

WHITE WINE

House Chardonnay

House Sauvignon Blanc

Vavasour Sauvignon Blanc (Marlborough, NZ)

13.0% - Meticulously made wine with grapes selected for intensity and concentration. The bouquet shows passionfruit and white peach aromas and the palate has ripe fruit flavours with mineral notes.

Petaluma white label Sauvignon Blanc (Piccadilly Valley, SA)

This aromatic white from the Adelaide Hills displays wonderful exotic fruit intensity that is touched by a subtle herbal note. There is also a line of definitive crisp minerality to leave your palate not only refreshed, but calling for more.

Pikes Traditionale Riesling (Clare Valley, SA)

12% - One of their icon wines, the 'Traditionale' Riesling manages to capture the essence of Clare Valley year after year.

Yering Station Yarra Valley Chardonnay (Yarra Valley, VIC)

12.5% - Yering Station's Yarra Chardonnay displays citrus and subtle cashew notes on the nose with soft mineality and freshness. The palate has great texture and roundness with linear acidity with wonderful length and precision.

Santa Margherita Pinot Grigio (Italy)

An authentic Pinot Grigio from the home of the variety in northern Italy, Santa Margherita Pinot Grigio is pale straw-yellow in colour with a clean, intense aroma and dry flavour with pleasant golden apple aftertaste. It is a Pinot Grigio of great character and versatility.

ROSE & SPARKLING

Banrock Station Pink Moscato (Riverland, SA)

6.0% - The natural fruit sweetness is balanced with the fresh acid finish and the gentle spritz gives the wine a refreshing touch.

Trilogy Cuvee Brut NV (Barossa Valley, SA)

14% - Extended time on yeast lees has added a rich creaminess to the blend which is enhanced by a refreshingly dry finish. It combines Pinot elegance with complexity and depth of flavour to make it a perfect food wine.

Chapel Hill The Parson Sangiovese Rosé (Adelaide Hills, SA)

These wines are gently made and are suitable for vegetarians and vegans. A dry and textured style which capitalises on Sangiovese's delicious 'sweet' core of sour cherry fruit. The Sangiovese Rosé is brimming with cranberry and pomegranate aromas.

Porta Dante Prosecco (Veneto, Italy)

11.0% - Aromas of white flowers with apple and peach like white fleshed fruits. Simulating freshness on the full bodied, elegant palate.

RED WINE

House Shiraz

House Cabernet Sauvignon

Riddoch Coonawarra Merlot (Coonawarra, SA)

14.0% - Aromas and flavours of ripe plums, dense blueberry and a fine grain tannin structure to support.

42 Degrees South Pinot Noir (Tasmania, TAS)

13.5% - 42 Degrees South Pinot Noir has red cherry and blackcurrant aromas followed by mixed red berry flavours that linger elegantly and finish with delicate tannins and soft acid.

GL BTL

\$12 \$35

\$13 \$36 \$54

\$74

\$64

\$72

\$68

Vasse Felix Shiraz (Margaret River, WA)

14.0% - A great Margaret River Shiraz with temperate ripening conditions promoting fruit intensity, richness and fine tannins. The palate is restrained and balanced with flavours of plum and aniseed spice.

Wynns Black Label Cabernet Sauvignon (Coonawarra, SA)

13.9% - Wynns Black Label Cabernet Sauvignon is the beacon of quality that all Australian Cabernet Sauvignon is compared to. Coming off the iconic red soils of Coonawarra, Wynns Black Label Cabernet Sauvignon is classic elegance.

BOTTLE BEER & CIDER

Somersby Apple Cider - 330ml 4.5%

Somersby Pear Cider - 330ml 4.5%

Asahi Super dry- 330ml 5.0%

Tiger - 330ml 5.0%

Tsingtao - 330ml 4.5%

XXXX Gold - 375ml 3.5%

Victoria Bitter - 375ml 4.9%

SPIRITS WITH MIXER

Jim Beam

Bacardi

Bundaberg Rum

Vodka

Gin

Tequila

JD

CC

JW Red

Glenlivet

NON ALCOHOLIC BEVERAGES

Spring Water

Pepsi

Pepsi Max

Lemonade

Sunkist

Passiona

Mountain Dew

Solo

Lemon Lime & Bitters (Bundaberg)

Ginger Beer (Bundaberg)

Juice (Apple / Orange)

Sparkling Water (Sanpellegrino)250ml

BTL

\$82

\$92

\$14

\$14

\$15

\$14

\$14

\$12

\$13

\$13

\$13

\$13

\$13

\$13

\$13

\$13

\$13

\$13

\$14

\$4⁵⁰

\$6

\$6

\$6

\$6

\$6

\$6

\$6

\$8

\$8

\$8

\$8

F 火 R E & S T O N E

**Modern Asian Flavours
Bold • Vibrant • Made to Share**

**PLEASE ADVISE YOUR WAITER OF ANY SPECIAL DIETARY REQUIREMENTS.
PLEASE BE AWARE THAT OUR PRODUCTS EITHER CONTAIN OR ARE
PRODUCED IN KITCHENS THAT CONTAIN AND OR USE ALLERGENS.
15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS.**

SORRY NO SPLIT BILLS

ENTRÉE

Crispy Pork Peking Style Wraps (3pcs) 脆炸猪柳卷饼	\$20
Satay Chicken Skewers (GFO)(3pcs) 沙爹鸡肉串	\$20
Veggie Spring Roll (3pcs) 春卷 	\$15
Steamed Dim Sum (3pcs) (Pork) 蒸点心	\$15
Fried Dim Sum (3pcs) (Pork) 炸点心	\$15
Har Gow (3pcs) - Prawn (I) Dumplings 虾饺	\$15
Prawn (I) Cutlet (3pcs) 吉列虾	\$15
Deep Fried Salt & Pepper Tofu (GFO) 椒盐豆腐 	\$15
Curry Puff (3pcs) 咖喱角 	\$15
Chicken & Corn Soup 鸡茸玉米汤	\$20
Hot & Sour Soup (Shrimp (I) & Egg & Mushroom) 酸辣汤 	\$20

