#### LINGSHI LOTUS ROOTS W SZECHUAN PEPPER AIOLI [VG] EDAMAME W SPICY BUTTER [VG] [GF]

## DIM SUM [3PC]

VEGETABLE SPRING ROLLS [VG] Crispy rolls filled with cabbage, carrots and mushrooms with sy DUCK SPRING ROLLS Shredded duck in crispy pastry, served with sweet chilli WAGYU DUMPLINGS Pan-fried wagyu filled housemade dumplings with dumpling sauce PORK & CHIVES DUMPLING

Pan-fried pork and chive filled housemade dumplings with dum MUSHROOM & EDAMAME DUMPLINGS [VG] Pan-fried enoki and edamame brunoise filled dumplings with d DUMPLINGS PLATTER **[6PC]** 

A mix of our dumplings, served with housemade dumpling saud SATAY CHICKEN SKEWERS [2PC] [N] Chicken breast skewers marinated in satay sauce

## SHARE PLATES

#### SMALL BITES, BIG FLAVORS

ZHEJIANG CAULIFLOWER POPCORN [V] [GF] [N Cauliflower florets in our sweet and spicy peanut sauce SESAME GLAZED FILLET [GF]

Tenderloin fillet enrobed in our chef's dragon glaze sauce with BANG-BANG TOFU W CHEF'S SELECTED PICKI Deep fried tofu with housemade pickles, vermicelli noodles and QING HUO JIANG LAMB RIBS

Braised lamb ribs with our green fire sauce, made with coriander PORK BELLY CHAR-SUI W APPLE GINGER Pork belly with char-sui kewpie, apple, ginger and chilli

## BIGGER SHARING PLATES

GENERAL TSO'S CHICKEN [GF] Deep-fried chicken breast in housemade chilli jam YANG-YANG CRISPY BEEF [GF]

Crispy beef strips with teriyaki sauce and pineapple notes DRY ORANGE SMOKED DUCK PANCAKES GFO Smoked duck breast with 6 pancakes, assorted pickles and veg HIZOLA'S SIGNATURE SIZZLING STEAK **[GFO]** Popular sizzling steak accompanied by chef's choices of sauce a

HONEY-LEMON PRAWNS Prawns covered in honey lemon flavours and side of coriander SIZZLING CHICKEN

Sizzled tempura chicken with hoisin-orange sauce and cabbage

## BAOS [2PC] [GFO]

EGGPLANT **[V]** Deep-fried eggplant, miso sauce and cos lettuce BARRAMUNDI Confit barramundi with Asian slaw PORK Braised pork with apple ginger and char-sui notes BEEF Pulled beef with lettuce and cucumber pickles DUCK Minced duck in tangy orange sauce and slaw

10 9
12
15
13
11
10
23
16

<b>N]</b>	18
hoisin notes	30
LES [V] [N] peanut sauce	21
er and sriracha	23
l'ana sinacita	35
	24
	27
<b>)</b> Jetables	42
and pickles	38
	30
	28
je mix	



IN TRUE CHINESE STYLE OUR MENU IS DESIGNED TO BE SHARED. DISHES ORDERED WILL BE SERVED AS SOON AS THEY ARE READY.



\$69 PER PERSON [PLATTERS & SPECIALS NOT INCLUDED]

From Lingshi to Garden choose one dish per category, and surrender to a satisfying food coma.

> CHEEKS CHOICE

\$49 PER PERSON [5 COURSE]

Sit back and let us pick a selection of our most popular dishes to share with the whole table.

> **EMPEROR'S FEAST REQUIRED** FOR GROUPS OF 10 OR MORE

14

17

15

15

18

## FROM THE SEA

OYSTERS [GFO] Chilli lemongrass granita **KINGFISH ON A YU** Yellow tail kingfish sashin SALMON SASHIMI Salmon sashimi on deep f TUNA TATAKI [GFC Tuna steak with ponzu gel HOKKAIDO SCALLO Torched scallops on crean SEAFOOD PLATTEF Kingfish and salmon sashi with ponzu sauce and con BAKED MISO BARR Den miso-marinated barra

## FROM THE FIRE

BLACK PEPPER BEF Hizola's popular stir-fried **KUNG PAO CHICKE** Traditional wok tossed ch SCALLOP AND PRA Thick egg noodles tossed **CHOW MEIN NOODI** Julienned vegetables with YANG ZHOU FRIED Fried rice with diced sease EGG FRIED RICE Classic plain seasoned egg fri WOK VEGETABLES Wok tossed seasonal vege

