

WELCOME

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GROUPS

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

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IMPORTED SEAFOOD we serve imported prawns, squid & scallops to guarantee consistent quality and supply

ENTRÉE

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

SOUP

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

NOODLE SOUP

Sliced beef noodle soup	
Combination noodle soup	
Prawn wonton noodle soup	
Roast duck noodle soup	
Seafood noodle soup	
Prawn noodle soup	

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

8 Roast duck (half bird)	35
10 Two-course whole Peking duck	85
11 First course – sliced duck served with pancakes, shallots, cucumber and Hoisin sauce	
12 Second course – your choice of either: san choy bow or duck Hokkien noodles	
15	
15	

BEEF

17 Beef in black bean sauce	32
17 Beef in satay sauce	32
31 Beef with ginger & shallots	32
31 Beef with vegetables & cashews in oyster sauce	32
31 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

12 Sizzling lamb in tamarind sauce	37
12 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

22 Peking-style pork spare ribs	32
22 Pork spare ribs in plumb sauce	32
24 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

DINNER

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	30
abalone, straw & Chinese	

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FRIED NOODLES

Noodle House special	28
shredded chicken, mushrooms & BBQ pork tossed in oyster sauce	
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



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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 | 10 |
| 11 | Courvoisier VSOP cognac
FRANCE | 18 |
| 11 | Hennessy VSOP cognac
FRANCE | 18 |
| 11 | Rémy Martin cognac
FRANCE | 18 |
| | Penfolds <i>Grandfather</i> 20yo tawny port
SOUTH AUSTRALIA | 19 |
| 3 | Johnnie Walker <i>Blue Label</i> blended Scotch whiskey
SCOTLAND | 25 |
| 5 | Martell XO cognac
FRANCE | 25 |

LIQUEUR

- | | | |
|----|--|----|
| 5 | Bailey's Irish Cream cream & whiskey
IRELAND | 10 |
| 5 | Barbaresso Oyzo aniseed
GREECE | 10 |
| 5 | Campari bittersweet herbs & fruit
ITALY | 10 |
| 5 | Cointreau sweet & bitter orange
FRANCE | 10 |
| 5 | De Kuyper butterscotch schnapps
NETHERLANDS | 10 |
| 7 | Drambuie spices, honey & whiskey
SCOTLAND | 10 |
| | Frangelico hazelnut & herbs
ITALY | 10 |
| | Galliano White or Black Sambucca aniseed
ITALY | 10 |
| 18 | Grand Marnier bitter orange & cognac
FRANCE | 10 |
| 18 | Jägermeister 56 herbs, blossoms, roots & fruits
GERMANY | 10 |
| | Kahlua coffee & rum
MEXICO | 10 |
| | La Novella grappa pomace brandy
ITALY | 10 |
| | Midori honeydew
MEXICO | 10 |
| | Tia Maria coffee, vanilla & rum
ITALY | 10 |
| | Averna Amaro Siciliano ancient herbal recipe
ITALY | 13 |

10% Surcharge on public holidays

ONE BILL per table PRICES include GST and may change without notice

BUBBLES & WHITE

	GLASS	BOTTLE		GLASS	BOTTLE
BUBBLES			WHITE		
SPARKLING			RIESLING		
Serafino <i>Goose Island</i> NV Sparkling chardonnay pinot noir McLaren Vale SA	10	38	Jeanneret <i>Big Fine Girl</i> riesling Clare Valley SA	13	49
T'Gallant <i>Juliet</i> moscato Main Ridge VIC	10	38	Pikes <i>Traditionale</i> riesling Clare Valley SA		59
Villa Fresco prosecco King Valley VIC	10	39	SAUVIGNON BLANC		
Bird in Hand sparkling pinot noir Adelaide Hills SA		68	Mount Riley sauvignon blanc Marlborough NZ	10	39
Janz <i>Tasmania Premium Cuvée</i> chardonnay pinot noir Pipers Brook TAS		68	Chain of Ponds <i>Black Thursday</i> sauvignon blanc Adelaide Hills SA	12	47
CHAMPAGNE			Longview <i>Whippet</i> sauvignon blanc Adelaide Hills SA		49
Moët & Chandon <i>Brut Impérial NV</i> Champagne Champagne FRANCE		149	Twin Islands sauvignon blanc Marlborough NZ		49
Veuve Clicquot <i>Brut Yellow Label</i> Champagne Champagne FRANCE		169	Villa Maria sauvignon blanc Marlborough NZ		50
			Shaw + Smith sauvignon blanc Adelaide Hills SA		68
			SAUVIGNON BLANC & SEMILLON BLENDS		
			MadFish sauvignon blanc semillon Cowaramup WA		45
			Skuttlebutt sauvignon blanc semillon Margaret River WA		45
			Xanadu <i>Exmoore</i> savignon blanc semillon Margaret River WA	12	48
			CHARDONNAY		
			Clownfish chardonnay Margaret River WA	12	49
			Ninth Island chardonnay Pipers Brook TAS	12	49
			Petaluma chardonnay Adelaide Hills SA	14	52
			Coldstream Hills chardonnay Yarra Valley VIC		69
			PINOT GRIGIO		
			Barramundi pinot grigio Irymple VIC	10	39
			T'Gallant <i>Cape Schanck</i> pinot grigio Main Ridge VIC		45
			VERDELHO		
			Geoff Hardy <i>Hand Crafted</i> Verdelho Adelaide Hills SA		45

