

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.



SZECHUAN PORK DUMPLING (4pcs ~ Xiao Long Bao)

20

steamed dumplings filled with diced pork, pork broth, mild Szechuan chilli oil, fresh ginger & black vinegar

BEEF CHEEK WASABI 'SANG CHOY BAO' (2pcs ~ Cape Grim, Tasmania) (g)

20

stir fried diced beef cheeks, asparagus, bamboo shoots, wasabi sauce served in fresh iceberg lettuce leaves



ROASTED PORK BELLY (6pcs ~ limited daily roastings) (g)

20

(Free Range ~ Scottsdale, Tasmania)

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

PRAWN & SEA URCHIN SPRING ROLL (3pcs)

18

prawns, melting cheese, asparagus, sea urchin sauce



ASSORTED DUMPLINGS (2pcs of each)

24

steamed Blue Swimmer crab meat with scallop & caviar, Prawn & bamboo dumpling

ATLANTIC SALMON SASHIMI (200grams ~ Tasmania) (g)

24

fresh sliced fillets, caviar, 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 (4pcs ~ limited daily servings) **28**
fresh crayfish, prawn, shiitake, black truffle pate filled Chinese ravioli in seafood broth

SEAFOOD **14**
diced prawn, sea scallop, fish fillet, crispy rice, asparagus, spiced vinegar, golden seafood broth

PINK LING **12**
fresh Ling fillets, diced fish maw, black fungus, asparagus, fish 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



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

LIVE SEAFOOD

We partner with the most reputable Tasmanian suppliers to 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 **25**

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)

deep fried, wok tossed with spicy salt, garlic, five spices, fresh chilli (g)

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

(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 (g)

per 100gm **18**

PARROT WRASSE

per 100gm **12**

ABALONE (Strahan, Tasmania)

per 100gm **20**

Sautéed fresh ginger, garlic, seasonal vegetables (g)

Steamed with ginger & spring onions & seasoned soya (g)



Chef's Recommendation
(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 (g)

BRAISED SALMON (Tasmania) **32**
wok fried then braised fresh fillets, ginger, shallots, cherry tomatoes

Tiger King Prawns ~ Gulf of Carpentaria, Queensland

DAIKON KING PRAWN (6pcs) (g) **42**
sautéed king prawns, crispy rice, steamed daikon radish, prawn oil



SZECHUAN KING PRAWN (6pcs) **42**
sautéed with Szechuan chilli sauce & fresh chilli

HONEY GLAZED PRAWN (6pcs) **42**
deep fried, wok tossed with Tasmanian bush honey, roasted sesame seeds

PINE NUT SEA SCALLOP (Tasmania) (g) **38**
sautéed, pine nuts, pickled cabbage, bamboo shoots, shallots, Shao Xing rice wine



X.O SEA SCALLOP (Israelite Bay, Western Australia) (g) **45**
sautéed, asparagus, mild X.O chilli sauce (contains dry cured ham)

BLACK GARLIC CALAMARI (Tasmania) (g) **36**
sautéed, okra, carrot, black, roasted & fresh garlic, Shao Xing rice wine

CRAB HOTPOT (Shark's Bay, Western Australia) (g) **65**
braised Blue Swimmer crab meat, bean vermicelli noodles, 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 ~ half bird **38**
de-boned, served with plum sauce, steamed vegetable garnish

SZECHUAN DUCK (g) **36**
sautéed strips of roasted duck fillets, celery, carrot, bamboo, shiitake, red & green capsicum, mild Szechuan chilli

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



MOUNT BUDDHA CHICKEN (half bird) **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

SUPREME SOYA CHICKEN (half bird) **28**
de-boned steamed white cut chicken, ginger & shallots, fresh chilli, poached in supreme soya

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

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



CRISPY SKIN CHICKEN (half bird) (g) **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

'KIWAMI' WAGYU BEEF

(Darling Downs, South East Queensland ~ 365 days Grain Fed ~ marble score 9+)



WOK SEARED WAGYU (250grams) (g) **95**
wok seared sirloin, sides of black pepper sauce & English mustard, medium rare

WAGYU BLACK TRUFFLE (250grams) **95**
wok seared sirloin cubes, tossed with asparagus, wild mushrooms, black truffle pate, Shao Xing rice wine

BEEF



CAPE GRIM BLACK PEPPER (Tasmania ~ 300grams) **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

