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- OYSTERS**  
 NATURAL <sup>GF</sup> 4 EACH  
 THAI VINAIGRETTE <sup>GF</sup> 5 EACH  
 LAP CHONG KILPATRICK 5 EACH

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- SASHIMI (4)** <sup>GFO</sup>  
 SERVED WITH YUZU DASHI SOY, JAPANESE MAYO,  
 PICKLED GINGER + WASABI <sup>GFO</sup>  
 ▶ KINGFISH 14  
 ▶ SALMON 13  
 ▶ SCALLOP 16
- LOTUS CHIPS & DIP** <sup>GFO/V</sup> 15  
 CRISPY LOTUS ROOT, CASHEW CREAM,  
 EDAMAME DIP, FURIKAKE
- BYRON BAY BURRATA** <sup>GFO/V</sup> 26  
 TAMARIND + KAFFIR LIME SWEET & SOUR HEIRLOOM  
 TOMATO JAM, THAI BASIL OIL, WONTON CRISPS
- KINGFISH & SALMON TARTARE** <sup>GF</sup> 25  
 GOMA DARE, PICKLED CUCUMBER, CHILLI + YUZU  
 PRESSED OLIVE OIL, CRISPY RICE
- MISO SCALLOP CEVICHE (2)** <sup>GF</sup> 23  
 JAPANESE SCALLOP, MISO DRESSING, CRISPY POTATO,  
 LIME SALT
- WAGYU BEEF TATAKI** <sup>GFO</sup> 42  
 9+ MBS SEARED WAGYU SIRLOIN, YUZU DASHI SOY, TRUFFLE  
 OIL, WHOLEGRAIN MUSTARD, GRATED TASMANIAN WASABI
- VIETNAMESE TIGER PRAWN TACO (1)** <sup>GF</sup> 19  
 QLD TRAWLER COOKED TIGER PRAWNS, BABY GEM,  
 CHILLI + LIME DRESSING, KEWPIE, CORIANDER, MINT,  
 SHALLOT, PUFFER RICE SHELL
- SASHIMI PLATTER** <sup>GFO</sup> 16 PIECES / 51 32 PIECES / 89  
 SCALLOPS, OYSTERS, SALMON, KINGFISH, SERVED WITH YUZU,  
 DASHI SOY, PICKLED GINGER, WAKAME + WASABI

# YUM CHA MENU

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- HANDCRAFTED DUMPLINGS (3)**  
 STEAMED & SERVED WITH GF SOY + SRIRACHA HOT SAUCE ON SIDE
- WA BLACK TRUFFLE + TRIO OF WILD MUSHROOM DUMPLINGS <sup>GF/V</sup> 12
- TOM YUM PRAWN + SQUID DUMPLINGS 14
- FREE RANGE CHICKEN + WA BLACK TRUFFLE DUMPLINGS <sup>GF</sup> 16
- SOVEREIGN LAMB, CUMIN + SPRING ONION DUMPLINGS 14
- LEMON SCENTED QLD SPANNER CRAB + PRAWN DUMPLINGS 16
- FREE RANGE PORK + PRAWN WONTONS 14
- FREE RANGE CHICKEN + LEMONGRASS WONTONS 14
- WONTON SOUP** 17  
 PORK + PRAWN WONTONS, ASIAN GREENS, DASHI SOY BROTH
- CHICKEN LAKSA** <sup>GF</sup> 15  
 RICE NOODLES, CHICKEN, SHALLOT, BEAN SPROUTS, CORIANDER

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- ROTI + PEANUT CURRY** <sup>V</sup> 16  
 SPICED PEANUT CURRY, CHARRED ROTI
- CHICKEN TACO** 17  
 CRISPY CHICKEN, ASIAN HERBS,  
 PEANUT LIME SAUCE
- PRAWN TACO** 18  
 TEMPURA PRAWNS, ASIAN HERBS,  
 TIGER SAUCE, FURIKAKE
- PORK TACO** 18  
 PORK BELLY, ASIAN HERBS, PEANUTS,  
 CHILLI Caramel, KEWPIE MAYO

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



## 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

# MAGGIE CHOO

**GRILLED & STIR FRIED**

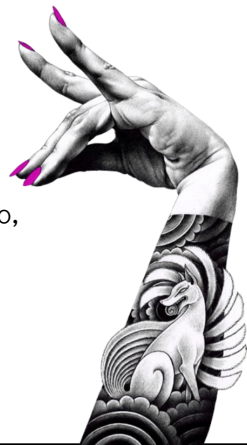
<b>SATAY CHICKEN</b>	16
CHARGRILLED LEMONGRASS SCENTED CHICKEN, GADO GADO, SWEET SOY, FRIED ONION	
<b>TERIYAKI SALMON 150G</b>	21
GRILLED ATLANTIC SALMON, TERIYAKI GLAZE, TOASTED SESAME	
<b>BLACK ANGUS SIRLOIN</b> 150g / 21      300g / 42	
CHARGRILLED + SERVED WITH YAKINIKU SAUCE	
<b>SAN CHOY BOW</b>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

**FRIED**

<b>SESAME HONEY CHICKEN</b>	13
CHICKEN KARAAGE, ELECTRIC YUZU HONEY, SESAME	
<b>MOZZARELLA CROQUETTES (3)</b> v	15
POTATO + BYRON BAY MOZZARELLA, WASABI, JAPANESE MAYO, SHAVED PARMESAN	
<b>CHEESEBURGER SPRING ROLLS (2)</b>	16
ANGUS BEEF, AMERICAN CHEDDAR, SECRET SAUCE, KETCHUP, PICKLE	
<b>XO PRAWN SPRING ROLLS (2)</b>	14
LEMONGRASS JAM, CORIANDER	
<b>INDONESIAN FRITTERS</b> v	12
FRIED VEGETABLE NESTS, ASIAN HERBS, PEANUT + LIME SAUCE	
<b>CALAMARI KARAAGE</b> 🌶️	21
SCHICHIMI SPICE, TANGY YUZU RANCH, LEMON	
<b>TEMPURA PRAWNS (4)</b>	23
BONITO SOY, KEWPIE MAYO, LEMON	
<b>TWICE COOKED BANGALOW PORK BELLY</b> GF	19
CHILLI + PALM SUGAR CARAMEL, PEANUTS, GREEN APPLE, MINT, KAFFIR LIME, NAHM JIM	

**DESSERTS**

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



**MAGGIE CHOO**

**SALADS & SIDES**

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

**! 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.**