



Chinese Holiday Restaurant

established 1982

Welcome and Thank You
for dining with us.

Please advise staff of dietary requirements

Sparkling Wines

Dunes & Greene Chardonnay Pinot Noir Piccolo (200mls) 12.0

subtle citrus notes and fresh acidity combined with the texture and richness of the Pinot Noir resulting in this full flavoured sparkling wine with a refined finish.

Dunes & Greene Split Pick Moscato Piccolo (200mls)..... 12.0

Adelicate and enticing mix of pink roses, fresh strawberries and musk. With flavours of exotic tropical fruits, the palate is delightfully light and fresh; a subtle balance of sweetness with a crisp finish.

White Wines

Bay of Stones Chardonnay 35.0

The palate displays attractive varietal flavours of melon, peach and lemon citrus with supporting toasted oak. Soft acidity leads to a well-rounded and fruit flavoured finish.

The Grayling Sauvignon Blanc..... 45.0

Distinctive to the Awatere Valley, Marlborough is the highly aromatic nose of ripe passionfruit, white peaches and guava. The palate is intense with flavours of passionfruit, ripe green melons and subtle dried herbs with lemon citrus acidity providing a refreshing finish.

Tatachilla White Admiral Pinot Grigio..... 40.0

A crisp and fresh Pinot grigio sourced from diverse vineyards in South East Australia. Notes of lime and pear on the nose follow into the palate underwritten by a crisp line of acidity.

Red Wines

Jacobs Creek Shiraz Cabernet Picollo (187mls)..... 11.0

Vibrant layered fruit flavours with soft tannins and a long velvety finish.

Merlot.....34.0

The Grayling Pinot Noir..... 42.0

The Grayling Pinot Noir presents black cherries and plum aromas with savoury, oak highlights. A ripe, fleshy Pinot Noir showing good palate weight with a well-integrated lingering aftertaste.

House Wines

Chardonnay, Semillon Sauvignon Blanc, Dry Red

by the glass 8.0

1/2 Carafe (500mls) 17.0

Beer

- Corona (Mexico): \$10.50
- Great Northern Original: \$10.50
- James Boag's Premium Lager: \$10.50
- James Squire 150 Lashes Pale Ale: \$10.50
- Tsingtao (China): \$10.50
- VB: \$10.50

Light & Mid-Strength Beer

- Hahn Premium Light: \$10.50
- XXXX Gold: \$10.50
- Great Northern Super Crisp: \$10.50

Cider

- Somersby's Apple Cider: \$10.50

Spirits

- Bacardi, Bourbon, Brandy, Gin, Jack Daniels, Bunderberg Rum, Grant's Scotch, Vodka (with standard mixer): \$11.50

Liqueurs

- Kahlua: \$10.50

Non-alcoholic

- Soft drink (glass bottle): \$6.50
 - Coke (Regular, No Sugar), Sprite, Ginger Ale, Ginger Beer, Fanta
- Lemon, Lime and Bitters: \$6.50
- Orange / Apple Juice: \$5.50
- Soda Water/Tonic Water: \$6.50
- Spring Water/Sparkling Water : \$6.50

Hot Beverages

- Chinese Tea (per person): \$6.00
- English Tea (w/creamer/black): \$5.00
- Coffee (w/creamer/black): \$5.00

House Specialties

Combination Phoenix Nest Deluxe (gf)

\$35.90

Mooloolaba King prawns, chicken, Chinese barbecued pork, celery, carrots, onion, bamboo shoots and peas served in a golden fried potato nest topped with cashew nuts and quail eggs.

Chilli Steak (spicy) (gf)

\$30.90

Specially selected fillet steak, shredded and marinated in chilli sauce.

Mongolian Lamb (gf)

\$30.90

Succulent tasty strips of lamb, served with shallots, carrot strips, onion and hoisin sauce on a hot sizzling platter.

Pork Spare Ribs Flambe

\$29.90

Pork spare ribs marinated and dipped in a smooth batter, then crisp fried and dressed in a lightly spiced sauce. Served wrapped in foil and flames.

Combination Hot Pot (gf)

\$32.90

King Prawns, chicken, scallops, Chinese barbecued pork, straw mushrooms, carrot, broccoli, cauliflower and bamboo shoots served simmering in a hot pot.

Vegetarians Delight (gf) (veg)

\$21.90

Assorted vegetables in a savoury soy-based sauce.

Add Cashews or Almonds to any meal \$3

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Assorted Seafood Galore (gf)

\$33.90

This genuine taste of the sea is presented in authentic Chinese style. Local Mooloolaba King prawns, fillets of fish and sea scallops are prepared in a wine and ginger sauce.

Honey King Prawns

\$32.90

Succulent Mooloolaba King Prawns are lightly battered, fried and glazed in a pure local honey with a sprinkle of sesame seeds to top it off. A delightful dish.

