

ENTREE

Seared rare beef \$17.90 Tenderloin served with tatsoi, tossed with chilli orange & black bean sauce dressing	Tempura \$17.90 king prawns served with soy dipping sauce.	Sashimi salmon \$18.90 Salad with green paw paw, carrot, red onion, ginger and radish tossed in apricot & plum sauce, crushed peanut and sesame oil.
Fresh oysters \$18.90 Dressed with soy sauce, lemon juice, chilli, mint, coriander, ginger and sesame oil (6).	Roasted duck \$17.90 On pancake served with hoi sin dipping sauce.	Seared lamb \$16.90 Cutlet with honey & soy dressing.
Free range pork \$17.90 Thinly sliced Linley Valley free range pork belly with kim chi, spring onion and cucumber served with hoi sin sauce with sesame oil and chilli	Crab tempura \$17.90 Soft shell crab tempura served with wasabi mayo.	Steamed bao \$15.90 With roasted duck with hoi sin sauce, chilli ,cucumber and spring onion.
Asparagus & Beef \$18.90 Asparagus wrapped with beef and pan fried with teriyaki sauce and truffle oil	Squid \$16.90 Salt and pepper squid served with sweet chilli sauce.	Grilled marinated prawn \$17.90 Skewer with coriander, mint and chilli served with mashed avocado and soy sauce dipping.
	Crispy pork \$17.90 Linley Valley free range crispy pork belly garnished with green apple.	

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MAIN

Searched duck breast	\$38.0	Grilled swordfish	\$36.0	Free range chicken breast	\$34.0
and seared scallops with grilled eggplant Asian mix salad dressed in vinaigrette.		and grilled tiger prawn and green paw paw salad, mint coriander dressed with sh sauce, lemon, garlic and chilli.		stuffed with assorted Asian mushroom and lap cheong served steamed bok choy, five spices soya sauce dressing.	
Grilled MSA beef tenderloin	\$36.0	Red curry duck	\$33.0	Grilled teriyaki salmon	\$34.0
steak served with tempura mushroom and sweet potato with teriyaki dipping sauce.		with bamboo, eggplant, basil, served with jasmine rice. <i>optional with local tiger prawn. \$36.0</i>		with potato and crab meat croquette, served with char grilled corn and avocado salsa.	

SIDES

Steamed	\$9.0	Grilled	\$13	Gourmet	\$7
broccoli and cauliflower.		Asparagus choice brandy and cream sauce, or spicy with truffle oil.		salad with chilli orange dressing.	

DESSERT

Ginger crème brulee	\$16	Chocolate lava cake	\$16
with almond cake and honey cream.		with macadamia ice cream and raspberry coulis.	
Green tea crème caramel	\$16	Meringue	\$16
with black sesame tuile and vanilla ice cream		with fresh fruits, vanilla cream and lemon curd.	