

STARTERS

Cabbage, Carrot, Radish and Daikon Pickles	9
Fresh Cucumber Kimchi Pickle	9
Spiced Eggplant and Silken Tofu with Soy Eggs	24
Ben’s Yellowspotted Kingfish Sashimi with Green Papaya Salad, Cashews, Lime and Chilli	32
Pav and Hedi’s Bigeye Tuna Sashimi, Avocado with Miso and Honey Dressing	32
Sichuan Beef Tartare, Pickled Ginger and Tomato with Crisp Wonton	29
White Cut Chicken Salad with XO, Shallot Oil and Peanuts	28
Crisp Roast Pork Belly Salad with Sichuan Chilli Oil and Peanuts	28
Crisp Roast Pork Belly Bao Bun with Kimchi and Coriander (2 pieces)	28
Red Braised Beef Bao Bun with Cabbage and Daikon Pickles (2 pieces)	28
Bruce’s Salt and Pepper Southern Calamari with Prik Nam Pla	30
Ben’s Fried Coral Trout Wings with Sweet and Fragrant Dressing	28
Sweet and Sticky Pork Short Ribs	29

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
Ben’s Coral Trout Dumplings (4 pieces)	24
Spinach and Garlic Chive Dumplings (4 pieces)	24
Song Bird Mixed Dumpling (8 pieces)	48
Spencer Gulf King Prawn Toast with Sweet and Sour Sauce	39
Lobster and Scallop Spring Rolls with Sweet and Sour Sauce	46
Roast Duck Puff with Plum Sauce	26
Pepper Beef Pancake with Fragrant Soy	26

SEAFOOD

Ben’s Coral Trout with Pixian Chilli, White Soy and Ginger	65
Ben’s Crispy Battered Coral Trout with Ginger, Eschalot and Mirin Dressing	59
Coorong Pipis with XO and Crispy Noodle	45
Wild Legend Lobster Tail Salt and Pepper Style with Nam Jim	120
Stir Fried Spencer Gulf King Prawns Dry Red Curry Style	59
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 Hoisin, Condiments and Mandarin Pancakes	64
Roast Duck with Orange and Caramel Sauce	59
Stir Fried Chicken with Black Bean, Turkish Chilli, Woodear Mushrooms and Thai Basil	45
Sichuan Style Sweet, Sour, Hot and Numbing Pork with Pineapple	49
Roast Pork Cutlet in Miso and Fermented Red Beancurd Marinade with Pickled Ginger	49
Hakka Style Red Braised Pork Belly with Preserved Vegetables	49
220g CopperTree Farm Friesian Dairy Beef Fillet with Satay Peanut Sauce	65
250g David Blackmore Wagyu Denver with Kombu Butter	130
Red Braised David Blackmore Wagyu, Shiitake Mushroom and Pickled Bamboo Shoots	65

VEGETABLES & RICE

Steamed Silken Tofu with Black Bean and Chilli	25
Steamed Winter Vegetables with Golden Sesame Oil	18
Stir Fried Broadbeans with Preserved Cabbage	18
Stir Fried Water Spinach with Sambal	18
Combination Fried Rice with BBQ Pork, Conpoy and Prawn	35
Steamed Rice	5pp

EXPRESS LUNCH MENU

MINIMUM 2 PEOPLE 88PP  
PREPARED FOR THE ENTIRE TABLE

STARTERS  
Cabbage, Carrot, Radish and Daikon Pickles  
Pav and Heidi’s Big Eye Tuna Sashimi, Avocado, with Miso and Honey Dressing  
  
Bruce’s Salt and Pepper Southern Calamari with Prik Nam Pla  
Plump Spencer Gulf King Prawn Wontons with Black Vinegar and Chilli

SHARED MAINS  
Ben’s Coral Trout with Pixian Chilli, White Soy and Ginger  
Roast Duck with Orange and Caramel Sauce  
Steamed Winter Vegetables with Golden Sesame Oil  
Steamed Rice

DESSERT  
Triple Chocolate Pavlova with Almond Praline

SONG BIRD BANQUET MENU

MINIMUM 2 PEOPLE 138PP  
PREPARED FOR THE ENTIRE TABLE

STARTERS  
Cabbage, Carrot, Radish and Daikon Pickles  
Fresh Cucumber Kimchi Pickle  
Pav and Heidi’s Big Eye Tuna Sashimi, Avocado, with Miso and Honey Dressing  
White Cut Chicken Salad with XO, Shallot Oil and Peanuts  
  
Plump Spencer Gulf King Prawn Wontons with Black Vinegar and Chilli  
Lobster and Scallop Spring Rolls with Sweet Sour Sauce

Roast Duck with Hoisin, Condiments and Mandarin Pancake  
  
SHARED MAINS  
Ben’s Coral Trout with Pixian Chilli, White Soy and Ginger  
Blue Swimmer Crab and Shanghai Noodles with XO

Red Braised Beef with Chestnut, Mandarin Peel and Holy Basil  
Steamed Winter Vegetables with Golden Sesame Oil  
Steamed Rice

DESSERT  
Triple Chocolate Pavlova with Almond Praline

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%