

WINE BY THE GLASS

葡萄酒

CHAMPAGNE/ SPARKLING

NV Bandini prosecco (Veneto, Italy)	14/79
NV Louis Roederer brut champagne (Champagne, France)	25/145

PINOT GRIS/ GRIGIO

2023 Terra di Chietti pinot grigio (Abruzzo, Italy)	13/63
2023 Catalina Sounds pinot gris (Marlborough, NZ)	15/72

SAUVIGNON BLANC

2023 Tai Tira (Marlborough, NZ)	14/68
2024 Shaw & Smith (Adelaide Hills, SA)	17/83

RIESLING

2022 Pewsy Vale lighter riesling (Eden Valley, SA)	15/72
2024 Mitchell Watervale riesling (Clare Valley, SA)	17/83

CHARDONNAY

2023 Saint & Scholar (Adelaide Hills, SA)	14/68
2023 Vasse Felix Premier (Margaret River, WA)	18/88

NATURAL WINE

2023 Now Fractals (skin contact) orange organic/unfiltered (Byron Bay, NSW)	17/83
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ROSE

2023 SAVE OUR SOULS (Heathcote, VIC)	15/75
2022 AIX (Provence, France)	18/88

PINOT NOIR

2022 Pallister Estate Pencarrow (Martinborough, NZ)	15/73
2022 Terra Sancta Estate (Bannockburn, NZ)	18/88

SHIRAZ

2021 Hills & Coast (McLaren Vale, SA)	14/68
2022 Yangarra PF (Heathcote, VIC)	17/83

CABERNET SAUVIGNON

2021 Jim Barry the Atherley (Coonawarra, SA)	15/73
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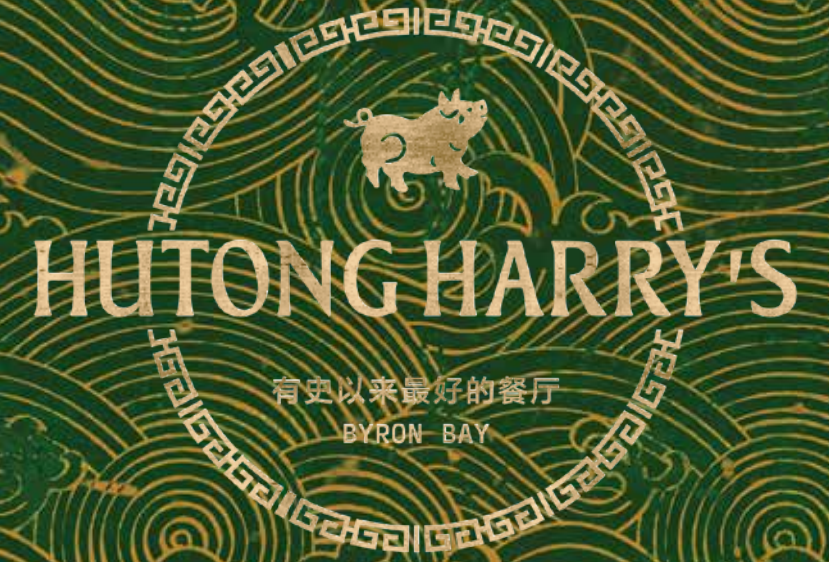
GRENACHE/ VAREITALS

2022 Save Our Souls Grenache (Heathcote, VIC)	15/75
2021 Shadowfax Nebbiolo (Pyrenees, VIC)	17/83

MOSCATO/ DESSERT WINE

2022 Christobel 's Moscato (McLaren Vale, SA)	15/73
2018 Mitchell Noble Semillon 375ml (Clare Valley, SA)	17/50

Please note: Vintages subject to change



DIM SUM/ SMALL PLATES

小盘菜

STEAMED SCALLOPS (2) delicately steamed WA scallops served in the half shell w glass noodles, garlic & soy dressing w fresh chilli & lime	20
SNAPPER SASHIMI local caught goldband snapper sashimi in a soy & lime vinaigrette w house fried shallots & garlic crisp	24
PORK & GINGER SPRING ROLLS (3) crunchy spring rolls served w sweet & sour plum sauce	16
TAIWANESE FRIED CHICKEN crispy fried chicken with flavours of Chinese 5 spice served w creamy kewpie mayo, basil & garlic crisps	18
CRISPY EGGPLANT battered eggplant served w fragrant, sweet & sticky chilli sauce	21
SHITAKE & WATER CHESTNUT DUMPLING (3) served in clear broth, w ginger & sesame	14
PRAWN & GINGER DUMPLING (3) served in supreme broth, w ginger & sesame	15
PORK, CABBAGE & CHIVE DUMPLING (3) served w fermented chilli & black vinegar dressing	14

RICE & NOODLES

米饭和面条

LO MEIN NOODLES blanched fresh egg noodles, served w soy dressing, ginger oil & crispy shallots	19
SPECIAL FRIED RICE egg fried rice w Chinese sausage & prawns	28
VEG FRIED RICE enoki mushroom & Chinese black olive fried rice	24
CRAB FRIED RICE egg fried rice w spanner crab & sweetcorn, served w xo sauce & typhoon shelter crumb	34

LARGER PLATES

主菜

SWEET AND SOUR CHICKEN diced chicken thigh in a sesame & soy marinade, wok tossed w onion & capsicum in a classic sweet & sour sauce	36
STIR-FRIED MONGOLIAN BEEF succulent sesame marinated beef, charred onion & capsicum, tossed w ginger, chilli & soy	37
ROASTED DUCK BREAST PANCAKES duck breast roasted w sweet soy, served w cucumber, pickled daikon & hoisin sauce	34
STEAMED SNAPPER steamed snapper & mixed mushrooms in a broth of onion, sweet soy & shallots w sliced ginger, leek, spring onion & chilli	39

SIDES & GREENS

配菜和蔬菜

CRUSHED CUCUMBER SALAD w ginger, garlic, black vinegar & sesame dressing	12
STEAMED PAK CHOI w mushroom soy sauce & house-fried crispy shallots	15
STEAMED RICE	6.5
PICKLED RADDISH	7

DESSERT

甜点

CHINESE FIVE SPICE APPLE PIE w whipped cream & fresh apple slices	18
CHOCOLATE CHEESECAKE served w Chantilly, osmanthus syrup & peanut praline	18

COCKTAILS

鸡尾酒

FORTUNE FIZZ Gin, elderflower, passionfruit, lemon, soda	22
LOTUS MARTINI Vodka, lychee, hibiscus, lemon	22
DRUNKEN DRAGON Coconut washed rum, lemongrass, pineapple, fresh lime, vermouth float	22
EMPEROR ' S MARGARITA Tequila reposado, mango, kaffir lime, chilli, charcoal salt	22
BUDDHA ' S TEARS Vodka, elderflower, pear, matcha, lemon	22
YEZI YUM YUM 1800 tequila, Licor 43, apple, coconut, agave	22
SILK ROAD Ink gin, D.O.M Benedictine martini, grapefruit bitters, Supasawa rinsed glass	25
RISING SUN Nikka From the Barrel whiskey, Disaronno & Spanish bitters old fashioned	25

BEER

啤酒

FROM THE KEG Hutong, lager	11
Stone & Wood, pacific ale	12
BOTTLES/ TINNIES Tsing Tao, Chinese lager	11
Yebisu, Japanese lager	12
Kosciuszko, pale ale	11
Little Dragon, ginger beer	13
Barossa, pear cider	12
Corona, lager	11
Stone & Wood, mid-strength lager	9

1.5% card surcharge. 10% Sunday & 17.5% public holiday surcharge go directly to staff.