Small

EDAMAME BEANS *GF, DF, VG* 🌶 — 13
Wok flashed with garlic, chilli and ginger

LEMONGRASS CHICKEN SKEWERS (3) *GF, DF* 🌶 — 23
Indonesian spices, lime zest, 3 flavoured sauce (hot, sweet and sour)

PRAWN TOASTS (2) *DF, S, (I)* — 22
Tomyum mayo, sesame, chives

CHEESEBURGER SPRING ROLLS (3) — 19
House burger sauce

K-POP CHICKEN WINGS *S* 🌶 — 23
Crispy chicken wings glazed with spicy and sweet gochujang sauce, sesame seeds, pickled daikon

MISO EGGPLANT *DF, VG, S* — 19
Chives, sesame, angel hair chilli

LARB GAI *GF, DF* 🌶 — 28
Stir fried chicken mince, with punch hot & sour dressing, chilli, toasted rice with fresh lettuce cups and lime

Raw & Chilled

PACIFIC OYSTER (4) *GF, DF, (A)* — 28
Yuzu ponzu, eschalot, green oil

SPICY MINI SALMON TACOS *DF, (A)* 🌶 — 26
Wonton tacos, fresh diced salmon, avocado, wasabi tobiko, lime

YELLOW FIN TUNA CRUDO *GF, DF, (M)* — 29
Citrus ponzu, yuzu kosho, jalapeño, cucumber

Baos & Dumplings

STEAMED PRAWN & GINGER WONTONS *DF, S, (I)* 🌶 — 25
Black vinegar, ginger, chilli, sesame

BBQ DUCK & PORK DUMPLINGS *DF* — 26
Chipotle, black vinegar

KOREAN FRIED CHICKEN BAO BUNS *S* 🌶 — 26
Sticky gochujang glaze, kimchi, cucumber, shallots

PORK BANH MI SLIDERS (2) — 27
Crispy pork belly, pickled daikon, cucumber, shallots, coriander, sriracha mayo, slider buns

CRISPY CAULIFLOWER BAO BUNS *V, S* 🌶 — 24
Sticky gochujang glaze, cucumber, pickled daikon, coriander

Rice, Noodle & Wok

DUCK FRIED RICE *GF, DF* — 34
Peking duck, egg, green shallots, pineapple

WAGYU BEEF PAD SEE EW *DF* — 32
Flat rice noodle, egg, Chinese broccoli, bean sprouts, fried shallots
MAKE IT VEGO *DF, V, VGO*

PRAWN NASI GORENG *GF, DF, (I)* 🌶 — 29
Indonesian fried rice with prawns, fried egg, sambal, cucumber

WOK TOSSED CALAMARI SALAD *GF, DF, (A)* 🌶 — 29
Papaya, baby corn, eschalot, chilli, Asian herbs, lime, toasted rice

🌶 – spicy | V – vegetarian | VG – vegan | DF – dairy free | GF – gluten free
O – optional | N – contain nuts | S – contain sesame
Seafood Country of Origin:
(A) Australian | (I) Imported | (M) Mixed origin

Larger

DUCK PANANG CURRY *GF, DF, N* 🌶🌶 — 49
Duck breast, fragrant Penang curry sauce, lychee, kaffir lime leaves, chilli, eschalots

STEAMED BARRAMUNDI *GF, DF, S, (M)* — 38
skin on barramundi fillet, soy sauce, ginger, shallots, sesame oil

WAGYU MB4+ FLANK STEAK *GF, DF* — 58
Cooked to medium-rare, sliced, served with Asian chimichurri, crispy leek, coriander

STICKY PORK BELLY *DF* — 48
Black vinegar, manuka honey caramel, papaya salad

ROASTED CAULIFLOWER *GF, DF, VG* 🌶 — 28
Three flavour sauce, coconut cream, pomegranate, Asian greens, fried shallots

Sides

JASMINE RICE *GF, DF, VG* — 6

ROTI *V* — 8

FURIKAKE FRIES *DF, VO* — 15
Furikake, yuzu mayo

WOK FLASHED ASIAN GREENS *GF, DF, VGO* — 17
Oyster sauce, chilli, crispy garlic

Desserts

BANANA SPRING ROLLS *V, N, NFO* — 14
Chocolate sauce, hazelnut praline, vanilla ice cream

MATCHA TIRAMISU *V* — 15
Mascarpone, strawberries

Banquet Classic

$59 per person - min 4 person

EDAMAME BEANS *GF, DF, VG*
Wok flashed with garlic, chilli and ginger

YELLOW FIN TUNA CRUDO *GF, DF, (M)*
Citrus ponzu, yuzu kosho, jalapeño, cucumber

CHEESEBURGER SPRING ROLLS
House burger sauce

LARB GAI *GF, DF*
Stir fried chicken mince, with punch hot & sour dressing, chilli, toasted rice with fresh lettuce cups and lime

STICKY PORK BELLY *DF*
Black vinegar, manuka honey caramel, papaya salad

ROASTED CAULIFLOWER *GF, DF, VG*
Three flavour sauce, coconut cream, pomegranate, Asian greens, fried shallots

WOK FLASHED ASIAN GREENS *GF, DF, VGO*
Oyster sauce, chilli, crispy garlic

JASMINE RICE *GF, DF, VG*

BANANA SPRING ROLLS *V, N, NFO*
Chocolate sauce, hazelnut praline, vanilla ice cream

Bottomless Brunch

Every Friday, Saturday & Sunday

$99 per person
Min 4 person
From 12pm to 4pm

Ask our staff for the menu or scan the QR:

Banquet Feast

$85 per person - min 4 person

PACIFIC OYSTER *GF, DF, (A)*
Yuzu ponzu, eschalot, green oil

YELLOW FIN TUNA CRUDO *GF, DF, (M)*
Citrus ponzu, yuzu kosho, jalapeño, cucumber

PRAWN TOASTS *DF, S, (I)*
Tomyum mayo, sesame, chives

LARB GAI *GF, DF*
Stir fried chicken mince, with punch hot & sour dressing, chilli, toasted rice with fresh lettuce cups and lime

PRAWN NASI GORENG *GF, DF, (I)*
Indonesian fried rice with prawns, fried egg, sambal, cucumber

STICKY PORK BELLY *DF*
Black vinegar, manuka honey caramel, papaya salad

DUCK PANANG CURRY *GF, DF, N*
Duck breast, fragrant Penang curry sauce, lychee, kaffir lime leaves, chilli, eschalots

ROASTED CAULIFLOWER *GF, DF, VG*
Three flavour sauce, coconut cream, pomegranate, Asian greens, fried shallots

WOK FLASHED ASIAN GREENS *GF, DF, VGO*
Oyster sauce, chilli, crispy garlic

BANANA SPRING ROLLS *V, N, NFO*
Chocolate sauce, hazelnut praline, vanilla ice cream

– spicy | V – vegetarian | VG – vegan | DF – dairy free | GF – gluten free
O – optional I N – contain nuts I S – contain sesame
Seafood Country of Origin:
(A) Australian | (I) Imported | (M) Mixed origin

Hotel Steyne makes all efforts to accommodate guests' dietary needs however, please note all dishes may contain traces of nuts, dairy, gluten, eggs, soy, sesame, shellfish & pork.

Surcharge applies on Weekends and Public Holidays

HOTEL
STEYNE
MANLY

Miami Rice

Manly Beach