

APPETISERS

Cabbage, Carrot, Radish and Daikon	9
Sichuan Pickled Shiitake and Cucumbers	9
Freshly Shucked Tuross Lake Rock Oysters with Ginger Vinegar	8 each
Pav and Heidi Bigeye Tuna Sashimi, Avocado with Miso and Honey Dressing	32
Sichuan Style Sesame and Red Oil Sun Farm Chicken Salad	29
Sichuan Beef Tartare, Pickled Ginger and Tomato with Crisp Wonton	29
Bruce Collis Salt and Pepper Southern Calamari	30
Sweet and Sticky Pork Short Ribs	29

DUMPLINGS AND THINGS

Plump Spencer Gulf King Prawn Wontons with Black Vinegar and Chilli (6 pieces)	39
Roast Duck and Coriander Wonton (6 pieces)	29
Spencer Gulf King Prawn Har Gow (4 pieces)	24
Pork and Prawn Siu Mai with Flying Fish Roe (4 pieces)	24
Crystal Mushroom and Vegetable Dumpling (4 pieces)	24
Song Bird Mixed Dumpling (8 pieces)	48
BBQ Pork Pot Sticker Buns (4 pieces)	24
Spinach and Garlic Chive Spring Rolls with Sweet and Sour Sauce	22
Spencer Gulf King Prawn Toast with Sweet and Sour Sauce	39
Lobster and Scallop Money Bags with Sweet Black Vinegar Sauce	46
Pepper Beef Pancake with Fragrant Soy	26

OUR SIGNATURE PEKING DUCK

Served with Hoisin Sauce, Condiments and Mandarin Pancakes Half or Whole	64/120
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LIVE SEAFOOD AND TOFU

800g Lobster (live)	169
1kg Mud Crab (live)	159
Silken Tofu	25

PREPARATION

Steamed Ginger and Shallot/Black Bean, Garlic and Ginger/XO/ Salt and Pepper	
Add Noodles, Fresh or Fried	10

SEAFOOD

Anthony's Red Snapper with Ginger and Shallot	59
Anthony's Blue Eye with Jianxi Style, Pickled Chilli and Sweet Sesame	59
Pipis with XO 250g / 500g	40/80
Stir Fried Spencer Gulf King Prawns with XO Paste	59
Stir Fried Spencer Gulf King Prawns, Abrolhos Island Scallops and Corner Inlet Calamari with Chilli and Sweet Soy	75
Neil's Spanner Crab Omelette with Yellow Chives and Oyster Sauce	55
Blue Swimmer Crab and Yellow Chive Sauce with Shanghai Noodle and XO Paste	65

MEAT

Roast Duck with Orange and Caramel Sauce	62
Crispy Fried Sun Farm Chicken with Soy, Coriander, Ginger and Chilli Sauce	55
Stir Fried Chicken with Black Bean, Turkish Chilli, Woodear Mushrooms and Thai Basil	45
Crisp Roast Pork Belly Wrap with Lettuce, Herbs, Kimchi, Garlic and Ssam Sauce	59
Sichuan Style Sweet, Sour, Hot and Numbing Pork with Pineapple	49
Char Sui Style Lamb Cutlets with Pickled Ginger	49
Red Braised David Blackmore Wagyu, Oyster Mushroom and Kampot Pepper	65
Roast 250g Copper Tree Farm Beef Fillet with Black Bean and Chilli	55
Roast 500g Copper Tree Farm Aged Bone In Sirloin with Kombu Butter	135
Stir Fried 300g David Blackmore Wagyu Denver Slices with Creamy Mushroom and Pepper Sauce	180

VEGETABLES

Stir Fried Choy Sum, King Brown and Shiitake and Garlic Sauce	21
Steamed Summer Vegetables with Golden Sesame Oil	18
Stir Fried Water Spinach with Sambal	18
Boiled Chinese Broccoli with Oyster Sauce	18

NOODLES & RICE

Stir Fried Shanghai Noodles with Vegan Mapo Tofu	25
Stir Fried Shanghai Noodles with Roast Duck and Wombok	29
Stir Fried Rice with Conpoy and Lap Cheong	25
Steamed Rice	5pp

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%