

MENU

From the Wok to Table to Share

(Chinese Cuisine and Menu for Sharing)

# Soups

Chicken and Sweetcorn 6.50 Clear Chicken Noodle (Long) 6.50 Wonton Short Soup with BBQ Pork 7.50 Crab, Prawn and Sweetcorn 9.50 Hot and Sour Combination 9.50

Big Bowl Soup

Large Combination Long Noodle OR Short Wonton Soup with a combination of Prawn, Beef, Chicken and BBQ Pork 19.50

## Entrees to Share

Est 1993

Prawn Crackers 4.50 per Basket
Steamed BBQ Pork Buns (2) 10.50
Home Made Chicken Spring Rolls (4) 10.50
Crisp Fried Pork Wontons (6) 9.50
Dim Sims Fried or Steamed (4) 10.50
Vegetable and Shiitake Mushroom Spring Roll (4) 10.50
Prawn Cocktail with Tangy Asian Mayo 15.50
Sesame Crusted Prawn Cutlets with Dipping Sauce (3) 15.50

#### COMBINATION ENTRÉE FOR TWO

Spring rolls (2), steamed dim sims (2), sesame prawn cutlets (2) and served with sweet and sour dipping sauce 20.50

#### TRADITIONAL SANG CHOY BOW

Finely chopped pork, wok fried with water chestnuts, mushrooms, bean sprouts and seasoned with garlic, ginger, soy and sesame. Served with 4 crisp lettuce cups. 24.50 (for 2-4 people)

#### CRISP FRIED SALT AND PEPPER CALAMARI

Chilli floured Calamari with a salt and pepper spice mix Small 16.50 Large 24.50

# Wok Fried Specialities of the House On the Sizzler

#### SIZZLING SLICES OF STEAK

Grain fed rump
1. in Oyster and Mushroom sauce
in rich spiced Mongolian sauce (mild), or
3. Black Pepper and Garlic sauce
26.50

#### SIZZLING PORK LOIN CHOP PIECES

in Chinese BBQ sauce 28.50

#### SIZZLING MONGOLIAN LAMB

Slices of Lamb in mild spiced Mongolian sauce 32.50

#### SIZZLING PRAWNS CUTLETS

in Chilli Garlic Sauce, or Black Pepper Sauce 35.50

#### SIZZLING REEF AND BEEF

Wok fried Beef and Prawns in Oyster Mushroom sauce 34.50

\*Subject to availability

#### WHOLE FISH

Steamed or fired
Sauce - chilli garlic, ginger and shallots
Market Price

#### FRIED PORK BELLY

with bok choy, plum and hoisin sauce 28.50

## Duck

Slow cooked in Chinese Mixed Spice and Soy Master Stock Half boned duck

Fried Duck with Plum sauce or Sweet & Sour 35.50 Fried or braised with Mushroom sauce 35.50 Fried or braised topped with Combination and sauce 36.50

#### **SWEET AND SOUR COMBO 27.50**

(Combination of floured Beef, Chicken, Prawns and BBQ Pork Stirfry)

#### COMBINATION STIR FRY IN OYSTER SAUCE 27.50

Beef, Chicken, Prawns, Pork and Vegetables

## Rice

Steamed Jasmine Rice (per person) 3.50

Fried Rice with Egg, Chicken, Ham & Peas small 12.50 large 16.50

Large Combination Fried Rice (with shrimp, BBQ pork, chicken, ham, peas, egg and bean sprouts) 19.50

Chunky Chicken or Beef Egg Fried Rice 21.50

Vegetable and Egg Fried Rice 16.50

# Beef Dishes

Beef with Vegetables 25.50 Beef and Black Bean Sauce 25.50 Curried Beef Stirfry 25.50 Spicy Chinese Beef Satay Stirfry 26.50 Chilli Garlic Beef Stirfry 25.50 Beef, Mushroom and Broccoli in Oyster Sauce 26.50 Crispy Fried Beef in BBQ Sauce (Rainbow Beef) 25.50 Crispy Fried Beef in Honey Peppered Sauce 25.50

