



Yum Cha

Love Buns

- 1. BBQ 'Pork' Bun 叉燒麥包** LO
Australian unbleached wheat & rye flour buns filled with our chunky bbq 'pork' fermented hoisin sauce. (2 pieces) **6**
- 2. Spicy Eggplant Bun 魚香茄子包** LO
Aust eggplant, stewed in a Beijing-style chilli (mild) with chickpeas; encased in a fluffy paprika bun pastry. (2 pieces) **6**

Dumplings & Rolls

- 3. Steamed Dim Sims 燒賣** LO GF+
Marinated shiitake mushrooms, tender Australian soy mince with a colourful vegetable medley, wrapped in a thin silky pastry. (3 pieces) **7.5**
- 5. Steamed Vegetable Rolls 羅漢齋卷** LO GF
Julienne rainbow vegetables wrapped in fresh tofu sheets. (2 pieces) **7.5**
- 6. Spinach Chia Dumplings 奇異黃姜蝦餃** LO LG
Fresh Australian spinach wok-fried with seasonal vegetables and ginger, wrapped in spinach juice infused chia seed pastry. (3 pieces) **7.5**
- 7. Chia 'Prawn' Dumplings 奇異子姜黃蝦餃** LO LG
Faux 'prawn', crunchy water chestnut, tender bamboo shoots and fresh crushed ginger, wrapped in turmeric infused chia seed pastry. (3 pieces) **7.5**



Simply scan our QR code to view our menu! No app needed

From the Wok / Air Fryer

- 8. Spring Rolls 春卷**
(3 pieces) **6.5**
- 9. NEW: 'Duck' Spring Rolls 鴨春卷**
The first ever vegan ones in Sydney! (3 pieces) **8**
- 10. Crispy Seaweed Rolls 紫菜卷**
Lightly battered and wrapped around sauteed julienne vegetables and shiitake mushroom. (3 pieces) **7.5**
- 11. Crispy & Fluffy Tofu Layers 素我** GF+ LG
Marinated for 12 hours in our Chinese spice blend. **7.5**
- 12. Curry Triangles 眉豆咖哩角**
Fragrant spiced beans & vegetables wrapped in thin & crispy wheat pastry. (4 pieces) **7**
- 13. Soy Drumsticks 腐皮素雞腿** GF+ LG
Crispy & fluffy marinated tofu sheets wrapped around a wooden stick. (3 pieces) **7.5**
- 15. Deep Fried Wontons 炸雲吞**
Filled with soy mince, marinated shiitake mushrooms, seasonal vegetables and fresh coriander. (5 pieces) **7.5**
- 16. Air Fried Radish Cakes 氣炸蘿蔔糕** LO LG
With faux 'ham' and shiitake mushrooms. **8**
- 17. Peanut Satay Skewers 沙爹串**
Crisp and tender wheat seitan protein served with dollops of our slow cooked peanut satay sauce, roasted peanut crumb and fresh cucumber. (4 skewers) **8**
- 18. Peking 'Duck' Wraps 北京鴨**
Crispy smoked 'duck', pickled vegetables with handmade crepes, and our own hoisin sauce. (5 wraps) **25**



Mains to Share

Complement your palate and order dishes from both columns to get the perfect flavour balance. 從左右兩欄點菜來搭配不同的口味，可讓閣下獲得最佳的菜根香美食體驗。

19. BBQ Roast 'Pork' 蜜汁叉燒

Wheat protein sautéed in sticky hoisin sauce, topped with roasted cashew nuts. Steamed greens on the side. 21.8

20. Shantung 'Chicken'

香酥山東不是雞

Our signature main of 22 years. Crispy wheat protein with pickled vegetables, sweet chilli, rice vinegar sauce with crunchy peanuts. 21.8



21. BBQ Soy Cutlets

干燒翠玉片 GF

Sauteed in a sweet BBQ Sauce. 21.8



22. Sweet & Sour Handmade Taro Fritters 芋頭古老肉

Tossed in a sweet tangy pineapple tomato sauce. 21.8

23. Crispy Taro Pillows

芋蓉釀豆包, 甜酸梅子汁 GF+ LG

Fluffy tofu layered with silky taro mash in a salted plum sauce topped with roasted nuts. 21.8

