

ENTRÉE ~ APPETIZERS

-  **PEKING DUCK** (4pcs) **28**
Peking Duck is an internationally acclaimed dish, not only because of the way it's cooked but also because of the way it's served, being wrapped in pancake with spring onions, strips of sliced cucumber and hoi sin sauce. The crisp vegetables and the tender meat of the duck, with the piquancy of the sauces all combined in one roll, makes this dish quite distinctive from any other duck dish.
-  **CRAB DUMPLING** (4pcs ~ Xiao Long Bao) **20**
steamed dumplings filled with blue swimmer crab meat, pork broth, Avruga Caviar, red vinegar & ginger dipping
-  **BEEF CHEEK TRUFFLE 'SANG CHOY BAO'** (2pcs ~ Cape Grim ~ Tasmania) **18**
stir fried diced beef cheeks, shiitake, bamboo shoots, onions, black truffle pate served in fresh iceberg lettuce leaves
-  **ROASTED PORK BELLY** (6pcs ~ limited daily roastings) (g) **18**
crackling skin, hoi sin sauce, soya marinated yellow split peas
- CHICKEN SPRING ROLL** (4pcs) **14**
shreds of chicken, bamboo, mushrooms
- ASSORTED DUMPLINGS** (4pcs) **16**
steamed prawn & bamboo, blue eye trevalla, scallop, wild mushroom truffle dumplings
- ATLANTIC SALMON SASHIMI** (150grams ~ Tasmania) **20**
fresh sliced fillets, wasabi soya
- KING PRAWNS** (4pcs) (g) **28**
*(Tiger King Prawns ~ Gulf of Carpentaria ~ Queensland)
deep fried wild caught King Prawns, pan tossed with spicy salt, five spices, fresh chilli*
-  **SEA SCALLOP** (6pcs ~ Israelite Bay, Western Australia) (g) **27**
King sea scallops steamed with ginger & spring onion, seasoned soya
- TASMANIAN TIGER ABALONE** (2pcs ~ 125grams each) **48**
12 hours slow braised whole baby abalones, flower-top shiitake mushrooms, steamed seasonal vegetable, ormer reduction



*Chef's Recommendation
(g) Available in gluten free option*

SOUP

The secret of good Chinese Soup lies in the classic broth. Our Master Chef places so much importance on this, he will dedicate up to a full day to ensure that the base broth is perfect.



CRAYFISH TRUFFLE WONTON (3pcs ~ limited daily servings) **27**
fresh crayfish, prawn, shiitake, black truffle pate filled Chinese ravioli in seafood broth

SZECHUAN HOT & SOUR **12**
a Szechuan classic ~ strips of barbecued pork, bamboo shoots, wood ear mushroom, silky bean curd, spring onion, chilli oil, aged vinegar, rich broth

WESTLAKE BEEF **12**
diced eye fillet of Black Angus beef, asparagus, shimeji, egg flower, velvety broth

CHICKEN & SWEET CORN **10**
a favourite ~ diced chicken and corn kernels in velvety broth

PINK LING (g) **12**
fresh fillets, ginger, silky bean curd, baby spinach, fish broth

SEAFOOD **14**
Blue Swimmer crab meat, sea scallop, fish fillet, asparagus, seafood broth



Chef's Recommendation
(g) Available in gluten free option

LIVE SEAFOOD

*We partner with the most reputable Tasmanian suppliers
& source the freshest live seafood available to us daily.*

*The average weight of live caught seafood ranges from 1kg & above,
please ask your waiter for today's weight*

CRAYFISH (South Cape ~ Tasmania)

per 100gm **28**

sashimi style (2 courses – \$25 supplement)

sautéed with ginger & spring onion, Shao Xing rice wine (g)

sautéed with fresh & roasted garlic, dried shrimp olive oil (g)

sautéed with X.O chilli (contains dry cured ham)

wok fried then pan tossed with spicy salt, five spices, fresh chilli (g)

*(fresh handmade e-fu noodles can be served with ginger & spring onion,
garlic or X.O chilli crayfish \$3 per person)*

