

RAW

- OYSTERS**
- NATURAL ^{GF} 4 EACH
- THAI VINAIGRETTE ^{GF} 5 EACH
- LAP CHONG KILPATRICK 5 EACH

BAR

- SASHIMI (4)** ^{GFO}
- SERVED WITH YUZU DASHI SOY, JAPANESE MAYO,
PICKLED GINGER + WASABI ^{GFO}
- KINGFISH 14
- SALMON 13
- SCALLOP 16

- LOTUS CHIPS & DIP** ^{GFO/V} 15
- CRISPY LOTUS ROOT, CASHEW CREAM,
EDAMAME DIP, FURIKAKE

- BYRON BAY BURRATA** ^{GFO/V} 26
- TAMARIND + KAFFIR LIME SWEET & SOUR HEIRLOOM
TOMATO JAM, THAI BASIL OIL, WONTON CRISPS

- KINGFISH & SALMON TARTARE** ^{GF} 25
- GOMA DARE, PICKLED CUCUMBER, CHILLI + YUZU
PRESSED OLIVE OIL, CRISPY RICE

- MISO SCALLOP CEVICHE (2)** ^{GF} 23
- JAPANESE SCALLOP, MISO DRESSING, CRISPY POTATO,
LIME SALT

- WAGYU BEEF TATAKI** ^{GFO} 42
- 9+ MBS SEARED WAGYU SIRLOIN, YUZU DASHI SOY, TRUFFLE
OIL, WHOLEGRAIN MUSTARD, GRATED TASMANIAN WASABI

- VIETNAMESE TIGER PRAWN TACO (1)** ^{GF} 19
- QLD TRAWLER COOKED TIGER PRAWNS, BABY GEM,
CHILLI + LIME DRESSING, KEWPIE, CORIANDER, MINT,
SHALLOT, PUFFER RICE SHELL

- SASHIMI PLATTER** ^{GFO} 16 PIECES / 51 32 PIECES / 89
- SCALLOPS, OYSTERS, SALMON, KINGFISH, SERVED WITH YUZU,
DASHI SOY, PICKLED GINGER, WAKAME + WASABI

YUM CHA MENU

DUMPLINGS

- HANDCRAFTED DUMPLINGS (3)**
- STEAMED & SERVED WITH GF SOY + SRIRACHA HOT SAUCE ON SIDE
- WA BLACK TRUFFLE + TRIO OF WILD MUSHROOM DUMPLINGS ^{GF/V} 12
- TOM YUM PRAWN + SQUID DUMPLINGS 14
- FREE RANGE CHICKEN + WA BLACK TRUFFLE DUMPLINGS ^{GF} 16
- SOVEREIGN LAMB, CUMIN + SPRING ONION DUMPLINGS 14
- LEMON SCENTED QLD SPANNER CRAB + PRAWN DUMPLINGS 16
- FREE RANGE CHICKEN + LEMONGRASS WONTONS 14

SOUP

- WONTON SOUP** 17
- FREE RANGE CHICKEN + LEMONGRASS WONTONS, ASIAN GREENS,
DASHI SOY BROTH
- CHICKEN LAKSA** ^{GF} 15
- RICE NOODLES, CHICKEN, SHALLOT, BEAN SPROUTS, CORIANDER

ROTI & TACOS

- ROTI + PEANUT CURRY** ^V 16
- SPICED PEANUT CURRY, CHARRED ROTI
- CHICKEN TACO (1)** 17
- CRISPY CHICKEN, ASIAN HERBS,
PEANUT LIME SAUCE
- PRAWN TACO (1)** 18
- TEMPURA PRAWNS, ASIAN HERBS,
TIGER SAUCE, FURIKAKE
- PORK TACO (1)** 18
- PORK BELLY, ASIAN HERBS, PEANUTS,
CHILLI CARAMEL, KEWPIE MAYO

SLIDERS

- KOREAN CHICKEN** 13
- CHICKEN KARAAGE, BABY GEM,
GOCHUJANG SAUCE, KEWPIE
- HALOUMI** ^V 14
- TEMPURA HALOUMI, BABY GEM,
CARAMELISED CHILLI,
PICKLED CUCUMBER
- MORETON BAY BUG** 22
- TEMPURA BUG TAIL, BUG MAYO,
BABY GEM, SWEET + SOUR HOT SAUCE



MAGGIE CHOO

FOLLOW & TAG MAGGIE

FOR A CHANCE TO BE FEATURED!



@MAGGIECHOO.GC

GF: GLUTEN FREE | GFO: GLUTEN FREE OPTION V: VEGETARIAN
PUBLIC HOLIDAY SURCHARGE 15% | ONE BILL PER TABLE
SUNDAY SURCHARGE 10% | ELECTRONIC PAYMENT SURCHARGES APPLY

