

PICKLES

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

DUMPLINGS

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|--|----|
| Plump Spencer Gulf King Prawn Wontons with Black Vinegar and Chilli (6 pieces) | 39 |
| Roast Duck and Coriander Wonton (6 pieces) | 29 |
| Spencer Gulf King Prawn Har Gow (4 pieces) | 24 |
| Pork and Prawn Siu Mai with Flying Fish Roe (4 pieces) | 24 |
| Anthony's WA Pearl Perch Dumpling (4 pieces) | 24 |
| Spinach and Garlic Chive Dumpling (4 pieces) | 24 |
| Song Bird Mixed Dumpling (8 pieces) | 48 |
| BBQ Pork Pot Sticker Buns (4 pieces) | 24 |
| Shallot Pancake with Sweet Soy | 18 |
| Pepper Beef Pancake with Fragrant Soy | 26 |

APPETIZERS

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|---|--------|
| Freshly Shucked Wheeler's Merimbula Sydney Rock Oysters with Yuzu, Ginger and Cracked Coriander Seeds | 8 each |
| Three Flavours Eggplant Salad with Coriander, Shiitake and Garlic | 21 |
| White Cut Sun Farm Chicken Salad with Shallot Dressing | 28 |
| Sichuan Style Bang Bang Sun Farm Chicken Salad | 28 |
| Spencer Gulf King Prawn Toast with Sweet and Sour Sauce | 39 |
| Lobster and Scallop Spring Roll with Sweet Black Vinegar Sauce | 46 |
| Bruce Collis Salt and Pepper Southern Calamari | 30 |
| Sweet and Sticky Pork Short Ribs | 29 |

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%

ROAST

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|--|--------|
| Peking Duck with Hoisin Sauce, Condiments and Mandarin Pancakes Half or Whole | 64/120 |
| Duck with Plum Sauce Half or Whole | 54/100 |
| Crisp Roast Pork Belly Wrap with Lettuce, Herbs, Kimchi, Garlic and Ssam Sauce | 59 |

LIVE SEAFOOD AND TOFU

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|----------------------|-----|
| 800g Lobster (live) | 169 |
| 1.2kg Lobster (live) | 259 |
| 1kg Mud Crab (live) | 159 |
| Silken Tofu | 25 |

PREPARATION

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

SEAFOOD

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|--|-------|
| Anthony's Red Snapper with Ginger and Shallot | 59 |
| Anthony's WA Pearl Perch with Jiangxi Style Sweet Sesame and Salted Chili | 59 |
| Stir Fried Sea Scallops with Green Chilli and Green Sichuan Pepper | 59 |
| Pipis with XO 250g / 500g | 40/80 |
| Stir Fried Spencer Gulf King Prawns with Dried Chilli and Sweet Soy | 59 |
| Stir Fried Spencer Gulf King Prawns with XO Paste | 59 |
| Stir Fried Spencer Gulf King Prawns with Salt and Pepper | 59 |
| Neil's Spanner Crab Omelette with Yellow Chives and Oyster Sauce | 55 |
| Blue Swimmer Crab and Yellow Chive Sauce with Shanghai Noodle and XO Paste | 65 |

MEAT

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|--|-------|
| Crispy Fried Sun Farm Chicken with Soy, Coriander, Ginger and Chilli Sauce | 55 |
| Stir Fried Chicken with Black Bean, Turkish Chilli, Woodear Mushrooms and Thai Basil | 45 |
| Cashew Nut Chicken with Garlic Stems and Shallot | 45 |
| Red Braised Pork Belly, Shiitake and Pickled Bamboo | 49 |
| Sichuan Style Sweet, Sour, Hot and Numbing Pork | 49 |
| Stir Fried Lamb and Leek with Sambal | 35/59 |
| Stir Fried Mongolian CopperTree Farm Beef Fillet | 49 |
| Stir Fried David Blackmore Wagyu, Oyster Mushroom and Cracked Kampot Pepper | 65 |
| David Blackmore Wagyu 300g Denver Slices drowned in Chilli and Sichuan Peppers | 180 |
| CopperTree Farm Boneless Shortrib with Daikon, Chestnut and Mandarin Peel | 59 |

VEGETABLES

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|--|----|
| Steamed Choy Sum, King Brown and Shiitake and Garlic Sauce | 21 |
| Steamed Summer Vegetables with Golden Sesame Oil | 18 |
| Stir Fried Water Spinach with Garlic | 18 |

NOODLES & RICE

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|--|-----|
| Soy Sauce Noodles with Spring Onion | 25 |
| Stir Fried Shanghai Noodles with Roast Duck and Wombok | 29 |
| Stir Fried Rice with Conpoy and Lap Cheong | 25 |
| Steamed Rice | 5pp |

SONG BIRD BANQUET MENU

MINIMUM 2 PEOPLE 129pp
PREPARED FOR THE ENTIRE TABLE

THIS BANQUET IS THE EXPRESSION OF NATURE.

ITS ABOUT THE BEST PRODUCE SOURCED IN THIS
COUNTRY, PAIRED WITH DELICATE CHINESE
FLAVOURS.

IT IS THE TASTE OF SONG BIRD

STARTERS

Cabbage, Carrot, Radish and Daikon

Sichuan Pickled Shiitake and Cucumbers

Plump Spencer Gulf King Prawn Wontons with Black Vinegar and Chilli

White Cut Sun Farm Chicken Salad with Shallot Dressing

Wollemi Peking Duck with Hoisin Sauce, Condiments and Mandarin
Pancakes

SHARED MAINS

Anthony's Red Snapper with Ginger and Shallot

Steamed Summer Vegetables with Golden Sesame Oil

Stir Fried David Blackmore Wagyu, Oyster Mushroom and Cracked
Kampot Pepper

Red Braised Pork Belly, Shiitake and Pickled Bamboo

Steamed Rice

DESSERT

Mango Parfait with Sago

ADD TO YOUR BANQUET

Freshly Shucked Gary's Tathra Sydney Rock Oysters with Yuzu, Ginger
and Cracked Coriander Seeds 8 each

Pipis with XO 20pp

Whole 1kg Mud Crab with your choice of preparation 159

Whole 1.2kg Lobster with your choice of preparation 259

Crispy Fried Sun Farm Chicken with Soy, Coriander, Ginger and Chilli
Sauce 55

Fried Rice 10pp

DESSERT

Song Bird Chocolate Pavlova with Mascarpone Chantilly and
Blackberry 19

Three Milk Cake with Jasmine Tea, Passionfruit Curd, Candied Almond
and Torched Meringue 19

Mango Parfait with Sago 19

Lychee Granita with Raspberries 18

Vanilla Soft Serve with Chocolate Magic and Toppings 16/24
Add Crisp Chocolate Peanut Biscuit

Cashew Caramel Slice 12

DESSERT WINE

2021 Semillon, Henschke Noble 17
Eden Valley, S.A

2013 Semillon Blend, Doisy-Daëne, Second Cru Classé 26
Sauternes, Bordeaux, France

2023 Shiraz Blend, Seppeltsfield, 21 Year Old Para Tawny 20
Barossa Valley, SA

COCKTAILS

Oolong Cooler 26
St Anges Brandy, Montenegro, House Oolong Syrup, Oat Milk

Espresso Martini 27