

APERITIFS

Cinzano Blanc, Rosso Antico	6.00
Campari, Pimms No.1	6.50

BEERS

Cascade Premium Light	6.50
Coopers Pale Ale, Coopers Sparkling Ale, Coopers Best Extra Stout, Hahn Super Dry.....	7.50
Crown Lager, James Boag’s, Pure Blonde, Five Seeds Cider.....	7.80
Heineken (Holland), Tsing Tao (China), Corona (Mexico), 333	8.50

SPIRITS

Scotch, Brandy, Gin, Vodka, Tequila, Bacardi	7.00
Jim Beam, Johnnie Walker Red, Bundaberg Rum	7.00
Jack Daniels, Johnnie Walker Black, Southern Comfort	8.00
Mixers	0.50

SOFT DRINK

	Bottle (300ml)	Carafe
Soda Water, Tonic Water, Dry Ginger Ale	3.80	11.00
Iced Tea (Lemon or Peach)		4.50
	Glass	Carafe
Orange Juice, Apple Juice, Pineapple Juice, Apple Cider, Raspberry Lemonade	3.80	13.00
Lemon Lime & Bitters	4.00	15.00
Fruit Cup	4.00	
Coke/Lemonade/Lemon Squash/Fanta (can)	3.80	11.00
Mineral Water (1 litre bottle)		8.50
Spring Water (600ml bottle)		3.80

LIQUEURS

Galliano, Sambuca, Ouzo, Grand Marnier, Drambuie, Cointreau, Baileys

Tia Maria, Kahlua, Midori, Malibu 8.00

Mixers 0.50

PORTS & COGNACS

Galway Pipe 6.00

Hennessy VSOP 11.00

CHINESE TEA

Jasmine, Tee Kun Yam, Chrysanthemum, Boleh (Pu Erh) \$1.50 per person

SPARKLING WINES

		Glass	Bottle
The Grapes of Ross Moscato	Barossa Valley	8.00	35.00
Redbank 'Emily' Pinot Chardonnay (200ml)	Blend of Regions		10.00
NV Louis Bouillot 'Grand Reserve'	Burgundy, France		43.50
Pol Roger Brut NV	Epernay, France	375ml	76.80
		750ml	129.80

WHITE WINES

		Glass	Bottle
Ministry of Clouds Riesling	Clare Valley	8.50	38.00
Haha Sauvignon Blanc	Marlborough, NZ	8.00	35.00
Deviation Road Pinot Gris	Adelaide Hills	8.00	36.00
William Fevre Petit Chablis (Chardonnay)	Chablis, France	9.80	43.00
Pewsey Vale Vineyard Riesling	Eden Valley		38.00
Frogmore Creek Riesling (off dry)	Coal River		39.00
Marc Bredif Vouvray	Loire Valley, France		43.50
Kooyong 'Clonale' Chardonnay	Mornington Peninsula		44.00
Les Heritiers du Comte Lafon			
Macon Villages	Burgundy, France		51.80
Ministry of Clouds Chardonnay	Huon Valley + Tamar Valley		62.80

RED WINE

		Glass	Bottle
Ruby Tuesday Rose	Lyndoch Valley Barossa	8.00	35.00
Ministry of Clouds Shiraz	McLaren Vale	8.50	41.00
George Duboeuf Beaujolais	Beaujolais, France		30.00
Grasshopper Rock Pinot Noir	Central Otago, NZ		65.50
Guigal Cote du Rhone	Rhone Valley, France		40.00
Ministry of Clouds Grenache	McLaren Vale		55.00
Prunotto Barbera D'Alba	Piedmont, Italy		36.00
Wirra Wirra Church Block	McLaren Vale		36.00
Langmeil 'Blacksmith' Cabernet Sauvignon	Barossa Valley		43.00
O'Leary Walker Shiraz	Clare/McLaren Vale		36.00
Black Rose Shiraz	Lyndoch Valley Barossa		41.00
Gomersal Wine Premium Shiraz	Barossa Valley		35.00
UBERTAS Shiraz Cabernet Sauvignon	Barossa Valley		38.00

