



## the heart of the meal

honey pork spare ribs – barbecue pork spare ribs cooked in master stock, wok tossed in honey and pepper \$27

tasmanian premium beef rib eye with stir fried asian mushrooms, black bean and red pepper sauce \$35.95

hokkien noodle stir-fry, slow roasted pork belly, oyster mushrooms, spring onion and ginger \$26.5

stir-fried garlic and ginger prawns with baby corn, broccoli, snow peas and thai basil \$28.5

twice cooked chicken stir-fried with asian vegetables, cashew nuts and a sichuan spiced sauce \$26.95 ㉹

duck stir fry with leek, capsicums, baby corn, onion and snow peas, served in a garlic oyster sauce \$29.95

pepper crusted fillet steak with oyster mushrooms, red onion and gai lan served with a honey sauce on a sizzling platter \$28.95

mongolian lamb – slow braised lamb with stir-fried red onion, spring onion and fresh cucumber, served on a sizzling platter \$29.95

sichuan style seafood – a classic seafood dish inspired by the chilli province of china, stir-fried with garlic, ginger, red onion, shallot and broccoli in a spicy sauce \$31.95 ㉹

## house specialties

twice cooked crispy skin duck with stir fried bok choy, plum sauce and sichuan salt \$35.95

grilled atlantic salmon served on bok choy and oyster mushrooms with sweet chilli mayo \$29.95

steamed barramundi, asian green, soy ginger and shallot dressing \$31.95

## fire and spice

massaman curry of braised lamb shank, kipfler potato, peanuts, thai basil and coconut cream \$29.5 ㉹

slow roast pork belly with a salad of cucumber, bean sprouts, asian herbs and turmeric tamarind chilli caramel \$28.5 ㉹

penang curry of coconut marinated chicken or salmon with sweet potato, boiled eggs and baby spinach \$27 ㉹

crying tiger – marinated rib fillet with spicy stir-fry noodles and an eye watering thai chilli sauce served on a bed of cabbage salad \$29.95 ㉹㉹