GRILLED & STIR FRIED

SATAY CHICKEN	16
CHARGRILLED LEMONGRASS SCENTED CHICKEN, GADO GADO, SWEET SOY, FRIED ONION	
TERIYAKI SALMON 150G	21
GRILLED ATLANTIC SALMON, TERIYAKI GLAZE, TOASTED SESAME	
BLACK ANGUS SIRLOIN 150g / 21 300g / 42	
CHARGRILLED + SERVED WITH YAKINIKU SAUCE	
SAN CHOY BOW	26
BANGALOW PORK, SHIITAKE MUSHROOMS, GINGER SOY SAUCE, CORIANDER, MINT, CHILLI, PEANUTS, LETTUCE CUPS	
SINGAPORE CHILLI PRAWNS (6) 🌿	26
WOK TOSSED PRAWNS IN CLASSIC SINGAPORE CHILLI SAUCE, CORIANDER + LIME	
GRILLED BARRAMUNDI 220G GF	37
LEMONGRASS, GINGER + CHILLI JAM, COCONUT CREAM, LYCHEE + GREEN PAPAYA HERB SALAD, TOASTED COCONUT	
TWICE COOKED DUCK BREAST 230G	27
FRAGRANT DUCK BREAST SERVED WITH TANGY PLUM SAUCE	
KOREAN WAGYU BOLOGNESE 🌿	21
SLOW COOKED WAGYU BEEF, UDON NOODLES, LAP CHONG + FERMENTED CHILLI, BYRON BAY STRACCIATELLA, GOCHUGARU, CRISPY THAI BASIL	
MAGGIE'S XO FRIED RICE GFO	24
SAMBAL, LAP CHONG, EGG, SHRIMP	
SINGAPORE CHILLI BUGS 🌿 500g / 66 1KG / 130	
WOK TOSSED MORETON BAY BUGS, CLASSIC SINGAPORE CHILLI SAUCE, LIME OIL, STEAMED RICE	

FRIED

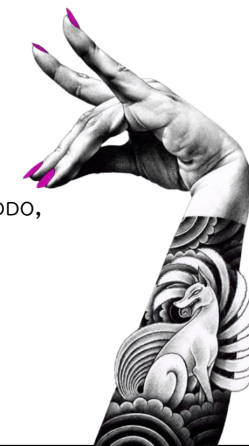
SESAME HONEY CHICKEN	13
CHICKEN KARAAGE, ELECTRIC YUZU HONEY, SESAME	
MOZZARELLA CROQUETTES (3) v	15
POTATO + BYRON BAY MOZZARELLA, WASABI, JAPANESE MAYO, SHAVED PARMESAN	
CHEESEBURGER SPRING ROLLS (2)	16
ANGUS BEEF, AMERICAN CHEDDAR, SECRET SAUCE, KETCHUP, PICKLE	
XO PRAWN SPRING ROLLS (2)	14
LEMONGRASS JAM, CORIANDER	
INDONESIAN FRITTERS v	12
FRIED VEGETABLE NESTS, ASIAN HERBS, PEANUT + LIME SAUCE	
CARAMELISED CHILLI SQUID GF 🌿	22
GINGER + LEMONGRASS STIR-FRIED SQUID, CARAMELISED + PICKLED CHILLI, CORIANDER, THAI BASIL, FRIED GARLIC	
TEMPURA PRAWNS (4)	23
BONITO SOY, KEWPIE MAYO, LEMON	
TWICE COOKED BANGALOW PORK BELLY GF	19
CHILLI + PALM SUGAR CARAMEL, PEANUTS, GREEN APPLE, MINT, KAFFIR LIME, NAHM JIM	

DESSERTS

SORBET GF/V	5 (EACH SCOOP)
PLEASE ASK WAITSTAFF FOR TODAY'S FLAVOURS	
CHURROS (4)	14
CINNAMON SUGAR, MISO CARAMEL, NUTELLA	
CHOCOLATE MOUSSE GF/V	17
VIETNAMESE DARK CHOCOLATE MOUSSE, WHITE CHOCOLATE SEMIFREDDO, CHOCOLATE SOIL, COCONUT DULCE DE LECHE, RASPBERRY SORBET	
COCONUT PANNA COTTA GF/V	16
COCONUT PANNA COTTA, WATERMELON SORBET, PISTACHIO PRALINE	

SALADS & SIDES

GREEN PAPAYA SALAD GF/V 🌿🌿	9
HEIRLOOM TOMATOES, ONION, CHILLI, PEANUTS, MINT, CORIANDER, KAFFIR LIME, NAHM JIM DRESSING	
VIETNAMESE NOODLE SALAD GF/V 🌿	8
RICE NOODLES, PICKLED CUCUMBER, CHILLI, CARROTS, MIXED ASIAN HERBS, LETTUCE, BEAN SPROUTS, PEANUTS, SHALLOT, SESAME, THAI VINAIGRETTE	
THAI WATERMELON SALAD GF/V 🌿	9
WATERMELON, CUCUMBER, MINT, THAI BASIL, KAFFIR LIME, PEANUTS, CHILLI + PALM SUGAR DRESSING	
WOK BROCCOLINI GFO/V	14
CASHEW CREAM, ORIENTAL BBQ SAUCE, CRISPY GARLIC	
STEAMED ASIAN GREENS GFO/V	14
STEAMED KAILAN + OYSTER SAUCE, CRISPY GARLIC	
MAGGIE'S ROTI v	8
STEAMED RICE GF/V	6



MAGGIE CHOO

! FOOD ALLERGIES - PLEASE BE AWARE THAT ALL CARE IS TAKEN WHEN CATERING FOR SPECIAL REQUIREMENTS. IT MUST BE NOTED THAT WITHIN THE PREMISES WE HANDLE NUTS, SEAFOOD, SHELLFISH, SESAME SEEDS, WHEAT FLOUR, EGGS, FUNGI AND DAIRY PRODUCTS. CUSTOMERS REQUESTS WILL BE CATERED FOR TO THE BEST OF OUR ABILITY, BUT THE DECISION TO CONSUME A MEAL IS THE RESPONSIBILITY OF THE DINER.