

Banquets

(Minimum 2 people)

Banquet 1 \$35 per person

Chicken & Sweet Corn Soup

Spring Roll
Beef Satay Skewer
Siu Mai Dumpling

King Prawns in Ginger & Garlic

Lemon Chicken & Fried Rice

Honey Pepper Beef & Fried Rice

Choice of Dessert
Tea or Coffee

Banquet 2 \$35 per person

Chicken & Mushroom Soup

Vegetarian Spring Roll
Chicken Satay Skewer
Chicken Curry Puff

King Prawns with Snowpeas

Thai Chicken & Fried Rice

Rainbow Beef & Fried Rice

Choice of Dessert
Tea or Coffee

Banquet 3 \$38 per person

Lettuce Delight

Crispy Calamari with Asian Spices
Crispy Duck Rice Paper Rolls
Sesame Prawn

Peking Prawns

Chin Jiew Chicken & Fried Rice

Black Pepper Steak & Fried Rice

Choice of Dessert
Teas or Coffee

Banquet 4 \$40 per person

Lettuce Delight

Peking Crepe Chicken
Dim Sum Sampler

Spicy Herb Prawns
Chinese Mix Greens

Chicken with Sweet Basil & Fried Rice

Teppanyaki Fillet Steak & Fried Rice

Choice of Dessert
Tea or Coffee

Chef's Recommendations

Entrée

CRISPY CALAMARI WITH ASIAN SPICES	9.00
Tender pieces of crispy calamari, wok tossed with Asian spices and herbs. Accompanied with a special blend of wasabi-mayonnaise sauce	
PEKING CREPE CHICKEN	6.00
Grilled Teriyaki chicken breast fillets served on a bed of soft vermicelli noodles and spinach wrapped in Peking crepes (2 pieces)	
DIM SUM SAMPLER	7.80
This delicate entrée consists of all the Yum Cha favorites - steamed prawn dumpling, siu mai dumpling, shark fin dumpling and Shanghai chicken dumpling	
CRISPY DUCK RICE PAPER ROLL	5.20
Shredded duck and mushroom are wrapped in lightly fried rice paper rolls (2 pieces)	

Main

KING PRAWNS WITH SCALLOPS AND WOK-TOSSED SPINACH	24.80
King prawns and scallops are tossed in a light cream sauce with a hint of mild curry and herbs. Served atop a bed of wilted spinach and garnished with crispy parsnip chips	
HONEY GLAZED ROAST DUCK	23.80
Succulent roast duck glazed in a house special honey soya sauce served on a bed of Chinese greens. With all the bone and excess fat removed to enhance the enjoyment, this famous dish is a must try.	
WASABI PEPPER STEAK WITH CRISPY CHINESE SAUSAGE	23.80
Tender pieces of grilled fillet steak infused with a hint of wasabi and Szechuan peppercorn. Served on a sizzling hot plate with julienne vegetables and crispy Chinese sausage	
TEPPANYAKI STYLE FILLET STEAK	23.80
Eye fillet steak medium grilled on a hot plate and drizzled with a unique Teriyaki style sauce	
CHICKEN WITH SWEET BASIL & SNOWPEAS	19.50
Tender chicken pieces wok tossed with sweet basil and mild chilli, tossed in a tasty sauce infused with Thai herbs	
STEAMED BABY BARRAMUNDI FILLETS WITH WOM BOK LEAVES	24.50
Selected from Queensland waters, our Barramundi has a delicate and sweet texture. Steamed in the Asian tradition with ginger and shallot, and drizzled with soy miso wine. Accompanied with a side dish of seasonal vegetables	
CHIN JIEW CHICKEN	19.50
Tender chicken pieces cooked in a special blend of ginger, chilli and blackbean	
SIZZLING MONGOLIAN LAMB	19.50
Tender pieces of lamb cooked in a tasty sweet spicy sauce served on a sizzling hot plate	
SILKEN TOFU WITH WOK TOSSED SPINACH	15.00
Japanese style Silken Tofu and wok tossed spinach drizzled with shallot sauce	

Entrée

LETTUCE DELIGHT	9.00
Finely diced chicken, pork & condiments, wok tossed & served on a crisp lettuce leaf with plum sauce (2 pieces)	
SEAFOOD LETTUCE DELIGHT	12.00
Finely diced scallops, prawns & condiments, wok tossed & served on a crisp lettuce leaf with plum sauce (2 pieces)	
VEGETARIAN LETTUCE DELIGHT	9.00
Finely diced vegetables , wok tossed & served on a crisp lettuce leaf with plum sauce (2 pieces)	
SIU MAI DUMPLINGS	4.80
Homemade Yum Cha style dim sim filled with prawn & pork (4 pieces)	
DIM SIM	2.20
Homemade dim sim filled with beef & pork (2 pieces)	
CHICKEN CURRY PUFF	5.20
Chicken and vegetables cooked in curry flavours and wrapped in light puff pastry (3 pieces)	
BBQ PORK	5.60
Tender slices of BBQ pork served in sweet plum sauce	
BABY PORK SPARE RIBS	5.60
Tender pieces of ribs with bones removed served in sweet plum sauce	
PRAWN CUTLETS (2 PIECES)	6.80
SESAME PRAWN TOAST (2 PIECES)	5.60
SPRING ROLLS (2 PIECES)	4.40
VEGETARIAN SPRING ROLLS (2 PIECES)	4.40
CRAB CLAW	6.90
CHINESE SAUSAGE	4.60
CHICKEN SATAY SKEWERS	5.20
Chicken breast grilled & served with peanut satay sauce (2 skewers)	
BEEF SATAY SKEWERS	5.20
Eye fillet steak grilled & served with peanut satay sauce (2 skewers)	