FISH (Tasmania) subject to seasonality

BANDED MORWONG

per 100gm **18**

PARROT WRASSE

per 100gm **12**

ABALONE (Strahan ~ Tasmania)

per 100gm **20**

Sautéed fresh ginger, garlic, seasonal vegetables

Steamed with ginger & spring onions & seasoned soya



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(g) Available in gluten free option*

SEAFOOD



PINK LING (Tasmania) (g) **36**
steamed fillets with ginger & spring onions, seasoned soya, Chinese vegetable garnish (4pcs)

or

sautéed fillets with fresh garlic, snow peas, asparagus, Shao Xing rice wine

ATLANTIC SALMON (Tasmania ~ 2pcs) **32**
steamed fillets, diced black bean, sun dried mandarin peel, garlic,
fresh chilli, seasoned soya, seasonal vegetable garnish

GARLIC KING PRAWN **48**
(8pcs ~ Tiger King Prawns ~ Gulf of Carpentaria ~ Queensland) (g)
sautéed with fresh, roasted & black garlic, Shao Xing rice wine



SZECHUAN KING PRAWN (8pcs) **48**
sautéed with Szechuan chilli sauce & fresh chilli

HONEY GLAZED PRAWN (6pcs) **40**
deep fried, wok tossed with Tasmanian bush honey, roasted sesame seeds



GINGER & SHALLOT SEA SCALLOP (g)
sautéed with ginger & shallots, asparagus, Shao Xing rice wine

X.O SEA SCALLOP
sautéed with mild X.O chilli sauce (contains dry cured ham)

Choice of ~

Israelite Bay, Western Australian roe less King Sea Scallops **45**

or

Bass Strait, Tasmanian roe on Sea Scallops **38**

SPICY SALT SQUID (Bass Strait ~ Tasmania) (g) **30**
deep fried, pan tossed with spicy salt, five spices, fresh chilli

CRAB HOTPOT (Shark's Bay ~ Western Australia) (g) **65**
braised Blue Swimmer crab meat, bean vermicelli, ginger & spring onions,
sun dried prawn roe



Chef's Recommendation
(g) Available in gluten free option

DUCK (*Luv a Duck ~ Victoria*)



ROAST DUCK ~ a Cantonese classic **36**
de-boned, served with plum sauce, steamed vegetable garnish

SZECHUAN DUCK (g) **32**
*sautéed strips of duck fillet, celery, carrot, bamboo, shiitake,
red & green capsicum, mild Szechuan chilli*

CHICKEN (*Free Range ~ Marion Bay ~ Tasmania*)



MOUNT BUDDHA CHICKEN **30**
*de-boned oven roasted chicken fillet with diced coriander, fresh chilli, garlic & ginger
in vinegar dressing, garnished with strips of sugar-coated baby bok choy leaves*

CHILLI HERB CHICKEN **28**
*wok fried de-boned chicken, herbs & spices, dried chilli, garlic, peppercorn,
ginger, spring onion, Shao Xing rice wine*

CHICKEN BLACK BEAN **28**
sautéed de-boned chicken, ginger & shallots, garlic, black bean sauce

SZECHUAN 'WARM' NUMBING CHICKEN **28**
*de-boned steamed white cut chicken, poached in sesame & chilli oil, pepper,
Szechuan peppercorn, cucumber strips, crushed peanuts*



CRISPY SKIN CHICKEN **28**
de-boned, oven roasted chicken, spicy salt, crispy wonton pastry, lemon segment

EGGPLANT CHICKEN **28**
*eggplant strips & diced chicken breast fillets sautéed with two kinds of capsicum
in spicy vinegar sauce*



*Chef's Recommendation
(g) Available in gluten free option*

WAGYU BEEF (Robbins Island ~ Tasmanian Wagyu ~ marble score 8+)

The Robbins Island Wagyu program started in 1993 with progeny from Michifuku, one of the most famous Tajima sires. Michifuku and his father Monjiro are renowned throughout the world for their sort after prize winning genes and high marbling characteristics. When combined with Hammond families' expertise in farming, the pristine environment and unique feed ration, Robbins Island Wagyu is one of the truly unique Wagyu products on the market.