BANQUET MENU

Minimum 4 people

BANQUET A

Three Flavoured Platter
(Spring Rolls, Prawn Rolls, Honey Sesame Beef)
Hot & Sour Soup or Chicken Sweet Corn Soup
Kung Pao Chicken
Prawns with Cashews
Sizzling Beef Mandarin Sauce
Straw Mushrooms and Broccoli in Oyster Sauce
Ming's Special Fried Rice
Mandarin Pancake with Ice Cream
Chinese Tea

BANQUET B

Four Flavoured Platter
(Prawn Rolls, Salt & Pepper Squid,
Honey Sesame Beef, Spring Rolls)
Hot & Sour Soup or Chicken Sweet Corn Soup
Kung Pao Chicken
Fish Fillet in Sweet & Sour Sauce
Sizzling Garlic Prawns
Salt & Pepper Spare Ribs
Szechuan String Beans
Ming's Special Fried Rice
Mandarin Pancake with Ice Cream
Chinese Tea

BANQUET C

Four Flavoured Platter
(Prawn Rolls, Salt & Pepper Squid,
Honey Sesame Beef, Spring Rolls)
Hot & Sour Soup or Chicken Sweet Corn Soup
Kung Pao Chicken
Fish Fillet in Sweet & Sour Sauce
Prawns in Szechuan Sauce
Scallops with Cashews
Zing Du Spare Ribs
Szechuan String Beans
Ming's Special Fried Rice
Mandarin Pancake with Ice Cream
Chinese Tea

\$36 per person

三色拼盤
(春卷,腐皮卷,芝麻牛肉)
酸辣湯或粟米雞湯
宮保雞丁
腰果蝦球
鐵板陳皮牛肉
蠔油草菇西蘭花
楊州炒飯
鍋餅雪糕
茶

\$43 per person

四色拼盤
(腐皮卷,椒鹽魷魚,芝麻
牛肉,春卷)
酸辣湯或粟米雞湯
宮保雞丁
甜酸魚片
鐵板蒜蓉蝦球
椒鹽排骨
干扁四季豆
楊州炒飯
鍋餅雪糕
茶

\$46 per person

四色拼盤
(腐皮卷,椒鹽魷魚,芝麻
牛肉,春卷)
酸辣湯或粟米雞湯
宮保雞丁
甜酸魚片
四川蝦球
腰果帶子
京都排骨
干扁四季豆
楊州炒飯
鍋餅雪糕
茶

ENTREE

1. **Salt and Pepper Squid** 椒鹽魷魚
Deep fried squid slices tossed with garlic, spring onion and fresh chilli9.50
2. **Prawns in Peking Sauce** 北京蝦球
Deep fried battered prawns in mild Peking Sauce11.00
3. **Spring Rolls (3 per serve)** 春卷
Deep fried spring roll pastry with pork & vegetables9.00
4. **Prawn Rolls (3 per serve)** 腐皮卷
Prawn meat wrapped in deep fried bean curd skin9.00
5. **Jelly Fish (cold)** 涼拌海蜆
Shredded jelly fish salad in a sesame oil dressing14.00
6. **Honey Sesame Beef** 芝麻牛肉
Deep fried sliced beef with honey and sesame seeds10.00
7. **Satay Chicken (3 per serve)** 沙爹雞
Chicken skewers in peanut sauce10.00
8. **Spring Onion Pancakes (2 per serve)** 蔥油餅
Deep fried crispy pancake with spring onion10.00
9. **San Chow Bow (4 pieces per serve)** 生菜包
Diced chicken and vegetables with cashews, sesame seeds served with lettuce leaves13.00
(additional lettuce leaves – 1.00 each)

