

the Blue Breeze inn

SUNDAY MENU

GIVE ME SOME OF THAT!

SICHUAN & CHILLI PEANUTS 🌶️🌶️ V+	\$6.00
FRESHLY SHUCKED OYSTERS w/ dashi, rice vinegar & chives 🌶️	\$7.00
SMACKED CUCUMBERS, GARLIC, SESAME, CHILLI OIL 🌶️ V+	\$9.00
BETEL LEAF w/ whitebait, crab, green papaya, ginger, chilli sprinkles 🌶️	\$9.00
BABY SPINACH & STEAMED VEGETABLE DUMPLING (4) V	\$16.00
CRAYFISH & CRAB WONTON (5) w black vinegar & chilli 🌶️🌶️	\$24.00
STEAMED PORK & PRAWN SHUMAI (4)	\$18.00
STEAMED DUMPLING OF BLACK TIGER PRAWN & SESAME (4)	\$18.00
STEAMED DUMPLING OF PORK & BLACK TRUFFLE (4)	\$18.00
SCALLOP, PRAWN & PAUA CRYSTAL DUMPLING (4)	\$20.00
FRIED SPICY CHICKEN DUMPLING (3) 🌶️🌶️	\$18.00

BLACK PEPPER LAMB WONTONS (5) w/ brown rice vinegar, sweet soy, ginger & chilli 🌶️	\$18.00
STEAMED BUN WITH ROASTED PORK BELLY & PICKLED CUCUMBER	EACH \$12.00
STEAMED BUN WITH GOCHUJANG-SPICED TOFU, PEANUT, GINGER, PICKLED GREEN PAPAYA & CORIANDER 🌶️ V	EACH \$11.00
BANG BANG CHILLI CHICKEN w/ black vinegar, sesame & peanuts 🌶️🌶️	\$24.00
FRESH BURRATA w/ roasted peanuts, ginger, sweet soy, coriander & Chinese fried bread 🌶️ V	\$26.00
SWEET & SOUR PORK w/ pickled pineapple, coriander 🌶️	\$30.00
SALMON SASHIMI w/ black garlic ponzu, pickled daikon 🌶️	\$34.00

PEKING DUCK 1,2,3! \$95



PEKING DUCK, PEKING PANCAKES, PICKLED CUCUMBER, SPRING ONION, KIMCHI, HOISIN & CHILLI BLACK BEAN



KUNG PAO DUCK, BACON, PEANUTS, LAP CHONG SAUSAGE, PICKLED SHIITAKE, SICHUAN PEPPER & DRIED CHILLIES



FIVE-SPICED CRISPY FRIED DUCK BONES

DUCK ONE WAY \$75



PEKING DUCK, PEKING PANCAKES, PICKLED CUCUMBER, SPRING ONION, KIMCHI, HOISIN & CHILLI BLACK BEAN

EYES TOO BIG

STIR-FRIED BLACK PEPPER BEEF w/ wok-blistered peppers & black beans 🌶️	\$44.00
TRUFFLED MUSHROOM FRIED RICE shiitake, salted radish & green peas V+	\$34.00
KUNG PAO CHICKEN w/ Sichuan peppercorn, cumin, heaven-facing chillies, peanuts 🌶️🌶️🌶️	\$38.00

STIR-FRIED MARKET FISH w/ prawn dumpling, spring Asian greens, coriander & chilli 🌶️🌶️	\$42.00
CURED SALMON & RAW VEGETABLE SALAD w/ crispy wonton pieces, peanuts, sesame dressing	\$36.00

EAT YOUR GREENS!

HOUSE-MADE KIMCHI 🌶️🌶️ V+	\$8.00
BLACK PEPPER PICKLED CABBAGE, SHALLOT & GINGER SALAD 🌶️ V+	\$8.00
BUDDHA'S DELIGHT - SMOKED TOFU & HERB SALAD w/ sesame, peanuts, black vinegar dressing 🌶️ V+	\$24.00
WOK-CHARRED BROCCOLI, OYSTER SAUCE, GINGER, ALMOND 🌶️	\$20.00
WOK-FRIED MARKET GREENS CHILLI, GARLIC, SHAOXING & BLACK BEANS 🌶️ V+	\$17.00

LITTLE THINGS...

STEAMED RICE	\$5.00
SICHUAN CHILLI SAUCE	\$3.00
MINCED PICKLED CHILLI	\$3.00

YOU SWEET THING

MANGO SOFT SERVE ICE CREAM w/ toasted coconut, white chocolate, ginger syrup, freeze-dried mango crumb, meringue V	\$20.00
CHOC POT w/ blackberries, white chocolate, almond sesame honeycomb V "The famous chocolate experience that takes 20 minutes to prepare -but is worth every second."	\$20.00
BUFFALO YOGHURT BAVAROIS w/ summer fruits, condensed milk crumb	\$20.00

CHOCOLATE

DINE IN OR TAKE AWAY DELICIOUS HANDMADE CHOCOLATE	
HOKEY POKEY CLUSTERS Crunchy honeycomb toffee smothered in creamy milk chocolate	\$10.00
PINEAPPLE CHEWS Delicious bites of tangy pineapple chew in smooth milk chocolate	\$10.00
MILK CHOCOLATE BAR Velvet smooth & lusciously fudgy, poured from the highest quality milk chocolate	\$12.50
DARK CHOCOLATE & ROASTED COCONUT BAR Rich dark cacao, vanilla pod & roasted coconut	\$12.50

🌶️ = spicy 🌶️🌶️ = hot spicy 🌶️ = gluten free V = vegetarian V+ = vegan

FOOD ALLERGIES?

Our kitchen will go the extra mile to accommodate your needs. But while we take as much care as humanly possible—we cannot guarantee that trace elements may not be present.

