

## PICKLES

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

## DUMPLINGS

Plump Spencer Gulf King Prawn Wontons 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
Roast Duck and Coriander Wonton (6 pieces)	29
BBQ Pork Pot Sticker Buns (4 pieces)	24
Pepper Beef Pancake with Fragrant Soy	26

## APPETIZERS

Smoked Tofu and Century Egg Salad with Sweet Soy Dressing	24
White Cut Sun Farm Chicken Salad with Shallot Dressing	28
Asparagus Salad with Coriander, Shiitake and Garlic	29
Spencer Gulf King Prawn Toast with Sweet and Sour Sauce	39
Flinders Island Scallop and Lobster Spring Roll with Sweet Black Vinegar Sauce	36
Sweet and Sticky Pork Short Ribs	29
Char Siu Pork with Pickled Ginger	30
Char Siu David Blackmore Wagyu Denver with Pickled Ginger	125

## DUCK

Peking Duck with Hoisin Sauce, Condiments and Mandarin Pancakes Half or Whole	62/115
Duck with Plum Sauce Half or Whole	52/104

## LIVE SEAFOOD AND TOFU

Lobster (live)	290
Mud Crab (live)	210
Silken Tofu	25

## PREPARATION

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

## STEAMED SEAFOOD

Anthony's Blue Eye	65
Anthony's WA Red Snapper	59
Ben's Coral Trout	65
Hervey Bay Sea Scallops	60

## PREPARATION

Ginger and Shallot/Black Bean and Garlic/Sweet Sesame and Salted Chilli	
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## SEAFOOD

Pipis with XO 250g / 500g	30/60
Bruce Collis Salt and Pepper Southern Calamari	60
Stir Fried Spencer Gulf King Prawns with Dried Chilli and Sweet Soy	59
Stir Fried Spencer Gulf King Prawns with XO Paste	59

## MEAT

Crispy Fried Sun Farm Chicken Half or Whole With Your Choice of Soy, Coriander, Ginger and Chilli Sauce Sichuan Salt, Pepper and Lemon Lemon Dipping Sauce	55/110
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Kung Pao Chicken with Peanuts	45
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Stir Fried Cumin Lamb with Leeks	45
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Red Braised Pork Belly with Shiitake	42
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Sweet And Sour Pork with Black Vinegar	35/49
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Stir Fry Copper Tree Beef Fillet with Celtuce Stem and Black Bean Sauce	35/59
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Stir Fried Red Braised David Blackmore Wagyu, Oyster Mushroom and Kampot Pepper Sauce	65
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## VEGETABLES

Steamed Choy Sum, King Brown and Shiitake Mushrooms with Garlic Sauce	25
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Boiled Chinese Broccoli with Oyster Sauce	24
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Steamed Spring Vegetables with Golden Sesame Oil	25
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## NOODLES & RICE

Soy Sauce Noodles with Spring Onion	25
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Shanghai Noodles with Blue Swimmer Crab and Yellow Chive Sauce	99
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Stir Fried Shanghai Noodles with Roast Duck and Wombok	29
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Stir Fried Rice with Conpoy and Lap Cheong	25
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Steamed Rice	5pp
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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%