

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.
-  **SEAFOOD SIU MAI** (4pcs) **28**
Blue Swimmer crab meat, sea scallop, prawns, caviar steamed dumplings
- SHANGHAI PORK DUMPLING** (4pcs ~ Xiao Long Bao) **18**
steamed dumplings filled with diced pork and soup broth, fresh ginger & black vinegar dipping
- PRAWN & SEA URCHIN SPRING ROLL** (3pcs) **21**
prawns, melting cheese, asparagus, sea urchin sauce
-  **WAGYU BEEF 'SANG CHOY BAO'** (2pcs) (av/g) **24**
stir fried diced wagyu beef, asparagus, water chestnuts, capsicum, chilli black bean sauce, crunchy rice, served in fresh iceberg lettuce leaves
- ROASTED PORK BELLY & HONEY GLAZED CHAR SIU** (4pcs of each) **26**
*(Free Range ~ Scottsdale, Tasmania ~ Limited daily roastings)
roasted crackling skin pork belly, hoi sin sauce, soya marinated yellow split peas & Honey glazed barbecued pork tenderloins, cherry tomato garnish*
-  **SEA SCALLOP** (6pcs ~ Israelite Bay, Western Australia) (av/g) **30**
King sea scallops steamed with ginger & spring onion, seasoned soya
- BRAISED TIGER ABALONE** (2pcs ~ 125grams each ~ Tasmania) **48**
12 hours slow braised whole baby abalones, flower-top shiitake mushrooms, steamed seasonal vegetable, ormer reduction
-  **MOUTAI KINGFISH SASHIMI** (100grams ~ Tasmania) **26**
sliced fresh fillets marinated with Moutai, aged vinegar, seasoned soya, mild chilli, pickled shallots



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.



SUPERIOR SOUP DUMPLING (1pc per serve ~ 20 minutes preparation time) **22**
steamed soup dumpling filled with sea scallops, abalone, crab, prawn, chicken, mushroom in superior broth

CRAB SPINACH (gluten free) **14**
Blue Swimmer crab meat, spinach purée, black caviar, velvety broth

TASMANIAN FISH (gluten free) **14**
our chef will use the freshest Blue Eye Trevalla or Deep-Sea Pink Ling fillets available to us, silky bean curd, spinach, consommé

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 (gluten free) **12**
diced eye fillet of Cape Grim beef, asparagus, shimeji, egg flower, velvety broth

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



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 (gluten free)

sautéed with fresh garlic, roasted onions, King Island Cheddar cheese

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

(Fresh handmade e-fu noodles can be served with either Ginger & spring onion or Garlic & cheese crayfishes ~ \$3 per person supplement)

FISH (Tasmania) subject to seasonality

BANDED MORWONG per 100gm **22**

PARROT WRASSE per 100gm **14**

ABALONE (Black lipped ~ Strahan, Tasmania) per 100gm **25**

sautéed with fresh ginger, garlic, seasonal vegetables (gluten free)



SEAFOOD

TASMANIAN FRESH FISH **38**

(We will use today's freshest available to us, Blue Eye Trevalla or Deep-Sea Pink Ling)

steamed fillets with ginger & spring onions, Chinese vegetable garnish, seasoned soya (4pcs) (av/g)

or

sautéed fillets with fresh garlic, seasonal fresh peas, asparagus, Shao Xing rice wine (gluten free)

PATAGONIAN 'GLACIER 51' TOOTHFISH (2pcs) **65**

crispy fillets, asparagus, mushroom oyster sauce

Wild Caught King Prawns ~ Gulf of Carpentaria, Queensland



SINGAPOREAN CHILLI KING PRAWN (8pcs) **48**

sautéed with ginger, garlic, sun dried shrimps & shallots, stir fried spinach, Singaporean chilli sauce

KING PRAWN CHEESE (8pcs) **48**

sautéed with fresh garlic, roasted onions, King Island Cheddar cheese

GINGER & SHALLOTS KING PRAWN (8pcs) (gluten free) **48**

sautéed with ginger & shallots



YUZU KING PRAWN (8pcs) **48**

semi-crispy king prawns, wok tossed with pomelo, sun dried lemon, capsicum, citron yuzu sauce

PORCINI MUSHROOMS SEA SCALLOP (Tasmania) **45**

sautéed with Porcini & Shimeji mushrooms, seasonal fresh peas, Shao Xing rice wine



X.O SEA SCALLOP (Tasmania) **45**

sautéed with asparagus, mild X.O chilli sauce (contains dry cured ham)