Soup

CHICKEN & SWEET CORN SOUP	5.00
CHICKEN & MUSHROOM SOUP	5.00
EIGHT TREASURE BEANCURD SOUP	6.00
COMBINATION SOUP	6.80
SHORT SOUP	5.00
HOT & SOUR SOUP	6.00
SHARK FIN CHICKEN SOUP	9.00

Beef

RAINBOW BEEF	19.00
Crispy shredded beef with julienne vegetables and tossed in a tasty barbeque plum sauce	
SZE-CHUAN BEEF	19.00
Tender beef slices cooked with snow peas & julienne vegetables in a tasty BBQ chilli sauce	
HONEY PEPPER BEEF	19.00
Crispy shredded beef tossed in sweet honey pepper sauce on a bed of snowpeas	
CANTONESE STEAK	22.50
Tender pieces of eye fillet steak are grilled and served in a light barbeque sauce atop a bed of snowpeas	
EYE FILLET STEAK IN BLACK PEPPER SAUCE	22.50
Tender grilled pieces of eye fillet steak are coated with a glaze of soy pepper sauce	
BEEF WITH CHINESE BROCCOLI	19.00
BEEF WITH CASHEW NUTS	19.00
BEEF AND VEGETABLES	18.00
Cooked in a choice of Blackbean, Satay, Chilli, Curry, Plum or Oyster sauce	

Chicken

SIZZLING GINGER & GARLIC CHICKEN	19.00
Chicken and seasonable vegetables wok tossed in an aromatic ginger & garlic sauce served on a sizzling hot plate	
HONEY GLAZED CHICKEN	18.00
Crispy battered pieces of chicken are glazed in natural honey	
SZE-CHUAN CHICKEN	19.00
Tender pieces of chicken cooked with snow peas & julienne vegetables served in a tasty BBQ chilli sauce	
KUNG-PAO CHICKEN WITH CASHEWS	19.50
Tender chicken pieces and cashew nuts are wok tossed with dried chilli in a spicy sauce	
THAI CHICKEN WITH ROASTED POTATOES	19.50
Tender chicken pieces are infused with mild Thai curry spices and served with roasted potatoes and sweet beans	
LEMON CHICKEN	18.00
Our famous lemon chicken fillets are made with real chicken breast, lightly fried until crispy and drizzled with homemade tangy lemon sauce	
CHICKEN WITH CASHEW NUTS	19.00
CRISPY SKIN CHICKEN	18.00
CHICKEN WITH VEGETABLES	18.00
Cooked in a choice of Blackbean, Satay, Chilli, Curry, Plum, oyster or Sweet & Sour sauce	

Pork

SWEET & SOUR PORK	18.00
BBQ PORK COMBINATION IN BIRD'S NEST BBQ pork combined with a selection of meats and seafood cooked with seasonal vegetables served in a pastry basket	22.00
BBQ PORK WITH PLUM SAUCE	18.00
BBQ PORK & VEGETABLES	18.00

Seafood

SEAFOOD COMBINATION	24.50
SEAFOOD OMELETTE	24.50

Prawn

PEKING PRAWNS Lightly fried king prawns glazed in a light barbeque sauce atop a bed of snowpeas	24.50
SPICY HERB PRAWNS Lightly fried king prawns wok tossed with a hint of garlic, chilli & Asian herbs	24.50
SIZZLING GINGER & GARLIC PRAWNS King prawns and seasonable vegetables wok tossed in an aromatic ginger & garlic sauce served on a sizzling hot plate	24.50
HONEY GLAZED PRAWNS	24.50
SZE-CHUAN PRAWNS	24.50
KING PRAWNS WITH CASHEW NUTS	24.50
KING PRAWNS WITH VEGETABLES Cooked in a choice of Blackbean, Chilli, Curry, Oyster or Sweet & Sour sauce	24.50

Scallop

SIZZLING SCALLOPS IN GINGER & GARLIC SAUCE Australian scallops and seasonable vegetables wok tossed in an aromatic ginger & garlic sauce served on a sizzling hot plate	24.50
SCALLOPS WITH CASHEW NUTS	24.50
SCALLOPS WITH VEGETABLES Cooked in a choice of Blackbean, Chilli, Curry, Oyster or Sweet & Sour sauce	24.50

