



# MAIN MENU

**Available**  
**Wednesday – Friday**  
5.30pm – 8.30pm  
**Saturday** 11.30am – 2.30pm  
& 5.30pm – 9pm  
**Sunday** 11.30am – 3pm

## Stir Fry

- VEGETABLE (V)** \$21 | \$24  
Asian vegetable, baby corn and water chestnut tossed with sweet and sour sauce with fried shallots and Jasmine rice
- ADD PORK** \$6 | \$7  
**ADD FRIED CHICKEN** \$6 | \$7
- SATAY CHICKEN** \$24 | \$27  
Tender chicken skewers grilled and served with Jasmine rice, satay sauce, pickled veg and topped with crispy fried garlic

## Small plates

- KARAAGE HONEY CHICKEN** \$10 | \$13  
with black sesame and Kewpie
- PEKING DUCK SPRING ROLLS** \$10 | \$13  
with sweet chilli and sweet soy
- BBQ STEAMED PORK BUNS** \$10 | \$13
- PRICKLY ASH CALAMARI (GF)** \$17 | \$20  
Calamari lightly dusted in Sichuan pepper and flour, then flash fried served with lemon
- KUNG PAO PRAWN** \$19 | \$22  
Tempura prawn tossed with kung pao sauce and cashews
- OYSTERS (GF)** \$21 | \$24  
Natural oysters topped with nahm jim

## Side eats

- JASMINE RICE** \$5 | \$6  
**SIDEWINDER FRIES KEWPIE** \$10 | \$13

## Big Plates

- PORK IN CHILLI (GF)** \$27 | \$30  
Slow cooked pork, green beans and kaffir lime in a red curry sauce on jasmine rice topped with fried basil and crispy garlic
- CHILLI JAM SEAFOOD BOWL** \$28 | \$31  
Poached barramundi, calamari, prawn, scallops in seafood broth with egg noodle topped with kimchi, bean sprouts, fried garlic, dried shallot and chilli jam

## Dessert

- DEEP FRIED ICE-CREAM** \$9 | \$10  
Sweet double crumb ice-cream resting on macadamia praline and topped with salted caramel sauce
- LYCHEE PANNA COTTA (GF)** \$9 | \$10  
Coconut cream and kaffir lime infused baked cream topped with lychee compote and toasted coconut flakes

(V) Vegetarian (GF) Gluten Free

Members | Non members pricing