WOK SEARED WAGYU (Sirloin ~ 300grams ~ M8+) **95**
wok seared, sides of black pepper sauce & English mustard, medium rare

WAGYU BLACK TRUFFLE (Sirloin ~ 300grams ~ M8+) **95**
wok seared sirloin cubes, tossed with asparagus, wild mushrooms, black truffle pate, Shao Xing rice wine,

BEEF



CAPE GRIM BLACK PEPPER (Tasmania ~ 250grams) **45**
wok seared, medium rare eye fillets, spicy black pepper sauce, crispy spinach leaves



CAPE GRIM BEEF CHEEK (Tasmania ~ 300grams) **38**
slow braised, cognac, daikon radish, mild Szechuan chilli, beef cheek reduction

BLACK ANGUS PEKING STYLE (Sheffield ~ Tasmania ~ 300grams) **36**
wok seared, marinated eye fillets, mildly spiced, sweet Peking sauce

PORK (Free Range ~ Scottsdale ~ Tasmania)



ROASTED PORK BELLY (limited daily roastings) (g) **36**
crackling skin, served with hoi sin sauce, soya marinated yellow split peas

SWEET & SOUR PORK RIBS **28**
deep fried pork ribs, wok tossed with red & green capsicum, onion, fresh pineapple, hawthorn berry infused sweet & sour sauce

BARBECUED PORK **28**
barbecued tenderloins, honeyed soya, maltose, vegetable garnish



Chef's Recommendation
(g) Available in gluten free option

VEGETARIAN SELECTION

ENTRÉE

VEGETARIAN SPRING ROLL (4pcs) **12**
mushroom, cabbage, black fungus, carrot, bamboo



MUSHROOM TRUFFLE DUMPLING (4pcs) **16**
fresh Huon Valley assorted mushrooms, black truffle pate, seasoned soya

VEGETARIAN DUMPLING (4pcs) **14**
bamboo, water chestnut, wood ear mushroom, coriander, cabbage, seasoned soya

VEGETARIAN 'SANG CHOY BAO' (2pcs) (g) **14**
*diced mixed vegetables stir fried with vegetarian oyster sauce
served in fresh iceberg lettuce leaves*

SZECHUAN VEGETARIAN HOT & SOUR SOUP **12**
*a Szechuan classic ~ strips of bamboo shoots, wood ear mushroom, carrots,
silky bean curd, spring onion, chilli oil, aged vinegar, rich broth*

MAIN

BLACK TRUFFLE MUSHROOMS **28**
fresh shiitake, king oyster, button mushrooms, wok tossed with black truffle pate

MONK'S DELIGHT (g) **24**
*fried bean curd and flowery mushroom braised with vegetarian oyster sauce,
bed of fresh broccoli*

VEGETARIAN EGGPLANT **22**
fresh eggplant sautéed with diced capsicum, peanuts, mild spiced barbecue sauce

SEASONAL MIXED VEGETABLES (g) **19**
stir fried asparagus, broccoli, snow peas, shiitake, baby bok choy

GAI LARN (Chinese broccoli) (g) **19**
steamed with vegetarian oyster sauce or wok tossed with ginger purée



SNAKE BEANS **19**
wok fried, sun dried radish, Szechuan dried chillies

VEGETARIAN SINGAPORE NOODLES (spicy) (g) **24**
*egg strips, green peppers, silky bean curd, bean sprout, fragrant curry spiced,
wok tossed with rice vermicelli noodles*

VEGETARIAN FRIED RICE (g) **Small 14~Large 18**
finely diced mixed vegetables and eggs with fried rice

NOODLES

SEAFOOD CHOW MEIN **40**
*sautéed prawn, scallop, fish fillet, squid, seasonal vegetables
with pan fried egg noodles in a seafood sauce*



CRAB E-FU NOODLES **36**
Blue swimmer crab meat, silver sprouts, shiitake, braised E-Fu noodles

BLACK ANGUS BEEF HOR FUN **26**
*stir fried rice fettuccine noodles, eye fillet beef strips,
garlic chives, bean sprout, seasoned soya*



ABALONE LO MEIN **24**
braised handmade egg noodles, shiitake, ginger, shallots, ormer reduction

SINGAPORE NOODLES (g) **24**
*diced prawn, barbecued pork, bean sprouts, onion, peppers, fragrant curry spiced,
wok tossed with rice vermicelli noodles*