SOUP

- 10. Chicken Sweet Corn Soup** 粟米雞蓉湯
Creamed corn soup with minced chicken6.50
- 11. Crab Meat Sweet Corn Soup** 蟹肉粟米湯
Creamed corn soup with crab meat7.50
- 12. Szechuan Hot and Sour Soup** 酸辣湯
Spicy sour soup with shredded pork, prawns, bamboo shoots, fungus and beancurd7.00
- 13. Fish Mushroom Soup** 草菇魚湯
Clear soup with fresh fish fillet, diced mushroom, beancurd and pepper8.00
- 14. Seafood Mushroom Bean Curd Soup** 海鮮草菇豆腐湯
Clear soup with prawns, fish fillet, squid, diced mushroom and beancurd8.00
- 15. Shark's Fin Soup** 魚翅湯
Shark's fin soup with crab meat OR shredded chicken13.00

POULTRY

Small Large

- 16. Peking Duck- 北京烤鴨 (3 courses).....66.00**
 1st – Duck skin served with pancakes, shallots, cucumber and sauce (wrap your own)
 2nd – Shredded duck with noodles OR rice
 3rd – Duck bone soup
 (Additional: pancakes – 18.00, shallots and cucumber – 4.00, sauce – 3.00)
- 17. Kung Pao Chicken with Cashews** 宮保雞丁
 Chicken pieces stir fried with onions and dried chilli with cashews..... 16.00 23.00
- 18. Chilli Chicken** 辣子雞丁
 Chicken pieces stir fried with celery, capsicum and mild chilli sauce..... 16.00 23.00
- 19. Sweet and Sour Chicken** 甜酸雞
 Deep fried chicken pieces with mixed vegetables in sweet and sour sauce 16.00 23.00
- 20. Sizzling Three Cup Chicken** 鐵板三杯雞
 Stir fried bony chicken pieces in sweet three cup sauce.....25.00
- 21. Honey Chicken** 蜜糖雞
 Deep fried battered chicken pieces with honey sauce and sesame seeds..... 16.00 23.00
- 22. Lemon Chicken** 檸檬雞
 Deep fried battered chicken pieces with lemon sauce 16.00 23.00
- 23. Chicken with Cashews** 腰果雞
 Chicken pieces stir fried with mixed vegetables and cashews in garlic sauce..... 16.00 23.00
- 24. Fortune Chicken** 富貴雞
 Ming’s special boneless marinated crispy chicken39.50

SEAFOOD**Small Large**

- 25. Salt and Pepper Squid** 椒鹽魷魚
Deep fried with squid pieces with fresh chilli, garlic and spring onion 16.00 22.00
- 26. Prawns in Szechuan Sauce** 四川蝦球
Prawns stir fried with celery and capsicum in a mild chilli sauce 19.00 26.00
- 27. Prawns with Cashew Nuts** 腰果蝦球
Prawns stir fried in garlic sauce with mixed vegetables and cashews 19.00 26.00
- 28. Sweet and Sour Prawns** 甜酸蝦
Deep fried battered prawns with vegetables in sweet and sour sauce 19.00 26.00
- 29. Prawns in Peking Sauce** 北京蝦
Deep fried battered prawns in a sweet mild spicy sauce 19.00 26.00
- 30. Honey Prawns** 蜜糖蝦
Deep fried battered prawns in honey sauce with sesame seeds 19.00 26.00
- 31. Salt and Pepper Prawns** 椒鹽蝦
Deep fried prawns (with or without shell) with garlic, spring onion and fresh chilli..... 27.00
- 32. Steamed King Prawns in Garlic Sauce** 蒜蓉蒸大蝦
Butterflied kingprawns (in shell) steamed in a fresh garlic sauce 46.00
- 33. Scallops with Snow Peas** 荷豆帶子
Scallops stir fried with snow peas in ginger sauce 21.00 29.00
- 34. Scallops with Cashews** 腰果帶子
Scallops stir fried with mixed vegetables in garlic sauce 21.00 29.00
- 35. Chilli Scallops** 四川帶子
Scallops stir fried with celery and capsicum in mild spicy sauce 21.00 29.00
- 36. Seafood Hot Pot** 海鮮煲
Squid, prawns, scallops, fried bean curd and mixed vegetables 28.00
- 37. Combination Hot Pot** 雜會煲
Beef, seafood, chicken, fried bean curd and mixed vegetables 26.00
- 38. Steamed Oysters/Scallops (dozen)** 蒸蠔 / 帶子 (清蒸或鼓汁)
Steamed with ginger and spring onion OR black bean sauce market price