CHEF'S SIGNATURE

Sichuan Boiled Basa Fish Fillet (I) in Chili Oil with Bean Sprouts 沸腾鱼 	\$62
Spicy Sichuan Blood Curd Hot Pot featuring Pork, Offal and Tofu products 重庆毛血旺 	\$62
Sichuan Boiled Beef in Chili Oil 水煮牛肉 	\$49
Chongqing Spicy Popcorn Chicken 辣子鸡 	\$46
KungPao Chicken (with Peanut) 宫保鸡 	\$41
Mild Chili Steamed Pork Belly with Rice Flour & Sweet Potato + Steamed Bao Buns (6pcs) 川式粉蒸肉 附刈包 	\$49
Spicy Braised Pork Belly with Preserved Mustard Greens + Steamed Bao Buns (6pcs) 梅菜扣肉 附刈包 	\$49
Cumin Sliced Lamb Stir-fried with Fried Naan 孜然羊肉炒饅 	\$46
Sichuan Style Twiced Cooked Pork Belly 回锅肉 	\$42
Pickled Veggies with Basa Fish Fillet (I) in Spicy Sour Soup 酸菜鱼 	\$59
Stir Fried Beef with Chili 尖椒牛肉 	\$46

Spicy Beef with Silken Tofu (with Nuts) 豆花牛肉 	\$48
Spicy Sour Soup with Beef (Enoki Mushrooms) 酸汤肥牛 	\$46
Cantonese Salt Baked Chicken (with Bone) 广式盐焗鸡 	\$48
Taiwanese Popcorn Chicken in Pepper & Basil Leaves 台式咸酥鸡	\$42
Chef Special Curry Chicken (with Bone) 马来咖喱鸡 	\$42
Crispy Chicken Drumsticks (with Bone) 香酥鸡腿	\$40
Thai Basil 九层塔 鸡/牛/海鲜/素食	
Chicken  \$39	Beef  \$39
Seafood (I)  \$42	Tofu Veg   \$37

MAIN COURSE

Sweet & Sour Pork 咕嚕肉	\$39
Honey Chicken 蜜糖鸡	\$39
Mayonnaise Pineapple Fried Prawns (I) 美乃滋凤梨虾球	\$48
Roast Duck (with bone) (Half Bird) 烧鸭(半只)	\$42
Cashew Chicken in Garlic (GFO) 腰果蒜蓉鸡	\$41
Taiwanese Three Cup Chicken (with Bone) (Soy, Sesame Oil & Rice Wine) 台式三杯鸡	\$48
Beef in Black Bean 豉汁牛肉	\$39
Mongolian Beef (Leek & Onion) 蒙古牛肉	\$39
Stir-fried Beef Strips with Broccolini in Garlic 牛柳條炒青花笋	\$45
Black Pepper Beef (Broccoli & Onion) 黑椒牛肉	\$49
KungPao Prawn (I) (with Peanut) 宫保虾 	\$43
Cashew Prawn (I) in Garlic Sauce (GFO) 腰果蒜蓉虾	\$43
Salt & Pepper Prawn (I) 椒盐虾 	\$42
Salt & Pepper Calamari (I) 椒盐鱿鱼 	\$42
MaPo Tofu (with Pork Mince) 麻婆豆腐 	\$38

 = Vegan  = Vegetarian  = Spicy

(A) Australia (I) Imported (M) Mixed Regions

Spicy Stir-fried Sugarloaf Cabbage with Pork in Garlic and Soy Sauce 手撕包菜 	\$40
Green Bean (with Pork Mince) 四季豆 	\$38
Crispy Tofu & Mixed Veggies in Garlic Sauce (GFO) 蒜蓉时蔬 	\$37

NOODLES & RICE

Char Kway Teow (Sausage & Squid (I) & Fishcake (I) & Fishball (I) & Prawn (I)) 炒贵刁 	\$39
Malay Noodle (Chicken & Beef & Fishcake (I) & Fishball (I)) 马来炒面 	\$39
Cantonese Style Stir-fried Rice Noodle with Beef 干炒牛河	\$34
Singapore Style Stir-fried Rice Noodle in Curry Powder (Pork & Shrimp (I) & Eggs) 星洲米粉	\$34
Stir-fried Egg Noodles with Mixed Veggies 什锦蔬菜炒面 	\$34
Special Fried Rice (GFO) (Pork & Shrimp (I) & Egg) 扬州炒饭	\$30
Vegetarian Fried Rice with Egg (GFO) 素食炒饭 (有蛋) 	\$25
Egg Free Vegan Fried Rice (GFO) 纯素炒饭 (无蛋) 	\$25
Steamed Rice 白饭	\$4

SIDES & KIDS MEALS

Pork & Cabbage Dumplings (10pcs) 猪肉白菜水饺	\$25
Red Bean & Pumpkin Patty (5pcs) 红豆南瓜饼	\$15
Brown Sugar Glutinous Rice Cake (5pcs) 红糖糍粑	\$15
Scallion Pancake 葱油饼 	\$10
Steamed Bao Buns (3pcs) 刈包 	\$9
Alaskan Pollock (I) Fillet (1pcs) with Chips 炸鱼 薯条	\$20
Sweet Chili Chicken Tender (2pcs) with Chips 炸甜辣鸡柳 薯条	\$20
Chicken Nuggets (6pcs) with Chips 炸鸡块 薯条	\$20
Chips 薯条	\$10