HOKKIEN NOODLES **24**
stir fried, shredded chicken, shiitake, seasonal Chinese vegetables

RICE

FRIED RICE (g) **Small 14~Large 18**
diced prawns, chicken, seasonal vegetables, egg



CRAB TRUFFLE FRIED RICE (g) **30**
Blue Swimmer Crab meat, egg whites, snow peas, black truffle pate

STEAMED RICE **per person 4**
long grain



*Chef's Recommendation
(g) Available in gluten free option*

BANQUETS

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 mouth-watering dishes covering the whole gambit of tastes and aromas. Our Cantonese Master Chef has matched these culinary dishes for you and your guest to enjoy.

BAMBOO BANQUET

65 per head ~ min. 4 persons

APPETIZER

*steamed blue eye trevalla dumpling
crispy fried salmon medallion*

(Free Range ~ Scottsdale Pork ~ Tasmania)

ROASTED PORK BELLY

crackling skin, hoi sin sauce, soya marinated yellow split peas

BARBECUED PORK

barbecued tenderloin, honeyed soya, maltose, vegetable garnish

SZECHUAN DUCK

*sautéed strips of duck fillet, celery, carrot, bamboo, shiitake,
red & green capsicum, mild Szechuan chilli*

FRIED RICE

diced barbecued pork, smoked Chinese sausage, seasonal vegetables, egg

BLACK ANGUS BEEF

*(18 months Grass Fed ~ Sheffield, Tasmania)
wok seared marinated eye fillets, snake beans, fresh mushrooms,
mildly spiced sweet Peking sauce*

HOKKIEN NOODLES

shiitake mushrooms & seasonal vegetables, stir fried with soft Hokkien noodles

WARM CHOCOLATE FONDANT

chocolate fondant, cardamom caramel, almond bricelet, taro coconut ice cream

ESPRESSO COFFEE OR TEA

with house made walnut cookie

PEONY BANQUET

95 per head ~ min. 2 persons

STEAMED DUMPLINGS

*prawn & bamboo ~ scallop ~ truffle mushroom
seasoned soya*

CRAYFISH CHEONG FUN

*Tasmanian crayfish, rice vermicelli, winter bamboo, asparagus,
hand rolled noodle, seasoned soya*

WILD KING PRAWNS

*(Tiger King Prawns ~ Gulf of Carpentaria ~ Queensland)
sautéed with ginger & shallots, Shao Xing rice wine*

ROAST DUCK

(Cantonese classic)

daily roasted duck filleted, served with plum sauce, sautéed snake beans

CAPE GRIM BEEF

(Tasmania)

*wok seared, medium rare eye fillets, seasonal vegetables,
spicy black pepper sauce*

FRIED RICE

diced prawns, chicken, seasonal vegetables, egg

DESSERT OF THE DAY

ESPRESSO COFFEE OR TEA

with house made walnut cookie

Peony Banquet whole table only

SIGNATURE MENU

160 per head ~ min. 2 persons

SEA SCALLOP

(steamed 3 ways)

ginger & shallots ~ fresh & roasted garlic ~ X.O chilli

CRAYFISH TRUFFLE WONTON

*fresh crayfish, prawns, shiitake, black truffle pate
filled Chinese ravioli in seafood broth*

CRAB DUMPLING

(Xiao Long Bao)

*steamed dumplings filled with blue swimmer crab meat, pork broth, Avruga Caviar,
red vinegar & ginger dipping*

BAKED CRAB SHELL

blue swimmer crab meat, Portuguese sauce

PEKING DUCK

*roasted duck skin & breast, cucumber, spring onion, hoi sin sauce,
steamed Mandarin pancake*

WAGYU BEEF

(Robbins Island ~ Tasmanian Wagyu ~ marble score 8+)

*wok seared sirloin cubes, tossed with asparagus, fresh mushrooms,
Shao Xing rice wine, black truffle pate*

FRIED RICE

diced prawns, seasonal vegetables, eggwhite

DESSERT OF THE DAY

ESPRESSO COFFEE OR TEA

with house made walnut cookies

Signature menu whole table only