

Cold dishes

Lettuce & Cucumber with sesame sauce

Tea Smoked duck Gua Bao and accompaniments (3) \$14

Tuna Tartare Chinese inspired raw tuna salsa

Dumplings

Chicken and scallop wonton in rich broth

Xiao Long Bao (8) \$12

Vegetarian Crescent Dumplings with house made plum sauce (6)

Small plates

Five spice Tofu Salted spring onion & ginger salsa, three chilli sauce

> Salt & pepper Squid Fresh herb and lychee salad \$16

Chicken wings in dried chilli with Sichuan pepper, peanuts, garlic and spring onion \$12

> Soft Shell Crab \$7ea Pork floss roll, XO mayo, lettuce

C\phnfucius Says.

Confucius Grilled Fish

choose your fish: Barramundi \$52 Orange Roughy \$88 Fish of the Day Market price

choose your broth:

Traditional red Spicy soup Mild Malaysian Laksa

Rich Shellfish broth Green chilli broth Mussel and Saffron broth

please note: fish is served with seasonal vegetables, tofu & loligo squid

If you'd like anything extra: luncheon meat \$4 enoki mushroom \$4 king oyster mushroom \$4 tofu \$4 quail eggs \$4 sweet potato noodles \$4 shaved lamb \$8 shaved beef \$8

"Life is really simple, but we insist on making it complicated" ~Confucius

We would love for you to share your experience with us online Instagram: confuciussays118 Facebook: https://www.facebook.com/Confucius-Savs-1652528561436765/

Large plates

DongPo Pork Belly Gelatinous pork in a sticky reduction sauce \$19

> Lamb Ribs Sticky lemon glaze \$22

1kg Mussel bowl Rice wine, chilli and ginger broth

Sides

Grilled Ovster mushroom with smoky ovster: sauce and fried enoki

Chinese Broccoli with Lap Cheong, garlic, and chilli oil Pickle Plate

> To help cool a fiery palette Steamed Rice \$2 per bowl

> > Special Fried Rice

Confucius feast

\$45 per person (minimum of two people) Chefs selection of entrées, mains and dessert

































