ARTASIAN

MENU

FOR THE TABLE

Mini BBQ Pork Buns (3) 17
Slow cooked pork, Chinese BBQ sauce

Edamame Beans 6
Salted

Prawn & Flower Chips 6

DUMPLINGS

STEAMED OR PAN-FRIED (5 PIECES)

Chicken & Shallot 17
Chicken mince, garlic, shallots, ginger



Pork & Chive 17
Pork mince, garlic, chives

Prawn 17
Ginger & shallot marinated diced prawn - steamed only

Vegetable 17
Garlic & ginger shiitake mushrooms, shredded carrots, cabbage, chives

BAO BUNS

Pork Belly 7
Carrot, spring onion, coriander, Sriracha mayonnaise

Katsu Prawn 7
Panko crumbed prawn cutlet, iceberg lettuce, honey wasabi mayo, tobiko

Vegetable 7
Corn fritter, coriander root, avocado, mayonnaise

SMALL PLATES

San Choy Bow 22
Pork mince with chilli, capsicum, coriander, iceberg lettuce cups

Vegetarian Spring Rolls (3) 14
Cabbage, carrot, vermicelli, peas, corn, sweet chilli sauce

Duck Pancakes (3) 22
Duck breast, spring onion, cucumber, hoisin sauce, Chinese pancakes

Chilli Seafood Wonton (8) 20
Szechuan chilli oil, chilli crunch, shallot

Hoisin Duck Croquettes (4) 16
Crumbed Peking duck, hoisin mayo, crispy leek

Szechuan Crispy Eggplant 16
Chilli, soy & Szechuan pepper sauce

Miso Cauliflower Popcorn 17
Tempura glazed cauliflower florets, sweet miso, sweet soy yuzu

Salmon Skewers (4) 23
Yuzu teriyaki, sesame seed & shallot

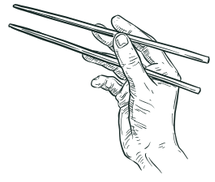
NOODLES

Hokkien 20
Wheat noodle, mushrooms, green beans, carrot, onion, egg & hoisin sauce

Pad Thai 21
Rice noodle, egg, bean sprouts, shallot, house-made sauce, peanut

Pad See Ew 21
Flat rice noodle, Chinese broccoli, oyster sauce, sweet soy sauce





CURRIES

Green Curry 21
Green curry paste, coconut milk, basil, baby corn, vegetables

Massaman Beef Curry 27
Cumin, lemongrass, galangal, tamarind, coconut milk, potato

STIR FRIES

Cashew Nut 22
Chilli jam, roasted cashew nut, Chinese greens

Chilli Basil 22
Seasonal vegetables with garlic, fresh chilli & basil leaves

Black Pepper Grainge Beef 28
Grainge beef, onion, shallot, house black pepper sauce, steamed rice

ADD PROTEIN

APPLIES TO PAD THAI, PAD SEE EW,
GREEN CURRY & CASHEW NUT

Tofu +5 | Chicken +6 | Pork +4

Beef +6 | Prawn +6

SIDES

Crispy Lotus Root Chips 12
Fried lotus root, Szechuan salt & pepper, chilli & yuzu aioli

Steamed Chinese Greens 12
Chinese greens, oyster sauce & garlic oil

Steamed Rice SMALL 5 | LARGE 12

Fried Rice SMALL 15 | LARGE 20
Scrambled egg, peas, corn, carrot, shallot, coriander, soy sauce

LUNCH SPECIAL

Pad Thai 20
Rice noodle, egg, bean sprouts, shallot, house-made sauce, peanut, choice of protein

Cashew Nut, Steamed Rice 20
Chilli jam, roasted cashew nut, Chinese greens, choice of protein

Green Curry, Steamed Rice 20
Green curry paste, coconut milk, basil, baby corn, vegetables, choice of protein
Protein options - Chicken, Beef or Tofu

Chicken Katsu, Steamed Rice 20
Edamame, cucumber, cabbage, miso ranch, bulldog sauce

Salt & Pepper Tofu, Steamed Rice 20
Togarashi mayo

King Prawn & Green Papaya Salad 20
Snake beans, tomato, Thai basil, chilli, peanuts



Vegetarian · Vegan Option · Gluten Friendly · Dairy Free · Contains Nuts · Chilli · Contains Soy · Contains Sesame · Contains Egg · Contains Shellfish
A Australian Seafood · I Imported Seafood · M Mixed Seafood

All care is taken when catering for special requirements, however, please note that the kitchen handles,nuts, seafood, sesame seeds, wheat flour, fungi, eggs and dairy products. Requests will be catered to the best of our ability, but the decision to consume a meal is the responsibility of the diner.
15% surcharge to food applies on public holidays