

# GROUPS

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

## STEAMBOAT 43

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 45

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 50

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 55

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

**LOCAL FISH** we are proud to offer local Northern Territory Barramundi and seasonal fish  
**IMPORTED SEAFOOD** we serve imported prawns, squid & scallops to guarantee consistent quality and supply

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10% Surcharge on public holidays

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

# DINNER

## FISH

### local wild-caught

Barramundi fillet with Thai chilli sauce	41	
Barramundi with sambal sauce	41	
Spicy salted Barramundi with fresh chillies (GF)	41	
Steamed Barramundi fillet with ginger & shallots (GF)	41	
Stir fired Barramundi with vegetables (GF)	41	
Stir fried Barramundi with ginger & shallots (GF)	41	
Sweet & sour Barramundi	41	
Szechuan Barramundi	41	
Whole fish with Thai chilli sauce (M/L)	seasonal price	
Whole fish with ginger & shallot (M/L)	seasonal price	

## PRAWNS

Honey prawns	45	
King Prawn Omelette (GF)	45	
Prawns in chilli bean sauce	45	
Prawns in sambal sauce	45	
Prawns with ginger & shallots (GF)	45	
Prawns with vegetables & cashews (GF)	45	
Sizzling garlic prawns	45	
Sizzling prawns in Singapore chilli sauce	45	
Spicy salted prawns with black pepper (GF)	45	
Spicy salted prawns with fresh chillies (GF)	45	
Szechuan prawns	45	
Golden prawns (7)	49	

## SQUID

Spicy salted squid or calamari with black pepper (GF)	35	
Spicy salted squid or calamari with fresh chillies (GF)	35	
Squid with sambal sauce	34	
Szechuan squid	34	

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

## SCALLOPS

Scallops with vegetables (GF)	45	
Steamed scallops with garlic	43	
Steamed scallops with ginger & shallots	43	
Stir fried scallops with broccoli (GF)	45	
Stir fried scallops with ginger & shallots (GF)	45	

## 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	34
Barrumundi & bean curd claypot	41
Prawns & vermicelli claypot	41

## CHEF'S RECOMMENDATION

Mapo bean curd in mild chilli sauce (pork mince)	34
Spicy salted soft-shell crab with fresh chillies (GF)	39
Bugtails with ginger & shallot (GF)	56
Spicy salted bugtails with black pepper (GF)	56
Spicy salted bugtails with fresh chillies (GF)	56

## VEGETARIAN

Vegetable fried rice (GF)	18
Vegetable noodle soup	19
Mixed vegetables (GF)	26
Pak choy or choy sum (GF) (garlic or oyster sauce)	26
Vegetable fried noodles (wet or dry)	26
Vegetable rice noodles (GF) (wet or dry)	26
Bean curd with mixed vegetables (GF)	28
Spicy salted bean curd with fresh chillies (GF)	28
Chinese vegetables with mushrooms	31
Bean curd with mushroom trio & snow peas	32
abalone, straw & Chinese	

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## ENTRÉE

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

## SOUP

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

## NOODLE SOUP

Sliced beef noodle soup	22
Combination noodle soup	24
Prawn wonton noodle soup	24
Roast duck noodle soup	24
Seafood noodle soup	24
Prawn noodle soup	26

## CHICKEN

Chicken in satay sauce	34
Chicken omelette (GF)	34
Chicken with ginger & shallots (GF)	34
Chicken with vegetables & cashews in oyster sauce (GF)	34
Crispy skin chicken	34
Honey chicken	34
Lemon chicken	34
Malaysian-style chicken curry	34
Spicy salted chicken with black pepper (GF)	35
Szechuan chicken	35

## DUCK

10	Roast duck (half bird)	37
12	Two-course whole Peking duck	95
13	First course – sliced duck served with pancakes, shallots, cucumber and Hoisin sauce	
13		
16	Second course – your choice of either: san choy bow <i>or</i> duck Hokkien noodles	
17		

## BEEF

17	Beef in black bean sauce	34
19	Beef in satay sauce	34
19	Beef with ginger & shallots (GF)	34
36	Beef with vegetables & cashews in oyster sauce (GF)	34
36	Crispy beef in plum chilli sauce	35
36	Szechuan beef	35
	Sizzling Mongolian beef	35
	Sizzling fillet steak (eye fillet)	42
11	Sizzling pepper steak (eye fillet)	42
11		

## LAMB

13	Sizzling lamb in tamarind sauce	38
13	Sizzling Mongolian lamb	38
	Lamb cutlets in tamarind sauce	42
	Spicy salted lamb cutlets with black pepper (GF)	42
	Spicy salted lamb cutlets with fresh chillies (GF)	42

## PORK

24	Peking-style pork spare ribs	34
24	Pork spare ribs in plumb sauce	34
26	Spicy salted pork ribs with fresh chillies	34
	Sweet & sour pork	34
	Sizzling Mongolian BBQ pork	35
	Crispy roast pork (GF)	39
	Sliced BBQ pork	39

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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

- 13 Galway Pipe 12yo tawny port  
SOUTH AUSTRALIA 10
- 13 Courvoisier VSOP cognac  
FRANCE 18
- 13 Hennessy VSOP cognac  
FRANCE 18
- 13 Penfolds *Grandfather* 20yo tawny port  
SOUTH AUSTRALIA 19
- Johnnie Walker *Blue Label* blended Scotch whiskey  
SCOTLAND 30
- 3 Martell XO cognac  
FRANCE 30
- 6

