



__ FOOD MENU

Pickled shiitake mushrooms 5 (gf)

Chicken & corn shu mai (4pc) 15

“Heavenly” 8 vegetable dumpling (4pc) 15 (gf)

Cuttlefish, scallop, prawn potsticker (4pc) 17

Wontons, bug meat, prawn, chilli, Sichuan pepper (4pc) 17

Prawn and water chestnut “Har Gao” (4pc) 17 (gf)

Mixed steamed dumpling basket (6pc) 21

San choi bau, prawns, snow pea, corn (4pc) 20

San choi bau, pork, lap chong, water chestnut, green beans, almonds (4pc) 18

Bang bang chicken, ginger, sesame, chilli, peanuts 18 (v)

Duck pancakes, Sichuan cucumber, five spice (6pc) 26

Salt & Sichuan pepper tofu, mapo mayo 20 (v) (gf)

Master stock pork belly, chilli caramel 27

Xo thin egg noodles, tiger prawns, asparagus, snowpea 24 (v)

Crispy Chinese style chicken, ginger & shallot 27 (gf)

Steamed fish, ginger, chilli, shallots & soy broth 28 (gf)

Hanger steak, mixed mushrooms, baby corn & snowpea 32

Vegetarian stir fry – Chinese mixed vegetables w tofu & mushrooms, black bean sauce 18 (v)

Kung Pao brussel sprouts, almonds 12

Ginger & garlic Chinese greens 9

Steamed rice 3pp (gf)

Fresh fried rice, lap Chong, prawn, ginger, garlic, greens, 16 (v) (gf)

__ DESSERTS

Coconut sago, mango, lychee, mint & almond 12 (gf)

ITEMS NOTED WITH A (v) CAN BE MADE VEGETARIAN
ITEMS NOTED WITH A (gf) ARE GLUTEN FREE

We cannot guarantee dishes to be free from residual traces of peanuts &/or shellfish

__ BEER

ON TAP

Kirin Lager 9.5

James Squire 150 Lashes

Pale Ale 8.5

BOTTLE

Asahi Super Dry Lager 9

Tsingtao Lager 9

Little Creatures Pale Ale 9

James Boag’s Premium Light Lager 9

Sassy Cidre Rose 11

__ \$5 OVVIO ORGANIC TEA

Sencha Green

White Jasmine

__ \$11 GIN & FEVER TREE TONIC

Hendricks (cucumber & rose buds)

Tanqueray 10 (mint & strawberry)

Four Pillars (orange & star anise)

Noble Cut (peppercorn & rosemary)

Bombay Sapphire (lemon & blueberries)

Aviation (grapefruit & lavender)

Plymouth (juniper berries & lemon twist)

__ COCKTAILS

Yuzu Spritz (Aperol, Yuzu sake, ruby grapefruit, prosecco) 15

Kung Fusion (Sailor Jerry’s spiced rum, Frangelico, spiced mango puree, apple juice, citrus) 18

Ming Dynasty (White pepper poached strawberries, prosecco) 15

Aloe, Aloe! (Beefeater gin, St Germain elderflower liqueur, apple juice, lychee, cucumber & aloe vera soda) 17

Szechuan Chilli Pepper (Chilli pepper infused Olmeca Altos Plata tequila, agave syrup, watermelon juice, cranberry juice, citrus) 18

Lemongrass & Coconut Sour (Lemongrass infused Wyborowa vodka, citrus, coconut foam) 17

Red Chengdu Panda (Captain Morgan spiced rum, red wine, Chinese 5 spice, cranberry, strawberry, blueberries) 18

Salted Caramel Espresso Martini (Absolut vodka, Kahlua, fresh espresso) 18

__ MOCKTAILS

Jasmine & Elderflower Iced-Tea (Jasmine tea, elderflower, blueberries, lemon & mint) 8

