

DISESTABLISHED
SINCE
2269

DUMPLING

STEAMED PRAWN & PORK AND
PICKLED CABBAGE SHUMAI (4 pieces) **DF** \$12

STEAMED DUMPLING OF SICHUAN WAGYU BEEF
AND FIVE SPICES (4 pieces) **DF** \$12

SCALLOP AND PRAWN
CRYSTAL SKIN DUMPLING (4 pieces) **GF DF** \$14

STEAMED DUMPLING OF LEMON GOAT CHEESE
AND SEASONAL VEGETABLE (4 pieces) **V** \$12

STEAMED ASSORTED MUSHROOM
AND SMOKED GOUDA CHEESE (4 pieces) **V** \$12

ZHONG SHUI JIAO (ZHONG'S BOILED DUMPLING) **DF** \$17
with pork mince, seasonal veges, homemade sweet soy chilli sauce

SEAFOOD

CURED SALMON CONE (4 pieces) **GF DF NF** \$21
with crispy nori, desiccated coconut, avocado & lime puree, caviar

SICHUAN CRISPY SQUID TENTACLE \$16
with wasabi mayonnaise

GRANDFATHER TOM YUM STIR FRIED EGG NOODLE \$22
with mixed seafood, egg, cabbage shreds, crushed peanut

KUNG PAO SOFT SHELL CRAB **DF** \$21
with soy, roasted peanut, edamame, cauliflower puree

SWEET BLACK BEAN CHILLI FRIED RICE **DF NF** \$24
with 65 degree egg, seafood, browned onion,
edamame, spicy chilli oil, crispy nori

SICHUAN SCAMPI MAPO TOFU **LG DF NF** \$31
with five spiced wagyu beef, crispy tofu, sichuan pepper oil

CHILLI OIL FRIED FISH OF THE DAY **DF** \$33
with mung bean sprout, homemade chilli oil, fried shallot

GREEN CURRY OF LONGLINE FISH **GF DF** \$34
with coconut milk, lemongrass, kaffir lime leaves, taro,
crispy curry leaves, bok choy

MEAT

PORK BELLY CHIPS **DF** \$9
with garlic, chilli mix, sesame seed, fried beans

BANG BANG CHICKEN CUP **LG DF** \$18
with chilli sesame sauce, roasted peanut,
baby cos lettuce, black vinegar, crunchy soba noodle

CHENGDU ZHAJIANG NOODLE **DF** \$18
with fermented black bean sauce,
homemade sesame chilli sauce, pork mince

CRISPY SWEET SOY PORK RIB \$24
with garlic, roasted sesame seed, coriander

RICH BRAISED PORK BELLY **DF Available** \$27
with dark sweet soy sauce, confit garlic,
coconut carrot puree, coconut sugar

STEAMED BAIJIU LAMB SHORT RIB **LG** \$31
with fennel and star anise, orange segment,
melted leek, homemade agria potato chips

SLOW COOKED BEEF SHIN **DF** \$32
with homemade chilli oil, candied pumpkin seed, mint, coriander

DIY WRAP **LG DF** \$33
with confit duck leg, popiah crepe, baby cos lettuce,
ssamjang mayo, pickled cucumber

VEGETABLE

DEEP-FRIED LOTUS **GF V** \$6
with sichuan spices

CUCUMBER & HAKAKE SALAD **DF VG** \$14
with garlic chilli dressing, sliced fennel, cherry tomato

BURNT SWEET CHILLI CRISPY TOFU **DF VG** \$16
with edamame, roasted peanut

ROASTED CAULIFLOWER AND BROCCOLI **GF V VG Available** \$24
with sichuan spice bread crumb,
crunch buckwheat, yogurt, parmesan cheese

SIDE

BLACK JASMINE RICE \$3

WOK-FRIED SWEET & SOUR CABBAGE **LG DF VG** \$8
with sichuan peppercorn

WOK-FRIED GREEN BEAN **GF DF** \$9
with chilli, peanut

HAND CUT KUMARA CHIPS **GF DF** \$10
with sichuan aioli

ROTI BREAD \$8
with tomato chilli dip

PAPAYA SALAD **GF DF** \$9
with lime & chilli dressing, fish sauce, carrot, coriander

DESSERT

RED BEAN FUDGY CHOCOATE BROWNIE \$14
with vanilla ice cream, hokey pokey and raspberry gel

VEGAN MANGO PUDDING **GF DF** \$16
with sago, coconut chantilly, granola, wild rice cracker

RICOTTA ORANGE DOUGHTNUTS \$14
with plum & gin compote, matcha ice cream

DRINKS

TAB BEER
Tokyo Dry \$11
Pan Head APA \$12

BOTTLE BEER
Little Creatures IPA \$12
Steinlager Light 2.5% \$9

CHAMPAGNE

Nicolas Feuillatte Brut Reserve, Champagne, France \$18 / \$110
Laurent Perrier La Cuvee Brut, Champagne, France \$130
Louis Roederer Brut, Magnum 1.5L, Champagne, France \$325

ROSE

Margrain, Pinot Rose, Martinborough \$13 / \$65

WHITE

The Supernatural Sauvignon Blanc, Hawkes Bay \$13 / \$65
Hartley's, Sauvignon Blanc, Marlborough \$55
Te Whare Ra Pinot Gris, Marlborough \$12 / \$58
Te Whare Ra Med Riesling, Marlborough \$13 / \$65
Trinity Hill Chardonnay, Hawke's Bay \$15 / \$75

RED

Te Tera, Pinot Noir, Martinborough \$12 / \$60
Moonlight Race - Burn Cottage, Pinot Noir, Central Otago \$90
Tyrrells, Shiraz, Hunter Valley, Australia \$12 / \$60
Trinity Hill, "The Gimblett" Gimblett Gravels, Hawkes Bay \$80
Trinity Hill Gimblett Gravels Syrah, Hawkes Bay \$95
Alma Negra Malbec/Bonarda, Argentina \$14 / \$65

DESSERT

Michele Chiarlo, Moscato D'asti, Italy (sparkling 375ml) \$54
Loupiac Chateau du Cros, Semillon, France \$13 / \$50

SOFT DRINKS / JUICES \$6

TEA \$5

FOOD ALLERGIES?

Our kitchen will go the extra mile to accommodate your needs. But while we take as much care as humanly possible - we cannot guarantee that trace elements may not be present. While we may label a dish as nut free, you should presume all food has traces of nuts.

V = vegetarian **VG** = vegan **DF** = dairy free **GF** = gluten free **LG** = lightly gluten **NF** = nut free **🔥** = hot

