



R	Sichuan spiced sweet pickles (v) .....	8
A	Wakame salad w soy beans, pickled carrot + sesame ...	10
W	Today's oysters w ginger pearls + spring onion (6pcs) ..	24
//	Yellowtail Kingfish w black garlic + white radish .....	26
C	Bang Bang noodles w coriander, crispy chilli	
O	+ peanuts.....	12
L	Tiger prawns, bamboo shoots, pickled green	
D	chillis + coriander .....	18
	Slow poached chicken salad w shiso, wasabi, ginger	
	+ shallot dressing.....	16
H	Spanner crab, silken tofu, abalone + egg whites.....	38
O	Scallop + prawn wontons w aged black vinegar,	
T	coriander + roasted chilli oil (4pcs).....	20
	Crispy eggplant w hot + fragrant green chilli.....	16
	Fried calamari w peppercorn, garlic + lemon.....	24
	Sichuan salt and pepper Brisbane Valley quail,	
	chilli + coriander.....	28
	Roasted duck noodles w pickled mustard greens,	
	coriander + spring onion .....	18
S	Cloudy Bay clams w salted chilli + beer on fried bread ..	45
E	Steamed market fish fillet, white soy, spring onion	
A	+ ginger relish .....	42
F	John Dory fillet heavenly poached w dried chillis	
O	+ Sichuan pepper .....	42
O	Baby black lip abalone steamed with wood ear fungus,	
D	enoki, ginger + garlic shoots.....	48
	Wood-grilled octopus w native tamarind + chilli .....	36
	QLD grouper fillets roasted on paperbark	
	w Lapsang Souchong tea + desert limes.....	48
	Wood-roasted MSC Swordfish fillet w black bean,	
	salted olive + spring onion oil .....	42
	Skull Island tiger prawns w hot + fragrant coriander	
	dressing (4pcs).....	48
	Wood roasted Moreton Bay bugs w salted duck egg	
	+ fermented chilli (2pcs) .....	39
	Kung pao tiger prawns w dried chillies, macadamias,	
	garlic stems + Sichuan peppercorns .....	42

T	Southern Rock Lobsters (TAS) .....	248 /kg
A	steamed w ginger + spring onion <i>or</i>	
N	fried w garlic butter sauce <i>or</i>	
K	wok-fried w Donna Chang XO sauce	
S	Mud Crabs (QLD) .....	128 /kg
	steamed w ginger + spring onion <i>or</i>	
	wok-fried w kampot pepper + dark soy <i>or</i>	
	wok-fried w Donna Chang XO sauce	
	add noodles or fried bread .....	4
MP	Fried half chicken w fragrant lemon aspen	
EO	+ ginger sauce.....	28
AU	Chinese roasted duck w Davidson plum	
TL	+ five spice .....	45/90
//T	Char siu sweet roasted pork neck w rockmelon, honey	
R	+ tamari .....	32
Y	Fried + shredded pork hock w hot + sour dressing,	
	coriander + shallot.....	32
	Shredded lamb shoulder, coriander, cumin + chilli	
	(served w steamed bread pockets) .....	32
	Braised Wagyu brisket w silken tofu, Sichuan pepper	
	+ chilli .....	32
	Stir fried Wagyu w king brown mushrooms,	
	black pepper + shallot.....	42
	Wagyu striploin steak, kampot pepper sauce (300g).....	58
V //	Steamed baby bok choy, abalone oyster sauce	
E	+ fried garlic .....	14
GR	Asparagus + sugar snaps w silken crab sauce .....	22
E I	Wood-roasted Japanese pumpkin w black bean	
TC	+ chilli dressing .....	12
A E	Claypot braised Chinese mushrooms w chives, spring	
B	onion + tea smoked tofu .....	18
L	Wild mushroom + garlic shoot fried rice.....	16
E	BBQ pork + prawn fried rice.....	18
S	Spanner crab fried rice w conpoy chilli + tobiko .....	38
	Steamed jasmine rice .....	4

*Please advise your waiter of any food allergies or intolerances.*

*We will endeavour to cater for specific dietary needs however we cannot guarantee against traces of allergens.*



BANQUETS

8 Cold noodles w strange flavour dressing, crispy chilli  
8 + peanuts  
·  
0 Shredded chicken salad w shiso, wasabi leaf + ginger  
0 Steamed market fish fillet, white soy, spring onion  
+ ginger relish

Kung pao tiger prawns w dried chillies, macadamias,  
garlic stems + Sichuan peppercorns

*served with steamed jasmine rice*

Wood-roasted char siu pork w honey, tamari  
+ rockmelon

Stir fried Wagyu topside w king brown mushrooms,  
spring onion + black pepper

Steamed baby bok choy w abalone oyster sauce  
+ fried garlic

Ruby chocolate "trifle" - sponge, drunken cherries,  
coconut + macadamia

1 Raw yellowtail kingfish w black garlic, white radish  
2 + wakame

8 Scallop + prawn wontons w aged black vinegar,  
· coriander + roasted chilli oil  
0

Baby black lip abalone steamed with wood ear  
fungus, enoki, ginger + garlic shoots

Wood-roasted Swordfish fillet w black bean,  
salted olive + spring onion oil

Grilled Moreton Bay bugs w salted duck egg  
+ fermented chilli

*served with BBQ pork + prawn fried rice*

Chinese roasted duck w Davidson plum  
+ five spice

Wagyu scotch fillet MBS7+ w kampot pepper  
+ dark soy

Asparagus + sugar snaps w silken crab sauce

Dark chocolate mousse w Hennessy XO caramel  
+ Chinese churros



DONNA CHANG