SPICY SALT SQUID (Tasmania) (gluten free) **32**

deep fried, pan tossed with spicy salt, five spices, fresh chilli



CRAB VELVET EGGS (Shark's Bay, Western Australia) (gluten free) **48**

sautéed Blue Swimmer crab meat, scrambled eggs, spring onion, mushroom duxelles



DUCK (*Luv a Duck ~ Victoria*)



ROAST DUCK ~ a Cantonese classic ~ half bird **42**
de-boned, served with plum sauce

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



MOUNT BUDDHA CHICKEN (*half bird*) **32**
de-boned oven roasted chicken fillet with diced coriander, fresh chilli, garlic & ginger
in vinegar dressing, garnished with strips of sugar crusted bok choy leaves

SUPREME SOYA CHICKEN (*half bird*) **32**
de-boned steamed white cut chicken with ginger & shallots, fresh chilli, poached in aged soya

SICHUANESE 'NUMBING' CHICKEN (*half bird*) **32**
de-boned steamed white cut chicken, poached in sesame & chilli oil, pepper,
Szechuan peppercorn, cucumber strips, crushed peanut, served warm

CRISPY SKIN CHICKEN (*half bird*) (*av/g*) **32**
de-boned, oven roasted chicken, spicy salt, crispy wonton pastry, lemon segment

EGGPLANT CHICKEN **30**
eggplant strips & diced chicken breast fillets sautéed with capsicums in spicy vinegar sauce

CHILLI HERB CHICKEN (*gluten free*) **30**
wok fried de-boned chicken, herbs & spices, dried chilli, garlic, peppercorn,
ginger, spring onion, Shao Xing rice wine

PORK (*Free Range ~ Scottsdale, Tasmania*)

ROASTED PORK BELLY & HONEY GLAZED CHAR SIU (*8pcs of each*) **38**
(*Free Range ~ Scottsdale, Tasmania ~ Limited daily roastings*)
roasted crackling skin pork belly, hoi sin sauce, soya marinated yellow split peas
& honey glazed barbecued pork tenderloins

SWEET & SOUR PORK **30**
deep fried pork medallions, wok tossed with capsicums, onion, fresh pineapple,
hawthorn berry infused sweet & sour sauce



'KIWAMI' WAGYU BEEF

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

WOK SEARED WAGYU (250grams) (av/g) **110**
pan seared medium rare wagyu sirloin, fresh vegetable purée, seasoned soy

WAGYU CUBES (250grams) **110**
wok seared sirloins cubes, stir fried mushrooms, Citron Yuzu soya

BEEF



CAPE GRIM BEEF BLACK PEPPER (Tasmania ~ 300grams) **55**
wok seared eye fillets cubes, mushrooms, asparagus, tossed with spicy black pepper sauce

aged 18 months ~ Black Angus ~ Grass Fed ~ Tasmania

BLACK ANGUS 'PEKING STYLE' (300grams) **45**
wok seared eye fillets, mildly spiced tangy sauce

'CANTONESE' BLACK ANGUS (300grams) (av/g) **45**
wok seared eye fillets, oyster sauce, steamed broccoli

SHANGHAI BEEF **32**
crispy flour battered beef wok tossed with leeks, onions, vinegar spiced sauce

LAMB (Tasmania)



LAMB CUTLETS **42**
wok seared sliced lamb cutlets, fennel, fresh mushrooms, mint, fresh chillies, fermented bean curd sauce

SICHUAN SPICED LAMB **38**
sautéed tenderloin fillets, shiitake, capsicums, Sichuan peppercorn oil



VEGETARIAN SELECTION

ENTRÉE

OSMANTHUS CHERRY TOMATOES (gluten free) **14**
chilled cherry tomatoes marinated with Osmanthus candy syrup

VEGETARIAN SPRING ROLL (4pcs) **16**
mushroom, cabbage, black fungus, carrot, bamboo



VEGETARIAN DUMPLING (4pcs) **18**
bamboo, water chestnut, wood ear mushroom, coriander, cabbage, seasoned soya

MUSHROOM DUMPLING (4pcs) **18**
fresh assorted mushrooms filled steamed dumplings

VEGETABLE 'SANG CHOY BAO' (2pcs) (av/g) **20**
diced mixed vegetables, pine nuts, stir fried with vegetarian oyster sauce
served in fresh iceberg lettuce leaves

SILKY TOFU SOUP (gluten free) **10**
fresh silky bean curd, mushrooms, black fungus, seasonal vegetables, velvety broth

MAIN



TRUFFLE MUSHROOMS (av/g) **32**
fresh shiitake, king oyster, button mushrooms wok tossed with truffle pâté



