

STARTERS

Ocean trout sashimi with citrus Sichuan dressing and crispy shallots	28
Rock oysters with yuzu sorbet and finger lime*	6ea
Crispy calamari with native spices*	24
Eggplant and daikon salad with fermented chilli and garlic dressing*	18
Five spice crispy chicken pops with sriracha mayo*	21
Vegetable san choy bao with sprouts, tofu and roasted pine nuts. Served with lettuce cups*V • Add pork, or prawn	12 for two 24 for four 5 for two 8 for four
Grilled octopus pineapple salad with sambal sauce serve with prawn cracker	29
Steamed scallop with slow cooked daikon and house-made chili XO sauce *	7ea
Tea smoked duck breast with mandarin pancakes and house-made sauce*	48

DUMPLINGS 4PCS

Steamed pork xiao long bao	15
Steamed pork and garlic chive dumplings	15
Steamed jade prawn dumplings*	19
Steamed warrigal greens and baby spinach dumplings*V	15
Steamed crystal mushroom dumplings*V	15
Steamed chicken and kimchi dumplings	15
Crispy prawn wontons with cucumber relish	16
Spring roll with beef, onion, and Japanese curry	5ea
Spring rolls with Chinese cabbage and mixed mushrooms V	4ea
Shallot pancakes V	10

LIVE SEAFOOD

Lobster | Snow crab | Mud crab

Choose from: salt & pepper, ginger & shallots, XO sauce, or black pepper
Add egg noodles +7

Pre-order required minimum 24 hours
02 9052 1100

SEAFOOD

Soft shell crab with Singapore chilli dressing and golden bun	43
Steamed barramundi fillet with ginger and shallots	42
Wok fried king prawns with flat beans and black fungus mushroom with choice sauce* Chilli XO sauce -or- Ginger and shallot sauce	48
Grilled fish of the day with spicy lemongrass sauce*	48
Lobster tail with black pepper and egg noodles	48

MEAT

Half roasted duck with orange, star anise, cassia bark and plum sauce*	44
Tea smoked duck with Davidson plum sauce*	42
Riverine slow cooked beef short ribs with house barbeque sauce	68
Bannockburn free range crispy skin chicken with spiced soy sauce*	35
Kung Pao chicken with chilli, peanuts and tofu	35
Jack's Creek black angus beef flank with black bean sauce and baby corn*	42
Wok fried green beans with pork mince, olive leaves and chilli*V	24
Classic sweet and sour pork with pineapple	32

NOODLES AND RICE

Wok fried egg noodles with sprouts and cabbage, choice of sauce Chilli XO sauce -or- Soy sauce • Add prawn or chicken	22 8
Lotus roasted duck fried rice with asparagus and mustard seeds *	26
Prawn fried rice with calamari and flying fish roe*	32
Vegetable egg fried rice with mix mushroom *V	20
Cantonese style noodles with mixed mushroom and edamame V	19

VEGETABLES

Salt and pepper tofu with sesame sauce and wild fire dukkah*	24
Wok fried cauliflower with soy glaze and dry chili *V	22
Fried Brussels sprouts with age vinegar and yogurt tofu *V	22
Steamed fresh greens*V	15