



STARTERS

| | Half / Full |
|---|-------------|
| Betel leaf with house smoked trout, grilled eggplant & green chilli Nam Jim (G) | 4ea |
| Steamed scallops with ginger, lemongrass & soy sauce | 6 / 12 |
| Chinese 5 spice crispy prawns with toasted chilli & lemon | 9 / 18 |
| Sichuan spiced squid with lemon dipping sauce (G) | 8 / 16 |
| Crispy tofu with teriyaki sauce (V) | 5 / 10 |
| Steamed prawn Sui Mai with sweet corn & plum, red vinegar | 6 / 12 |
| Vegetarian curry puff with chilli sauce & cucumber yoghurt (V) | 7 / 14 |
| San Choy Bau with pork, green beans, celery & peanuts (V, G) | 8 / 16 |
| Lab Kai, Chicken with Kaffir lime, lemongrass, mint & a chilli, lime dressing (G) | 9 / 18 |
| Crispy duck wontons with Hoisin sauce | 8 / 16 |

With respect to diners with allergies, we cannot guarantee dishes will be completely free of nuts or shellfish residue.

The 'V' symbol indicates a vegetarian option of this dish is available.

The 'G' symbol indicates a gluten free option of this dish is available.

If you have any allergies such as gluten, nut or garlic, please inform your waiter.



MAINS

| | Half / Full |
|--|--------------------|
| Steamed fish fillet with black bean paste, lemon, Chinese cabbage & chilli oil (G) | 17 / 34 |
| Flat rice noodle stir fry with chicken, Chinese broccoli & bean sprout | 12 / 24 |
| Wok fried king prawns with Phong Gari spices, baby corn, coconut & curry leaf (G) | 17 / 34 |
| Roasted pork belly stir fried with mama's curry paste, snake bean, lime leaf & basil (G) | 16 / 32 |
| Crispy chicken with Chinese spices, honey, soy & black vinegar sauce | 30 |
| Twice cooked free range duck with sweet tamarind, lychee, ginger & crispy eschallot | 32 |
| Massaman wagyu shin curry with mild coconut, peanuts & roasted kumera | 17 / 34 |
| Stir fried Sichuan eggplant, tofu, cashew nut & snow pea (V) | 11 / 22 |
| Nasi goreng, Indonesian fried rice with prawn, char sui pork & green pea (G, V) | 11 / 22 |

SIDES

| | |
|---|------------|
| Steamed Asian vegetables with oyster sauce, ginger, mushroom soy & sesame oil | 12 |
| Steamed jasmine rice | 3-5 |
| Roti | 3 |

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DESSERT

| | |
|---|----|
| Sago pudding in sweet vanilla coconut & passion fruit (G) | 8 |
| China Beach's selection of ice cream & sorbet (G) | 10 |
| Black sesame tart with green tea ice cream | 10 |
| Crispy pancake with strawberry, coconut & chocolate caramel | 10 |

COCKTAILS

Tokyo Espresso \$14

Vodka, coffee infused Sake & vanilla shaken with a shot of espresso

Slick Nick \$14

Dark chocolate shaken with bitter Campari, vanilla infused rum & Grand Marnier

DESSERT WINE

| | | |
|--|----|----|
| o8 Yalumba 'Hand picked' Botrytis Viognier – Wrattenbully, SA (375ml) | 10 | 54 |
| o8 Ata Rangi Kahu Botyrtis Riesling – Martinborough, New Zealand (375ml) | | 90 |
| o8 Alasia Moscato d'Asti - Veneto, Italy | | 51 |

TEA & COFFEE

Santa Vittoria \$3.50

Espresso, Long Black, Latte, Cappuccino & Macchiato

T2 Tea \$4

China Jasmine, Japanese Green Sencha, Earl Grey, Peppermint, Chamomile & English Breakfast

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