

WELCOME

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Minimum of 4 people | Prices are per person | Steamboat requires 24hrs notice

STEAMBOAT 40

Healthy, traditional Chinese steamboat – select and dip your favourite meats, poultry, seafood, bean curd and vegetables into bubbling broth at your table. A unique experience we highly recommend!

Please order 1 Day in advance.

BANQUET A 43

Entrée: shrimp & crab rice net spring rolls, deep fried wonton, sesame prawn toast

Beef in black bean

Crispy skin chicken

Seafood & vegetables

Sizzling Mongolian BBQ pork

Special fried rice or steamed rice

BANQUET B 48

Entrée: shrimp & crab rice net spring rolls, deep fried wonton, sesame prawn toast

Chicken sweet corn soup

Combination with vegetables

Garlic prawns

Pork spare ribs in plum sauce

Sizzling pepper steak (eye fillet)

Special fried rice or steamed rice

BANQUET C 53

Entrée: shrimp & crab rice net spring rolls, deep fried wonton, sesame prawn toast

Chicken sweet corn soup

Crispy beef in plum sauce

Roast duck

Seafood vegetables & cashews

Spicy salted squid with fresh chillies

Stir fried scallops with broccoli

Special fried rice or steamed rice

DINNER

ENTRÉE

Prawn cracker	8
Spring rolls, samosas, deep fried wonton (6)	10
Sesame prawn toast	11
Shrimp & crab rice net spring roll (4)	12
Steamed dim sim (3)	14
Spicy salted calamari with black pepper	15
Spicy salted calamari with fresh chillies	15
Spicy salted quail with fresh chillies	15
Homemade prawn spring roll (4)	17
San choy bow (serves 2)	17
Steamed oyster in black bean sauce (dozen)	31
Steamed oyster with ginger & shallot (dozen)	31
Steamed oyster with garlic (dozen)	31

SOUP

Chicken & mushroom soup	10
Chicken sweet corn soup	10
Beef & egg soup	10
Hot & sour soup	12
Prawn wonton soup	12

NOODLE SOUP

Sliced beef noodle soup	20
Combination noodle soup	22
Prawn wonton noodle soup	22
Roast duck noodle soup	22
Seafood noodle soup	22
Prawn noodle soup	24

CHICKEN

Chicken in satay sauce	32
Chicken omelette	32
Chicken with ginger & shallots	32
Chicken with vegetables & cashews in oyster sauce	32
Crispy skin chicken	32
Honey chicken	32
Lemon chicken	32
Malaysian-style chicken curry	32
Spicy salted chicken with black pepper	32
Szechuan chicken	32

DUCK

Roast duck (half bird)	35
Two-course whole Peking duck	85
First course – sliced duck served with pancakes, shallots, cucumber and Hoisin sauce	
Second course – your choice of either: san choy bow <i>or</i> duck Hokkien noodles	

BEEF

Beef in black bean sauce	32
Beef in satay sauce	32
Beef with ginger & shallots	32
Beef with vegetables & cashews in oyster sauce	32
Crispy beef in plum chilli sauce	32
Szechuan beef	32
Sizzling Mongolian beef	35
Sizzling fillet steak (eye fillet)	40
Sizzling pepper steak (eye fillet)	40

LAMB

Sizzling lamb in tamarind sauce	37
Sizzling Mongolian lamb	37
Lamb cutlets in tamarind sauce	40
Spicy salted lamb cutlets with black pepper	40
Spicy salted lamb cutlets with fresh chillies	40

PORK

Peking-style pork spare ribs	32
Pork spare ribs in plumb sauce	32
Spicy salted pork ribs with fresh chillies	32
Sweet & sour pork	32
Sizzling Mongolian BBQ pork	35
Crispy roast pork	37
Sliced BBQ pork	37

