

## MONDAY: Local's Night

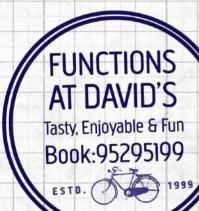
Your choice of 2 dishes + a glass of wine (\$33pp or \$28pp vegetarian)

## TUESDAY: Corkage on us

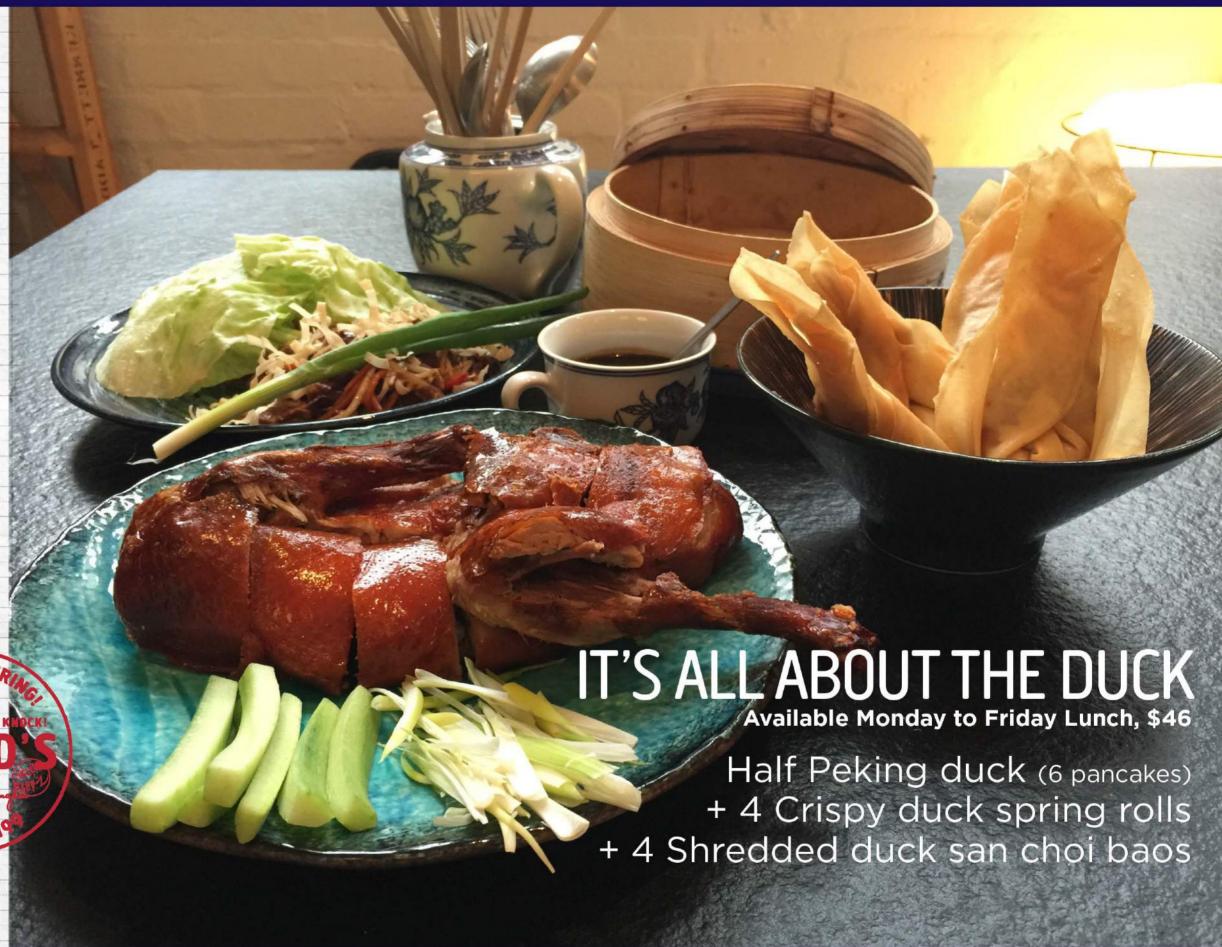
Enjoy your own bottle of wine with your country Shanghai comfort food (wine only)

## WEEKENDS: Unlimited Yum Cha

It's what we're famous for. Sat \$35pp or Sun \$38pp 11.30am & 1.30pm seatings







## Shanghai Snacks

Mama zhou's san choi bao... Chicken \$8 Seafood \$9 Veg \$8 Pork rolls: crispy pork rolls with lettuce \$10 (4pcs)

