



**JADE BUDDHA**  
BAR & CASUAL DINING

**Sushi rolls**

<b>Smoked Eel</b> w cucumber	7.3
<b>Tempura Soft Shell Crab</b> w strips of shallots	7.3
<b>Katsu Chicken</b> w cucumber, sweet chilli	6.2
<b>Vegetarian</b> w tofu, cucumber	6.2

**Hand rolled sushi**

<b>Ebu</b> – salmon on su-meshi	7.3
<b>Moreton Bay Bug</b> w baby coz	7.3
<b>Ocean King Prawns</b> w salmon pearls	7.3

**Starters**

<b>Ocean Scallops (g)</b> Pan fried ocean fresh scallops w chilli & tomato salsa	16.5
<b>Local Mud Crab and Prawn Spring Rolls</b> Made fresh in house, mud crab, spanner crab, prawns, cabbage, carrots & noodles w citrus sauce	16.5
<b>Peking Duck Wraps</b> Peking duck, mandarin wraps, cucumber, hoi sin & plum sauce	17.9
<b>Vietnamese Rice Paper Rolls (v) (g)</b> Rice paper filled w bean sprouts, carrots, onion, lettuce, Asian mint & coriander served w citrus dipping sauce	13.5

**Group Starters**

<b>Local Ocean King Prawns (g)</b> Fresh local ocean king prawns w lemon & house seafood sauce	29.9
<b>Tapas Plate</b> Rustic Turkish bread w dips, marinated mushrooms and cured meats	24.5
<b>Cheese Platter</b> A selection of French farm house cheeses w muscatels, celery & quince jelly	29.9
<b>Sushi Platter</b> Chef's selection of sushi from our sushi bar	25.9
<b>Entrée Taster Platter</b> Your choice of three starter meals on a platter	42



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**Light Meals**

<b>Warm Beef Tenderloin Salad (g)</b> Sichuan marinated beef tenderloin strips tossed through soba noodles	19.9
<b>Stir Fried Satay Vegetables</b> Fresh vegetables tossed through satay sauce served on a sizzling plate	19.5
<b>San Choi Boi</b> Pork mince lightly sautéed with capsicum, shallots, ginger, chilli and oyster sauce served in crisp lettuce cups	15.5
<b>Fried Rice w Crispy Chicken</b> Lightly fried prawns, bacon & egg tossed through rice seasoned w light soy & finished w crispy chicken	16.5
<b>Warm Barbecued Duck Salad (g)</b> Torn duck breast, julienne of capsicum, snow peas, cucumber & Spanish onion finished w a chilli plum & hoi sin sauce	19.9

**Sides**

Chips w wasabi aioli	8
Garlic bread	8
Light naan bread	5
Garlic naan bread	7
Side salad	7
Steamed asian vegetables	8

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



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**Mains**

**Vegetable Stack (v)**

Grilled vegetable stack w roasted mushrooms & grilled halloumi rested on potato gratin, finished w a home-made capsicum jam 19.5

**Chicken & Thai Basil**

Tender chicken breast strips stir-fried w carrots, Spanish onion, baby corn, Thai basil, chilli, oyster sauce & soba noodles 24.5

**Salmon w Wasabi Aioli (g)**

Salmon nested on steamed vegetables w jasmine rice. Served medium 29.5

**Combination Laksa**

A combination of seafood including ½ a Moreton Bay bug, prawns, squid, scallops and swordfish, tossed w coconut cream and Thai red curry, accompanied w seasonal asian vegetables and tofu 28.5

**Balinese-style Lamb**

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

**Teriyaki Chicken**

Marinated chicken thigh pieces w udon noodles & frizzae salad 24.9

**Combination Pad Thai**

Stir-fried rice noodles tossed with chicken, prawn, egg, roasted peanuts & fried shallots. Finished w sweet soy & tamarind sauce 28.5

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### From The Grill

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

**MSA Grade Eye Fillet w Potato Gratin (g)** 33.9  
Prime fillet of beef w broccolini, potato gratin & black butter sauce

**Wagyu Strip Loin w Dauphine Potato** 39.9  
Marble score 5+ wagyu w Chinese broccoli, dauphine potato & shitake mushroom jus

### Curry Dishes

**Chicken Katsu Curry** 24.9  
Japanese crumbed crispy chicken breast pieces, rested on steamed rice w a light curry sauce & a petite pickled vegetable salad

**Thai Green Curry** 25.9  
Chicken breast in a creamy traditional Thai green curry with coconut, yellow peppers, snow peas and basil. Served with seasonal fruit & jasmine rice

**Butter Chicken** 25.9  
Tender chicken breast pieces cooked in a rich cream, tomato & butter sauce w jasmine rice

**Lamb Vindaloo** 25.9  
Traditional Indian curry. Tender pieces of lamb slowly cooked in a spicy pepper sauce w jasmine rice