Tibetan Sand Fox (Cranberry, strawberries, lemon juice & lemonade) 8

EASTLONDONPADD0



__ \$95 FOOD & BEV PACKAGE

2 HOURS UNLIMITED KIRIN & SELECTED WINES

Pickled shiitake mushrooms
Prawn and water chestnut "Har Gao"
Bang bang chicken, ginger, sesame, chilli, peanuts
Salt & Sichuan pepper tofu
Master stock pork belly, chilli caramel
Crispy Chinese style chicken, ginger & shallot
Kung Pao brussel sprouts, almonds
Ginger & garlic Chinese greens
Steamed rice
Coconut sago, mango, lychee, mint & almond

__ SPARKLING

Amanti, Prosecco, Italy 45 Glass 10
Mumm, CR NV, France 95 Glass 18
Perrier Jouet, Grand Brut, France 119

__ ROSÉ WINE

The Pawn' El Desperado', Adelaide Hills 45 Glass 10
Chateau Les Mesclance "Chalmers", Provence 65 Glass 14

__ RED WINE

Pike & Joyce, PN, Orange 45 Glass 10
Swinging Bridge, PN, Yarra Valley 59
Tertini, Nebbiolo, Southern Highlands 53
The Cloak, Sangiovese, King Valley 59
Cirillo, Grenache, Barossa 45 Glass 10
Margan, Temp/Graciano/Shiraz, Hunter Valley 75 Glass 16
Wines by KT, Grenache/Mataro, Clare Valley 69
Argento, Malbec, ARG 45 Glass 10
Bull Ant, Shiraz, Langhorne Creek 45 Glass 10
Tim Smith, Shiraz, Barossa 55

__ \$65 BANQUET MENU

PER PERSON / MINIMUM 4 PEOPLE CHOOSE 2 OF 3 LARGE DISHES

Pickled shiitake mushrooms
Wontons, bug meat, prawn, chilli, Sichuan pepper
San choi bau, prawns snow pea, corn (4pc)
San choi bau, pork, lap chong, water chestnut, green beans, almonds
Bang bang chicken, ginger, sesame, chilli, peanuts
Master stock pork belly, chilli caramel
 Crispy Chinese style chicken, ginger & shallot
 Steamed fish, ginger, chilli, shallots & soy broth
 Hanger steak, mixed mushrooms, baby corn & snowpea
Kung Pao brussel sprouts, almonds
Ginger & garlic Chinese greens
Steamed rice
Coconut sago, mango, lychee, mint & almond

__ WHITE WINE

Raidis Estate, Riesling, Coonawarra 45 Glass 10
Heathvale, Riesling, Eden Valley 55
Slow White, Sav Blanc, Adelaide Hills 40 Glass 9
Jericho, Fiano, Adelaide Hills 59
Logan Weemala, Pinot Gris, Central Ranges 49 Glass 11
The Dagger, Pinot Grigio, King Valley 55 Glass 12
Voyager Estate, Chenin Blanc, Margaret River 55
Margan, Verdelho, Hunter Valley 69
Xanadu Exmore, Chardonnay, Yarra Valley 45 Glass 10
Domaine Naturaliste, Chardonnay, Margaret River 65

__ DESSERT WINE

Woodstock Botrytis Semillon 45 Glass 10
Stanton & Killeen Tawny Rutherglen 58 Glass 12

__ \$49 BANQUET MENU

PER PERSON / MINIMUM 4 PEOPLE

Pickled shiitake mushrooms
Prawn and water chestnut "Har Gao"
Bang bang chicken, ginger, sesame, chilli, peanuts
Salt & Sichuan pepper tofu
Master stock pork belly, chilli caramel
Crispy Chinese style chicken, ginger & shallot
Kung pao brussel sprouts, almonds
Ginger & garlic Chinese greens
Steamed rice
Coconut sago, mango, lychee, mint & almond

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A 10% SERVICE CHARGE IS APPLIED TO THE FINAL BILL FOR GROUPS OF 10 OR MORE & PASSED ON TO YOUR WAIT STAFF & KITCHEN TEAM.

