APPETIZERS

Cabbage, Carrot, Radish and Daikon Pickles	9
Sichuan Pickled Shiitake and Cucumbers	9
Freshly Shucked Merimbula Rock Oysters with Ginger Vinegar	8 each
Pav and Heidi's Big Eye Tuna Sashimi, Avocado with Miso and Honey Dressing	32
Pav and Heidi's Big Eye Tuna Tartare Lettuce Cups with Kimchi and Ssam Sauce	32
Sichuan Style Sesame and Red Oil Sun Farm Chicken Salad	29
Sichuan Beef Tartare, Pickled Ginger and Tomato with Crisp Wonton	29
Bruce's Salt and Pepper Southern Calamari with Prik Nam Pla	30
Sweet and Sticky Pork Short Ribs	29

DUMPLINGS AND THINGS

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 Red Snapper Dumplings (4 pieces)	24
Spinach and Garlic Chive Dumplings (4 pieces)	24
Song Bird Mixed Dumpling (8 pieces)	48
BBQ Pork Pot Sticker Buns (4 pieces)	24
Mixed Mushroom and Vegetable Spring Rolls with Sweet and Sour Sauce	24
Crispy Vegetarian Abalone with Sweet Bean and Soy Dressing	24
Spencer Gulf King Prawn Toast with Sweet and Sour Sauce	39
Crispy Lobster and Scallop Money Bags with Sweet Black Vinegar Sauce	46
Pepper Beef Pancake with Fragrant Soy	26

OUR SIGNATURE PEKING DUCK

Served with Hoisin Sauce, Condiments and Mandarin Pancakes Half or Whole	64/120

LIVE MUD CRAB AND TOFU

1kg Mud Crab	159
Silken or Firm Tofu	25

PREPARATION

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

SEAFOOD

Wild Legend Lobster Tail Salt and Pepper Style with Nam Jim	120
Ben's Coral Trout with Ginger and Shallot	65
Ben's Crisp Battered Island Snapper with Ginger, Eshalot and Mirin Dressing	59
Green Curry of Ben's Island Snapper	59
Pipis with XO 250g / 500g	40/80
Stir Fried Spencer Gulf King Prawns Dry Red Curry Style	59
Stir Fried Spencer Gulf King Prawns, Abrolhos Island Scallops and Corner Inlet Calamari with Chilli and Sweet Soy	75
Stir Fried Abrolhos Island Scallops with Roast Chilli Paste	55
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

Roast Duck with Orange and Caramel Sauce	62
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
Char Siu Style 450g Pork Cutlets with Pickled Ginger	49
Hakka Style Red Braised Pork Belly with Preserved Vegetables	49
Sichuan Style Sweet, Sour, Hot and Numbing Pork with Pineapple	49
Red Braised David Blackmore Wagyu, Shiitake Mushroom and Pickled Bamboo Shoots	65

SPECIALTY BEEF

250g CopperTree Farm Friesian Dairy Beef Fillet	55
500g CopperTree Farm Dry Aged Hereford Bone In Sirloin	135
300g David Blackmore Wagyu Denver Steak	135

PREPARATION

Kombu Butter/Black Bean and Chilli/Creamy Mushroom and Pepper Sauce	

VEGETABLES, NOODLES & RICE

Stir Fried Choy Sum, King Brown and Shiitake and Garlic Sauce	21
Steamed Autumn Vegetables with Golden Sesame Oil	18
Stir Fried Water Spinach with Sambal	18
Stir Fried Shanghai Noodles with Roast Duck and Wombok	29
Spicy Combination Chow Mein with BBQ Pork, Roast Duck, Scallop, Prawn and Calamari	55
Combination Fried Rice with BBQ Pork, Conpoy and Prawn	35
Steamed Rice	5pp