SNAKE BEANS (av/g) **28**
wok fried, sun dried radish, Szechuan dried chillies

BRAISED BEAN CURD (av/g) **28**
fried bean curd, shiitake, winter bamboo braised with vegetarian oyster sauce,
seasonal vegetables



VEGETARIAN EGGPLANT **26**
crispy fried eggplants sautéed with diced capsicum, peanuts, mild spiced barbecue sauce

SEASONAL MIXED VEGETABLES (gluten free) **23**
stir fried asparagus, broccoli, fresh peas, shiitakes, bok choy

GAI LARN (Chinese broccoli) (av/g) **23**
steamed with vegetarian oyster sauce or wok tossed with ginger purée

VEGETARIAN SINGAPORE NOODLES (gluten free) **26**
green peppers, silky bean curd, bean sprout, eggs, wok tossed rice vermicelli noodle,
fragrant curry spices

VEGETARIAN FRIED RICE (gluten free) **small 14 ~ large 20**
finely diced mixed vegetables and eggs with fried rice



NOODLES



SEAFOOD CHOW MEIN **48**
*sautéed prawn, scallop, fish fillet, squid, seasonal vegetables,
pan fried noodles in a seafood sauce*

'SATAY' BEEF HOR FUN **28**
*wok tossed rice fettuccine noodles, fillets of 'Wagyu Angus' beef rump,
seasonal Chinese vegetables, spicy satay sauce*

SINGAPORE NOODLES *(gluten free)* **26**
*diced prawn, barbecued pork, bean sprout, onion, peppers, eggs,
wok tossed with rice vermicelli noodle, fragrant curry spices*

ABALONE LO MEIN **26**
braised handmade egg noodles, shiitake, ginger & shallots, ormer reduction

BRAISED E-FU NOODLES **21**
fresh shiitake, seasonal vegetables, braised E-Fu noodle, seasoned soya & oyster sauce

RICE



SPECIAL FRIED RICE *(av/g)* *small 16 ~ large 22*
diced prawn, barbequed pork, seasonal greens, crispy rice, eggs



WAGYU BEEF FRIED RICE **32**
diced wagyu beef, seasonal greens, olive leaves, eggs, seasoned soya

STEAMED RICE *per person 5*
Jasmine rice



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

75 per head ~ min. 4 persons

APPETIZER

*Steamed seafood spinach dumpling
Crispy Prawn toast with Foie Gras*

Free Range ~ Scottsdale, Tasmania

ROASTED PORK BELLY

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

BARBECUED PORK

barbecued tenderloin, honeyed soya, maltose

TASMANIAN FISH FILLETS

*slow braised fillets, ginger, garlic, fresh mushrooms, spinach, oyster sauce,
braised E-Fu noodles*

'BLACK ANGUS' BEEF

wok seared eye fillet cubes, fresh mushrooms, asparagus, vinegar spiced sauce

FRIED RICE

diced prawn, barbecued pork, seasonal greens, crispy rice, eggs

WARM CHOCOLATE FONDANT

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

ESPRESSO COFFEE OR TEA

with house made walnut cookie

PEONY BANQUET

115 per head ~ min. 2 persons

SEA SCALLOP

(Steamed 3 ways)

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

'SANG CHOY BAO'

sautéed Blue Swimmer Crab meat, velvet eggs, truffle pâté

KING PRAWN

sautéed Singaporean chilli sauce & spinach

ROAST DUCK

~Cantonese classic~

de-boned, served with plum sauce & seasonal vegetables

LAMB CUTLETS

*wok seared sliced lamb cutlets, fennel, fresh mushrooms, mint, fresh chillies,
fermented bean curd sauce*

FRIED RICE

diced prawn, barbequed pork, seasonal greens, crispy rice, eggs

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

195 per head ~ min. 2 persons

DUMPLINGS

*Crayfish
Seafood Siu Mai*

'CHEONG FUN'

wild caught king prawns, crispy rice vermicelli, hand rolled noodles, seasoned soya

PATAGONIAN 'GLACIER 51' TOOTHFISH

crispy fillets, asparagus, mushroom oyster sauce

CRAYFISH

*fresh Tasmanian crayfish sautéed with ginger & spring onions,
handmade E-Fu noodles*

PEKING DUCK

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

'KIWAMI' WAGYU BEEF

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

wok seared sirloins cubes, stir fried mushrooms, Citron Yuzu soya

FRIED RICE

diced prawn, barbequed pork, seasonal greens, crispy rice, eggs

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