25. Sichuan Style Eggplant 四川炸茄子 or NEW: Sichaun Style Cauliflower

(+\$2) 四川椰菜花 GF+

Lightly battered, tossed in a sweetened red vinegar glaze with toasted sesame seeds 21.8

26. Caramelised Ribs 焦糖菇排 GF+

Tempura fried king mushrooms tossed in sticky black rice vinegar. 22.8

27. Crispy Thai Fish 泰式酸辣全魚 GF

Folded tofu layers in thai sweet chilli sauce with a pineapple, tomato & coriander salsa. 22.8

28. Crispy 'Duck' with Asian Greens

脆皮鴨伴時菜

Smokey wheat seitan with a five spice rub. 21.8



29. NEW: Steamed Spinach Dumplings with Asian Greens 是日蒸餃伴時菜 LG

5 dumplings, served with a light ginger soy dressing. 16.80

30. Black Pepper Mushroom Steak with Chinese Greens 黑椒菇柳扒時菜

Shiitake soy slices in a toasted peppercorn & rich mushroom gravy. 21.8

31. Lion King's Claypot 獅子頭煲 LG

Soy mince, taro, shiitake mushroom, water chestnut, red miso croquettes in mushroom sauce with tofu and vegetables. 21.8

32. Malaysian Yellow Curry

馬來咖哩薯仔雞塊 LG

Slow cooked creamy curry with tofu, soy nuggets and potato. 21.8

33. Salt & Pepper - Calamari / Tofu / Mushrooms (Pick one) GF+

椒鹽鮮魷 / 豆腐 / 或鮮磨菇

Lightly batter fried, tossed in five spices, capsicum, coriander & fresh chilli. 21.8

35. Ma Po Tofu

麻婆豆腐 GF+ LG

With vegetable medley in fermented spicy, soybean paste. 21.8



36. Steamed Seaweed Tofu

招牌蒸紫菜素魚 GF+ LG

Served with ginger, coriander and light soy sauce. 22.8



Noodles & Soups

Add 2 crispy dumplings of the day for \$3.6!

僅需\$3.6, 可享用2個是日煎餃

37. Singaporean Rice Noodles

星洲炒米 GF+ LG

With smoked soy slices, crunchy vegetables and turmeric curry powder. 19.8

38. Braised Noodles w Mushroom

Medley 時菜鮮菇炒麵 / 河粉 GF+ LG

With spring vegetables, fried tofu in a mushroom sauce (GF option is braised flat rice noodles). 19.8



39. Wok Fried River Noodles

乾炒河粉 GF+ LG

With soy protein slices, crunchy bean sprouts and julienne vegetables. 19.8

50. Malaysian Laksa

時菜豆腐 / 雞塊 / 海鮮 喇沙湯米粉

Rice noodles in a creamy coconut curry broth with vegetables, tofu and peanut crumb. Tofu & Vegetables (17.8) GF, Soy Nuggets (17.8) LG, 'Seafood' (19.8). GF



51. Smoked 'Duck' Noodles

in Mushroom Broth 鹵鴨湯麵或粉

Choice of rice vermicelli (GF), flat rice noodles (GF) or wheat noodles, topped with Asian greens. 16.8

52. Wontons in Clear Broth

with Noodles 雲吞湯麵

Silky handcrafted wonton dumplings in a light vegetable broth.

