



HOUSE OF CHOW

R E S T A U R A N T

APPETISERS

Barbecued Quail				\$12.00
Marinated in coriander, soya sauce and lemon grass - each.				
Barbecued Roast Duck (quarter)				\$14.50
Tender young duck, marinated and barbequed Canton style. Served hot.				
Chinese Sausage (Lap Cheung)				\$8.50
Steamed, sliced Chinese Sausage.				
King Prawn Cocktail				\$16.50
Succulent, freshly peeled king prawns topped with a light home-made cocktail sauce.				
King Prawn Avocado				\$16.50
Succulent, freshly peeled king prawns served with fresh avocado and topped with a salad dressing.				
Oysters				
All our oysters are specially chosen and opened daily.				
Natural	1/2 doz	\$13.50	doz	\$24.00
Mornay	1/2 doz	\$15.00	doz	\$28.00
Kilpatrick	1/2 doz	\$15.00	doz	\$28.00
The Russian Devil	1/2 doz	\$15.00	doz	\$28.00
Fresh oysters served with caviar.				
Emperor's Aphrodisiac	1/2 doz	\$21.00	doz	\$38.00
Special Oyster shots served with fresh tomato and cucumber puree mixed with lemon juice, Worcestershire and Tabasco sauce; finished with a touch of Russian Vodka.				
Steamed Oysters	1/2 doz	\$15.00	doz	\$28.00
With ginger and shallots.				

SOUP

Short Soup				\$7.50
Very traditional Chinese soup, made from minced pork and prawns, wrapped in egg flour pastry and boiled. Served in chicken stock, shallots and sesame oil.				
Long Soup				\$7.50
Thin egg noodles served in chicken stock, slivers of bbq pork, spring onions and sesame oil.				
Chicken & Sweet Corn Soup				\$7.50
Diced fillet of chicken cooked in chicken stock, creamed corn and egg. A thick and tasty soup.				
Crab Meat & Sweet Corn Soup				\$9.50
Crab meat, creamed corn and egg white, cooked in chicken stock.				
Chicken with Mushroom Soup				\$9.50
Sliced fillet of chicken cooked with vegetables and mushrooms in a clear chicken stock.				
Chicken with Abalone Soup				\$15.50
Sliced fillet of chicken with abalone and cooked in a light, tasty, clear chicken stock.				

SOUP CONTINUED

Combination Bean Curd Soup	\$9.50
A mixture of Meat and Seafood with diced bean curd; cooked in chicken stock and thickened with egg white.	
Thai Style Chicken Soup	\$9.50
Pieces of chicken breast fillet, cooked in a light curry, lemon, a touch of chilli, lemon grass and coriander.	
Hot and Sour Soup	\$9.50
This is a speciality from the Szechuen Province. Comprises of vinegar and pepper, a dash of chilli with shredded duck and bean curd. A warming experience.	
Chicken with Shark Fin Soup	\$17.50
Rich Man's Delight! Because sharks only have two fins, sharks fins are a delicacy. Sliced fillets of chicken cooked in chicken stock and sharks fin.	
Crab Meat with Shark Fin Soup	\$19.50
Sharks fin with crab meat in chicken stock. Old Chinese proverb "Good for your body, Excellent for you health!"	

ENTREE

Prawn Fritters (four per serve)	\$11.50
King prawns freshly fried in a thin, crisp batter. Served with sweet and sour sauce.	
Prawn Cutlets (three per serve)	\$11.50
King prawns butterfly cut, freshly crumbed and deep fried. Served with sweet and sour sauce.	
Sesame Prawns (four per serve)	\$11.50
Freshly minced king prawns on fine toast fingers, coated with crunchy sesame seeds then deep fried.	
Crab Claw (one per serve)	\$11.50
Claw of the crab, shelled and stuffed with freshly minced prawns, then deep fried.	
Spring Rolls (three per serve)	\$11.50
This old time favourite is a combination of shredded pork, prawns and vegetables, wrapped in a thin, crisp pastry, then deep fried.	
Chicken & Ham Rolls (four per serve)	\$11.50
Fillets of chicken and ham, rolled in Lard fat, dipped in egg and flour, then deep fried.	
Sang Choy Bow (minimum two people)	Per serve \$20.00
A mixture of pork, onions, celery, water chestnuts and bamboo shoots cooked in special spices and wrapped in crisp, fresh lettuce leaves with hoi sin sauce.	
Stuffed Chicken Wings - Thai Style (two per serve)	\$12.50
Chicken wings stuffed with mushrooms, pork mince and spring onions, deep fried and served with Thai curry sauce.	
Dim Sims (four per serve)	\$11.50
Traditional pork dim sims served steamed or fried.	
Satay Sticks - Beef or Chicken (three per serve)	\$11.50
Sticks of beef or chicken topped with satay peanut sauce.	

