

Little Singapore Kitchen

MENU

10% Discount for Takeaway
(Not including Lunch Specials)

- * Fully Licensed, No BYO
- * 15% Surcharge on Public Holiday
- * EFTPOS Payment Surcharge Applies:
Debit, Visa, Master- 1.25% AE -2.7%
- * No Alterations to Menu Items,
Please Inform Staff For
Any Food Allergy
- * No Outside Foods, Drinks & Desserts
- * GF: Gluten Free
GFR: Gluten Free on Request
No Vegan Options
- * Seafood Labels:
Local Prawns, Fish Fillets - A
King Prawns, Scallops - I
Soft Shell Crabs - I
- * Please Pay At The Front Counter

NON ALCOHOL

Soft Drinks / Waters / Juices

Dry Ginger Ale /

Tonic Water \$6 / bottle

Coke / Coke Zero

Sprite

Fanta

Pasito \$6 / bottle

Creaming Soda

Ginger Beer

Sars \$6 / bottle

Orange / Apple

Pineapple Juice \$6 / glass

Sparkling Water \$6 / bottle

Lemon Lime Bitters \$7 / glass

MOCKTAILS \$13

Cocolada:

Pineapple Juice, Coconut Cream

Sweet Sunrise:

Orange Juice, passion fruit, Grenadine

Lychee Delight:

Lychee, mint, lemon lime bitter

Strawberry Daiquiri:

virgin strawberry daiquiri, strawberries.

Blue Berry Mojito

Blueberries, lime juice, soda water, mint.

Frozen Virgin Margarita

Lemon juice, simple syrup, pineapple juice.

COCKTAILS

Mojito

\$16

White rum, lime juice, mint, simple syrup, topped with soda water

Sex On The Beach

\$16

Vodka, cranberry juice, orange juice, peach schnapps

Litchini

\$18

Vodka, lychee liqueur, lime juice, soda, lychee

Fruit Tingle

\$18

Vodka, blue curacao, lemonade & grenadine

Midori Splice

\$18

Midori, malibu, pineapple juice, blended with ice, topped with cream

Cosmopolitan

\$18

Vodka, Cointreau, Lime Juice, Cranberry Juice

Blue Hawaiian

\$18

Malibu, blue curacao, lemon juice & pineapple juice

Paradise

\$18

Malibu, blue curacao, pineapple juice, grenadine

Choc Mint Slice

\$18

Crepe de menthe, bailey's, milk, cream, choc topping

Pink Lady

\$18

Bailey's, strawberry liqueur, strawberries.

Red Angel

\$18

Vodka, chambord, frozen strawberries, lime juice, blended with ice.

Tobleron

\$20

Frangelico, kahlua, baileys, milk, cream and honey.

WHITE WINES

BTL / GLS

Sparkling & Rose

Yellowglen Yellow Piccolo 200ml	10	
De Bortoli		
King Valley Prosecco 200ml	12	
Seaview Brut Sparkling 28	NIL	
Oyster Bay		
Sparkling Cuvee Brut 42	NIL	

Sauvignon Blanc

Linderman's Bin 95 25	7	
Silver Moki - Marlborough 28	7	
Squealing Pig - New Zealand 36	9	
Catalina Sounds - New Zealand 40	10	
Citrus aromatics with tropical fruits & subtle complexity, the palate is powerful & long.		

Moscato

Banrock Station 28	8	
Brown Brothers 35	9	

Pinot Gris / Grigio

Tread Softly Pinot Grigio 30	8	
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Riesling

Wolf Blass Eaglehawk 27	7	
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Chardonnay

Lindeman's Bin 65 25	7	
Oyster Bay 38	9	
Devil's Corner - Tasmania 45	11	

RED WINES

BTL / GLS

Pinot Noir

Ninth Island - Tasmania 39	10	
Devil's Corner – Tasmania 45	11	
Cherry flavours with a generous savoury palate.		

Merlot

Wolf Blass Eagle Hawk 25	7	
Taylors Estate - Clare Valley 36		

Shiraz

Wyndham Estate Bin 555 29	7	
Taylors Estate - Clare Valley 36	9	
Saltram Pepperjack - Barossa 40	NIL	
Rich and supple dark fruit flavours & seamless oak integration.		

