

APPETIZERS

Cabbage, Carrot, Radish and Daikon Pickles	9
Sichuan Pickled Shiitake and Cucumbers	9
Freshly Shucked Tuross Lake Sydney Rock Oysters with Ginger Vinegar	7.5 each
Spiced Eggplant and Silken Tofu with Soy Eggs	24
Song Bird Chopped Salad with Strange Flavour Dressing	26
Luke's Yellowtail Kingfish Sashimi with Green Papaya Salad, Cashews, Lime and Chilli	32
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
Sun Farm White Cut Chicken Salad with Ginger, Shallot and Sichuan	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
Spencer Gulf King Prawn Har Gow (4 pieces)	24
Pork and Prawn Siu Mai with Flying Fish Roe (4 pieces)	24
Ben's Coral Trout Dumplings (4 pieces)	24
Spinach and Garlic Chive Dumplings (4 pieces)	24
Song Bird Mixed Dumpling (8 pieces)	48
BBQ Duck Pot Sticker Buns (4 pieces)	24
Spencer Gulf King Prawn Toast with Sweet and Sour Sauce	39
Lobster and Scallop Spring Rolls with Sweet and Sour Sauce	46
Pepper Beef Pancake with Fragrant Soy	26

OUR SIGNATURE PEKING DUCK

Served with Hoisin Sauce, Condiments and Mandarin Pancakes	64
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TOFU

Silken or Firm Tofu with Black Bean and Chilli	25
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LIVE MUD CRAB

1kg Mud Crab	159
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PREPARATION

Steamed Ginger and Shallot/ Black Bean and Chilli/ 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 Pixian Chilli, White Soy and Ginger	65
Ben's Crispy Battered Coral Trout with Ginger, Eschalot and Mirin Dressing	65
Green Curry of Ben's Coral Trout	65
Coorong 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 Heaven Facing 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 Shanghai Noodles with 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
Roast Pork Cutlet in Miso and Fermented Red Beancurd Marinade 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
250g CopperTree Farm Friesian Dairy Beef Fillet with Satay Peanut Sauce	55
300g David Blackmore Wagyu Denver Steak with Creamy Mushroom and Pepper Sauce	135

VEGETABLES, NOODLES & RICE

Steamed Autumn Vegetables with Golden Sesame Oil	18
Stir Fried Water Spinach with Sambal	18
Stir Fried Choy Sum, King Brown and Shiitake and Garlic Sauce	21
Stir Fried Shanghai Noodles with Roast Duck and Wombok	29
Spicy Combination Chow Mein with BBQ Pork, Roast Duck, Scallop, Prawn and Calamari	49
Combination Fried Rice with BBQ Pork, Conpoy and Prawn	35
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%