FISH

local wild-caught

Barramundi fillet with Thai chilli sauce	39	
Barramundi with sambal sauce	39	
Spicy salted Barramundi with fresh chillies	39	
Steamed Barramundi fillet with ginger & shallots	39	
Stir fired Barramundi with vegetables	39	
Stir fried Barramundi with ginger & shallots	39	
Sweet & sour Barramundi	39	
Szechuan Barramundi	39	
Whole fish with Thai chilli sauce (M/L)	seasonal price	
Whole fish with ginger & shallot (M/L)	seasonal price	

PRAWNS

Honey prawns	43	
King Prawn Omelette	43	
Prawns in chilli bean sauce	43	
Prawns in sambal sauce	43	
Prawns with ginger & shallots	43	
Prawns with vegetables & cashews	43	
Sizzling garlic prawns	43	
Sizzling prawns in Singapore chilli sauce	43	
Spicy salted prawns with black pepper	43	
Spicy salted prawns with fresh chillies	43	
Szechuan prawns	43	
Golden prawns (7)	47	

SQUID

Spicy salted squid or calamari with black pepper	33	
Spicy salted squid or calamari with fresh chillies	33	
Squid with sambal sauce	32	
Szechuan squid	32	

squid = hood pieces | **calamari** = rings

SCALLOPS

Scallops with vegetables	43	
Steamed scallops with garlic	43	
Steamed scallops with ginger & shallots	43	
Stir fried scallops with broccoli	43	
Stir fried scallops with ginger & shallots	43	

NT MUD CRAB

Mud crab in black bean sauce	seasonal price
Mud crab with black pepper (wet or dry)	seasonal price
Mud crab with ginger & shallot	seasonal price
Mud crab with Singapore chilli sauce	seasonal price
Mud crab with Thai chilli sauce	seasonal price

wet = vegetables & gravy | **dry** = stir fried with bean sprouts & shallot

CLAYPOT

Combination bean curd claypot	32
Barrumundi & bean curd claypot	39
Prawns & vermicelli claypot	39

CHEF'S RECOMMENDATION

Mapo bean curd in mild chilli sauce (pork mince)	32
Spicy salted soft-shell crab with fresh chillies	38
Bugtails with ginger & shallot	50
Spicy salted bugtails with black pepper	50
Spicy salted bugtails with fresh chillies	50

VEGETARIAN

Vegetable fried rice	17
Vegetable noodle soup	18
Mixed vegetables	25
Pak choy or choy sum (garlic or oyster sauce)	25
Vegetable fried noodles (wet or dry)	25
Vegetable rice noodles (wet or dry)	25
Bean curd with mixed vegetables	26
Spicy salted bean curd with fresh chillies	26
Chinese vegetables with mushrooms	29
Bean curd with mushroom trio & snow peas abalone, straw & Chinese	30

DINNER

FRIED NOODLES

Noodle House special shredded chicken, mushrooms & BBQ pork tossed in oyster sauce	28
Singapore fried noodles	28
Beef with rice noodles (wet or dry)	28
Combination with rice noodles (wet or dry)	28
Combination with fried noodles (wet or dry)	28
Combination Hokkien noodles	28
Seafood with rice noodles (wet or dry)	35
Seafood fried noodles (wet or dry)	35
Prawn & BBQ pork chow mein	38

wet = vegetables & gravy | **dry** = stir fried with bean sprouts & shallot

RICE

Steamed rice (per serve)	5
Chicken & pineapple fried rice	17
Shredded beef fried rice	17
Special fried rice	17
Prawn fried rice	24
Seafood fried rice with sambal sauce	24

AFTER YOUR MEAL

DESSERT

- Banana fritter with ice cream
- Banana split with ice cream
- Deep fried ice cream
toppings: chocolate, caramel or strawberry
- Lychees with ice cream
- Selection of cakes
please see our cake display or ask our friendly staff

TEA

- Pot of Oolong, jasmin or green tea (per person)
- English breakfast, Earl Grey or chamomile

