Noir –Yarra Valley, Victoria

\$40.00

Light to medium weight with a generous supple mouth feel, the palate has flavours of stewed plum and dried cherries infused with earth and dried herbs.

Barossa Tower Shiraz – Tanunda, South Australia

\$40.00

Shiraz gives lifted aromas of blackberry, plum and black pepper with spicy, dark berry fruits on the palate.

Turners Crossing 2013 Shiraz – Bendigo, Victoria

\$50.00

From one of the largest vineyards in the Bendigo region comes this aged Shiraz that is drinking at its peak. Full bodied, the fruit is now perfectly integrated with the oak.



Beverages

Beer

Tiger	\$8.00
Singha	\$8.00
Corona Extra	\$8.00
Crown Lager	\$8.00
Asahi	\$9.00
Tsing Tao	\$9.00

Soft Drinks

Sparkling Mineral Water	\$6.00
Sprite	\$3.00
Coke	\$3.00
Fanta	\$3.00
Diet Coke	\$3.00
Lemon Lime Bitters	\$4.50

Juice

Orange Juice	\$3.00
Apple Juice	\$3.00
Pineapple Juice	\$3.00

Coffee

Latte	\$3.50
Flat White	\$3.50
Cappuccino	\$3.50
Long Black	\$3.50
Short Black	\$3.50

Chinese Tea

Jasmine Tea (Pot)	\$5.00
Red Tea (Pot)	\$5.00
Flower Rose Tea (Glass)	\$5.00