Singapore Spring Lamb (spicy) (gf)

\$30.90

Strips of lamb with shallots, baby corn and capsicum served on a hot plate. Inspired by the Prince of Singapore during his early years, this dish was served after his hunting trips, and until this day has a great reputation in South East Asia.

Sizzling Steak (gf)

\$34.90

Tender juicy pieces of choice cut fillet steak, marinated and broiled evenly with a special Chinese barbecue sauce. Served with grilled onions on a hot sizzling platter.

King Prawns with Ginger & Shallots (gf)

\$32.90

Succulent, local King Prawns, ginger and shallots basted in hot oil. A specially prepared sauce to ensure a truly flavoursome dish.

Empress Chicken in Lemon Sauce

\$29.90

Chicken breasts are battered, fried, cut and served in our delicious home made lemon sauce.

(gf) can be made gluten free

Entrees

All entrees made here in the Chinese Holiday Restaurant.

Prawn Cocktail (GF)	\$15.5
Crab Cocktail (GF)	\$16.5
Miniature Spring Rolls (4 per serve)	\$15.5
Vegetarian Spring Rolls (3 per serve)	\$14.5
King Prawn Cutlets (crumbed, 3 per serve)	\$17.9
Deep Fried Butterfly King Prawns (battered, 3 per serve)	\$17.9
Prawn Toast (1 Slice cut into 4 pieces)	\$15.5
Dim Sims (3 per serve)	\$13.9
Curry Puffs (3 per serve)	\$14.5
Vegetarian Curry Puffs (3 per serve)	\$14.5
Prawn Chips	\$6.9

Soups

Sweet Corn Soup with Minced Chicken (GF)	\$12.50
Sweet Corn Soup with Crab Meat (GF)	\$14.50
Minced Chicken with Egg Flower Soup (GF)	\$13.50
Minced Duck with Egg Flower Soup (GF)	\$13.50
Short Soup (King Prawn wontons)	\$15.50
Combination Short Soup	\$16.50

Beef Dishes

Pan Fried Fillet Steak in Phoenix Nest (GF)	\$32.90
Fillet Steak Chinese Style (GF)	\$32.90
Flaming Fillets of Steak with Special Sauce (GF)	\$30.90
Braised Beef with Almonds (GF)	\$27.90
Braised Beef with Cashews (GF)	\$27.90
Braised Beef with Vegetables (GF)	\$27.90
Braised Beef with Baby Corn (GF)	\$27.90
Braised Beef with Mushrooms (GF)	\$27.90
Braised Beef with BBQ Sauce (GF)	\$27.90
Braised Beef with Black Bean Sauce (GF)	\$27.90
Braised Beef with Curry Sauce (Spicy)(GF)	\$27.90
Flaming Beef with Satay Sauce (Spicy)(Peanut)	\$27.90
Braised Beef with Garlic Sauce (GF)	\$27.90

Add Cashews or Almonds to any meal \$3

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Chicken Dishes

Pan Fried Chicken in Phoenix Nest (GF)	\$32.90
Combination Chicken Deluxe (GF)	\$28.90
Braised Chicken w/ Almonds (GF)	\$27.90
Braised Chicken w/ Cashews (GF)	\$27.90
Braised Chicken w/ Black Bean Sauce (GF)	\$27.90
Braised Chicken w/ Vegetables (GF)	\$27.90
Braised Chicken w/ Curry Sauce (Spicy)(GF)	\$27.90
Braised Chicken w/ Baby Corn (GF)	\$27.90
Chilli Chicken Fillets (Spicy) (GF)	\$29.90
Fillets of Chicken w/ BBQ Sauce (GF)	\$29.90
Flaming Braised Chicken w/ Special Sauce (GF)	\$29.90
Flaming Fillets of Chicken w/ Satay Sauce (Spicy)(Peanut)	\$29.90
Honey Chicken (Battered)	\$29.90

Add Cashews or Almonds to any meal \$3

Duck Dishes

Steamed Duck with Crab Meat (GF)	\$33.90
Steamed Duck Combination (GF)	\$35.90
Fried Duck with Plum Sauce (Lightly Battered)	\$31.90
Fried Duck with Lemon Sauce (Lightly Battered)	\$31.90

Add Cashews or Almonds to any meal \$3

King Prawn Dishes

Pan-Fried King Prawns in Phoenix Nest (GF)	\$35.90
Combination King Prawns Deluxe (GF)	\$33.90
King Prawns with Ginger & Shallots (GF)	\$32.90
Braised King Prawns with Black Bean Sauce (GF)	\$32.90
Braised King Prawns with Curry Sauce (Spicy)	\$32.90
Braised King Prawns with Garlic Sauce (GF)	\$32.90
King Prawns with Chilli Sauce (Spicy) (GF)	\$32.90
Flaming King Prawns with Satay Sauce (Spicy) (peanut)	\$32.90
Flaming King Prawns with Special Sauce (GF)	\$32.90
Honey King Prawns (Battered)	\$32.90

