

**HOLY
DUCK!**



**MODERN
CHINESE**

SHARING ENTRÉES

STEAMED DIM SUM PLATTER

selection of prawn har gow, vegetable dumplings, chicken siu mai & prawn & chive dumplings.

\$29 (8pcs)

STEAMED DUCK & PORK DUMPLINGS

drizzled with Shanghainese spicy sauce & shallots.

\$19 (6pcs)

CRISPY FRIED RICE BALLS

with seasonal salad, duck, honey mustard dressing.

\$19 (4pcs)

CRISPY FRIED CRAB & PORK DUMPLINGS

with sweet chilli dipping sauce.

\$19 (6pcs)

SPRING ROLLS

with duck, Chinese wood ear mushroom & vegetable filling and sweet chilli plum sauce.

\$12 (2pcs)



POPCORN CHICKEN

with lemon mayo & shallots.

\$16

STEAMED HOKKAIDO SCALLOPS

drizzled with home made soy sauce, served on the shell with vermicelli, finely sliced shallots & garnished with golden garlic & fresh fish roe.

\$24 (4pcs)

CRISPY CALAMARI

wok-fried with cornflakes, fried onion, desiccated coconut, breadcrumbs & chopped red chilli.

\$19

CHINESE PICKLED VEGETABLES

cucumber, radish, white daikon and carrots.

\$10 (V)

SHARING MAINS

SIGNATURE CRISPY DUCK

crispy and tender duck served with steamed pancakes, hoisin sauce, cucumber & leek.

A modern twist on duck pancakes, perfect for sharing.
qtr \$30, half \$50 or whole \$83

HONEY & PINE NUT BARRAMUNDI

deep fried fresh barramundi in our signature sweet & sour sauce, pine nuts mixed with honey sauce.
\$34

WASABI PRAWNS

deep fried king prawns served with wasabi mayo sauce.
\$34

GINGER & SHALLOT LOBSTER TAILS WITH EE-FU NOODLES

brazilian rock lobster tails with ee-fu noodles, ginger & shallot,
topped with roasted seaweed.
\$70

DRUNKEN FISH FILLET

with green peas, Chinese wood ear mushroom
& baby bok choy in a delicate sake kasu gravy.
\$30

STIR FRIED WAGYU BEEF

with snow peas, baby corn, chilli in
black pepper sauce.
\$30 (GF available)

CRISPY SPRING CHICKEN

with ginger, coriander, shallot, chilli & garlic
in a sweet & sour sauce. (GF available)
\$22 (half) \$38 (whole)

SICHUAN STYLE HOT & NUMBING CHICKEN WINGS

with special chilli sauce, peanut
and Thai basil.
\$24

DUCK SAN CHOI BAO

with preserved pickles & water chestnuts,
chilli, basil, fried millet.
\$30 (GF available)

CHICKEN SAN CHOI BAO

with preserved pickles & water chestnuts, chilli,
basil, fried millet.
\$28



SWEET & SOUR PORK

with pineapple & green capsicum.

\$28

**HANDMADE PINK SALT & BLACK
SESAME EGG & SPINACH TOFU**

\$24 (V) (GF)

**SICHUAN-STYLE CRISPY
BATTERED ZUCCHINI**

with honey chilli dressing & peanuts.

\$20 (V)

STEAMED CHINESE GREENS

with oyster and soy sauce, topped with
fried onions.

\$20 (V & GF available)

STIR FRIED SEASONAL VEGETABLES.

\$24 (V) (GF)

STIR FRIED GREEN BEANS

with chicken mince, preserved pickles,
fried purple onion & garlic.

\$24 (V & GF available)

BBQ & ROAST MEATS

HOLY DUCK! SPECIALTY PLATTER

roast duck, BBQ char siu & roast pork belly.

\$62

PLATTER OF PORK DELIGHTS

BBQ char siu & roast pork belly.

\$40

DUCKING PORK PLATTER

roast duck with crispy pork or BBQ pork.

\$40

ROAST HOLY DUCK!

with homemade signature duck sauce & sweet plum sauce

half \$43 or whole \$74

ROAST HOLY DUCK! DEBONED

served with 8 steamed pancakes,

hoisin sauce, cucumber & leek.

\$52

CARAMELISED SWEET & STICKY BBQ PORK

glazed with a sweet bbq sauce.

\$32

CRISPY CRACKLING ROAST PORK BELLY

with hot mustard sauce.

\$32 (GF available)

NOODLES

STIR FRIED RICE NOODLES

with wagyu beef, bean sprouts, chives & sesame.
\$26

CRISPY EGG NOODLES

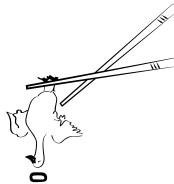
with classic stir-fried Chinese wood ear mushrooms.
\$22 (V)

SEAFOOD EE-FU NOODLES

cooked in prawn paste with fish fillets,
scallops, king prawns, mussels, green beans & fish roe.
\$31

VERMICELLI WITH KING PRAWNS

vermicelli noodles wok-fried in a Singaporean-style curry
sauce with king prawns, red cabbage & chicken.
\$25



RICE

ROAST HOLY DUCK! FRIED RICE

with snake beans, mustard seeds & shallots.

\$23 (V & GF available)

TOM YUM CHICKEN FRIED RICE

wok fried fragrant jasmine rice with diced chicken,
cherry tomatoes & Thai basil.

\$22

YANGCHOU FRIED RICE

with BBQ pork, crispy pork belly,
mixed seasonal vegetables & egg.

\$20 (V available)

SEAFOOD FRIED RICE

wok fried jasmine rice with prawns,
calamari, scallops, onion & egg. (GF available)

\$28

JASMINE RICE

\$3 (V)

MANDARIN PANCAKES

\$1.5 ea (V)

CUCUMBER, LEEK & HOISIN SAUCE

\$3 set

DESSERTS

VANILLA PANNA COTTA

served with green tea ice cream
and seasonal fruit garnish.

\$15

DEEP-FRIED ICE CREAM

vanilla / chocolate / green tea / mandarin sorbet

\$7.50 (1 scoop) \$12.50 (2 scoops)

ICE CREAM

vanilla / chocolate / green tea / mandarin sorbet / taro.

\$4.50 (per scoop)



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