## FROM THE GARD

**DEN MISO EGGPLAN** Baked eggplant glazed wit (option with yuzu-churri s **CUCUMBER AND BE** Freshly made cucumber s ASIAN GREENS House mix of Bok choy, Choy

COCONUT RICE STEAMED RICE

## DESSERTS

**COCONUT-MANGO** Creamy coconut sago with MATCHA CHEESEC Homemade cheese cake with DEEP FRIED ICE CR Crispy fried vanilla ice crea ICE CREAM SCOOP Vanilla / Matcha / Black se

<b>2PC 12 / 6PC</b> / Thai basil Mignonette / Yuzu-churri / Tempura	32
ZU CLOUD GF	28
ni with yuzu gelée and coriander oil FLOWER ON CRISPY RICE	26
ried sushi rice with spicy mayo and chives <b>D</b>	28
and chef's choice of condiments <b>)PS</b>	26
ny purée in chestnut mushroom sabayon <b>R [GFO]</b>	45
imi, tuna tartare, Aburi scallops and oysters diments	
AMUNDI [GF] mundi with seasonal vegetables	36
<b>EF</b> wagyu with mushrooms and garlic shoots	32
<b>N[GF] [N]</b> icken breast with vegetables and homemade chilli jam	30
With scallops and prawns in buttery soy-garlic sauce	34
LES	19
stir-fried thin egg noodles <b>RICE [VG] [VO]</b>	16
onal vegetables	14
ied rice [V] [N]	18
tables in rich peanut sauce	
DEN [v]	
IT <b>[GF]</b>	21
h our homemade den miso sauce auce)	
EAN SPROUTS SALAD alad with toasted sesame dressing	17
y sum, Gai choy, Pak choy in our oyster sauce	14
	6 5
	5
SAGO <b>[V]</b>	14
n our mango gelée and vanilla ice cream	16
n a scoop of black sesame ice cream EAM	21
am with coconut infused dulce de leche	5
esame / Mango sorbet <b>[V]</b> .	5

## WHITES

HAHA MARLBOROUGH, NZ

**DANDELION WISHING** ADELAIDE HILLS, SA

PITCHFORK MARGARET RIVER, WA

ROCKBARE CLARE VALLEY, SA

LANGMEIL LIVEWIRE BAROSSA VALLEY, SA

**CORTE GIARA** VENETO, ITALY

DAYS & DAZE SOUTH AUSTRALIA

**OX HARDY** MCLAREN VALE, SA

**AMELIA PARK TRELLIS** MARGARET RIVER, WA

HAY SHED HILL MARGARET RIVER, WA

## ROSE / MOSCATO / AMBER

CLOUD STREET ROSÉ SOUTH AUSTRALIA

LA VIEILLE FERME RHONE, FRANCE

WEST CAPE HOWE MARGARET RIVER, WA

**ALOIS LAGEDER** VENEZIA, ITALY [SKIN CONTACT]

## CHAMPAGNE

#### **MOET & CHANDON**

**VEUVE CLICQUOT** 

## SPARKLING WINE

DAL ZOTTO PUCINO PROSECCO KING VALLEY, VIC

**CLOVER HILL PYRENEES CUVEE** PYRENEES, VIC

**VEUVE AMBAL VIN MOUSSEUX ROSE** BURGUNDY, FRANCE

SAUVIGNON BLANC

SAUVIGNON BLANC

**SAUVIGNON SEMILI** 

RIESLING

RIESLING

PINOT GRIGIO

PINOT GRIS

FIANO

CHARDONNAY

CHARDONNAY

AMBER

MOSCATO

ROSÉ

		REDS	
2	14 G 70 B	<b>STORM BAY</b> COAL RIVER VALLEY, TAS	PIN
2	14 G 70 B	<b>TWO PADDOCKS PICNIC</b> CENTRAL OTAGO, NZ	PIN
LON	12 G 60 B	<b>LANGMEIL PRIME CUT</b> BAROSSA VALLEY, SA	SHI
	13 G 65 B	<b>LEEUWIN SIBLING</b> MARGARET RIVER, WA	SHI
	65 B	<b>ALAMOS</b> MENDOZA, ARGENTINA	MA
	13 G 65 B	<b>SMITH &amp; HOOPER</b> WRATTONBULLY, SA	ME
	13 G 65 B	<b>ANTINORI SANTA CRISTINA</b> TUSCANY, ITALY	SAI
	13 G 65 B	<b>TWO HANDS BRAVE FACES</b> BAROSSA VALLEY, SA	GSI
	13 G 65 B	<b>SNAKE &amp; HERRING</b> MARGARET RIVER, WA	GR]
	17 G 85 B	<b>HESKETH</b> COONAWARRA, SA	CA SA
	12 G 60 B 12 G 60 B 13 G 65 B 14 G 70 B	<ul> <li>TAPS</li> <li>JAPANESE BLACK LAGER</li> <li>JAPANESE LAGER</li> <li>HEADS OF NOOSA GINGER BEER</li> <li>BOTTLE OF BEER / CIDE</li> <li>COOPERS LIGHT 2.9%</li> <li>TSINGTAO LAGER</li> </ul>	
	<b>ΛΟΒ</b>	STONE & WOOD CORONA	
	130 B	ASAHI ASAHI SOUKAI 3.5%	
	140 B	ASAHI SOUKAI 3.5% PRESSMAN'S APPLE CIDER ASAHI 0.0%	
	12 G 60 B	SAKE	
	70 B	<b>JUNMAI</b> DENSHIN INE –DRY & EARTHY	
	65 B	<b>JUNMAI GINJO</b> DENSHIN YUKI –CRISPY & DRY	
		<b>JUNMAI DAIGINJO</b> DENSHIN RIN –SWEET & FRESH	

