



**JADE BUDDHA**  
BAR & CASUAL DINING

**Starters**

<b>Seared Scallops, Bay Lobster, Fennel &amp; Wakame (g)</b> Pan fried scallops & bug tail on shaved fennel, wakame and oyster mushrooms	18.5
<b>Pork and Prawn Gyoza</b> Minced pork and prawn dumplings with soy & lemon dipping sauce, pickled ginger, diakon & wombok coleslaw	14.0
<b>Peking Duck Wraps</b> Peking duck, chinese pancakes, cucumber and hoisin & plum sauce	17.9
<b>Vegetarian Rice Paper Parcels (v) (g)</b> Rice paper filled with cos lettuce, avocado, cucumber & pickled ginger with sweet chilli & lime mayonnaise	13.5
<b>Chilli Prawns</b> Sautéed sweet chilli prawns with cucumber & pineapple salsa, coconut sambal & chilli oil	16.5

**Group Starters**

<b>Tapas Plate</b> Rustic Turkish bread with dips, marinated mushrooms and cured meats	24.5
<b>Seafood Platter</b> Selection of hot & cold seafood including Salmon sashimi, marinated moreton bay bugs, chilli prawns, salt & pepper calamari and seared scallops in garlic butter	45
<b>Entrée Taster Platter</b> Your choice of three starter meals on a platter	42

(v) = vegetarian or can be made vegetarian (g) = can be made gluten free  
One bill per table please



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**Light Meals**

**Peppered beef & soba noodle salad (g)**

Szechuan crusted beef tenderloin, soba noodles, julienne vegetables and crispy noodles 19.9

**Crab & Avocado Salad**

Tempura soft shell crab, avocado, julienne vegetables, baby romas with Nam jim dressing 15.5

**Fried Rice w Crispy Chicken**

Lightly fried prawns, bacon & egg tossed through rice seasoned with light soy & finished w crispy chicken 16.5

**Warm Barbecued Duck Salad (g)**

Sliced duck breast, capsicum, snow pea, cucumber, spanish onion, coriander, mint with chili plum & hoisin sauce 19.9

**Fried Tofu & Wombok Salad**

Fried marinated tofu, salad of wombok, beans, spanish onion, beansprouts, radish, rice noodles and warmed hot & sour dressing 14.5

**Sides**

Garlic bread 8

Chilli Bhatura 7

Plain Bhatura Bread 5

Garlic Bhatura bread 7

Chips w wasabi aioli 8

Steamed Asian vegetables 8

Side salad 7

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**Mains**

**Vegetable Pakoras & Haloumi (v)(g)**

Fried vegetable patties with grilled eggplant & haloumi, with chilli capsicum jam & riata 19.5

**Chicken & Thai Basil**

Tender chicken strips stir-fried with carrots, green beans, baby corn, thai basil, chilli, oyster sauce & rice noodles 24.5

**Crispy Skinned Salmon (g)**

Pan fried salmon, beans almondine, roasted mini tomatoes & fennel cream 29.5

**Seafood Laksa**

A combination of moreton bay bug, prawns, squid, scallops and swordfish poached in laksa stock with seasonal vegetables and vermicelli noodles 28.5

**Balinese-style Lamb**

Tender lamb strips, snow peas, onion & toasted coconut tossed in indonesian spices on jasmine rice 26.5

**Sesame Seared Tuna**

Rare seared tuna on steamed asian greens with soy, sake & ginger broth 27.5

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### From the Grill

**MSA Grade Sirloin w Kipfler Potato Salad (g)** 27.9  
Grilled sirloin, warm potato and bacon salad, tempura onion rings & balsamic molasses

**MSA Grade Eye Fillet (g)** 33.9  
Prime fillet of beef, garlic & rosemary crushed chat potatoes, broccolini shitake mushroom jus

### Curry Dishes

**Chicken Katsu Curry** 24.9  
Japanese crumbed chicken breast pieces, steamed jasmine rice & a light curry sauce

**Thai Green Fish Curry** 25.9  
White fish goujons, coconut green curry, bamboo, sugar snaps & spanish onion. Seasonal fruit & steamed jasmine rice

**Butter Chicken** 25.9  
Tender chicken pieces cooked in a rich cream, tomato & butter sauce with jasmine rice and pappadums

**Lamb Rendang** 25.9  
Tender pieces of lamb slowly cooked in a spicy Indonesian coconut curry with jasmine rice, riata and pappadums