



燒味屋

Dainty Dowager

WINE

ROASTING HOUSE · SNACK JOINT · BAR · 燒味屋

Wines by the glass are standard pours + 10ml

Lonja	ESP	Cava	9	39
Luella	VIC	Chardonnay	10	42
Hāhā	NZ MARL	Sauvignon Blanc	10	42
Stormflower	WA Margs	Sauvignon Blanc	11	42
Santadi	ITA Sardegna	Vermentino	13	52
La Marchera	SA Limestone Coast	Pinot Grigio	12	46
Chaffey Bros "Dufte Punkt"	SA Eden V	Ries Gewurz	11	45
Bellarmine	WA Pemb	Riesling	12	48
Risky Business	WA Pemb	Pinot Noir Rose	11	43
Rockcliffe "Third Reef"	WA Denmark	Pinot Noir	12	46
Opawa	NZ Marlborough	Pinot Noir	13	53
Tin Shed "Melting Pot"	SA Barossa	Shiraz	11	46
Rosabrook	WA Margs	Cab Sav	12	48
Unico Zelo "Truffle Hound"	SA Adelaide Hills	Nebbiolo	11	46
El Desperado	SA Adelaide Hills	Shiraz Temp Sangio	10	42
Vecchia Cantina Chianti	ITA Tuscany	Sangiovese	12	46
Alamos	ARG Mendoza	Malbec	11	45

All wines are current vintage unless otherwise listed

Pol Roger Champagne	FRA	Champagne	110
Deviation Road	SA Adel Hills	Pinot Gris	48
Tamar Ridge	TAS	Pinot Gris	56
Palliser Estate	NZ Martin	Riesling	42
Heggies "Single Vineyard"	SA Eden V	Riesling	48
Sevenhill "Inigo"	SA Clare V	Riesling	46
Josef Chromy "Delikat" (Med Dry)	TAS	Riesling	50
Phillip Shaw "The Architect"	NSW Orange	Chardonnay	55
Jones Junior	VIC Mornington	Chardonnay	52
Devil's Corner "Resolution"	TAS	Pinot Noir	65
Fromm "La Strada"	NZ Marl	Pinot Noir	62
Massale	VIC Mornington	Pinot Noir	58
Cascina Bruni "Barbera D'Asti" 2011	ITA Piedmont	Barbera	50
Mr Riggs "Outpost"	SA Coonawarra	Cabernet	48
Hither & Yon	SA McClaren V	Shiraz	42



Let our chefs' spoil you with their greatest hits and seasonal favourites through entrees, roasted meats, mains and dessert. Sit back and enjoy the ride!
(Can be tailored for patrons with food allergies)

brisket beef, baby eggplant, green bean, yellow curry GF	28
braised chicken, potato, onion, taucu & gula melaka	24
hot & sour steamboat, tiger prawns, homemade tofu, greens GF	28
whole steamed fish, soy broth, fresh herbs (allow 20 min from time of ordering) GF	36
charred rice, chicken, in-house pickled mustard greens, shitake, nori V GF	26
hor fun noodle, egg sauce, beef flank, greens V	24
dry fried bee hoon, prawns, pork, bean sprout, carrot V	24
steamed rice	4 / 8
V GF, Please let your waiter know if you require a dish to be vegetarian or gluten free	
salted chocolate ganache, fresh strawberry, berry coulis GF	14
coconut milk jelly, sticky black rice, toasted coconut curd, sweet corn jus, tapioca pearls	14
pandan glutinous rice balls, coconut, gula melaka, sesame seed GF	12

cola marinade pork skewers, filo spice vinegar sauce	9
drunken crispy whole school prawns, salty sour nahm jim GF	14
son in law eggs, crispy vermicelli, nori, tamarind	12
sung choy bao, marinated chicken mince, pork lup cheong, shitake, crispy vermicelli, water chestnut, leaf	12
thit nuong pork belly lettuce cups, fresh herbs, nuoc cham GF	15
cured sashimi grade fish, ponzu jelly, yellow miso GF	16
karaage chicken pops, sweet sambal GF	12
sweet potato noodle spring roll, blackbean & peanut sauce V	10
roast duck bao, spring onion, fresh herbs, hoisin	16.50
daily dumpling – hit up the staff for the 411	14
kao fu, honeycomb wheat gluten, shitake, wood ear mushroom, soy sauce (served cold) V	14
soft shell crab, green papaya, tomato, chilli bok sauce GF	26
crispy homemade silken tofu, shitake, enoki, oyster sauce V GF	19
wood ear mushroom, vegetable mix, greens, soy V GF	22
cabbage, celery, lychee, sesame seed salad V GF	16
chinese greens, sambal V GF	14

IN-HOUSE ROASTED MEATS		
Referencing styles and techniques across all of Asia.		
roast duck 350g / 700g (on the bone)	20	38
crispy roasted pork 150g / 270g GF	20	38
char siu barbeque pork 150g / 270g	18	32
trio roasted meats		55
350g duck / 150g roast pork / 150g char siu		

Please alert your wait staff of any food allergies on the table. There may be trace amounts of nuts in any of our dishes.

WHAT IT IS...

bee hoon – vermicelli rice noodle
bok sauce – Cambodian chilli sauce
gula melaka – Malaysian palm sugar
hoisin – Chinese sweet spiced sauce

hor fun – flat rice noodle
kao fu - shanghai traditional cold starter
karaage – Japanese deep fried meats
lup cheong - sweet chinese pork sausage
miso – Japanese fermented soybean paste

nahm jim – Thai dipping sauce
nori – Japanese seaweed
nuoc cham – Vietnamese fish sauce
ponzu – Japanese citrus based sauce
sambal – Malaysian shrimp paste chilli sauce

sung choy bao - Chinese marinated minced meat in green leaf cups
taucu – Malaysian fermented soy bean paste
thit nuong – Vietnamese grilled meat