STARTERS		SEAFOOD		EXPRESS LUNCH MENU
Cabbage, Carrot, Radish and Daikon Pickles	9	Ben's Coral Trout with Pixian Chilli, White Soy and Ginger	65	MINIMUM 2 PEOPLE 88PP
Fresh Cucumber Kimchi Pickle	9	Ben's Crispy Battered Coral Trout with Ginger, Eschalot		PREPARED FOR THE ENTIRE TABLE
Spiced Eggplant and Silken Tofu with Soy Eggs	24	and Mirin Dressing	65	STARTERS Cabbage, Carrot, Radish and Daikon Pickles
Ben's Yellowspotted Kingfish Sashimi with Green Papaya Salad, Cashews, Lime and Chilli	32	Wild Legend Lobster Tail Salt and Pepper Style with Nam Jim	120 59	Pav and Heidi's Big Eye Tuna Sashimi, Avocado, with Miso and Honey Dressing
Pav and Heidi's Big Eye Tuna Sashimi, Avocado with Miso and Honey Dressing	32	Stir Fried Spencer Gulf King Prawns Dry Red Curry Style Neil's Spanner Crab Omelette with Yellow Chives and Oyster	55	Bruce's Salt and Pepper Southern Calamari with Prik Nam Pla
Sichuan Beef Tartare, Pickled Ginger and Tomato with Crisp Wonton	29	Sauce Blue Swimmer Crab and Shanghai Noodles with XO Paste	65	Plump Spencer Gulf King Prawn Wontons with Black Vinegar and Chilli SHARED MAINS
White Cut Chicken Salad with Ginger and Shallot Oil	26			Ben's Coral Trout with Pixian Chilli, White Soy and Ginger
Crisp Roast Pork Belly Salad with Sichuan Chilli Oil and Peanuts	28	MEAT		Roast Duck with Orange and Caramel Sauce Steamed Autumn Vegetables with Golden Sesame Oil
Portarlington Mussels with Thai Style Chilli Sauce, Coconut Cream, Kaffir Leaf and Coriander	28	Roast Duck with Hoisin, Condiments and Mandarin Pancakes	64	Steamed Rice
Bruce's Salt and Pepper Southern Calamari with Prik Nam Pla	30	Roast Duck with Orange and Caramel Sauce	59	DESSERT Triple Chocolate Pavlova with Almond Praline
Crisp Roast Pork Belly Bao Bun with Kimchi and Coriander (2 pieces)	28	Stir Fried Chicken with Black Bean, Turkish Chilli, Woodear Mushrooms and Thai Basil	45	THE CHOCOLITET WOVE WITH AIMONE TRUINE
Red Braised Beef Bao Bun with Cabbage and Daikon Pickles	28	Sichuan Style Sweet, Sour, Hot and Numbing Pork with Pineapple	49	SONG BIRD BANQUET MENU
(2 pieces) Coorong Pipis with XO and Crispy Noodle	45	Roast Pork Cutlet in Miso and Fermented Red Beancurd Marinade with Pickled Ginger	49	MINIMUM 2 PEOPLE 138PP PREPARED FOR THE ENTIRE TABLE
Coolong Fipis with AC and Chapy Noodic	40	Hakka Style Red Braised Pork Belly with Preserved Vegetables	49	STARTERS Cabbage, Carrot, Radish and Daikon Pickles
DUMPLINGS		220g CopperTree Farm Friesian Dairy Beef Fillet with	65	Fresh Cucumber Kimchi Pickle
Plump Spencer Gulf King Prawn Wontons with Black Vinegar and Chilli (6 pieces)	39	Satay Peanut Sauce Red Braised David Blackmore Wagyu, Shiitake Mushroom	65	Pav and Heidi's Big Eye Tuna Sashimi, Avocado, with Miso and Honey Dressing
Spencer Gulf King Prawn Har Gow (4 pieces)	24	and Pickled Bamboo Shoots		Plump Spencer Gulf King Prawn Wontons with Black Vinegar and Chilli
Pork and Prawn Siu Mai with Flying Fish Roe (4 pieces)	24	VEGETABLES & RICE		Lobster and Scallop Spring Rolls with Sweet Sour Sauce
Ben's Coral Trout Dumplings (4 pieces)	24	Steamed Silken Tofu with Black Bean and Chilli	25	Roast Duck with Orange and Caramel Sauce
Spinach and Garlic Chive Dumplings (4 pieces)	24	Steamed Autumn Vegetables with Golden Sesame Oil	18	SHARED MAINS Ben's Coral Trout with Pixian Chilli, White Soy and Ginger
Song Bird Mixed Dumpling (8 pieces)	48	Stir Fried Water Spinach with Sambal	18	Blue Swimmer Crab and Shanghai Noodles with XO
Spencer Gulf King Prawn Toast with Sweet and Sour Sauce	39	Combination Fried Rice with BBQ Pork, Conpoy and Prawn	35	Sichuan Style Sweet, Sour, Hot and Numbing Pork with Pineapple
Lobster and Scallop Spring Rolls with Sweet and Sour Sauce	46	Steamed Rice	5pp	Red Braised Beef with Chestnut, Mandarin Peel and Holy Basil
Lamb and Cumin Pancake with Fragrant Soy	26			Steamed Autumn Vegetables with Golden Sesame Oil Steamed Rice
Roast Duck Puff with Plum Sauce	26	All credit and debit cards incur a surcharge at the rate of your particles of 8 and over incur a 10% discretionary service Sunday surcha	charge. arge 10%	DESSERT Triple Chocolate Pavlova with Almond Praline

Public Holiday surcharge 15%