

ELIZABETH 285 ASIAN FUSION CUISINE

ENTREE

Prawn Cracker (GF)	4.50
Chicken Skewers (GF, DF) 2 Skewers <i>Tender pieces of marinated chicken cooked on a BBQ</i>	11.9
Scallops (GF, DF) 2 shells <i>2-3 Tasmanian scallops in a shell with crunchy peanuts</i>	11.9
Wings (GF, DF) 6 pcs <i>Deep fried then tossed with caramelised fish sauce 3 spicy levels apply</i>	12.9
Spring Roll (DF) <i>Optional-Vegetable 4 pcs /Pork 6 pcs with Sweet Chilli Sauce Seafood 5 pcs with Lettuce and Homemade Fish Sauce</i>	12.0
Grilled Wild-Clover Lamb Rib (GF, DF) 2 pcs <i>Our famous Taste of Tasmania cutlets</i>	10.0
Sesame Prawn Toast 2 pcs <i>Crisp fried bread stuffed with a blend prawn, spring onion and ginger finished with roasted sesame seeds</i>	12.0
BBQ Duck Puff 3 pcs <i>Crispy puff pastry stuffed with BBQ duck meat, bamboo shoot and onion</i>	11.8
Prawn Dumplings 5 pcs <i>Prawn filling wrapped by translucent skin</i>	12.0
Steamed Veg Dumpling 8 pcs <i>Handmade dumpling with mix seasonal vegetable inside</i>	14.0

SOUP

Chicken & Sweet Corn Soup (GF, DF) <i>Sweet corn with minced chicken and egg</i>	6.50
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À LA CARTE

Eye Fillet (GF, DF) <i>Stir fried beef eye fillet with seasonal vegetable and crushed black pepper</i>	32.0
Beef Black Bean <i>Sautéed premium beef with black bean sauce and vegetables</i>	24.0
Shallot Lamb <i>Stir-fried lamb with spring onion, leek, onion and capsicum in oyster sauce</i>	28.0
Mongolian Lamb <i>Stir-fried lamb with vegetables in homemade Mongolia sauce</i>	28.0
Yellow Chicken Curry <i>Specialty yellow curry with seasonal vegetables</i>	24.0
Lemon Chicken <i>Deep-fried Chicken breast fillets served with house-made lemon sauce</i>	22.9
Chilli Chicken <i>Stir-fried diced chicken with spring onion and red hot dry chilli</i>	23.9
Kung Bo Chicken <i>Traditional cooking diced chicken breast, stir-fried with Chinese style spices chilli sauce and cashew nuts</i>	22.9
Caramelised Pork Belly (GF, DF) <i>Slow cooked premium pork belly and fish sauce, served with green mustard and egg</i>	28.0
Salt and Pepper Pork Rib <i>Deep fried pork rib (bone within) with salt and pepper and salads</i>	26.0
Sweet and Sour Pork <i>Stir-fried Northern style deep-fried pork, with capsicum, onion and pineapple in sweet and sour sauce</i>	22.9
Stir Fried Pork Belly <i>Twice-cooked pork belly slices, stir fried with chilli, spring onion and veg in medium spicy</i>	24.9

SEAFOOD

Salt and Pepper King Prawns	28.0
<i>Chef special salt and pepper wok toasted with king size Aussie prawn</i>	
Stir Fried Scallop	30.0
<i>Stir-fried Tasmania fresh scallop with seasonal vegetables in garlic sauce</i>	
Seafood Combination	28.0
<i>Stir fried King prawn, Tasmania scallop, squid and vegetables</i>	
Fish Blossom	30
<i>Flower cut fish fillet in homemade sweet-sour sauce</i>	
Banh Xeo (DF)	22
<i>Famous Vietnam style crispy pancake with bean sprout, scallops and prawns, served with lettuce and house-made fish sauce</i>	
Lychee Prawn	30
<i>Selected tiger king prawn with lychee fruit in sweet and sour flavor</i>	

GREEN

Stir Fried Green Bean	18
<i>Stir fried fresh green bean with hot dry chilli</i>	
Braised Eggplant	18
<i>Wok tossed eggplant with sweet chilli sauce</i>	
Salt and Pepper Tofu (GF, DF)	18
<i>Lightly battered soft tofu, seasoned with salt and pepper</i>	
Bok Choy (GF, V)	16
<i>Stir fried bok choy with fresh garlic</i>	
Stir-Fried Oyster Mushroom (GF, DF)	16
<i>Stir fried oyster mushroom with capsicum, onion and fresh garlic in oyster sauce</i>	
Sauté Seasonal Vegetables (GF, DF)	16
<i>Stir-fried seasonable vegetable combination in house-made fish sauce</i>	

RICE and NOODLE

Stir Fried Singapore Noodle

Optional- Seafood: vermicelli noodle, prawn, seasonal vegetables and egg

18

Vegetarian: vermicelli noodle, vegetables combination and egg

14

Special Fried Rice

Optional- Prawn

18

BBQ Chicken

16

Vegetarian

14

Hokkien Noodle

16

Stir-fried egg noodle, BBQ chicken, egg, onion and vegetables with soy, oyster sauce

Bún Salad

18

BBQ Chicken, seafood spring roll, vermicelli noodles, greens, crushed peanuts, and pickled veggies and house-made fish sauce

Bún Riêu

18

Vietnamese traditional crab-based soup noodle dish with pork belly, steamed egg, tomato, tofu, and side salad

Cơm Tấm

18

Broken rice served with egg, grilled pork, fish sauce and salad

Steamed rice (Jasmine)

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