

WELCOME

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Please inform staff of any dietary requirements.
*Gluten Free (GF) where indicated available on request.

10% Surcharge on public holidays

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

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

Dinner (sharing) menu available upon request

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LUNCH

ENTRÉE

- Mini samosas (4)
- Mini spring rolls (4)
- Deep fried wontons (5)
- Sesame prawn toast

NOODLE SOUP

with fresh egg noodles

- Vegetable noodle soup
- Sliced beef noodle soup
- BBQ pork noodle soup
- Prawn wonton noodle soup
- Roast duck noodle soup
- Seafood noodle soup

LAKSA

with Hokkien & vermicelli noodles

- Vegetable laksa
- Sliced beef laksa
- BBQ pork laksa
- Prawn wonton laksa
- Roast duck laksa
- Seafood laksa

CHICKEN

with steamed rice (fried rice add \$1)

- Chicken in black bean sauce
- Chicken in satay sauce
- Chicken omelette (GF *Optional)
- Chicken with vegetables & cashews in oyster sauce (GF *Optional)
- Crispy skin chicken
- Lemon chicken
- Malaysian-style chicken curry
- Szechuan chicken

BEEF

with steamed rice (fried rice add \$1)

- Beef in black bean sauce 21
- Beef in satay sauce 21
- Beef with vegetables & cashews in oyster sauce (GF *Optional) 21
- Crispy beef in plum chilli sauce 21
- Mongolian Beef 21
- Szechuan beef 21

PORK

with steamed rice (fried rice add \$1)

- 6 Mongolian BBQ pork 23
- 8 Peking-style pork spare ribs 23
- 9 Pork spare ribs in plumb sauce 23
- Spicy salted pork spare ribs with fresh chillies 23
- Sweet & sour pork 23

FISH

local wild-caught

with steamed rice (fried rice add \$1)

- 21 Spicy salted Barramundi with fresh chillies (GF *Optional) 28
- 21 Stir fried Barramundi in black bean sauce 28
- 21 Stir fired Barramundi with vegetables (GF *Optional) 28
- 21 Szechuan Barramundi 28

PRAWNS

with steamed rice (fried rice add \$1)

- 18 Garlic prawns 28
- 19 Honey prawns 28
- 21 Prawns with vegetables (GF *Optional) 28
- 21 Spicy salted prawns with fresh chillies (GF *Optional) 28
- 21 Szechuan prawns 28

SQUID

with steamed rice (fried rice add \$1)

- 21 Spicy salted squid or calamari with black pepper (GF *Optional) 22
- 21 Spicy salted squid or calamari with fresh chillies (GF *Optional) 22
- 21 Szechuan squid 22

squid = hood pieces | calamari = rings

CHEF'S RECOMMENDATION

with clear soup & steamed rice (fried rice add \$1)

- 21 Steamed Hainanese chicken served with fragrant rice 22
Thurs & Fri only
- 21 Roast duck 24
- Crispy roast pork (GF *Optional) 25
- BBQ pork 25

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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

VEGETARIAN

Mixed vegetables (GF *Optional)	18
Vegetable fried rice (GF *Optional)	18
Vegetables & bean curd (GF *Optional)	20
Vegetable fried noodles (wet or dry)	20
Vegetable rice noodles (GF *Optional) (wet or dry)	20

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

FRIED NOODLES

Noodle House special shredded chicken, mushrooms & BBQ pork tossed in oyster sauce	22
Singapore fried noodles	22
Beef with rice noodles (GF *Optional) (wet or dry)	22
Combination fried noodles (wet or dry)	22
Combination Hokkien noodles	22
Combination with rice noodles (wet or dry)	22
Sum Si chow mein (fried noodles)	22
Seafood fried noodles (wet or dry)	28
Seafood with rice noodles (GF *Optional) (wet or dry)	28

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

RICE

Chicken & pineapple fried rice (GF *Optional)	18
Shredded beef fried rice (GF *Optional)	18
Special fried rice	18
Prawn fried rice (GF *Optional)	25
Seafood fried rice with sambal sauce	25

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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

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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BUBBLES & WHITE