COFFEE

- Café latte
- Cappuccino
- Espresso
- Flat white
- Long black
- Maccchiato
- Mocha
- Vienna coffee
- Hot chocolate
- Iced coffee
- Iced chocolate

LIQUEUR COFFEE

- Irish coffee (Jameson whiskey)
- Jamaican coffee (Tia Maria)
- Mexican coffee (Kahlua)

DIGESTIF

- | | | |
|----|---|----|
| 11 | Galway Pipe 12yo tawny port
SOUTH AUSTRALIA | 8 |
| 11 | Courvoisier VSOP cognac
FRANCE | 15 |
| 11 | Hennessy VSOP cognac
FRANCE | 15 |
| 11 | Penfolds <i>Grandfather</i> 20yo tawny port
SOUTH AUSTRALIA | 15 |
| | Rémy Martin cognac
FRANCE | 15 |
| 3 | Martell XO cognac
FRANCE | 20 |
| 5 | Johnnie Walker <i>Blue Label</i> blended Scotch whiskey
SCOTLAND | 25 |

LIQUEUR

- | | | |
|----|--|----|
| 5 | Bailey's Irish Cream cream & whiskey
IRELAND | 8 |
| 5 | Barbaresso Oyzo aniseed
GREECE | 8 |
| 5 | Campari bittersweet herbs & fruit
ITALY | 8 |
| 5 | Cointreau sweet & bitter orange
FRANCE | 8 |
| 5 | De Kuyper butterscotch schnapps
NETHERLANDS | 8 |
| 7 | DOM Bénédictine herb, spice, honey & cognac
FRANCE | 8 |
| 7 | Drambuie spices, honey & whiskey
SCOTLAND | 8 |
| 15 | Frangelico hazelnut & herbs
ITALY | 8 |
| 15 | Galliano White or Black Sambucca aniseed
ITALY | 8 |
| 15 | Grand Marnier bitter orange & cognac
FRANCE | 8 |
| | Jägermeister 56 herbs, blossoms, roots & fruits
GERMANY | 8 |
| | Kahlua coffee & rum
MEXICO | 8 |
| | La Novella grappa pomace brandy
ITALY | 8 |
| | Midori honeydew
MEXICO | 8 |
| | Tia Maria coffee, vanilla & rum
ITALY | 8 |
| | Averna Amaro Siciliano ancient herbal recipe
ITALY | 13 |

BUBBLES & WHITE

	GLASS	BOTTLE		GLASS	BOTTLE
BUBBLES			WHITE		
SPARKLING			RIESLING		
Serafino <i>Goose Island</i> NV Sparkling chardonnay pinot noir McLaren Vale SA	9	35	Jeanneret <i>Big Fine Girl</i> riesling Clare Valley SA	12	46
T'Gallant <i>Juliet</i> moscato Main Ridge VIC	9	35	Pikes <i>Traditionale</i> riesling Clare Valley SA		55
Bird in Hand sparkling pinot noir Adelaide Hills SA		65	SAUVIGNON BLANC		
Janz <i>Tasmania Premium Cuvée</i> chardonnay pinot noir Pipers Brook TAS		65	Mount Riley sauvignon blanc Marlborough NZ	9	36
CHAMPAGNE			Chain of Ponds <i>Black Thursday</i> sauvignon blanc Adelaide Hills SA	11	45
Moët & Chandon <i>Brut Impérial NV Champagne</i> Champagne FRANCE		145	Twin Islands sauvignon blanc Marlborough NZ		45
Veuve Clicquot <i>Brut Yellow Label Champagne</i> Champagne FRANCE		165	Longview <i>Whippet</i> sauvignon blanc Adelaide Hills SA		46
			Villa Maria sauvignon blanc Marlborough NZ		48
			Shaw + Smith sauvignon blanc Adelaide Hills SA		65
			SAUVIGNON BLANC & SEMILLON BLENDS		
			Xanadu <i>Exmoore</i> savignon blanc semillon Margaret River WA	12	46
			Skuttlebutt sauvignon blanc semillon Margaret River WA		39
			MadFish sauvignon blanc semillon Cowaramup WA		42
			CHARDONNAY		
			Clownfish chardonnay Margaret River WA	11	45
			Storm Bay chardonnay Richmond TAS	12	49
			Coldstream Hills chardonnay Yarra Valley VIC		65
			Geoff Merrill <i>Reserve</i> chardonnay McLaren Vale SA		68
			PINOT GRIGIO		
			Barramundi pinot grigio Irymple VIC	10	39
			T'Gallant <i>Cape Schanck</i> pinot grigio Main Ridge VIC		42
			VERDELHO		
			Geoff Hardy <i>Hand Crafted</i> Verdelho Adelaide Hills SA		39