CHICKEN

Crisp Skin Baby Chicken	\$21.50
Whole spatchcock has a crisp, golden skin; tender, tasty, juicy meat inside and served with spicy salt.	
Chilli Chicken - Szechuen Style	\$21.50
Chicken breast meat, cooked with chilli, shallots, onions and capsicum. Hot and spicy.	
Chicken with Walnuts in Bean Sauce	\$21.50
This northern style chicken is cooked in a spicy bean sauce and walnuts - a tasty, spicy dish.	
Boneless Lemon Chicken	\$21.50
Boneless chicken breast fillet, lightly battered, pan fried, with a final touch of Golden Lemon Sauce on top.	
Braised Chicken Fillets with Fresh Mushroom	\$21.50
Skinless chicken breast fillets, cooked with vegetables and fresh mushrooms.	
Chicken with Cashew Nuts	\$21.50
Braised chicken breast fillets with diced vegetables and cashew nuts. Aussie's Delight!	
Black Pepper Chicken	\$22.50
Lightly floured boneless chicken fillets, pan fried, cooked in a black pepper cream sauce and served in a hot pot.	
Lemongrass Chicken	\$22.50
Grilled chicken leg fillet, marinated in lemon grass, coriander and a touch of chilli and garlic.	

DUCK

Peking Duck	\$58.00
Renowned Northern Chinese Emperor's Delight. The finest, carefully bred ducks are roasted to create a tender, crispy layer of skin which is served with shallots, cucumber and Hoi Sin Sauce and wrapped in a delicate Peking style pancake. Our chef then transforms the meat and bone to suit you for the second course.	
Shanghai Fried Duck	\$23.50
Boneless duck, thinly battered, deep fried and served with fresh mushrooms in a light gravy.	
Cantonese Deep Fried Duck	\$23.50
Boneless duck, thinly battered, deep fried, chopped into mouth watering pieces and lightly covered with Sweet and Sour Sauce.	
Barbecue Roasted Duck	\$26.50
Succulent half duck, roasted till golden brown, served hot with plum sauce.	
Curried Duck	\$26.50
With curry paste, lemon grass and spices, served in a crock pot.	

BEEF

Canton Medallion Steak	\$26.50
Choice fillet steak, cut to a medallion size, marinated and cooked Canton style with vegetables.	
Malaysian Satay Beef	\$22.50
Fillets of beef, marinated in satay, peanut sauce, cooked with sliced onions and served on a flaming platter.	
Mongolian Sizzling Beef	\$22.50
Sliced fillet of beef, cooked with onions, leeks and chilli bean sauce, served on a sizzling hot platter.	
Szechuen Chilli Beef	\$22.50
Sliced fillet of beef, cooked with chilli, shallots, capsicum and soya bean sauce. Hot and spicy	
Shanghai Shredded Beef	\$22.50
Shredded fillets of beef with julienne snow peas, carrots and celery. Braised in a tasty, mild gravy. Very pleasant without being too spicy.	
Beef with Oyster Sauce	\$21.50
Marinated slices of beef, cooked in oyster sauce with vegetables.	
Beef with Black Bean Sauce	\$21.50
Thinly sliced fillets of beef, capsicum and onions, stir fried with a dash of black beans. Tasty.	
Beef with Long Beans	\$21.50
Sliced beef, cooked with fresh beans, chilli and garlic.	

PORK

Szechuen Chilli Pork	\$22.50
Sliced fillet of pork, cooked with capsicum, chilli and shallots in chilli bean sauce. Hot and Spicy.	
Flaming Pork Chops	\$22.50
Marinated loin of pork chops, lightly pan fried, cooked in special bbq bean sauce and served on a flaming platter.	
Salt & Pepper Pork Chops	\$22.50
Marinated pieces of pork chops, crispy fried, tossed in chilli, garlic and Chef's special spicy salt.	
Peking Fillet of Pork	\$22.50
Sliced fillet of pork, cooked in soy bean sauce, served on a bed of bean sprouts.	
Crumbed Boneless Pork with Lemon Sauce	\$22.50
Juicy, tender pork, crumbed and deep fried, topped with a golden brown, lemon sauce.	
Sweet & Sour Pork	\$22.50
A world famous, Cantonese dish - lightly battered, freshly fried pork, cooked in an appetising sweet and sour sauce.	
Vietnamese Pork	\$22.50
Marinated and cooked with a touch of chilli, lemon grass and coriander.	

