

## PICKLES

Cabbage, Carrot, Radish and Daikon	9
Sichuan Pickled Shiitake and Cucumbers	9

## DUMPLINGS

Plump Spencer Gulf King Prawn Dumplings with Black Vinegar and Chilli (6 pieces)	39
Spencer Gulf King Prawn Har Gow (4 pieces)	24
Pork and Prawn Siu Mai with Flying Fish Roe (4 pieces)	24
Spinach and Garlic Chive Dumpling (4 pieces)	22
BBQ Pork Pot Sticker Buns (4 pieces)	24
Pepper Beef Pancake with Sweet Black Vinegar Sauce	26

## APPETIZERS

Soy Poached Squid, Lettuce and Coriander	34
White Cut Sun Farm Chicken Salad with Shallot Dressing	28
Asparagus Salad with Coriander, Shiitake and Garlic	18
Spencer Gulf King Prawn Toast with Sweet and Sour Sauce	32
Scallop Spring Roll with Sweet Black Vinegar Sauce	26
Sweet and Sticky Pork Short Ribs	29

## ROAST AND POACHED

Peking Duck with Hoisin Sauce, Condiments and Mandarin Pancakes Half or Whole	62/115
Duck with Plum Sauce Half or Whole	52/104
Char Siu Pork with Pickled Ginger	30

## LIVE SEAFOOD

Lobster (live)	29/100g
Mud Crab (live)	21/100g

## PREPARATION

Steamed Ginger and Shallot/Black Bean, Garlic and Ginger/XO	
Add Noodles. Fresh or Fried	10

## SEAFOOD

Pipis with XO 250g / 500g	30/60
Salt and Pepper Calamari	60
Steamed Sea Scallops, Vermicelli Noodles and XO Sauce (6 pieces)	60
Stir Fried King Prawn, Dried Chilli and Sweet Soy ( 6 pieces)	59
Steamed Coral Trout with Ginger and Shallot	59
Steamed Blue Eye Trevalla Fillets with Salted Pickled Chilli and Sweet Sesame Dressing	59

## POULTRY

Kung Pao Chicken with Peanuts	45
Crisp Crumbed Lemon Chicken	45
Crisp Fried Whole Sun Farm Chicken with Sichuan Salt, Pepper and Lemon	110

## MEAT

Stir Fried Cumin Lamb with Leeks	45
Red Braised Pork Belly with Shiitake	42
Sweet And Sour Pork with Black Vinegar	35/49
Stir Fry CopperTree Beef Fillet with Celtuce Stem and Black Bean Sauce	35/59
Stir Fried Red Braised David Blackmore Wagyu, Oyster Mushroom and Kampot Pepper Sauce	59

## VEGETABLES AND TOFU

Steamed Choy Sum, King Brown and Shiitake Mushrooms with Garlic Sauce	25
Boiled Chinese Broccoli with Oyster Sauce	16
Steamed Spring Vegetables with Golden Sesame Oil	25

## NOODLES & RICE

Soy Sauce Noodles with Spring Onion	25
Stir Fried Rice with Conpoy and Lap Cheong	25
Steamed Rice	5pp

All credit and debit cards incur a surcharge at the rate of your provider.

Tables of 8 and over incur a 10% discretionary service charge.

Sunday surcharge 10%

Public Holiday surcharge 15%

## SONG BIRD BANQUET MENU

Fried Rice

10pp

MINIMUM 2 PEOPLE

139pp

PREPARED FOR THE ENTIRE TABLE

THIS BANQUET IS THE EXPRESSION OF NATURE

150pp

ITS ABOUT THE BEST PRODUCE SOURCED IN THE

COUNTRY, PAIRED WITH DELICATE CHINESE FLAVOURS

IT IS THE TASTE OF SONG BIRD

STARTERS

Cabbage, Carrot, Radish and Daikon

Smashed Cucumber, Garlic, Peanuts and Chilli

Spencer Gulf Plump Prawn Dumpling with Black Vinegar and Chilli

White Cut Sun Farms Chicken Salad with Shallot Dressing

Wollemi Peking Duck with Hoisin Sauce, Condiments and Mandarin Pancakes

SHARED MAINS

Ben Collison Steamed Coral Trout, Ginger and Shallot

Bruce Collis Salt and Pepper Calamari

Stir Fried Union Station Cumin Lamb with Leeks

Red Braised Goorlie Pork with Shiitake

Stir Fried Spring Vegetables with Golden Sesame Oil

Steamed Rice

DESSERT

Hazelnut Choux with Vanilla Soft Serve

50pp

ADD TO YOUR BANQUET

Mud Crab your choice of preparation

50pp

Lobster your choice of preparation

72pp

Crisp Sun Farm Chicken with Sichuan Salt and pepper and Lemon

110