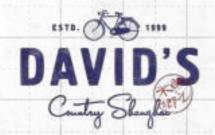
IOSIARI 小吃		
脆皮烧肉生菜包 <b>CRACKLING PORK SAN CHOI BAO</b> Stir Fried Seasonal Vegetables, Sesame, Hoi Sin Glaze	13	
素生菜包 <b>DAVID'S VEGGIE SAN CHOI BAO</b> (gfo*) (vg) Stir Fried Seasonal Vegetables, Sesame, Hoi Sin Glaze	12	
酱汁猪肉煎包 PANFRIED BBQ PORK BUNS (2)	12	
萝卜丝韭菜馅饼 <b>PANFRIED RADISH AND CHIVE XIAN BING POCKET (2)</b> (vg)	11	
姜蔥醉鸡 <b>DRUNKEN CHICKEN</b> (gf) With Ginger Spring Onion Oil	18	
椒盐尤鱼 SALT & PEPPER CALAMARI	22	
北京烤鸭盘 <b>PEKING DUCK (6pc/12pc)</b> With Pancake, Cucumber, Leek, Hoi Sin Sauce	36/66	
DUMPLINGS 点心		
羗葱烧卖 GINGER SHALLOT PORK & CABBAGE SHU MAI (4)	15	
豆豉牛肉鍋貼 PANFRIED BLACK BEAN BEEF DUMPLINGS (4) With Black Bean Sauce	15	
粉果 CRYSTAL PRAWN DUMPLINGS (4) (gf)	16	
虾饺 AUTHENTIC PRAWN DUMPLING (4) (gf)	16	
盐水鸭饺 SALTED DUCK DUMPLINGS (4)	16	
麻婆豆腐饺 <b>MAPO TOFU DUMPLINGS (4)</b> (vg) (gf) With Szechuan Pepper Sauce (N)	14	
素锅贴 <b>PANFRIED VEGGIE DUMPLINGS (4)</b> (vg) With Housemade Chilli Oil (n)	14	
上海小笼包 <b>SHANGHAI XIAO LONG BAO (4)</b> With Ginger Vinegar Sauce	15	

# SOMETHING MORE 肉类海鲜 走油五花肉 DONGPO PORK BELLY 32 With Panfried Mini Bao 铁板蒙古羊肉 SIZZLING MONGOLIAN LAMB (n) 32 宫保鸡丁煲 GONG BO CHICKEN (n) 28 With Rice Cake GREENS 蔬菜 芥兰 CLASSIC CHINESE BROCCOLI (vgo\*) (gfo\*) 16 With Oyster Sauce 紅燒菌菇豆腐 BRAISED TOFU & ORIENTAL MUSHROOMS 24 With bean paste, Szechuan & crispy Enoki (vg) 爆炒空心菜 STIRFRIED WATER SPINACH (vg) 18 Choose Between: Garlic / Shacha Style (n) 糖醋蒜头茄子 STIRFRIED SWEET VINEGAR CHUNKY EGGPLANT SIDE STAPLES 米饭 面食 脆皮烧肉炒饭 CRACKLING PORK FRIED RICE 21 青菜酱油炒饭 SHIITAKE BOK CHOY SOY FRIED RICE (vg) 16 白饭 STEAMED RICE (vg) 5 **SOMETHING SWEET** 甜点



糯米白朱 WHITE CHOCOLATE DUMPLINGS (4) (v) (gfo\*) (n) With Coconut & Peanut Praline





#### DAVID'S FAMOUS WEEKEND YUM CHA

SATURDAY - SUNDAY LUNCH: 12PM & 1:45PM SEATINGS

### **TRADING HOURS**

LUNCH SEATINGS Saturday: 12PM / 1:45PM Sunday: 11:30AM / 1:30PM

## **DINNER**

Wednesday: 6PM - 10PM Thursday: 6PM - 10PM Friday: 6PM - 10PM Saturday: 6PM - 10PM

#### **BOOKINGS**

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