LAMB

Mongolian Lamb	\$22.50
A unique, Mongolian dish of tender fillets of lamb and succulent leek. Chilli and Tasty, served on a sizzling platter.	
Sliced Lamb in Soya Bean Sauce	\$22.50
Tender slices of lamb cooked in a light, gently spiced brown bean sauce.	
Thai Lamb Hot Pot	\$25.50
Chunky pieces of lamb in a coconut curry base, cooked with chilli and coriander and served in a hot pot.	

SEAFOOD

Szechuen Prawns	\$27.50
Thick, juicy, perfectly cooked King Prawns with chilli, shallots and onions - hot and chilli.	
Satay King Prawns	\$27.50
King Prawns marinated in a satay mixture, served on a flaming platter.	
Sizzling Garlic Prawns	\$27.50
Braised King Prawns, cooked in garlic and onion and served on a hot sizzling platter to really bring out the garlic flavour.	
Honey Prawns	\$27.50
Lightly battered King Prawns, deep fried and served with a golden honey sauce - crisp, juicy and tasty.	
Braised King Prawns with Vegetables	\$27.50
King Prawns marinated and cooked with vegetables.	
Salt & Pepper Prawns	\$29.00
Peeled prawnsl, lightly floured, quickly fried and tossed in a spicy fresh chilli garlic mixture.	
Sliced Abalone with Oyster Sauce	\$79.00
Thinly sliced, gently cooked abalone with oyster sauce.	
Stuffed Scallops	\$29.00
Large, thick Scallops, encased in finely minced prawn meat, gently pan fried and served with crab meat sauce.	
Braised Scallops with Snow Peas	\$27.50
Scallops, freshly braised with snow peas and ginger.	
Steamed Whole Fish with Shallots, Ginger and Soya Sauce	Market Price
Depending on market freshness - this Cantonese style fish brings out the true flavour for fish lovers.	
Salt and Pepper Whole Robarra Barramundi	Market Price
Butterfly cut Barramundi, lightly floured, fried with fresh chilli and garlic in a spicy mixture.	
Sizzling Fillets of Fish with Szechuen Sauce	\$25.50
Pieces of freshwater fish, lightly battered, quickly fried, served on a sizzling platter.	

WEIGHT WATCHERS & VEGETARIAN DELIGHTS

Although most Chinese dishes are very low in calories, we did not want to omit those who do not eat meat, nor those who do not want anything too heavy.

Vegetarian Spring Rolls (three per serve)	\$11.50
Our special mixture of vegetables wrapped in thin pastry and deep fried.	
Salt & Pepper Fried Beancurd	\$16.50
Squares of beancurd quickly fried and tossed with a salt and pepper mixture with fresh chilli, garlic and spring onions.	
Canton Braised Beancurd	\$16.50
Lightly fried beancurd, quickly cooked with mixed vegetables and a dash of soya sauce.	
Chilli Beancurd Peking Style	\$16.50
Lightly cooked diced beancurd with chilli, shallots, straw mushroom, sesame oil and chilli bean sauce.	
Combination Stir Fried Vegetables	\$12.50
A mixture of fresh vegetables, quickly stir fried in a light stock.	
Steamed Vegetables with Oyster Sauce	\$12.50
Fresh seasonal vegetables steamed and topped with a dash of oyster sauce.	
Chinese Green Vegetables with Gallic	\$12.50
Vermicelli with Vegetables & Mushrooms	\$16.50
Vermicelli is also known as bean threads. Combined with sliced vegetables and fresh mushrooms, it is tasty and light.	
Braised Bean Sprouts	\$10.50
Crisp & Tasty - Definitely no calories added. Cooked with slivers of ginger.	
Vegetable Tempura	\$16.50
Assorted vegetables dipped in a paper thin batter and quickly fried till golden and crisp.	
NOODLES	
Singapore Noodles	\$15.50
Pork, prawns, egg, capsicum & bean sprouts combined with thin noodles and a touch of curry.	
Seafood Noodles	\$27.50
Prawns, squid, scallops and vegetables cooked in a light stock, poured over pan fried noodles.	
Combination Noodles	\$24.50
Pan fried noodles topped with pork, prawns, chicken, beef and vegetables, cooked in a light stock.	
Combination Hokkien Noodles (thick yellow noodles)	\$24.50
Vegetarian Chow Mein	\$16.50
RICE	Small Large
Fried Rice	\$6.50 \$8.50
Steamed Rice	\$2.50 (per person)
Minced Beef Fried Rice	\$7.50 \$9.50
Special Fried Rice	\$7.50 \$9.50

