

TAPHOUSE

SNACKS

PRAWN CRACKERS DF 7

CUCUMBER SALAD V, VGO 13
with sesame sauce & house chilli oil

VEGETARIAN SPRING ROLLS VG 5 FOR 19
with plum sauce

SALT & PEPPER CHICKEN DF ^{SML} 22 / ^{LRG} 30
with shallot & chilli

SALT & PEPPER CAULIFLOWER DF, VG ^{SML} 17 / ^{LRG} 25
with chilli & coriander

SALT & PEPPER SQUID DF (I) ^{SML} 23 / ^{LRG} 31
with chilli & coriander

SALT & PEPPER CHIPS V 13
add curry sauce | 4

PRAWN TOAST (I) 25
with crispy soybean, toasted sesame seeds, shallot & chilli mayo

SPICE BAG 26
with salt & pepper chicken, crispy chips & Irish curry sauce

DUMPLINGS & BUNS

PRAWN WONTONS DF (I) 4 FOR 16
with house chilli oil

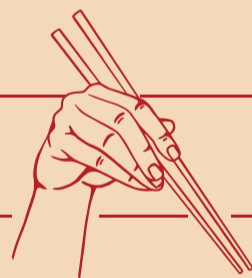
STEAMED PORK & PRAWN SIU MAI DF (I) 4 FOR 16
with fermented chilli sauce

STEAMED BBQ PORK BUNS 4 FOR 16

PORK & CHIVE DUMPLINGS DF (I) 8 FOR 18
with black vinegar, house soy, chilli oil & coriander

VEGETARIAN DUMPLINGS VG 4 FOR 16
with house soy, chilli & coriander

BANQUET \$65PP
MIN 4 PEOPLE



PRAWN CRACKERS DF

CUCUMBER SALAD with sesame sauce & house chilli oil V, VGO

VEGETARIAN SPRING ROLLS with plum sauce VG

PRAWN TOAST with crispy soybean, toasted sesame seeds, shallot & chilli mayo (I)

SALT & PEPPER SQUID with chilli & coriander DF (I)

PORK & CHIVE DUMPLINGS
with black vinegar, house soy & chilli oil & coriander DF

STEAMED BARRAMUNDI with house soy, ginger & shallots DF, GF (A)

SWEET & SOUR PORK with capsicum & pineapple DF

BLACK PEPPER WAGYU BEEF & BROCCOLINI
with black pepper sauce DF

STEAMED GAI LAN
with vegetarian mushroom oyster sauce & garlic VG, GFO

STEAMED RICE

ADD ON SWEETS +\$6pp

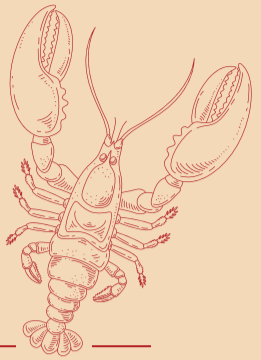
APPLE PIE SPRING ROLL with vanilla custard V

MAINS

WOK FRIED LOBSTER (A) 98
with egg noodles

CHOICE OF:
ginger & shallot DF
garlic butter

*We have limited portions of our W.A. Lobster each day, so we recommend pre-ordering 24 hours in advance from Monday to Saturday. For Sunday dining, please pre-order by Friday.



STEAMED BARRAMUNDI DF, GF (A) 29
with house soy, ginger & shallots

SWEET & SOUR PORK DF ^{SML} 26 / ^{LRG} 38
with capsicum & pineapple

GENERAL TSO CHICKEN DF ^{SML} 26 / ^{LRG} 38
with chilli & broccolini

SHANDONG CHICKEN DF, GFO ^{SML} 26 / ^{LRG} 38
with black vinegar, garlic & chilli oil
add egg noodles | 5

BLACK PEPPER WAGYU BEEF & BROCCOLINI DF ^{SML} 28 / ^{LRG} 40
with black pepper sauce

SHREDDED SWEET CHILLI BEEF DF ^{SML} 28 / ^{LRG} 40
with garlic shoots & sesame

STEAMED GAI LAN VG, GFO 14
with vegetarian mushroom oyster sauce & garlic

RICE & NOODLES

EGG FRIED RICE V ^{SML} 16 / ^{LRG} 22
with house soy & spring onion

TAPHOUSE SPECIAL FRIED RICE (I) ^{SML} 22 / ^{LRG} 32
with prawns, Chinese sausage & XO sauce

VEGE CHOW MEIN DF, VGO 23
with crispy noodles, tofu, mushroom & broccolini

SESAME DAN DAN NOODLES VGO 20
with chilli, cucumber & pickled mushroom

STEAMED RICE 3

SWEETS

APPLE PIE SPRING ROLL V 6.5ea
with vanilla custard

VG - VEGAN | **VGO** - VEGAN OPTION AVAILABLE
V - VEGETARIAN | **VO** - VEGETARIAN OPTION AVAILABLE
GF - GLUTEN FREE | **GFO** - GLUTEN FREE OPTION AVAILABLE
DF - DAIRY FREE | **DFO** - DAIRY FREE OPTION AVAILABLE

PLEASE NOTE THERE IS A 15% SURCHARGE ON PUBLIC HOLIDAYS

*Please inform our team if you have any allergies so they can guide you through the dietary options on our menu. Our menu contains allergens. While we make every reasonable effort to accommodate guests' dietary needs, we cannot guarantee that our food will be completely allergen-free.

SEAFOOD ORIGINS - (A) AUSTRALIA | (I) IMPORTED | (M) MIXED