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PINK & RED

	GLASS	BOTTLE		GLASS	BOTTLE
PINK & RED					
ROSÉ			OTHER VARIETALS & BLENDS		
MadFish shiraz rosé Cowaramup WA	12	45	Stella Bella cabernet merlot Margaret River WA		49
Wild Olive Angove Family rosé (organic) McLaren Vale SA	12	47	Wirra Wirra <i>Church Block</i> cabernet shiraz merlot McLaren Vale SA		58
Rockford <i>Alicante Bouchet</i> grenache rosé Barossa Valley SA		55	Henschke <i>Henry's Seven</i> shiraz grenache viognier Barossa Valley SA		82
PINOT NOIR			CELLAR SELECTION		
Fickle Mistress pinot noir Marlborough NZ	14	52	St Hallett <i>Blackwell Shiraz</i> Barossa Valley SA		99
Storm Bay pinot noir Richmond TAS		52	Mitchell McNicol shiraz Clare Valley SA		105
Nanny Goat Vineyard pinot noir Central Otago NZ		79	Geoff Merrill <i>Reserve</i> shiraz McLaren Vale SA		109
Frogmore Creek pinot noir Cambridge TAS		82	Kaesler <i>The Bogan</i> shiraz Barossa Valley SA		109
MERLOT					
Barramundi merlot Irymple VIC	11	42	Rockford <i>Rifle Range</i> cabernet sauvignon Barossa Valley SA		118
Elderton merlot Barossa SA		59	Rockford <i>Rod and Spur</i> shiraz cabernet sauvignon Barossa Valley SA		118
SHIRAZ					
Round Two <i>Barossa Valley</i> shiraz Barossa Valley SA	11	42	Henschke <i>Keyneton Estate Euphonium</i> shiraz Barossa Valley SA		132
Pepperjack <i>Barossa</i> shiraz Barossa Valley SA		52	D'Arenberg <i>The Dead Arm</i> shiraz McLaren Vale SA		140
Woodstock shiraz McLaren Vale SA	14	52	Lloyd <i>Reserve Coriole</i> vineyards shiraz McLaren Vale SA		150
Mitchell <i>Peppertree Vineyard</i> shiraz Clare Valley SA		59	Serafino <i>Sharktooth</i> shiraz McLaren Vale SA		150
Glaetzer <i>Bishop</i> shiraz Barossa Valley SA		69	Kalleske <i>Eduard</i> shiraz (organic) Barossa Valley SA		169
Yering Station <i>Village</i> shiraz viognier Yarra Valley VIC		72	Rockford <i>Basket Press</i> shiraz Barossa Valley SA		169
Rockbare <i>RB1</i> single vineyard shiraz Kangarilla SA		78	Woodstock <i>The Stocks</i> shiraz McLaren Vale SA		169
CABERNET SAUVIGNON					
Blue Pyrenees cabernet sauvignon Pyrenees VIC	13	49	Henschke <i>The Wheelwright</i> single vineyard shiraz Eden Valley SA		190
Woodstock cabernet sauvignon McLaren Vale SA	14	52	Grant Burge <i>Meshach</i> shiraz Barossa Valley SA		290
Penley Estate <i>Phoenix</i> cabernet sauvignon Coonawarra SA		55	Henschke <i>Mount Edelstone</i> shiraz Barossa Valley SA		290
			Kalleske <i>Johann Georg</i> shiraz (organic) Barossa Valley SA		299

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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	8
4 Pines <i>Pacific Ale</i> 3.5% AV NSW	9
Great Northern Brewing Company <i>Original lager</i> 3.5% AV QLD	9
Hahn Super Dry 3.5 3.5% AV NSW	9
Peroni <i>Leggera</i> 3.5% AV ITALY	9
Pure Blonde lager 4% AV VIC	9
XXXX Gold 3.5% AV QLD	9
Asahi <i>Premium</i> 3.5% AV JAPAN	10
Carlton <i>Draught</i> 4.6% AV VIC	10
Carlton <i>Dry</i> 4.5% AV VIC	10
Coopers <i>Pale Ale</i> 4.5% AV SA	10
Corona <i>Extra</i> 4.5% AV MEXICO	10
Crown Lager 4.9 %AV VIC	10
Heineken 5% AV NETHERLANDS	10
James Boag's <i>Premium</i> 4.6% AV TAS	10
Melbourne Bitter 4.6% AV VIC	10
Peroni <i>Nastro Azzurro</i> 5.1% AV ITALY	10
Tiger <i>Premium Lager</i> 5% AV SINGAPORE	10
Tsingtao 4.5% AV CHINA	10
Victoria Bitter 4.9%A V VIC	10
Wild Yak <i>Pacific Ale</i> 4.2% AV QLD	10

CIDER

Strongbow <i>Dry</i> apple cider 5% AV NSW	8
Strongbow <i>Original</i> apple cider 4.2% AV NSW	8
Matso's alcoholic ginger beer 3.5% AV WA	10
Rekorderlig <i>Strawberry & Lime</i> cider 4% AV SWEDEN	10

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SPIRITS

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

Johnny Walker *Red Label* blended Scotch whiskey
SCOTLAND

Chivas Regal 12yo blended Scotch whiskey
SCOTLAND

Glenfiddich 12yo single malt Scotch whiskey
SCOTLAND

Dimple 15yo blended 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

10 Bacardi *Carta Blanca* superior white rum 10
PUERTO RICO

10 Bundaberg *Original* rum 10
AUSTRALIA

11 Captain Morgan *Black Spiced* double-charred-barrel rum 10
JAMAICA

13 Captain Morgan Jamaica Black Underproof Rum 10
JAMAICA

Captain Morgan *Original Spiced Gold* rum 10
JAMAICA

Malibu Caribbean rum with coconut flavour 10
BARBADOS

VODKA

11 Smirnoff *Recipe No. 21* vodka 10
RUSSIA

12 Grey Goose vodka 13
FRANCE

BRANDY

18 St Agnes V.S. brandy 10
FRANCE

TEQUILA

10 Jose Cuervo *Especial Reposado* tequila 10
MEXICO

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