

Tai Hang

BAR & GRILL

STARTERS

Calamari \$130

Battered squid rings served with lemon basil aioli

Peking Duck Rolls \$125

Peking duck, cucumber, carrot , spring, onion & hoisin sauce

Mediterranean Halloumi Sliders (V) \$130

Toasted halloumi, grilled bell peppers, tomato, fresh basil drizzled with tzatziki

Pulled Pork Sliders \$120

4 pulled pork sliders topped with red cabbage slaw and an apple cider dressing

Mussels Marinara \$150

Steamed mussels finished with saffron, garlic, white wine, herbs & tomatoes served with garlic toast

Mexican Nachos \$130

Mexican Nachos topped with cheese, guacamole, salsa, black beans, sour cream add beef or chicken *\$10

Deep Fried Camembert \$140

Deep fried camembert with a cranberry sauce

Korean Chicken \$140

Fried chicken coated in a spicy Korean style sauce with coleslaw

Miso Cod Tacos \$140

Grilled Cod Fillets marinated in miso sauce topped with avocado and mango salsa

Steamed Vegetarian Dumplings (V) \$130

Steamed asian dumplings filled with a mix of asian greens

Lamb Lollipops \$170

Grilled lamb cutlets served with a mint sauce

Sesame seared Tuna chunks \$150

Sesame coated seared tuna chunks with wasabi aioli

Quesadillas (V):

Mexican chicken Quesadillas \$120

Portobello Mushroom Quesadillas \$125

Vietnamese Spring Rolls (V):

Fresh Vegetarian Rolls \$115

Chicken & Vegetable Rolls \$120

SALAD & BREAD

Chicken Caesar \$150

Classic caesar salad with grilled chicken

Thai Beef \$150

Lettuce, cherry tomatoes, green papaya, bean sprouts, coriander & mint with a Thai dressing and roasted peanuts

Vietnamese Sticky Pork \$150

Pulled pork belly with fresh leaves, green papaya & Vietnamese herbs with honey vinaigrette dressing

Chicken / Beef Cobb \$150

Chose either chicken or beef with bacon, avocado, croutons, blue cheese over mixed salad with a Italian vinaigrette dressing

Organic Red Quinoa, Beetroot and Burrata \$155

Sliced Beetroot upon organic red quinoa topped with fresh burrata

Avocado Quinoa (v) \$155

Fresh quinoa tossed with avocado, cherry tomatoes, spinach, onion, cucumber & feta

Prawn and Mango \$155

Prawn, mango tossed with mesclun, cherry tomatoes, coriander, beansprouts and a spicy sweet lime dressing

Honey Fig & Pear \$150

Honey fig, pear & feta tossed in a mixed leaf salad with a lemon & honey vinaigrette

BREAD

Oven Roasted Garlic Bread (v) \$90

Oven roasted garlic bread pull apart

Turkish Bread & Dips (v) \$100

Toasted Turkish bread with hummus, tzatziki dips & olives

PASTA

Fettuccine Bolognese \$145

Rich minced beef cooked in a tomato & Garlic sauce topped with shaved parmesan cheese

Linguine Vongole \$160

Sautéed clams, tossed in extra virgin olive oil with fresh garlic and a pinch of chilli

Tortellini Funghi \$150

Mushroom stuffed tortellini cooked in a creamy truffle and mushroom based sauce

Fettuccine Carbonara \$145

Fettuccine tossed in a creamy sauce with crispy bacon and topped with shaved parmesan

Spaghetti Marinara \$160

Mixed seafood cooked in a provencal sauce topped with shaved parmesan and fresh basil

Penne Boscaiola \$150

Smokey pasta with mushroom, bacon, cherry tomatoes and a touch of cream topped with shaved parmesan

Mushroom Risotto (V) \$150

Mixed mushroom risotto with a touch truffle oil, garlic and mixed herbs

Penne Arabiatta (V) \$130

Spicy tomato sauced based pasta, cooked with bell peppers and a handful of fresh basil

King Prawn Linguine \$165

King prawns cooked in a spicy tomato and garlic sauce

Chicken & Lemongrass Risotto \$155

Chicken pieces sautéed with garlic, herbs, green peas & white wine, a touch of parmesan and cream to finish