Traditional - seasonal greens. 13.8 LO

Deluxe 組合雲吞 - fried tofu, soy nuggets, mushrooms, seasonal greens. 18.8

53. 'Shark' Fin Soup 八珍魚翅羹 LO GF+ LG

With faux 'shark' fin, julienne vegetables, shiitake mushrooms, soy ham and shredded tofu layers. Optional red vinegar on the side. 8

55. Sichuan Hot & Sour Soup

四川酸辣湯 LO GF+ LG

With julienne mushrooms, tofu, vegetables and a chilli vinegar kick. 8

56. Handcrafted Wonton Short Soup

雲吞湯 LO

Served with Asian greens. 8

Vegetables

57. Wok Fried Seasonal Greens with Fresh

Ginger 薑汁炒時菜 LO GF+ LG 17.8



58. Wok Fried Green Beans in Chilli Bean Sauce 豉椒炒四季豆 LG 21.8

59. Steamed Eggplant, Broccoli, Tofu & Pak Choy 白灼鮮蔬 LO GF+

Topped with ginger and soy. 17.8

Rice

60. Green Gourmet's Fried Rice

炒飯 GF+ LG 18.8

61. Mixed Grain Rice

五穀米飯 GF 4



62. Thai Jasmine Rice

香米白飯 GF 3.5

Handcrafted Sweet Corner

As cakes are made fresh in our own pastry kitchen, availability can vary from time to time.



D1. Black Sticky Rice GF with Steamed Coconut

in Pandan Leaf

Served with coconut cream. (2 pieces) 9.5



D2. Gluten Free Brownie GF

Flavours: choc fudge, choc coconut, pistachio, peanut butter, mint choc. 5



D3. Golden Playtime Semifreddo Cake

Our most popular dessert slice 9

D5. Monkey Choc Sponge Cake GF

Banana and chocolate gluten free sponge with peanut butter icing 9

D6. Caramel Pop Top Sponge Cake

Maple-chocolate sponge covered with caramel icing, drizzled with melted chocolate ganache and a gooey caramel sauce and caramel popcorn 9

D7. Passionfruit Cheesecake GF

Our pastry chef's favourite. Creamy with pops of fresh passionfruit on a gluten free biscuit base 8.5

Drinks

Cold

C1. Still or Sparkling Green Lime Twist (per glass) 荷香翠映(每杯計)

Chilled still or sparkling mocktail with Japanese matcha powder and rice puffs, garnished with lime & fresh mint leaves 8

C2. Salted Organic Kumquat in Sprite (per glass) 鹹金桔雪碧(每杯計)

Served with fresh mint leaves 7

C3. Soft Drinks

(Coke, Coke No Sugar, Sprite, Ginger Beer) 4

C5. Chilled Coconut and Mint Drink 7

C6. Fresh Coconut

Chilled raw coconut served with a spoon & straw 7.5

C7. Remedy Organic Kombucha 6

Drinks

Hot

H1. Chinese Jasmine Green Tea (per head) 中國茉莉花茶(每位)

Our most popular traditional blend 3.5

H2. Oriental Beauty (per head) 東方美人(每位)

Oolong Tea with young rose buds 4

H3. Sencha (per head) 煎茶(每位)

Classic Japanese green tea 4

H5. Genmaicha (per head) 煎米茶(每位)

Made with roasted rice, this mild tea perfectly balances the nutty flavour with green tea 4

H6. Oolong Semi Green Tea

(per head) 烏龍茶(每位)

Semi fermented tea with a combination of green and black tea 4

H7. Pu Er Tea (per head) 普洱茶(每位)

Strong Chinese tea with 'earthy' notes 4

H8. The Last Empress (per head)

末代皇后(每位) CF

Taste the Ching Empress' favourite chrysanthemum tea infused with young rose buds 4

H9. Rose and Lemongrass Tea

(per head) 香茅玫瑰花茶(每位) CF

Soothing rose tea with citrus notes 4

H10. Five Element Burdock & Vegetable tea (per mug) 牛蒡茶(每位) CF

Green Gourmet's special tea brewed with burdock root, carrots, dry shiitake mushroom, white radish, radish green leaves. A great nourishing tea 5

H11. Ginger and Lemon Tea

(per mug) 鮮檸薑茶(每杯) CF

Soothing winter warmer 5

We are 100% vegan and free from onion, garlic, chives, shallots or leeks with no added MSG. We try our best to eliminate allergens when requested. However, all food cooked in this restaurant may contain traces of wheat, sesame, soy and nuts. Deep fried items are not cooked separately.