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Scallop Dishes

Combination Scallops Deluxe (GF)	\$33.90
Braised Scallops with Ginger & Shallots (GF)	\$33.90
Braised Scallops with Black Bean Sauce (GF)	\$33.90
Honey Scallops (Battered)	\$33.90

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Pork Dishes

Sweet and Sour Pork (Battered)	\$25.90
Honey Barbecued Pork (GF)	\$27.90
Pork Spare Ribs in Plum Sauce (GF)	\$28.90
Pork Spare Ribs in Barbecue Sauce (GF)	\$28.90
Pork Spare Ribs Flambe (GF)	\$29.90

Add Cashews or Almonds to any meal \$3

Sweet and Sour Dishes

Sweet and Sour King Prawns (GF)	\$32.90
Sweet and Sour Chicken (Battered)	\$28.90
Sweet and Sour Fish (Battered)	\$28.90
Sweet and Sour Pork (Battered)	\$25.90
Sweet and Sour Duck (Lightly Battered)	\$30.90

Add Cashews or Almonds to any meal \$3

Omelette Dishes (Served w/Gravy)

Crab Meat Omelette (GF)	\$24.90
Baby Prawn Omelette (GF)	\$24.90
Chicken Omelette (GF)	\$23.90
Barbecued Pork Omelette (GF)	\$24.90
Plain Omelette (GF)	\$21.90
Combination Omelette (GF)	\$24.90

Chow Mein Dishes (Soft Noodles)

Singapore Chow Mein (Hokkien Noodle)	\$24.90
King Prawn Chow Mein (Thin Egg Noodle)	\$32.90
Baby Prawn Chow Mein (Thin Egg Noodle)	\$25.90
Chicken Chow Mein	\$27.90
Fillet Steak Chow Mein	\$29.90
Combination Chow Mein	\$33.90

Add Cashews or Almonds to any meal \$3

Rice Dishes

Special Combination Fried Rice (GF)	
Vegetable Fried Rice (GF)	
◦ Small: \$15.50	
◦ Large: \$18.50	
Steamed Jasmine Rice (GF) (per bowl/person):	\$4.50

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VEGETARIAN

Entree & Soups

Vegetarian Spring Rolls (3 pcs)	\$15.50
Vegetarian Curry Puffs (3 pcs)	\$15.50
Sweet Corn Soup (GF)	\$12.90
Egg Flower Soup (GF)	\$12.90

Vegetable Dishes

Vegetarians Delight (GF)	\$20.90
Braised Vegetables with Curry Sauce (Spicy)(GF)	\$20.90
Braised Veg with Black Bean Sauce	\$20.90
Braised Veg with Chilli Sauce (Spicy)	\$20.90
Braised Veg with Garlic Sauce (GF)	\$20.90
Braised Veg with Sweet & Sour Sauce (GF)	\$20.90
Braised Veg with Almonds (GF)	\$21.90
Braised Veg with Cashews (GF)	\$21.90
Vegetable Chow Mein (thin egg noodles)	\$21.90

Add Cashews or Almonds to any meal \$3

Vegetarian Rice Dishes

Vegetarian Fried Rice	
◦ Small: \$15.50	
◦ Large: \$18.50	
Steamed Jasmine Rice (per bowl/person): \$4.50	

DESSERTS

Deep Fried Ice Cream	\$12.90
Banana Fritter with Ice Cream	\$12.90
Lychees with Ice Cream (GF)	\$12.90
Koffee Cream (Ice Cream drizzled with Kahlua) (GF)	\$12.90
Vanilla Ice Cream (GF)	\$9.50

Toppings: Caramel, Chocolate, Strawberry.

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Banquet A

\$75 per person

minimum 3 persons

Soup

your choice of the following:

Seafood Soup

Short Soup

Sweet Corn Chicken Soup

Mixed Entree

Prawn Toast Miniature

Spring Rolls

Deep Fried Butterfly King

Prawns

Main Course

Combination Phoenix Nest

Honey King Prawns

Singapore Spring Lamb

Combination Hot Pot

Special Fried Rice

Dessert

your choice of the following:

Deep Fried Ice Cream or

Banana Fritter with Ice Cream or

Lychees with Ice Cream or

Koffee Cream

Chinese Tea

Banquet B

\$70 per person

minimum 3 persons

Soup

your choice of the following:

Sweet Corn Chicken Soup

Short Soup

Mixed Entree

Prawn Toast

Miniature Spring Rolls

Dim Sims

Main Course

Honey King Prawns

Empress Chicken w/Lemon Sauce

Mongolian Lamb

Pork Spare Ribs Flambe

Special Fried Rice

Dessert

your choice of the following:

Deep Fried Ice Cream

Banana Fritter with Ice Cream

Lychees with Ice Cream or

Koffee Cream

Chinese Tea