

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 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
Ben's Fried Coral Trout Wings with Sweet Fragrant Dressing+	26
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 Black Vinegar 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	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

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
Red Braised Beef with Chestnut, Mandarin Peel and Holy Basil	65
250g David Blackmore Wagyu Sirloin with Soy, Coriander, Ginger and Chilli Sauce	195

VEGETABLES & RICE

Steamed Silken Tofu with Black Bean and Chilli	25
Steamed Winter Vegetables with Golden Sesame Oil	18
Steamed Broccoli Florets with XO	18
Stir Fried Broadbeans with Preserved Cabbage	18
Stir Fried Water Spinach with Sambal	18
Combination Fried Rice with BBQ Pork, Roast Duck, 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 Black Vinegar 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%