Red Blend

Wolf Blass Eaglehawk Shiraz Merlot Cab 25	7	
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Cabernet Sauvignon

Wolf Blass Eaglehawk 27	7	
Taylors Estate - Clare Valley 36	NIL	

BEERS & CIDERS

Beers

James Boag's Premium	8
Crown Lager	9
Pure Blonde Low Carb	8
Great Northern Original	8
Great Northern Crisp	8
Great Northern Zero	8
VB	8
4X Gold	8
Tooheys Old	9
Tooheys New	8
Hahn Light	
Corona (Mexico)	9
Singha Lager (Thai)	9
Asahi Super Dry (Japan)	9

Ciders

Somersby Apple Cider	8
Somersby Pear Cider	8

SPIRITS WITH MIX

VODKA

Smirnoff	\$9	Absolut	\$10	Belvedere	\$11
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RUM

Bundaberg Original	\$10	Malibu	\$9
Captian Morgans	\$9	Bacardi	\$9

WHISKY

Jim Beam Bourbon	\$9	Jack Daniels	\$9
Southern Comfort	\$9		
Jameson Irish	\$10	Wild Turkey	\$10
Chivas Regal Scotch	\$11		
Johnnie Walker Scotch Red	\$9	/ Black	\$10

LIQUEURS

Kahlua	\$9	Baileys	\$9	Frangelico	\$9
Midori	\$9	Cointreau	\$10		

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Bombay Sapphire	\$10	Gordon's Dry	\$9
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TEQUILA & OUZO

el Jimador	\$10	Ouzo	\$10
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BRANDY

St Agnes V.S	\$9	Hennessy Vs	\$11
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Pre Mixed

Jim Bean Cola	\$11
Bundy Rum Cola	\$13
Canadian Club & Dry	\$13

Entrée

Satay Chicken Skewers (2) 13

Chicken thigh, Peanut satay, pineapple & cucumber salads.

Duck Pan Cakes (4) 15

Roasted duck meat wrapped with cucumber.

Steamed / Fried Pork Dim Sim (2) 9

Pork Buns (2) 9

BBQ pork, cucumber, mixed leaves & sauce

Seafood Net Rolls (4) 9

Thai style super crunchy crab & prawn rice net rolls.

Pork / Vegetarian Spring Rolls (4) 9

Golden Fried Egg Tofu (8, V, GF) 12



Satay chicken skewers



Duck Pan Cakes



Steamed Dim Sims



Pork Buns



Net Rolls



Fried Egg Tofu

Curry

Kari Ayam Chicken (Hot) 28

An authentic Malaysian curry, slow cooked with potatoes, fragrant with lemon grass, red onion, turmeric, cumin.

Creamy Yellow Curry (GFR, Mild)

Veges, curry leaves, milk, coconut milk

Thai Red Curry (GFR, Medium)

Thai Green Curry (GFR, HOT)

Chilli, kaffir lime leaves, mushroom & veges.

Vegetables 23 / Chicken 28 / Prawns 34



Red Curry



Kari Ayam Chicken



Yellow Curry



Green Curry

Sizzling

Garlic King Prawns (GFR) 33

Garlic Chicken (GFR) 28

Mongolian Lamb (Medium) 31

Silky Tofu On Egg (GFR) 26

With pork mince, onion & capsicum



Garlic Prawns



Sizzling Mongolian Lamb



Tofu On Egg

Mains

- Black Pepper Local Prawns** 34
(Mild) Wok tossed with mild chilli, curry leaves, onion, black pepper & shallots.
- Sea Food Supreme (GFR)** 34
Hervey Bay scallops, local red emperor fillet, King prawns, veges, garlic, ginger, oyster sauce.
- Honey Scallops** 34
- Scallops With Ginger & Shallots** 34
Stir fry with Mixed veges
- Salt & Pepper Soft Shell Crab** 34
Dry stir fried with pepper & five spice salt.
- Thai Chilli Jam Soft Shell Crab** 34
(HOT) Crispy soft shell crab, kaffir lime leaves, coconut milk, vegies.
- Emperor King Prawns** 33
Deep fried prawns, coated with dry chilli & lemongrass flake in a sticky sweet & tangy sauce.
- Honey King Prawns** 33
- Satay King Prawns** 33
- Roasted Pork Belly & Dry Fried Green Beans** 33
With pork mince, chilli, preserved veges, ginger.
- Duck with Shiitake Mushroom** 33
(Boneless) Steamed with garlic & oyster sauce, served on a bed of steamed wombok.
- Duck with Plum Sauce (Boneless)** 33
Deep fry crispy duck, topped with plum sauce.
- Satay Lamb (Mild)** 30
- Rainbow Beef** 30
Crispy beef, veges, sweet tangy sauce
- Beef Black Bean** 29
- Crispy Pork in Plum Sauce** 28



Seafood Supreme



Black Pepper prawns



Scallop Ginger Shallots



Chilli Jam Crab



Emperor Prawns



Salt & Pepper Crab



Honey King Prawns



Duck Mushroom



Pork Belly & Beans



Duck Plum



Rainbow Beef



Satay Lamb



Pork Plum



Beef Black Bean

Mains

Sweet & Sour Pork 27

Chicken Omelet 28

Wok seared omelet, gravy on the side.

