



LUNCH / DINNER MENU

SOUPS

Miso - \$4

Traditional Japanese soup with wakame, shallots and silken tofu served with roti

Curry Lime and Lentil - \$6

Spicy red curry, onion, garlic, tomatoes and lentils mixed with herbs and finished with fresh lime

Pumpkin and Parmesan - \$7

A slight twist on a simple favourite, pumpkin, chilli and parmesan with just a hint of coconut

STIR FRY

Lemongrass Chicken with Chilli - \$13

A beautifully fragrant stir fry with cleansing herbs, garlic and lightly finished with chilli

Kung fu Chicken - \$14

Traditional Chinese dish with a twist. Velvet chicken cooked in rice wine, tangy tomato and tamarind sauce amongst cashews, carrot and chilli

Gun Powder Chicken - \$15

Succulent chicken thigh stir fried in a secret soy based recipe of dried chilli, capsicum, pepper corns and peanuts

Mongolian Garlic Lamb - \$16

Stir fried lamb with a sherry infused garlic sauce, green onion and cashews

Sesame Prawn - \$16

A cleansing stir fry with a subtle sesame taste which fuses well with king prawns, celery, baby corn and mushrooms

CURRIES

Vegetable Curry (Vegetarian) - Mild \$13

Zucchini, sweet potato, carrot, snow peas, red onions, tomatoes and green beans in our tangy curry

Chicken Curry - Spicy \$14

Maryland of chicken cooked in our own red curry with green beans, baby tomatoes and lychee

Baby Goat Massamun - \$15

Braised baby goat simmered in our massamun curry amongst potato, cauliflower and peanuts

NOODLES

Pad Thai Jay (Vegetarian) - \$13

Stir-fried rice noodles, tofu, egg, peanuts and vegetables with a tamarind sauce

Pad Thai - \$14

Stir fried rice noodle, chicken, tofu, egg, peanuts and vegetables with a tamarind sauce

Beef Noodles - \$14

Stir fried rice noodle, beef fillet, ginger and Chinese broccoli with a oyster based sauce

Singapore Fried Noodles - \$15

Noodles wok tossed with egg, onion, prawn, ginger, capsicum, cabbage, chilli and a dark soy based sauce

Prawn Udon - \$16

King prawns wok tossed with udon noodles, carrot, snow peas, chilli and garlic in an oyster based Thai basil infused sauce

§ - Signature dish

V – Vegetarian

n - Contains nuts

Δ - Contains soy

✱ - Contains wheat



LUNCH / DINNER MENU

CHO GAO ROAST CHICKEN

HALF - \$17 WHOLE - \$25

Slow roasted chicken marinated in our ancient herb and spice blend with a ginger & lime jus
Served with chilli fries & wasabi mayo

CHO GAO GLAZED PORK RIBS

WHOLE RACK More than 1/2 kilo - \$28

They're back! Back by popular demand, our succulent pork ribs have been marinated overnight. Available in:
Honey soy or Spicy chilli or BBQ

SIDES

Asian Greens - \$5

Bok choy and broccolini steamed and marinated then lightly sprinkles with sesame seeds

Potatoes with Red Chilli - \$5

Poached potatoes sautéed with chilli, onion and coriander

Glazed Sesame Pumpkin - \$6

Poached pumpkin, garlic, spring onion and pepper wok tossed in caramel sauce and dusted with sesame seeds

Cho Gao Fried Rice - \$5

Fried rice with shrimp, chicken, wood ear mushroom, corn, shallots, red onion, chilli

Jasmine Rice - \$3

A bowl of fresh steamed Jasmine rice

Coconut Rice - \$3.5

A bowl of our delicious coconut rice

Roti Bread - \$4

A serve of our pan seared Roti

DESSERTS

Chocolate Spring Rolls - \$5

Crispy spring roll pastry, imprisoning warm melted chocolate that spills out into your mouth with every bite. Served with a chilli infused chocolate ganache and a small sample of our vanilla bean ice cream

The Pazookie - \$5

A fresh from the oven, extra large, chocolate chip cookie served still warm with a scoop of our vanilla ice cream set on top melting deliciously as it comes to your table

Cold Chocolate Mousse - \$5

Thick, rich, creamy, overly indulgent chocolate custard served cold and topped with whipped cream adorned with frozen raspberries

Home-made Ice Cream (2 scoops) - \$5

Pumpkin, served with home-made violet crumble and whipped cream

Rhubarb, served with strawberry syrup and whipped cream

Jasmine tea, served with mandarins and whipped cream

Green tea, served with honey dew melon and cantaloupe

Vanilla bean, served with chocolate ganache and whipped cream

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