## Chicken Dishes

Sweet and Sour Chicken Pieces 22.50 Stirfry Chicken with Vegetables 24.50 Chicken with Black Bean Sauce 24.50

Crisp Fried Chicken Breast with Honey Sesame OR Lemon Sauce 22.50

Chilli Garlic Chicken Stirfry 24.50 Chinese Curried Chicken 24.50

Spicy Chinese Chicken Satay Stirfry 25.50 Braised Chicken with Almonds OR Cashews 26.50

Creamy Garlic Chicken and Mushrooms with Broccoli 26.50

Black Pepper and Garlic Chicken Stirfry 24.50 Crispy Fried Salt/Pepper Chicken 24.50 Chicken Potato, Carrot, Pea in Oyster Gravy 24.50

## Pork Dishes

Fried Fillets of Pork with Sweet/Sour 22.50 Fried Honey Sesame Fillets of Pork 22.50 Fried Fillets of Pork with Plum Sauce 22.50 Spicy Stirfried Pork Satay 25.50 Braised Pork with Garlic and Vegetables 25.50 BBQ Pork with Choy Sum and Chestnuts 25.50 Curried Pork Chinese Style 24.50

## Omelettes (Fooyong)

Mushroom and Vegetables 22.50 Chicken 24.50 Combinations 29.50 Tiger Prawns 34.50



## Fish Dishes

Sweet and Sour Crispy Fish Pieces 22.50 Braised Slices of Fish with Ginger and Shallots 24.50 Braised Slices of Fish with Garlic and Vegetables 24.50 Braised Slices of Fish with Spicy Chilli Garlic Sauce 24.50 Braised Slices of Fish with Curry Sauce 24.50 Crisp Fried Fish Pieces in Sweet Chilli Sauce 22.50

add Cashews or Almonds on Meal \$2.50

## Chow Mein Dishes

#### **NOODLES, MEAT & VEGETABLE STIRFRY** WITH SOFT OR CRISPY NOODLES

Beef Chow Mein 24.50 Chicken Chow Mein 22.50 Chinese BBQ Pork Chow Mein 24.50 Combination Chow Mein 26.50 Prawn and vegetable Chow Mein 34.50

#### **NOODLE DISHES**

Spicy Hokkein Noodles with BBQ Pork 24.50 Combination Singapore Rice Noodles 24.50 Shanghai Ho Fun (Thick Rice Noodle) with Beef and Egg 24.50

# Prawn Dishes

Fried Sweet and Sour Prawn Cutlets 34.50 Fried Honey Sesame Prawn Cutlets 34.50 Garlic Prawn and vegetable 34.50 Curried Prawn and vegetable 34.50 Prawns with Ginger and Shallots 34.50 Chinese Satay Prawn and vegetable 35.50 Creamy Garlic Prawns with Broccoli 35.50

# Seafood Dishes

Mussels in half shell with Garlic Sauce OR Chilli Sauce OR Spicy Curry Sauce ½ doz. 16.50 1 doz. 26.50 Crisp Fried Calamari with Sweet and Sour Sauce 25.50 Chilli Garlic Squid Stirfry 25.50 Satay Squid and Vegetables 25.50 Fried Scallops with Sweet and Sour Sauce 35.50 Scallops in Curried Sauce 36.50 Scallops with Ginger and Shallots 36.50

Seafood Combinations Stir Fry 36.50 With Prawn, Scallop, Squid and Mussels in either Creamy Garlic Sauce OR Chilli Garlic Sauce OR Black Pepper Sauce

# Vegetable Dishes

Chinese Style Mixed Vegetables with Choy Sum 18.50 Stirfry Vegetables and Mushroom Chow Mein 22.50 Satay Mix Vegetables with Cashews 22.50 Braised Vegetables with Fried Tofu 24.50 Sweet/Sour Tofu with Vegetables (Vegan) 24.50 Tofu Fried with Chilli Bean and Vegetables (vegan) 24.50 Salt and Pepper Tofu Wok Tossed 24.50

### Share Meals & Enjoy!

Chinese Teas with your Meal Jasmine, Green, Oolong, Pu-erh Teas Teas \$2.00 per person