Honey Chicken 27

Chicken Cashews (GFR) 27

Dry Fried Green Beans 24

Pork mince, chilli, preserved veges, ginger & shallots

Salt & Pepper Tofu (V, GFR) 25

Wok tossed with salt, pepper, chilli, cooking wine.

Veges & Shiitake Mushroom (V, GFR) 23

Rice & Noodles

Chao Kui Tiao (Mild / Medium, GFR) 28

Flat rice noodles (Ho Fen) with small prawns, chicken, BBQ pork, egg, veges & sambal belacan.

Singapore Noodles (GFR) 28

Thin rice noodles, chicken, BBQ pork, small prawns, egg, veges in curry sauce.

Pad Thai (Mild) 28

Glass noodles, chicken, small prawns, BBQ pork, egg, veges, tamarind pulp, turmeric, galangal, lemongrass, palm sugar, chopped nuts.

Laksa (GF, HOT)

Spicy curry laksa soup with rice noodles, veges, beansprouts, topped with belacan & fried shallots.

Veges 24 / Chicken 28 / King Prawns 34

Pineapple Fried Rice (GF) 28

With chicken, egg, veges & turmeric.

Special Fried Rice (GFR) 28

Chicken, beef, BBQ pork, small prawns, egg, veges.

Fried Rice (GFR) L: 18 / Sm: 15

With BBQ pork, egg and shallots

Boiled Rice (GF) L: 10 / Sm: 7



Sweet & Sour Pork



Omelet



Honey Chicken



Chicken Cashews



Dry Fried Beans



Salt & Pepper Tofu



Chao Kui Tiao



Singapore Noodles



Pad Thai



Pineapple Fried Rice



Laksa



Special Fried Rice

LUNCH SPECIALS (For Dine In & Takeaway)

- * All Meals Served with 2 Cocktail Spring Rolls
- * NOT Available on: Public Holidays, Mother's Day, Father's Day & Valentine's Day.

Lunch Specials - Noddles & Rice

Laksa (GF, Medium)

Spicy curry laksa soup with thin rice noodles, beans prouts & veges, served with belacan & fried shallots

Vegetables: 21 / Chicken 23 / Prawns: 29



Laksa

Chicken Chao Mein

22

Stir fry chicken, egg and vegetables, served on a bed of pan fried egg noodles.



Chicken Chao Mein

Pad Thai

22

Stir Fried flat glass noodles, small prawns, chicken, egg, veges, tamarind pulp, served with chopped nuts.



Pad Thai

Singapore Noodles

(GFR)

22

Stir fry thin rice noodles with egg, chicken, BBQ pork, small prawns and vegetables with curry flavour.



Singapore Noodles

Chao Kui Tiao (Mild / Medium, GFR) 22

Stir fry flat rice noodles (Ho Fen) with small prawns, BBQ pork, beans sprouts, veges & sambal belacan.



Chao Kui Tiao

Special Fried Rice

(GFR)

22

Stir fry rice with combination of chicken, beef, BBQ pork, small prawns, egg & veges.



Pineapple Fried Rice

Pineapple Fried

(GFR)

22

Chicken, egg, veges & pineapple with turmeric.

Lunch Specials

Served with
Boiled Rice or Fried Rice

Satay King Prawns	(Mild)	27
Garlic King Prawns	(GFR)	27
Chilli King Prawns	(GFR)	27
BBQ Pork Plum Sauce		24
Sweet & Sour Pork		21
Chilli Plum Pork	(Mild)	21
Honey Chicken		21
Sweet Chilli Chicken		21
Garlic Chicken	(GFR)	21
Curry Chicken	(GF)	21
Chicken Vegetables	(GFR)	21
Chicken Cashews	(GFR)	21
Mongolian Beef	(Medium)	22
Beef Black Bean		22
Chilli Beef (GFR)		22
Veges & Cashew	(GFR, V)	19
Salt & Pepper Tofu	(GFR, V)	21

Desserts

Deep Fried Ice-Cream Ball	11
<i>Topping: Chocolate / Strawberry / Caramel</i>	
Vanilla Ice-Cream (Choice of topping)	7