Pan-fried spring onion pancake \$9

Spicy street duck wings with cinnamon & soy \$8 (RT)

DIY Shredded duck and veggie wrap \$15 (4pcs)

DIY Pork belly buns \$15

Shanghai Parcels

Steamed pork dumplings \$9 (4pcs)

Pan-fried beef dumplings \$9 (4pcs)

Chilli pork dumplings \$9 (4pcs)

Steamed veggie dumplings \$9 (4pcs)

Golden parcel dumplings with minced chicken

& asian herbs \$9 (4pcs)

Pork & prawn shu mai \$9 (4pcs)

Green prawn & bamboo dumplings \$10 (4pcs)

Prawn & chopped chive dumplings \$10 (4pcs)

Seafood dumplings with a scallop crown \$10 (4pcs)

Mixed basket of pork, chicken, beef and

veggie dumplings \$10 (4pcs)

Dumpling seafood basket \$10 (4pcs)

Home Brew

Peasant's tonic - a hearty pork chop broth with mixed Asian mushrooms and whole corn cobs \$12

Shanghai hot & sour 2 veg dumplings soup \$12

Box by David

Traditional Chinese steamed bun open sandwiches.

\$11 for a pair of your choice

The original spicy pork belly

Shredded peking duck

Green soy beans, bok choy & chilli

Spicy lamb with garlic & spring onion

From the Water

'One bite' soft shell river prawns \$26

Battered salt & pepper calamari \$24

Seafood garden with calamari, scallops, prawns, rice cake

& green beans \$30

Coriander fish fillet & snow peas \$27

Chunky Murray Cod Fillets stir-fried in a spicy black bean paste with fried potatoes \$30

Steamed Szechuan rockling - firm white fish in a silky sauce with bean sprouts, shredded cucumber and a hit of fresh chilli \$28

From the Pen

Gong Bo chicken stir-fry with white radish, peanuts

cucumber, chilli & garlic \$20

50/50: chicken ribs & chilli (mild) \$20

Drunk Chick: soft, chicken marinated

in chinese wine with green soy beans \$11 (RT)

Chicken & chestnuts: a typical Shanghai medley balancing sweet and savoury \$24

DIY Peking duck wrap \$30 (6pcs) \$57 (12pcs) - \$5 (extra 1pc)

From the Paddock

Village pork ribs \$25

Country comfort: sticky pork belly & chat potatoes \$25
Golden eye fillet with sweet potato, ginger & soy \$26
Iron Buddha beef: crispy fried beef served on a generous nest of aromatic Iron Buddha tea leaves \$26
Slow-cooked 5-spice beef with pumpkin \$26
Shredded lamb with chilli, garlic & spring onion \$15

Sizzling mongolian lamb with leek & onion \$25

Sharing

Let us make it easy, available for groups of 2, 4. 6 & 8 (\$39pp)

Please ask our friendly staff to have a look at the menu

ESTD. 199

From the Garden

Green 'n red: green soy beans, bok choy & chilli \$8 (SC) Sweet chunky eggplant, sliced chilli & spring onion with sweet black vinegar \$16

Mixed chinese green veggies, stir-fried with a hint of chilli \$16

Shanghai greens & dry bean curd with sesame dressing \$9 (SC)

Shanghainese popeye: native spinach and bamboo shoots \$18

Tofu & field of mushrooms \$18

Salt & pepper bean curd with a touch of chilli & garlic \$9

Something Different

Spiced oolong tea quail eggs with bean curd & wolf berries \$12 (RT)

Peasant's crab: diced scallops, fish & egg tossed in the wok \$27 Grandma's 8: a spicy shanghai medley of pork, chicken chestnut, cashew, bamboo, scallop, shrimp & shitake \$28

Rice & Nordles

Auntie's fried rice with chinese sausage & egg \$14 Buddha's fried rice with bok choy & egg \$14 Simply rice \$5 per bowl

Fat shanghai noodles with pork & black vinegar \$14

Sweet Stuff
cream \$9.5

Banana street fritters with ice cream \$9.5

Traditional chinese almond pudding \$9.5

Soft centred, white chocolate dumplings with peanut & coconut praline & ice cream \$9.5 (3pcs)

Osmanthus & red bean black sticky rice pudding \$9.5

Coconut dream - coconut and rum sago pudding with vanilla ice cream \$12

RT - Room temperature SC - Served cold

可提供中文菜单, 谢谢!