PIZZA

Hawaii Five-O \$145

Classic ham & pineapple

Margherita (v) \$135

Mozzarella cheese and basil leaves

Chicken Little \$150

Grilled chicken bits, avocado slices and a sweet chilli drizzle

The Veggie Patch (v) \$145

Bell peppers, olives, onions, mushrooms and asparagus on a tomato based pizza

The Dinosaur \$160

Parma ham, pepperoni, chorizo, ham & sausage on a BBQ sauce based pizza drizzled with chilli sauce

Mr Funghi (v) \$150

Mixed selection of wild mushrooms, caramelised onions and rocket

Pepperoni \$145

Mozzarella cheese and pepperoni

WRAPS-BURGERS

Wagyu Burger \$190

100 % flame grilled wagyu Beef patty with lettuce tomato & Onion topped with your choice of cheese (Swiss, Cheddar or Blue)served with a side of chips
Additional toppings (Mushroom, Bacon, Jalapeño, Fried Egg, Avocado, Pickles)\$10

Steak Sandwich \$175

Grilled wagyu steak with egg, cheese, bacon, onions & fresh garden salad on Turkish bread served with a side of chips

Classic Chicken Burger \$175

Grilled chicken, lettuce, tomato, avocado, red onion & Aioli with a side of chips

Crunchy Chicken Wraps \$160

Crunchy chicken, lettuce, tomato, mayonaise in a tortilla wrap served with chips

Falafel & Hummus Wraps (v) \$160

Lettuce, diced tomato, cucumber, tabouli & Falafel with tzatziki

CHEFS SELECTIONS

Tai Hang BBQ Spare Ribs \$380

Full rack of USA pork ribs braised perfectly and bathed in a rich spiced rum and BBQ sauce. Served with salad & chips

Half BBQ Chicken \$155

Half a BBQ chicken coated with herbs and spices served with salad & chips

Grilled Chicken Breast \$160

Char grilled chicken breast served with roast potatoes, vine tomato, broccolini and lemon & thyme jus

Roasted Poek Knuckle \$160

Roasted pork knuckle roasted to a crisp crunchy perfection, served with roasted vegetables and an apple cider sauce

Classic Fish & Chips \$170

Beer battered fish & chips served with our home made tartare sauce

Chicken Parmigiana \$170

Crumbed chicken breast, topped with a rich tomato sauce and grilled cheese with a side of chips

Flame Mexican Fajitas \$160

Sizzling fresh chicken or beef or prawn with warm flour tortillas & vegetables served with sour cream, guacamole & salsa

Chicken \$160 / Beef \$170 / Prawn \$175 /Mix \$175

Glazed Soy Salmon \$220

served with a creamy wasabi mash potato, carrots broccolini and a honey soy dressing

North QLD Barramundi \$220

Australian Barramundi served with double cream mash potato, asparagus and a lemon capers sauce

ASIAN

Nasi Goreng \$110

Spicy fried rice cooked with chicken & prawn and topped with a fried egg

Singapore Noodles \$110

Stir fried rice noodles with shrimp, egg, BBQ pork cooked in a light curry paste. Topped with spring onion and coriander

BEEF

New Zealand Prime Beef Tenderloin

8oz \$270 / 10oz \$290

Black Angus Sirloin

10oz \$285 / 12oz \$320

Black Angus Ribeye

14oz \$350

Prime 40oz Tomahawk

\$980

Add Foie Gras to any steak \$120
Add Danish Blue Cheese to any steak \$40

Each Steak is served with a portobello mushroom, whole roast garlic, rocket salad and your choice of one

side dish and a selection of sauces.

Side Dishes \$60 each

Wasabi Mash | Garlic Mash | Double Cream Mash | Sweet Potato Mash
Creamed Spinach | Sweet Potato Fries | French Fries | Garlic Mushrooms
Grilled Asparagus | Mixed steam vegetables

DESSERTS

Self Saucing Chocolate Pudding \$95

Warm Chocolate pudding with a self saucing chocolate centre that erupts, served with vanilla bean ice cream

New York Cheesecake \$95

Classic New York cheesecake served with vanilla bean ice cream

Chocolate Chip Cookie Skillet \$95

Soft and gooey chocolate chip cookie in a hot skillet with chocolate sauce and vanilla bean ice cream

Toblerone Filo Parcels \$95

Toblerone chocolate pieces wrapped in filo pastry and toasted to a crisp perfection served with vanilla bean ice cream

Apple Crumble \$90

Classic home style apple crumble served with vanilla bean ice cream

Ice Cream and Chocolate Sauce \$45

Two scoops of either chocolate or vanilla bean ice cream topped with chocolate sauce