



Cold Share Plates

Pickles	6v
NZ King Salmon Sashimi w Blackened Chilli Dressing	28
Salad of Chicken w Snow Pea Leaf & Chinese Cabbage	20 v
Salad of Duck w Asian Cress Pomelo & Pinenuts	22 v
Cured Hiramasa Kingfish w Avocado & Jicama	26

Dim Sum, Small & Medium Plates

Steamed Queensland Half Shell Scallop w Ginger & Shallot	4.5ea
Steamed Dumplings - Prawn & Green Bean w Red Vinegar	22
Wontons - Pork Prawn & Shiitake w Black Vinegar & Soy	18
Shu Mai - Pork Prawn Scallop & Shiitake w Chilli Oil	20
Crispy Dumplings – Chicken Scallop & Prawn w Red Vinegar	20
Duck Black Bamboo Shoot & Black Fungus Spring Rolls	20
Crispy Truffled Beef Rice Paper Parcels w Sweet Soy	20
Corn & Zucchini Cakes w Coriander Chilli Sambal	16 v
Mushroom Spring Rolls w Lettuce & Garlic Vinegar Dip	18 v
Hot Numbing Salt & Pepper Chicken Ribs	20
Grilled Butternut Squash & Udon Noodles w Furikake	14 v
Chilli Salt Squid	20
Vegetable & Peanut San Choy Bau	14 v
Pork & Peanut San Choy Bau / Vegetable & Peanut San Choy Bau	20 / 14v
Fried Tofu w Five Spice Salt & Ginger Soy	12 v
Grilled Lamb Cumin & Chilli Skewers	24

Duck Pancakes w Hoi Sin Cucumber & Leek Whites (8pcs) 46

Mains

WA Marron Wok Fried w Ginger Shallot Chilli & Cognac 60

Whole Steamed Market Fish 42

Salt & Pepper King Prawns w Wok Toasted Chilli & Garlic 42

Singapore Chilli Style Qld Grouper w Fennel Crunch 40

Cone Bay Barramundi w Shiitake Mushroom Dashi 38

Grilled Miso Marinated Glacier 51 Toothfish w Kohlrabi Kim Chi 58

Green Curry of Flathead w Snake Beans & Thai Basil 38

Eggplant & Tofu w Sichuan Chilli Bean Paste 26 v

Grilled 300gm Wagyu Sirloin Fillet w Shiitake Salt & Lemon 49

Tea Smoked Duck w Tamarind & Plum 39

Penang Curry of Slow Braised Wagyu Beef Shin 38

Crispy Pork Belly w Chilli Caramel & Nam Pla Phrik 37

Crispy Chicken w Black Vinegar & Sweet Soy 35

Beef Fillet w Oyster Mushroom & Fragrant Rice Wine 39 v

Teriyaki Lamb Tenderloin w Yellow Squash & Wasabi Mayonnaise 39

Sides

Barbeque Pork & Prawn Fried Rice 20 / 28 v

Wok Fried Chinese Greens 12 v

Steamed Broccolini w Oyster Sauce & Garlic 12 v

Rainbow Cauliflower w Sweet Vinegar & Toasted Almonds 14 v

Vegetables Wok Fried w Vegetarian Oyster Sauce 20 v

Jasmine Rice 4pp

With respect to dinners with allergies, we cannot guarantee that dishes will be completely free of nut or shellfish residue.

The 'v' symbol indicates a vegetarian option of the dish is available.

Due to the high cost of operating on public holidays it is China Doll policy to add 10% surcharge to all items.
All credit/debit card transactions will incur a 1.65% fee.