Fish

SIZZLING GINGER & GARLIC FISH	19.50
Rockling fillets and seasonable vegetables wok tossed in an aromatic ginger & garlic sauce served on a sizzling hot plate	
FISH WITH VEGETABLES	19.50
Cooked in a choice of Blackbean, Chilli, Curry, Oyster or Sweet & Sour sauce	

Duckling

EIGHT TREASURE STEAMED DUCK	22.80
Tasty boneless duck twice cooked through a steam and roast process, accompanied with assorted meats and seasonal vegetables in a light sauce	
WESTLAKE DUCK	20.80
Boneless crispy fried duck drizzled in sweet & sour sauce	
CRISPY LEMON DUCK	19.50
DUCK WITH SEASONAL VEGETABLES	19.50
Tasty boneless duck twice cooked through a steam and roast process, served on a bed of seasonal vegetables and drizzled with light oyster sauce	
PEKING DUCK (MINIMUM 4 PIECES)	4.00/pc
Crispy skinned roast duck is wrapped in a steamed pancake with crunchy cucumber, spring onion and drizzled with sweet Chinese BBQ sauce	

Noodles

SINGAPORE NOODLES	15.50
Stir-fried vermicelli rice noodles tossed with curry spices, shrimps, BBQ pork and julienne vegetables	
HOKKIEN NOODLES WITH HONEY SOYA CHICKEN & SHRIMPS	17.00
Egg noodles wok tossed with tender pieces of honey soya chicken fillets, shrimps and baby bok choy	
COMBINATION CHOW MIEN	19.50
A selection of meats and seafood tossed with seasonal vegetables in a light oyster sauce served over stir-fried noodles	
BEEF RICE NOODLES	15.50
Beef fillets tossed with ribbon rice noodles with shallots and soya sauce	
MEE GORENG	19.50
Egg noodles tossed with seafood and trio of meats cooked in a spicy curry infused sauce	

Vegetarian

CHINESE MIXED GREENS	14.00
Chinese broccoli, Shiitake mushrooms, baby bok choy & snow peas wok tossed in a light ginger wine sauce	
MIXED VEGETABLES	12.00
Stir-fried seasonal vegetables in light oyster sauce	
SILKEN TOFU WITH WOK TOSSED SPINACH	15.00
Japanese style silken tofu served on wilted spinach and drizzled with an aromatic shallot sauce	
WOK TOSSED SPINACH WITH CHILLI	14.00
WOK TOSSED CHINESE BROCCOLI IN OYSTER SAUCE	14.00
WOK TOSSED SNOW PEAS & SHIITAKE MUSHROOMS	14.00
VEGETARIAN OMELETTE	14.00
VEGETARIAN SINGAPORE NOODLES	14.50
HOKKIEN NOODLES WITH THAI CURRY VEGETABLES	14.50

Rice

SPECIAL FRIED RICE (WITH SHRIMPS)	
Small	6.00
Medium	9.00
Large	12.00
FRIED RICE (WITHOUT SHRIMPS)	
Small	5.00
Medium	7.00
Large	9.00
VEGETARIAN FRIED RICE	
Small	5.00
Medium	7.00
Large	9.00
STEAMED RICE (PER PERSON)	2.30

Dessert

HAZELNUT MERINGUE WITH BLACK SESAME ICE CREAM & PERSIAN FAIRY FLOSS	9.50
This signature dessert is constructed using crispy hazelnut meringue, creamy black sesame ice cream, fluffy Persian fairy floss and roasted Australian Wattleseed	
TRIO OF SORBET WITH FRUIT SALAD	9.50
Perfect to cleanse your palate, refreshing Mango, Berry & Lemon sorbets are served with fresh fruit salad	
BRANDY SNAP DELIGHT	9.50
Crispy Brandy snap basket is filled with fresh seasonal fruits and vanilla ice cream	
STICKY DATE PUDDING	9.50
Just like a sticky date pudding should be, served with hot toffee sauce and shaves of Belgian chocolate and vanilla ice cream	
HOT TOFFEE CREPES	8.50
Thin homemade French style crepes are filled with hot toffee and served with strawberries and vanilla ice cream	
CHOCOLATE BERRY BASKET	9.50
Fresh seasonal berries served in a thin chocolate basket drizzled with strawberry liqueur sauce and served with vanilla ice cream	
BAILEY'S ESPRESSO ICE CREAM WITH ITALIAN SPONGE FINGERS	9.80
Vanilla ice cream is submerged in espresso coffee and a dash of Bailey's liqueur served with Italian sponge fingers and Belgian chocolate flakes	
CHOCOLATE SUNDAE	8.50
Otherwise known as decadence on a plate, generous amounts of vanilla ice cream are smothered with copious amounts of chocolate topping and Belgian chocolate flakes for the perfect sundae	
BANANA FRITTERS WITH ICE CREAM	5.50
FRIED ICE CREAM	5.50
LYCHEES & ICE CREAM	6.00

Drinks

COFFEE OR TEA	3.00
SOFT DRINK	3.00
ORANGE OR APPLE JUICE	3.00
CHINESE TEA	1.50
CORKAGE	1.50