



BANQUET

FOR TWO OR MORE GUESTS

- \$ Mala dried beef DF
- 1
- 2 House pickles DF, GF, V, V+
- O
- . Raw kingfish w chilli + finger lime DF, GF
- O
- O Cold sesame noodles w chilli, peanuts + coriander DF, V, V+
- P White cut chicken in Sichuan chilli oil DF
- P Cumin spiced lamb buns DF
- Prawn + scallop wontons w black vinegar + chilli DF
- Steamed market fish w ginger + shallot DF, GF
- Red braised pork belly + shiitake DF
- Stir fried beef w pickled chilli + shallots DF
- Steamed Jasmine rice
- Steamed greens w oyster sauce + fried garlic oil DF, GFO
- Coconut sago pudding w mango + lime jelly

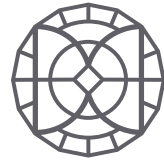
- \$ House pickles DF, GF, V, V+
- 9
- O Raw kingfish w chilli + finger lime DF, GF
- .
- O Cold sesame noodles w chilli, peanuts + coriander DF, V, V+
- O
- P White cut chicken in Sichuan chilli oil DF
- P Prawn + scallop wontons w black vinegar + chilli DF
- P Steamed market fish w ginger + shallot DF, GF
- Red braised pork belly + shiitake DF
- Steamed Jasmine rice
- Steamed greens w oyster sauce + fried garlic oil DF, GFO
- Coconut sago pudding w mango + lime jelly

V: Vegetarian V+: Vegan GF: Gluten Free DF: Dairy Free O: Dietary Options Available.  
Please note: A 10% surcharge applies every Sunday and a 15% surcharge applies on public holidays.

\*1.3% surcharge applies to all card payments

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C S	Sydney rock oysters w persimmon vinegar <sup>each</sup> GF, DF	6
O T	House pickles DF, GF, V, V+	8
L A	Mala dried beef DF	15
D R	Cold sesame noodles w chilli, peanuts + coriander DF, V, V+	19
T E	Donna Chang lobster roll w chilli mayonnaise <sup>each</sup> DF	21
R S	Sichuan steak tartare + taro chips DF, GF	22
	Raw kingfish w chilli + finger lime DF, GF	27
	White cut chicken in Sichuan chilli oil DF	24

H S	Fried salt + pepper calamari w chilli + lemon DF, GF	20
O T	Fried eggplant w ginger, black bean + chilli dressing GF, V, V+	19
L A	Chuan lamb skewer w Xinjiang spice DF, GF	15
D R	School prawns w chilli + Sichuan pepper DF, GF	14
T E	Sesame prawn toast w seaweed mayonnaise DF	23
R S	Roast duck pancakes, hoisin, cucumber + shallot <sup>10pcs</sup> DF	52

D	Steamed dim sum set <sup>8pcs</sup> DF	40
I	Scallop + prawn wontons w black vinegar + chilli <sup>6pcs</sup> DF	26
M	Vegetable + bamboo crystal dumpling <sup>4pcs</sup> DF, GF, V	14
S	Moreton Bay bug dumpling <sup>4pcs</sup> DF	24
U	Chicken, prawn + shiitake siu mai <sup>4pcs</sup> DF	20
M	Cumin spiced lamb buns <sup>4pcs</sup> DF	24
	Pork xiao long bao <sup>4pcs</sup> DF	22
	Pork + truffle ham sui gok <sup>4pcs</sup> DF	20
	Vegetable spring rolls <sup>4pcs</sup> DF, V	14
	Cheung fun rice noodles w sweet soy DF	24

Your choice of preparation

Scallop + prawn GF

Char siu pork

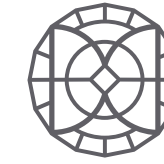
Black truffle + vegetable GF

Youtiao Chinese doughnut

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B	Brisbane Valley Quail w jasmine tea + black vinegar caramel DF	26
B	Moreton Bay bug w fermented chilli + garlic butter, smoked roe	28
Q	Sichuan spiced BBQ lamb ribs w ginger + soy <sup>4pcs</sup> DF	22
	Condabilla Murray cod w lemongrass, chilli + rock sugar DF	47
	Char siu pork neck w honey glaze DF	40
	Chinese roast duck w plum sauce (half duck) DF	44
	Crispy roasted pork belly w mustard pickled wombok DF, GF	44
	2GR Wagyu striploin (mbs 8-9+) <sup>200g</sup> GFO	120

M	Dan Dan noodles w ground beef, Sichuan, sesame + peanuts DF	33
A	Chow mein noodles w chinese cabbage, black fungi + chives DF, V	25
I	Kung pao chicken w dried chillies, shallot + macadamia DF	37
N	Char kway teow w king prawns + lap cheong DF	38
S	Stir fried beef w pickled chilli peppers + shallot DF	39
	Red braised pork belly + shiitake DF	34
	Mapo style hot fried pork + tofu w Sichuan chilli bean sauce DF, VO	32
	Steamed market fish w ginger + shallot DF, GF	44

L	Whole Coral Coast baby barramundi steamed w fermented chilli <sup>(700g)</sup>	70
W	Southern rock lobster <sup>(1-2kg)</sup>	220/kg
I	Coral Trout <sup>(1kg)</sup>	150/kg
H	Your choice of preparation	
V	Grilled fermented chilli + garlic butter	Wok fried w Donna's XO
O	Steamed w ginger + shallot	Deep fried w salt + chilli pepper
E		
L		
+ E		
T		
A		
N		
F		
I		
S		
H		

SUBJECT TO AVAILABILITY

S	Stir fried morning glory w sesame + garlic DF	15
I	Steamed greens w oyster sauce + fried garlic DF, GFO	15
D	Pork + prawn fried rice DF, GFO	16
E	Steamed eggplant w chilli, black bean + sesame DF, V, V+	16
S	Steamed Jasmine rice	7