

## SMALL BITES

### PRAWN CRACKERS.....6

Traditional fried prawn crackers.

### CASSAVA CHIPS (V).....6

Seasoned with togarashi salt.

### OYSTERS (GFO, DF).....6

Pacific oysters served with sweet coconut vinegar. EACH

### VEGETABLE SPRING ROLLS 4 (V)...16

Served with sweet chilli sauce.

### DUCK SPRING ROLLS 4.....17

Served with hoisin and plum sauce.

### VEGETABLE GYOZA 5 (V).....16

Served with soy citrus chilli oil.

### PORK SIU MAI 5.....18

Served with soy citrus chilli oil.

### PRAWN SIU MAI 4.....19

Served with soy citrus chilli oil.

### CHICKEN WONTON 5.....17

Served with soy citrus chilli oil.

### CRAB BAO BUN 2.....22

Fried soft-shell crab in bao buns served with cucumber, pickled radish and Asian aioli.

### SASHIMI (GFO, DF).....26

Yellow fin tuna and snapper served with wasabi, wakame and soy sauce.

## SOUP

VEGETABLE / SEAFOOD

### TOM YUM.....28 / 38

Coconut hot and sour broth served with prawns, mussels, calamari, tofu, mushrooms and vegetables.

## NOODLES

### CHAR KWAY TEOW (GFO, DF).....34

Stir fried rice noodles, calamari, prawns, mixed vegetables and soy sauce.

Wine pairing: Pikes Traditionale Riesling

CHICKEN / BEEF / PRAWN

### MIE GORENG.....32 / 34 / 38

Stir fried egg noodles, beef, mixed vegetables and sweet soy garlic sauce.

Wine pairing: Robert Oatley Signature Series GSM

## WOK

### SIZZLING BLACK PEPPER BEEF...39

Marinated beef loin, onion, capsicum and black pepper sauce.

Wine pairing: Robert Oatley Signature Series Cabernet Sauvignon

### KUNG PAO CHICKEN.....35

Chinese-style stir fried chicken, chilli, vegetables and peanuts.

Wine pairing: Philip Shaw 'The Gardener' Pinot Gris

### MORETON BAY BUGS (GFO, DF)....48

Stir fried Moreton Bay Bugs in garlic, ginger and oyster sauce, finished with Chinese wine.

Wine pairing: Wicks Estate Chardonnay

## RICE

### TRADITIONAL EGG

### FRIED RICE (GFO, DF, V).....28 / 32 / 38

TOFU / CHICKEN / PRAWN

### CHILLI BASIL

### FRIED RICE (GFO, DF).....28 / 32 / 38

TOFU / CHICKEN / PRAWN

Fragrant rice, chilli and basil.

Wine pairing: The Lane Sauvignon Blanc

DISCLAIMER: Whilst we take great care in catering for all dietary requirements and the elimination of allergens, we as well as our suppliers utilise machinery and facilities that may handle various allergens. As a result, we are not able to guarantee the complete absence of allergens in our foods and beverages. For further information, please ask your friendly service attendant.

A SURCHARGE APPLIES TO ALL PAYMENTS MADE BY CREDIT CARD



# HOUSE SPECIALS

## DUCK PANCAKE.....58

SERVES 2

Roasted duck breast served with cucumber, pickled radish, hoisin plum sauce and Chinese pancakes.

Wine pairing: Ara Single Estate Pinot Noir

## KING PRAWNS.....42

Fried king prawns with golden egg sauce, served with fried garlic and shallots.

Wine pairing: Wicks Estate Chardonnay

## STEAMED FISH (GFO, DF).....36

Steamed barramundi served with soy, garlic and ginger sauce.

Wine pairing: Wildflower Pinot Grigio

## DRUNKEN NOODLES (GFO, DF).....32 / 32 / 34 / 38

TOFU / CHICKEN / BEEF / PRAWN

Stirfried wheat noodles, mixed vegetables, soy and sesame finished with Chinese wine.

Wine pairing: Four in Hand Shiraz

# CURRY

ALL SERVED WITH RICE

## VEGETABLE CURRY (GFO, V).....31

Yellow curry, tofu, eggplant, potato and carrots.

Wine pairing: The Lane Rosé

## PENANG DUCK CURRY (GFO, DF).....42

Penang style curry with coconut cream and lime.

Wine pairing: Philip Shaw 'The Gardener' Pinot Gris

## THAI GREEN CHICKEN CURRY (GFO, DF).....36

Thai green curry with mixed vegetables, chilli and basil.

Wine pairing: Ara Single Estate Sauvignon Blanc

# SALAD

## PAPAYA SALAD (GF, DF).....19

Green papaya, carrots, cucumber and chilli peanut dressing.

Wine pairing: Aurelia Prosecco

## PEARL COUSCOUS SALAD.....17

Couscous, chickpeas, cucumber salad onion, basil, capsicum and lemon dill vinigrette

# SIDES

## STEAMED VEGETABLES (GFO, V)....16

Mixed seasonal Asian vegetables with sesame garlic sauce.

## STIR FRIED VEGETABLES (GFO, V)..18

Wombok, cabbage, mushrooms, carrots and soy sesame sauce.

## RICE.....8

Steamed jasmine rice.

# DESSERT

## LECHE FLAN (GF).....17

Classic crème caramel served with lime zest and pistachio.

## TRIO OF ICE CREAM.....16

Sesame, matcha or vanilla.

## MOCHI.....17

Strawberry, matcha or sesame.

# KIDS MEALS

## CHICKEN TENDERS.....15

With chips and salad

## FISH & CHIPS .....15

With salad

GFO = Gluten Free Option  
GF = Gluten Free  
DF = Dairy Free  
VG = Vegetarian  
V = Vegan