Vegetarian Fried Rice

\$6.50

\$8.50

ASIAN ALTERNATIVES

American T Bone Served with salad and chips.	\$28.00
Crumbed Chicken with Mushroom Sauce Pan fried, mushroom sauce separate, served with salad and chips.	\$25.50
Seafood Basket Crumbed prawns, battered fish pieces and battered calamari served with tartare sauce, salad and chips.	\$28.00
Roast Chicken Juicy roast chicken served with salad and chips.	\$25.50
Chicken Nuggets and Chips (child's serve)	\$12.50
Fish and Chips (child's serve) Deep fried fish in batter.	\$12.50

DESSERT

Please ask for the separate desert menu.

Minimum Charge is \$20.00 per person.

Sunday and Public Holiday surcharge - \$1.00 per person.

Please pay at the table.

One bill per table.

Credit Card Payments incur a Merchant Service Fee of
1% Mastercard and Visa
1.5% American Express and Diner's Club

Prices are GST inclusive.



黑椒牛柳生菜包(四人用) Pepper Steak Sang Choy Bow (Serve for 4)	\$22.50	雪菜毛豆魷魚 Soy Bean-Preserved Vegetable Squid	\$27.50
特製海鮮卷 (一个) Seafood Roll (Each)	\$7.50	乾燒蝦碌 Whole Prawn Mandarin Sauce	\$29.00
生猛活龍蝦 (刺身, 薑蔥, 椒鹽, 新洲辣椒) LIVE Lobster	時價 Market Price	海鮮豆腐煲 Seafood Bean Curd Hot Pot	\$29.00
蔥油餅 (一个) Shallot Pancakes (Each)	\$5.50	椒鹽魷魚 Salt Pepper Squid	\$27.50
川式肉絲包薄餅(四人用) Szechuen Pork Pancake (Serve for 4)	\$22.50	椒鹽/清蒸薑蔥 鱸魚 Salt Pepper/Steamed Barramundi	\$33/\$51/\$58 Sm/Med/Lg
義式海鮮焗蟹盒 (一个) Crab Shell (Each)	\$15.00	石斑魚/花鮭 (薑蔥清蒸) LIVE Coral Trout/Murray Cod	時價 Market Price
椒鹽軟殼蟹 (隻) Salt Pepper Soft Shell Crab (Each)	\$10.50	薑蔥清蒸半壳鮑魚 (一客) Steamed Half Shell Abalone with Ginger and Shallot (Each)	\$18.50
椒鹽花蟹 (隻) Salt Pepper Blue Swimmer (Each)	\$14.50	白灼鮮鮑片 Fresh Abalone	時價 Market Price
薑蔥清蒸扇貝(每打) Steamed Half Shell Scallop Ginger Shallots (1 Dozen)	\$42.00	生猛活肉蟹 (新洲辣椒, 三寶辣椒, 清蒸, 薑蔥) LIVE Mud Crab	時價 Market Price
XO 醬扇貝 (每打) Steamed Half Shell Scallop XO Sauce (1 Dozen)	\$54.00	琵琶豆腐 Pi-Pa Bean Curd	\$27.50
起司白汁焗扇貝 (每打) Mornay Half Shell Scallop (1 Dozen)	\$54.00	薑蔥扁豆炒帶子 Scallop Snow Peas	\$27.50
西湖牛肉羹 (每位) West-Lake Beef Soup (Per Person)	\$9.50	泰式咖喱雞 Thai Curry Chicken Hot Pot	\$22.50
海鮮豆腐羹 (每位) Seafood Bean Curd Soup (Per Person)	\$12.50	蒜香爆羊肉 Leek Lamb	\$23.50
北京烤鴨 (兩吃) Peking Duck	\$58.00	蝦餅炒唐菜 Minced Prawn Cake with Chinese Vegetables	\$27.50
宮保牛肉 Kong Po Beef	\$26.50	鼓汁乾椒瀨尿蝦 Black Bean Dry Chilli Bug	\$43.50
黑椒牛柳 Black Pepper Steak	\$26.50		