		SIGN
NOT NOIR	14 G 70 B	YOUI
NOT NOIR	90 B	ALOE VI HONG
IIRAZ	13 G	LEMON KAFF
	65 B	KAFFIR
IIRAZ	70 B	<b>CUCU</b> THAI BA
ALBEC	13 G	
ERLOT	65 B 65 B	COCK
	05 D	JADE
NGIOVESE	13 G	GREEN
	65 B	MATCH
SM	14 G 70 B	FOR H
ንሞእፕ ለ ለገኘም		HONEY
RENACHE	70 B	SNOW
ABERNET	70 B	JASMIN
AUVIGNON		<b>PURP</b> BUTTEF
		PLUM
	11.0	PLUM V
	11.0	YUZII
	13.0	TEQUIL. CANT
		VODKA
	8.0	THE F
	10.0	CINNAN
	11.0	<b>LYCH</b> ROSE V
	11.0	KRAK
	11.0	ESPRES
	9.0	
	10.0	SOF1
	9.0	SPAR
	5.0	ACQU
		SAN F
	11 G 85 B	ORANG PEPS
	12 G	LEL2
	95 B	PLEA
	19 G 120 B	

## SIGNATURE COCKTAILS

HAD ME AT A VERA GIN ELDERFLO

**G KONG SPICE JGRASS VODKA CHI** 

FIR MEZCARIT R LIME MEZCAL TR

JMBER CRUSH BASIL GIN CUCUMBE

## **(TAILS**

HIGHBALL APPLE LIQUEUR GI

CHA MAIDEN HA VODKA COCONU

HEAVEN'S SAK SAKE GREEN APP

**N-GRONI** NE VERMOUTH LY

PLE LOTUS RFLY PEA VODKA

**IFAIRY** WINE CHAMBORD C

**LLA THRILLA** LA TRIPLE SEC YUZI

**TONESE DREA** A MANGO COCONU'

**PERFECT PEA** MON VANILLA WH

**HEE ROSATINI JODKA LYCHEE LEN** 

**KEN ME UP** SSO KRAKEN SALTE

# DRINKS

**RKLING WATEI** 

**JA PANNA NA** 

5.0 PELLEGRINO FLAVOURED SPARKLING 330ML GE & POMEGRANATE 5.0

SI / PEPSI MAX / LEMONADE / GINGER BEER

ASE ASK YOUR WAITER FOR YOUR FAVOURITE **NON-ALCOHOLIC COCKTAILS AND JUICES** 

<b>LOE</b> DWER LIQUEUR LYCHEE LEMON	22
LLI KAFFIR LIME COCONUT LYCHEE	22
Ά	22
IPLE SEC AGAVE LIME	22
ER LEMON	

NGER SYRUP MIDORI PINEAPPLE TEQUILA LIME	20
	20
JT CREAM CHAI RUM WHITE CHOCOLATE	20
PLE LIQUEUR LEMON BLOSSOM FOAM	20
CHEE GIN COCONUT LIQUEUR WATERMELON	20
	20
LAVENDER LYCHEE LIQUEUR POMEGRANATE	20
RANBERRY BLACKCURRANT YUZU FOAM	
U CHILI AGAVE	20
<b>MER</b> T RUM PINEAPPLE APPLE LIME	20
R	20
ISKEY APPLE PEAR SMOKED ROSEMARY	20
/ION FOAM	20
ED CARAMEL HAZELNUT DARK CHOCOLATE	20
R 750ML	6.0
<b>FURAL SPRING WATER 750ML</b>	9.0