	GLASS	BOTTLE		GLASS	BOTTLE
PINK & RED					
ROSÉ					
MadFish shiraz rosé Cowaramup WA	10	39			
Geoff Merrill grenache rosé McLaren Vale SA	11	45			
Rockford <i>Alicante Bouchet</i> grenache rosé Barossa Valley SA		52			
PINOT NOIR					
Fickle Mistress pinot noir Central Otago NZ	12	48			
Storm Bay pinot noir Richmond TAS		49			
Nanny Goat Vineyard pinot noir Central Otago NZ		75			
Frogmore Creek pinot noir Cambridge TAS		78			
MERLOT					
Barramundi merlot Irymple VIC	10	39			
Tatachilla merlot McLaren Vale SA		58			
SHIRAZ					
Round Two <i>Barossa Valley</i> shiraz Barossa Valley SA	10	38			
Woodstock shiraz McLaren Vale SA	12	49			
Pepperjack <i>Barossa</i> shiraz Barossa Valley SA		49			
Mitchell <i>Peppertree Vineyard</i> shiraz Clare Valley SA		58			
Glaetzer <i>Bishop</i> shiraz Barossa Valley SA		68			
Yering Station <i>Village</i> shiraz viognier Yarra Valley VIC		69			
RockBare RB1 <i>Barossa Babe</i> shiraz Barossa Valley SA		75			
CABERNET SAUVIGNON					
Blue Pyrenees cabernet sauvignon Pyrenees VIC	11	48			
Penley Estate <i>Phoenix</i> cabernet sauvignon Coonawarra SA		52			
Woodstock cabernet sauvignon McLaren Vale SA	12	49			
OTHER VARIETALS & BLENDS					
			Stella Bella cabernet merlot Margaret River WA		45
			Wirra Wirra <i>Church Block</i> cabernet shiraz merlot McLaren Vale SA		55
			Henschke <i>Henry's Seven</i> shiraz grenache viognier Barossa Valley SA		78
CELLAR SELECTION					
			St Hallett <i>Blackwell Shiraz</i> Barossa Valley SA		95
			Mitchell McNicol shiraz Clare Valley SA		99
			Geoff Merrill <i>Reserve</i> shiraz McLaren Vale SA		105
			Kaesler <i>The Bogan</i> shiraz Barossa Valley SA		105
			Rockford <i>Rifle Range</i> cabernet sauvignon Barossa Valley SA		115
			Rockford <i>Rod and Spur</i> shiraz cabernet sauvignon Barossa Valley SA		115
			Henschke <i>Keyneton Estate Euphonium</i> shiraz Barossa Valley SA		128
			Rockford <i>Basket Press</i> shiraz Barossa Valley SA		155
			Kalleske <i>Eduard</i> shiraz Barossa Valley SA		165
			Woodstock <i>The Stocks</i> shiraz McLaren Vale SA		165
			Henschke <i>Mount Edelstone</i> shiraz Barossa Valley SA		280
			Grant Burge <i>Meshach</i> shiraz Barossa Valley SA		280
			Kalleske <i>Johann Georg</i> shiraz Barossa Valley SA		299