FISH

- 39. Crispy Fish Fillets in Sweet and Sour Sauce** 甜酸魚片
Deep fried lightly battered fish fillets in sweet and sour sauce 25.00
- 40. Crispy Fish Fillet in Szechuan Sauce** 四川魚片
Deep fried lightly battered fish fillets in sweet mild chilli sauce 25.00
- 41. Fish Fillets with Snow Peas** 荷豆魚片
Fish fillets stir fried with snow peas in ginger sauce 25.00
- 42. Salt and Pepper Fish Fillet** 椒鹽魚片
Deep fried fish fillets with garlic, spring onion and fresh chilli..... 25.00
- 43. Salt and Pepper Whitebait** 椒鹽白飯魚
Deep fried whitebait with garlic, spring onion and fresh chilli..... 25.00
- 44. Szechuan Style Poached Fish** 水煮魚片
Poached fish fillets in spicy Szechuan broth..... 29.00
- 45. Steamed Coral Trout (whole fish)** 清蒸石斑
Whole coral trout steamed with ginger and spring onion market price
- 46. Sweet and Sour Coral Trout (whole fish)** 甜酸石斑
Deep fried whole coral trout with sweet and sour sauce market price
- 47. Cantonese-style Coral Trout (whole fish)** 骨香石斑
Whole coral trout stir fried with celery and ginger and spring onion market price
- 48. Salt & Pepper Coral Trout (whole fish)** 椒鹽石斑
Deep fried whole coral trout with garlic, spring onion and fresh chilli market price

MEAT		Small	Large
49. Beef with Szechuan Sauce			四川牛肉
Beef slices stir fried with fungus, bamboo shoots and capsicums in mild chilli sauce	18.00		26.00
50. Beef with Ginger and Spring Onion			薑蔥牛肉
Beef slices stir fried with ginger, spring onion and straw mushrooms.....	18.00		26.00
51. Kung Pao Beef			宮保牛肉
Beef slices stir fried with onions and dried chilli with cashews.....	18.00		26.00
52. Beef with Black Bean Sauce			鼓汁牛肉
Beef slices stir fried with vegetables in black bean sauce	18.00		26.00
53. Sizzling Beef in Mandarin Sauce			鐵板陳皮牛肉
Beef slices with capsicum and bamboo shoots in a mandarin sauce	18.00		26.00
54. Sizzling Lamb or Beef in Mongolian Sauce			鐵板蒙古牛肉/羊肉
Tender lamb or beef slices stir fried in a mild spicy sauce	19.00		28.00
55. Sizzling Lamb or Beef in Sweet Bean Sauce			鐵板醬爆牛肉/羊肉
Tender lamb or beef slices stir fried in sweet hoisin sauce	19.00		28.00
56. Sweet and Sour Pork			甜酸豬肉
Deep fried battered pork stir-fried with vegetables in a sweet and sour sauce			25.00
57. Orange Pork			橙豬
Deep fried battered pork in a tangy orange sauce.....			25.00
58. Salt & Pepper Spare Ribs			椒鹽排骨
Deep fried spare ribs with garlic, spring onion and fresh chilli	19.00		26.00
59. Zing Du Spare Ribs			京都排骨
Deep fried spare ribs in imperial plum sauce	19.00		26.00
60. Spare Ribs Cantonese Style			生炒排骨
Deep fried ribs with vegetables in sweet and sour sauce	19.00		26.00