18 months Black Angus ~ Grass Fed ~ Tasmania

'DRAGON WELL' BLACK ANGUS (300grams) **38**
wok seared eye fillet cubes, honeyed Char Siu sauce, roasted sesame, crispy Dragon Well Chinese tea leaves

CANTONESE BLACK ANGUS (Tasmania ~ 300grams) (g) **38**
wok seared eye fillets, oyster sauce, steamed broccoli

PORK (Free Range ~ Scottsdale, Tasmania)



ROASTED PORK BELLY (limited daily roastings) (g) **38**
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 assorted Tasmanian mushrooms, black truffle pate, seasoned soya

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



VEGETARIAN TRUFFLE ‘SANG CHOY BAO’ (2pcs) (g) **18**
diced king oyster, shitake, Swiss brown mushroom, asparagus, black truffle pate 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, black fungus, baby bok choy

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



SNAKE BEANS (g) **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



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

NOODLES

SEAFOOD E-FU NOODLES <i>sautéed prawn, scallop, fish fillet, squid, seasonal vegetables braised e-fu noodles in a seafood sauce</i>	48
BLACK ANGUS BEEF HOR FUN <i>stir fried rice fettuccine noodles, eye fillet beef strips, garlic chives, bean sprout, seasoned soya</i>	26
ABALONE LO MEIN <i>braised handmade egg noodles, shiitake, ginger, shallots, ormer reduction</i>	24
SINGAPORE NOODLES (g) <i>diced prawn, barbecued pork, bean sprouts, onion, peppers, fragrant curry spiced, wok tossed with rice vermicelli noodles</i>	24
HOKKIEN NOODLES <i>stir fried, shredded chicken, shiitake, seasonal Chinese vegetables</i>	24

RICE

IMPERIAL FRIED RICE (g) <i>diced scallop, calamari, barbecued pork, cured ham, avocado, asparagus, crispy rice, egg, caviar</i>	Small 18~Large 26
STEAMED RICE <i>long grain</i>	per person 4



*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 Pink Ling dumpling
crispy fried salmon medallion*

Free Range ~ Scottsdale, Tasmania

ROASTED PORK BELLY

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

BARBECUED PORK

barbecued tenderloin, honeyed soya, maltose

SZECHUAN DUCK

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

FRIED RICE

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

'DRAGON WELL' BLACK ANGUS

(18 months Grass Fed ~ Sheffield, Tasmania)

*wok seared eye fillet cubes, honeyed Char Siu sauce, roasted sesame,
crispy Dragon Well Chinese tea leaves*

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

DUMPLINGS

*steamed Blue Swimmer crab meat with scallop & caviar
Prawn & bamboo
seasoned soya*

CRAYFISH TRUFFLE WONTON

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

BEEF CHEEK WASABI 'SANG CHOY BAO'

(Cape Grim, Tasmania)

*stir fried diced beef cheeks, asparagus, bamboo shoots, wasabi sauce
served in fresh iceberg lettuce leaves*

PRAWN & SEA URCHIN SPRING ROLL

prawns, melting cheese, asparagus, sea urchin sauce

ATLANTIC SALMON

(Tasmania)

wok fried then braised fresh fillets, ginger, shallots, cherry tomatoes

ROAST DUCK

(Cantonese classic)

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

IMPERIAL FRIED RICE

diced scallop, calamari, barbequed pork, Parma ham, avocado, crispy rice, egg, caviar

MANGO SORBET

*strawberry macaron, kaffir lime mousse, blueberry compote,
apple and lychee granita, mango sorbet*

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

SZECHUAN PORK DUMPLING

(Xiao Long Bao)

*steamed dumplings filled with diced pork, pork broth, mild Szechuan chilli oil,
fresh ginger & black vinegar*

CRAYFISH CHEONG FUN

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

BAKED CRAB SHELL

blue swimmer crab meat, Portuguese sauce

PEKING DUCK

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

'KIWAMI' WAGYU BEEF

(Darling Downs, South East Queensland ~ 365 days Grain Fed ~ marble score 9+)

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

IMPERIAL FRIED RICE

diced scallop, calamari, barbequed pork, Parma ham, avocado, crispy rice, egg, caviar

PEANUT PARFAIT

*vanilla tapioca, peanut parfait, caramelized rice bubbles, fried peanuts,
raspberry rhubarb sorbet, chocolate, salty caramel*

ESPRESSO COFFEE OR TEA

with house made walnut cookies

Signature menu whole table only