## LIQUEUR

- 6 Bailey's Irish Cream cream & whiskey  
IRELAND 10
- 6 Zeus Oyzo aniseed  
AUSTRALIA 10
- 6 Campari bittersweet herbs & fruit  
ITALY 10
- 6 Cointreau sweet & bitter orange  
FRANCE 10
- 6 De Kuyper butterscotch schnapps  
NETHERLANDS 10
- 6 Drambuie spices, honey & whiskey  
SCOTLAND 10
- 9 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
- 18 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 15

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**FRIED NOODLES**

Noodle House special shredded chicken, mushrooms & BBQ pork tossed in oyster sauce	30
Singapore fried noodles	30
Beef with rice noodles (wet or dry)	30
Combination with rice noodles (wet or dry)	30
Combination with fried noodles (wet or dry)	30
Combination Hokkien noodles	30
Seafood with rice noodles (wet or dry)	37
Seafood fried noodles (wet or dry)	37
Prawn & BBQ pork chow mein	40

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

**RICE**

Steamed rice (per serve)	6
Chicken & pineapple fried rice	19
Shredded beef fried rice	19
Special fried rice	19
Prawn fried rice	26
Seafood fried rice with sambal sauce	26



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# PINK & RED

	GLASS	BOTTLE		GLASS	BOTTLE
<b>PINK &amp; RED</b>					
<b>ROSÉ</b>			<b>OTHER VARIETALS &amp; BLENDS</b>		
Geoff Merrill <i>Charley Rose</i> grenache rosé McLaren Vale SA	10	38	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	17	55	Henschke <i>Henry's Seven</i> shiraz grenache viognier Barossa Valley SA		82
<b>PINOT NOIR</b>			<b>CELLAR SELECTION</b>		
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
<b>MERLOT</b>			Rockford <i>Rod and Spur</i> shiraz cabernet sauvignon Barossa Valley SA		118
Elephant In The Room <i>Whopping</i> merlot Limestone Coast SA	11	42	Henschke <i>Keyneton Estate Euphonium</i> shiraz Barossa Valley SA		132
Elderton merlot Barossa SA		59	D'Arenberg <i>The Dead Arm</i> shiraz McLaren Vale SA		140
<b>SHIRAZ</b>			Lloyd <i>Reserve Coriole</i> vineyards shiraz McLaren Vale SA		150
Cloud St shiraz Regional VIC	11	42	Serafino <i>Sharktooth</i> shiraz McLaren Vale SA		150
Pepperjack <i>Barossa</i> shiraz Barossa Valley SA		52	Rockford <i>Rifle Range</i> cabernet sauvignon Barossa Valley SA		155
Woodstock shiraz McLaren Vale SA	14	52	Kalleske <i>Eduard</i> shiraz (organic) Barossa Valley SA		169
Mitchell <i>Peppertree Vineyard</i> shiraz Clare Valley SA		59	Woodstock <i>The Stocks</i> shiraz McLaren Vale SA		169
Glaetzer <i>Bishop</i> shiraz Barossa Valley SA		69	Rockford <i>Basket Press</i> shiraz Barossa Valley SA		185
Yering Station <i>Village</i> shiraz viognier Yarra Valley VIC		72	Henschke <i>The Wheelwright</i> single vineyard shiraz Eden Valley SA		190
Rockbare <i>The Barossa Valley</i> single vineyard shiraz Barossa Valley SA		78	Grant Burge <i>Meshach</i> shiraz Barossa Valley SA		290
<b>CABERNET SAUVIGNON</b>			Henschke <i>Mount Edelstone</i> shiraz Barossa Valley SA		290
Blue Pyrenees cabernet sauvignon Pyrenees VIC	13	49	Kalleske <i>Johann Georg</i> shiraz (organic) Barossa Valley SA		299
Woodstock cabernet sauvignon McLaren Vale SA	14	52			
Penley Estate <i>Phoenix</i> cabernet sauvignon Coonawarra SA		55			

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## BUBBLES & WHITE

	GLASS	BOTTLE		GLASS	BOTTLE
<b>BUBBLES</b>			<b>WHITE</b>		
<b>SPARKLING</b>			<b>RIESLING</b>		
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	<b>SAUVIGNON BLANC</b>		
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	Trent Burge <i>Next In Line</i> sauvignon blanc Regional SA	12	47
<b>CHAMPAGNE</b>			Longview <i>Whippet</i> sauvignon blanc Adelaide Hills SA		49
Moët & Chandon <i>Brut Impérial</i> NV 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
			<b>OTHER VARIETALS &amp; BLENDS</b>		
			Xanadu <i>Circa 77</i> savignon blanc semillon Margaret River WA	12	48
			Maxwell <i>Little Demon</i> fiano McLaren Vale SA		45
			Hahndorf Hill <i>White Mischief</i> gruner veltliner Adelaide Hills SA		45
			<b>CHARDONNAY</b>		
			Pirramimma <i>French Oak</i> chardonnay Adelaide Hills / McLaren Vale SA	12	49
			Ninth Island chardonnay Pipers Brook TAS	12	49
			Petaluma chardonnay Adelaide Hills SA	14	52
			Coldstream Hills chardonnay Yarra Valley VIC		69
			<b>PINOT GRIGIO</b>		
			Mojo pinot grigio Limestone Coast SA	10	39
			T'Gallant <i>Cape Schanck</i> pinot grigio Main Ridge VIC		45
			<b>VERDELHO</b>		
			Geoff Hardy <i>Hand Crafted</i> Verdelho Adelaide Hills SA		45

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# SPIRITS

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### 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

## 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 &amp; Lime</i> cider 4% AV SWEDEN	10

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