VEGETABLES

- 61. Salt and Pepper Beancurd** 椒鹽豆腐
Deep fried beancurd with garlic, spring onion and fresh chilli..... 19.00
- 62. Beancurd in Peking Sauce** 北京豆腐
Deep fried beancurd topped with Peking sauce and ginger and spring onions 19.00
- 63. Red Cooked Beancurd** 紅燒豆腐
Deep fried beancurd stir-fried with chicken, straw mushrooms and broccoli in oyster sauce 19.00
(vegetarian option available – please ask staff)
- 64. Chilli Beancurd** 麻婆豆腐
Stir-fried beancurd with barbeque pork, dried shrimp and Szechuan vegetables 19.00
(vegetarian option available – please ask staff)
- 65. Chinese Mushroom and Beancurd** 冬菇豆腐
Deep fried beancurd stir-fried with Chinese mushrooms and snow peas 19.00
- 66. Steamed Beancurd with Prawn Meat** 百花蒸釀豆腐
Steamed beancurd stuffed with prawn meat in soy sauce 26.00
- 67. Salt and Pepper Eggplant** 椒鹽茄子
Deep-fried strips of eggplant strips with garlic, spring onion and chilli 19.00
- 68. Chilli Eggplant** 魚香茄子
Eggplant strips stir-fried with shredded pork, fungus, bamboo shoots and capsicum 19.00
(vegetarian option available – please ask staff)
- 69. Red Cooked Eggplant** 紅燒茄子
Diced eggplant stir-fried with chicken, straw mushrooms and broccoli in oyster sauce 19.00
(vegetarian option available – please ask staff)
- 70. Szechuan String Beans** 干煸四季豆
String beans stir-fried with barbeque pork, dried shrimp and Szechuan vegetables..... 20.00
(vegetarian option available – please ask staff)
- 71. Mixed Seasonal Vegetables** 炒雜菜
Cooked in garlic sauce 17.00
- 72. Straw Mushrooms and Broccoli** 草菇蠔油西蘭花
Cooked in oyster sauce 18.00
- 73. Chinese Greens** 蒜蓉/蠔油/薑汁炒芥蘭/白菜/菜芯
Choice of Chinese broccoli, bok choy, choy sum
in garlic, ginger or oyster sauce..... 17.00

RICE AND NOODLES

- 74. Duck Meat Fried Rice** 鴨肉炒飯
Fried rice with duck meat, egg, peas and spring onion 16.00
- 75. Ming's Special Fried Rice** 揚州炒飯
Fried rice with barbeque pork, peas, egg, shrimp and spring onion 12.00 16.00
(vegetarian option available – please ask staff)
- 76. Chicken Salty Fish Fried Rice** 咸魚雞粒炒飯
Fried rice with minced chicken, salty fish and lettuce..... 21.00
- 77. Duck Meat Noodles** 鴨肉炒麵
Fried noodles with duck meat, spring onion, onion and bean sprouts18.00
- 78. Singapore Noodles (spicy)** 星洲炒米
Stir-fried vermicelli noodles with egg, chicken, shrimp and vegetables20.00
(vegetarian option available – please ask staff)
- 79. Combination Noodles** 雜會麵
Stir-fried white noodles with chicken, beef and seafood.....26.00
- 80. Shanghai Noodles** 上海炒麵
Stir-fried white noodles with pork, Chinese mushrooms and vegetables.....20.00
(vegetarian option available – please ask staff)
- 81. Seafood Noodles** 海鮮炒麵
Stir-fried white noodles with scallops, prawns and squid28.00
- 82. Steamed Rice 白飯**.....3.00
(per serve)

DESSERT

- 83. Fried Ice Cream** 炸雪糕
Deep fried ice cream served with caramel sauce..... 8.00
- 84. Ice Cream Nut Sundae** 果仁雪糕地
Vanilla ice cream served with chocolate, strawberry or caramel sauce 6.00
- 85. Mandarin Pancake** 豆沙鍋餅
Chinese-style crepe with red bean filling 13.50