BEER & CIDER

BEER

Great Northern Brewing Company <i>Zero</i> non-alcoholic beer 0% AV QLD	7
Cascade Premium <i>Light</i> 2.4% AV TAS	7
4 Pines <i>Pacific Ale</i> 3.5% AV NSW	8
Asahi <i>Premium</i> 3.5% AV JAPAN	9
Hahn Super Dry 3.5 3.5% AV NSW	8
Peroni <i>Leggera</i> 3.5% AV ITALY	9
XXXX Gold 3.5% AV QLD	8
Pure Blonde lager 4% AV VIC	8
Great Northern Brewing Company <i>Original</i> lager 4.2% AV QLD	8
Wild Yak <i>Pacific Ale</i> 4.2% AV WA	9
Carlton <i>Dry</i> 4.5% AV VIC	9
Coopers <i>Pale Ale</i> 4.5% AV SA	8
Corona <i>Extra</i> 4.5% AV MEXICO	9
Tsingtao 4.5% AV CHINA	9
Carlton <i>Draught</i> 4.6% AV VIC	9
James Boag's <i>Premium</i> 4.6% AV TAS	9
Melbourne Bitter 4.6% AV VIC	9
Crown Lager 4.9 %AV VIC	9
Victoria Bitter 4.9%A V VIC	9
Heineken 5% AV NETHERLANDS	9
Tiger <i>Premium Lager</i> 5% AV SINGAPORE	9
Peroni <i>Nastro Azzurro</i> 5.1% AV ITALY	9

CIDER

Strongbow <i>Original</i> apple cider 4.2% AV NSW	7
Strongbow <i>Dry</i> apple cider 5% AV NSW	7
Rekorderlig <i>Strawberry & Lime</i> cider 4% AV SWEDEN	9
Matso's alcoholic ginger beer 3.5% AV WA	10

SPIRITS

GIN

Gordon's *London Dry* gin
ENGLAND

Tanqueray *London Dry* gin
ENGLAND

Bombay Sapphire *East* vapour-infused gin
ENGLAND

Hendrick's gin
SCOTLAND

SCOTCH

Dimple 15yo blended Scotch whiskey
SCOTLAND

Johnny Walker *Red Label* blended Scotch whiskey
SCOTLAND

Chivas Regal 12yo blended Scotch whiskey
SCOTLAND

Glenfiddich 12yo single malt Scotch whiskey
SCOTLAND

Johnny Walker *Black Label* blended Scotch whiskey
SCOTLAND

Glenfiddich 18yo single malt Scotch whiskey
SCOTLAND

WHISKEY

Canadian Club blended Canadian whiskey
CANADA

Jameson *Triple Distilled* Irish Whiskey
IRELAND

Jack Daniel's *Old No.7 Tennessee* sour mash whiskey
USA

BOURBON

Jim Beam *Kentucky Straight* bourbon whiskey
USA

Maker's Mark *Kentucky Straight* bourbon whiskey
USA

Southern Comfort *New Orleans* bourbon whiskey
USA

Wild Turkey *Kentucky Straight* bourbon whiskey
USA

Wild Turkey *Rare Breed* barrel proof
straight bourbon whiskey
USA

RUM

8 Bacardi *Carta Blanca* superior white rum 8
PUERTO RICO

8 Bundaberg *Original* rum 8
AUSTRALIA

9 Captain Morgan Jamaica Black Underproof Rum 8
JAMAICA

11 Captain Morgan *Original Spiced Gold* rum 8
JAMAICA

Malibu Caribbean rum with coconut flavour 8
BARBADOS

8 Captain Morgan *Black Spiced* triple-charred-barrel rum 9
JAMAICA

VODKA

9 Smirnoff *Recipe No. 21* vodka 8
RUSSIA

9 Grey Goose vodka 11
FRANCE

BRANDY

15 St Agnes V.S. brandy 8
FRANCE

TEQUILA

8 Jose Cuervo *Especial Reposado* tequila 8
MEXICO