

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
- * Please Pay At The Front Counter

NON ALCOHOL DRINKS

Soft Drinks / Waters / Juices

Dry Ginger Ale / Soda Water / Tonic Water	\$5 / bottle
Coke / Coke Zero / Sprite / Fanta / Pasito	\$5 / bottle
Raspberry Fanta / Lemon Squash	\$5 / bottle
Orange / Apple / Pineapple Juice	\$4 / glass
Sparkling Water	\$5 / bottle
Lemon Lime Bitters	\$6 / glass
Ginger Beer / Creaming Soda	\$6 / bottle

Mocktails

\$11

Cocolada: Pineapple Juice, Coconut Cream

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 - white rum, lime juice, mint and soda water	\$15
Sex On The Beach - Vodka, cranberry juice, peach schnapps	\$15
Litchini - Vodka, Lychee Liqueur, Lime Juice, Soda, Lychee	\$17
Fruit Tingle - Vodka, Blue Curacao, Lemonade & Grenadine	\$17
Midori Splice - Midori, Malibu, Pineapple juice, Crushed Ice, Cream	\$17
Cosmopolitan - Vodka, Cointreau, Lime Juice, Cranberry Juice	\$17
Blue Hawaiian - Malibu, blue curacao, lemon juice & pineapple juice	\$17
Paradise - Malibu, blue curacao, pineapple juice, grenadine	\$17
Choc Mint Slice - Crepe de menthe, bailey's, milk, cream, choc topping	\$18
Sweet Valentine - Bailey's, strawberry liqueur, strawberries, lime juice	\$17
Red Angel - Vodka, Chambord, Strawberry, lime juice, salt rim.	\$17
Tobleron - Frangelico, kahlua, baileys, cream and honey.	\$18

WHITE WINES

Bottle / Glass

Sparkling & Rosé

Yellowglen Yellow Piccolo 200mL	9	
Minchinbury Classic Brut 200 ml	10	
Minchinbury Rose Cuvee 200 ml	10	
De Bortoli King Valley Prosecco 200mL	11	

Sauvignon Blanc

Linderman's Bin 95	25	6
Silver Moki - Marlborough	28	7
Houghton	30	7
Squealing Pig - New Zealand	36	9
Catalina Sounds - New Zealand	40	10

Citrus aromatics with tropical fruits & subtle complexity, the palate is powerful.

Moscato

Banrock Station	28	7
Brown Brothers	32	9

Rielsling

Wolf Blass Eaglehawk	27	6
----------------------	----	---

Chardonnay

Lindeman's Bin 65	25	6
Devil's Corner - Tasmania	38	9

RED WINES

Bottle / Glass

Pinot Noir

Devil's Corner – Tasmania	38	9
---------------------------	----	---

Cherry flavours with a generous savoury palate.

Merlot

Wolf Blass Eagle Hawk	25	7
-----------------------	----	---

Shiraz

Wyndham Estate Bin 555	28	7
Taylors - Clare Valley	34	8
Saltram Pepperjack - Barossa	41	10

Red Blend

Wolf Blass Eaglehawk Shiraz Merlot Cab	25	7
--	----	---

Cabernet Sauvignon

Jamieson's Run Billy's Shadow	26	7
Taylors - Clare Valley	34	8

BEERS & CIDERS

Beers

James Boag's Premium / Crown Lager	\$9
Pure Blonde Ultra Low Carb	\$8
Great Northern Original / Crisp	\$8
VB / 4X Gold	\$8
Tooheys Old / Singha / Corona / Asahi	\$9
Tooheys New / Extra Dry	\$8
Hahn Light	\$8

Ciders

Somersby Apple Cider / Pear Cider	\$8
-----------------------------------	-----

SPIRITS By the serve ***Add a Mixer \$2***

VODKA

Smirnoff \$5	Absolut \$6	Belvedere \$7
--------------	-------------	---------------

RUM

Bundaberg Original \$5	Malibu \$5
Captian Morgans \$5	Bacardi \$5

WHISKY

Jim Beam Bourbon \$5	Jack Daniels \$6
Southern Comfort \$5	
Jameson Irish \$6	Wild Turkey \$6
Johnnie Walker Scotch Red \$5	

LIQUEURS

Kahlua \$5	Baileys \$5	Frangelico \$5
Midori \$5	Cointreau \$5	

GIN

Bombay Sapphire \$6	Gordon's Dry \$5
---------------------	------------------

TEQUILA & OUZO

el Jimador \$6	Ouzo \$6
----------------	----------

BRANDY

St Agnes V.S \$5	Hennessy Vs \$7
------------------	-----------------

Pre Mixed

Jim Bean Cola \$9	Bundy Rum Cola \$10
Canadian Club & Dry \$11	

Entrée

Satay Chicken Skewers (2) 12

Chicken thigh, Peanut satay, pineapple & cucumber relish

Duck Pan Cakes (4) 14

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) 11



Satay chicken skewers



Duck Pan Cakes



Steamed Dim Sims



Pork Buns



Net Rolls



Fried Egg Tofu

Curry

Kari Ayam Chicken (Hot) 27

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 22 / Chicken 25 / Prawns 31