	GLASS	BOTTLE		GLASS	BOTTLE
BUBBLES			WHITE		
SPARKLING			RIESLING		
Serafino <i>Goose Island NV Sparkling</i> 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	Trent Burge <i>Next In Line</i> sauvignon blanc Regional SA	12	47
CHAMPAGNE			Longview <i>Whippet</i> sauvignon blanc Adelaide Hills SA		49
Moët & Chandon <i>Brut Impérial NV Champagne</i> Champagne FRANCE		149	Twin Islands sauvignon blanc Marlborough NZ		49
Veuve Clicquot <i>Brut Yellow Label Champagne</i> Champagne FRANCE		169	Villa Maria sauvignon blanc Marlborough NZ		50
			Shaw + Smith sauvignon blanc Adelaide Hills SA		68
			OTHER VARIETALS & BLENDS		
			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
			CHARDONNAY		
			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
			PINOT GRIGIO		
			Mojo pinot grigio Limestone Coast SA	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					
ROSE					
Geoff Merrill <i>Charley Rose</i> grenache rosé McLaren Vale SA	12	45			
Wild Olive Angove Family rosé (organic) McLaren Vale SA	12	47			
Rockford <i>Alicante Bouchet</i> grenache rosé Barossa Valley SA	17	55			
PINOT NOIR					
Fickle Mistress pinot noir Marlborough NZ	14	52			
Storm Bay pinot noir Richmond TAS		52			
Nanny Goat Vineyard pinot noir Central Otago NZ		79			
Frogmore Creek pinot noir Cambridge TAS		82			
MERLOT					
Elephant In The Room <i>Whopping</i> merlot Limestone Coast SA	11	42			
Elderton merlot Barossa SA		59			
SHIRAZ					
Cloud St shiraz Regional VIC	11	42			
Pepperjack <i>Barossa</i> shiraz Barossa Valley SA		52			
Woodstock shiraz McLaren Vale SA	14	52			
Mitchell <i>Peppertree Vineyard</i> shiraz Clare Valley SA		59			
Glaetzer <i>Bishop</i> shiraz Barossa Valley SA		69			
Yering Station <i>Village</i> shiraz viognier Yarra Valley VIC		72			
Rockbare <i>The Barossa Valley</i> single vineyard shiraz Barossa Valley SA	10	38			
CABERNET SAUVIGNON					
Blue Pyrenees cabernet sauvignon Pyrenees VIC	13	49			
Woodstock cabernet sauvignon McLaren Vale SA	14	52			
Penley Estate <i>Phoenix</i> cabernet sauvignon Coonawarra SA		55			
OTHER VARIETALS & BLENDS					
					49
Stella Bella cabernet merlot Margaret River WA					
Wirra Wirra <i>Church Block</i> cabernet shiraz merlot McLaren Vale SA					58
Henschke <i>Henry's Seven</i> shiraz grenache viognier Barossa Valley SA					82
CELLAR SELECTION					
St Hallett <i>Blackwell Shiraz</i> Barossa Valley SA					99
Mitchell McNicol shiraz Clare Valley SA					105
Geoff Merrill <i>Reserve</i> shiraz McLaren Vale SA					109
Kaesler <i>The Bogan</i> shiraz Barossa Valley SA					109
Rockford <i>Rod and Spur</i> shiraz cabernet sauvignon Barossa Valley SA					118
Henschke <i>Keyneton Estate Euphonium</i> shiraz Barossa Valley SA					132
D'Arenberg <i>The Dead Arm</i> shiraz McLaren Vale SA					140
Lloyd <i>Reserve Coriole</i> vineyards shiraz McLaren Vale SA					150
Serafino <i>Sharktooth</i> shiraz McLaren Vale SA					150
Rockford <i>Rifle Range</i> cabernet sauvignon Barossa Valley SA					155
Kalleske <i>Eduard</i> shiraz (organic) Barossa Valley SA					169
Woodstock <i>The Stocks</i> shiraz McLaren Vale SA					169
Rockford <i>Basket Press</i> shiraz Barossa Valley SA					185
Henschke <i>The Wheelwright</i> single vineyard shiraz Eden Valley SA					190
Grant Burge <i>Meshach</i> shiraz Barossa Valley SA					290
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

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</i> lager 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
PUERTO RICO

10 Bundaberg *Original* rum
AUSTRALIA

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

13 Captain Morgan Jamaica Black Underproof Rum
JAMAICA

Captain Morgan *Original Spiced Gold* rum
JAMAICA

11 Malibu Caribbean rum with coconut flavour
BARBADOS

VODKA

11 Smirnoff *Recipe No. 21* vodka
RUSSIA

12 Grey Goose vodka
FRANCE

BRANDY

18 St Agnes V.S. brandy
FRANCE

TEQUILA

10 Jose Cuervo *Especial Reposado* tequila
MEXICO

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