

STARTERS

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| 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 Heidi’s Big Eye 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 |
| Sweet and Sticky Pork Short Ribs | 29 |

DUMPLINGS

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| 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 Black Vinegar Sauce | 46 |
| Roast Duck Puff with Plum Sauce | 26 |
| Pepper Beef Pancake with Fragrant Soy | 26 |

SEAFOOD

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| 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 |
| 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

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| 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 Sirloin with Soy, Coriander, Ginger and Chilli Sauce | 195 |

VEGETABLES & RICE

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| Steamed Silken Tofu with Black Bean and Chilli | 25 |
| Steamed Winter Vegetables with Golden Sesame Oil | 18 |
| Steamed Broccoli with XO | 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%