Red Curry



Kari Ayam Chicken



Yellow Curry



Green Curry

Sizzling

Garlic King Prawns (GFR) 32

Garlic Chicken (GFR) 26

Mongolian Lamb (Medium) 30

Silky Tofu On Egg (GFR) 25

With pork mince, onion & capsicum



Garlic Prawns



Sizzling Mongolian Lamb



Tofu On Egg

Mains

Black Pepper Local Prawns 33

(Mild) Wok tossed with mild chilli, curry leaves, onion, black pepper & shallots.

Sea Food Supreme (GFR) 33

Hervey Bay scallops, local red emperor fillet, King prawns, veges, garlic, ginger, oyster sauce.

Honey Scallops 33

Scallops With Ginger & Shallots 33

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 31

Deep fried prawns, coated with dry chilli & lemongrass flake in a sticky sweet & tangy sauce.

Honey King Prawns 31

Satay King Prawns 31

Roasted Pork Belly & Dry Fried Green Beans 31

With pork mince, chilli, preserved veges, ginger.

Duck with Shiitake Mushroom 31

(Boneless) Steamed with garlic & oyster sauce, served on a bed of steamed wombok.

Duck with Plum Sauce (Boneless) 31

Deep fry crispy duck, topped with plum sauce.

Satay Lamb (Mild) 29

Rainbow Beef 28

Crispy beef, veges, sweet tangy sauce

Beef Black Bean 27

Crispy Pork in Plum Sauce 26



Seafood Supreme



Black Pepper prawns



Scallop Ginger Shallots



Chilli Jam Crab



Emperor Prawns



Salt & Pepper Crab



Pork Belly & Beans



Duck Mushroom



Rainbow Beef



Duck Plum



Pork Plum



Beef Black Bean

Sweet & Sour Pork 25

Chicken Omelet 26

Wok seared omelet, gravy on the side.

Honey Chicken 25

Chicken Cashews (GFR) 25

Dry Fried Green Beans 24

Pork mince, chilli, preserved veges, ginger & shallots

Salt & Pepper Tofu (V, GFR) 24

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

Veges & Shiitake Mushroom (V, GFR) 22

Rice & Noodles

Chao Kui Tiao (Mild / Medium, GFR) 25

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

Singapore Noodles (GFR) 25

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

Pad Thai (Mild) 25

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

Drunken Noodles (Mild) 25

(Thai) Flat rice noodles, chicken, BBQ pork, small prawns, egg, veges, kaffir lime leaves, Thai basil.

Laksa (GF, HOT)

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

Veges 24 / Chicken 26 / King Prawns 32

Pineapple Fried Rice (GF) 25

With chicken, egg, veges & turmeric.

Special Fried Rice (GFR) 25

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

Fried Rice (GFR) L: 16 / Sm: 13

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



Drunken Noodles



Laksa



Pineapple Fried Rice



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 - Noodles & Rice

Laksa (GF, Medium)

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

Vegetables: 17 / Chicken 19 / Prawns: 27

Chicken Chao Mein

19

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

Pad Thai

19

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

Singapore Noodles

(GFR)

19

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

Drunken Noodles

(Mild)

19

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

Chao Kui Tiao (Mild / Medium, GFR)

19

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

Special Fried Rice

(GFR)

19

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

Pineapple Fried

(GFR)

19

Chicken, egg, veges & pineapple with turmeric.



Laksa



Chicken Chao Mein



Pad Thai



Singapore Noodles



Drunken Noodles



Chao Kui Tiao



Pineapple Fried Rice

Lunch Specials

Served with
Boiled Rice or Fried Rice

Satay King Prawns	(Mild)	24
Garlic King Prawns	(GFR)	24
Chilli King Prawns	(GFR)	24
BBQ Pork Plum Sauce		22
Sweet & Sour Pork		18
Chilli Plum Pork	(Mild)	18
Honey Chicken		18
Sweet Chilli Chicken		18
Garlic Chicken	(GFR)	18
Curry Chicken	(GF)	18
Chicken Vegetables	(GFR)	18
Chicken Cashews	(GFR)	18
Mongolian Beef	(Medium)	19
Beef Black Bean		19
Chilli Beef (GFR)		19
Veges & Cashew	(GFR, V)	17
Salt & Pepper Tofu	(GFR, V)	18



Desserts

Deep Fried Ice-Cream Ball	10
<i>Topping: Chocolate / Strawberry / Caramel</i>	
Vanilla Ice-Cream (Choice of topping)	7



