

# MAGGIE CHOO

RAW BAR

## OYSTERS

BLOODY MARY SHOOTER	9		
NATURAL GF	6 PCS / 28	12 PCS / 56	
THAI VINAIGRETTE GF 🍴	6 PCS / 30	12 PCS / 58	
LAP CHONG KILPATRICK	6 PCS / 30	12 PCS / 58	
MIXED OYSTERS	6 PCS / 30	12 PCS / 58	

**LOTUS CHIPS & DIP** GFO/V 16

CRISPY LOTUS ROOT, CASHEW CREAM, EDAMAME DIP, FURIKAKE

**VIETNAMESE TIGER PRAWN TACO** GF (1) 🍴 19

QLD TRAWLER COOKED PRAWNS, BABY GEM, CHILLI + LIME DRESSING, KEWPIE, CORIANDER, MINT, SHALLOT, PUFFED RICE SHELL

**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** GF 23

JAPANESE SCALLOP, MISO DRESSING, CRISPY POTATO, LIME SALT

**KINGFISH SASHIMI** GF 25

NAHM JIM, GINGER MARMALADE, LIME, COCONUT CREAM, CORIANDER, THAI BASIL

**WAGYU BEEF TATAKI** GF 42

9+ MBS SEARED WAGYU SIRLOIN, YUZU DASHI SOY, TRUFFLE OIL, WHOLEGRAIN MUSTARD, FRESHLY GRATED TASMANIAN WASABI

**SASHIMI PLATTER** GFO 16 PIECES / 51 32 PIECES / 89

SCALLOPS, OYSTERS, SALMON, KINGFISH, SERVED WITH YUZU DASHI SOY, PICKLED GINGER, WAKAME + WASABI

SMALL PLATES

**CHEESEBURGER SPRING ROLLS** (2) 16 EXTRA / 8

ANGUS BEEF, AMERICAN CHEDDAR, SECRET SAUCE, KETCHUP, PICKLE

**MOZZARELLA CROQUETTES** (3) v 15

POTATO + BYRON BAY MOZZARELLA, WASABI, JAPANESE MAYO, SHAVED PARMESAN

**ROTI & PEANUT CURRY** v 🍴 18

SPICED PEANUT CURRY, CHARRED ROTI

**CALAMARI KARAAGE** 🍴 21

SCHICHIMI SPICE, TANGY YUZU RANCH, LEMON

**XO KING PRAWN SPRING ROLLS** (3) 19

LEMONGRASS JAM, CORIANDER

**INDONESIAN FRITTERS** v 19

FRIED VEGETABLE NESTS, ASIAN HERBS, PEANUT + LIME DIPPING SAUCE

**BUG ROLL** 22

TEMPURA BUG TAIL, BUG MAYO, BABY GEM, SWEET + SOUR SAUCE, BRIOCHE BUN

**SESAME HONEY CHICKEN** 26

CHICKEN KARAAGE, ELECTRIC YUZU HONEY, SESAME

**TEMPURA KING PRAWNS** (4) 23

BONITO SOY, KEWPIE MAYO, LEMON

**ME HUNGRY NOW**  
SHARED BANQUET OF CHEF'S PICKS / MIN 2PAX

**MAGGIE LUXE** 79PP

**MAGGIE ROYAL** 99PP



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

**MAGGIE CHOO**

# MAINS

<b>KOREAN WAGYU BOLOGNESE</b> 🍴	37
SLOW COOKED WAGYU BEEF, UDON NOODLES, LAP CHONG + FERMENTED CHILLI, BYRON BAY STRACCIATELLA, GOCHUGARU, CRISPY THAI BASIL	
<b>YAKISOBA PRAWN NOODLES</b> 🍴	35
XO SAMBAL + DASHI EMULSION, SHALLOT, LEMON	
<b>TWICE COOKED BANGALOW PORK BELLY</b> GF	39
CHILLI + PALM SUGAR CARAMEL, PEANUTS, GREEN APPLE, MINT, CORIANDER, KAFFIR LIME, NAHM JIM	
<b>GRILLED BARRAMUNDI</b> GF	37
LEMONGRASS, GINGER + CHILLI JAM, COCONUT CREAM, LYCHEE + GREEN PAPAYA HERB SALAD, TOASTED COCONUT	
<b>SINGAPORE CHILLI BUGS</b> 🍴	500G / 66     1KG / 130
WOK TOSSED MORETON BAY BUGS, CLASSIC SINGAPORE CHILLI SAUCE, LIME OIL, STEAMED RICE	
<b>BLACK PEPPER BEEF</b>	47
BLACK ANGUS SIRLOIN (300G), BLACK PEPPER SOY, SOUR CREAM, SZECHUAN POTATO, TRUFFLE OIL	

# CURRY

<b>GREEN CURRY</b> GF 🍴	41
CRISPY SKIN, FREE RANGE CHICKEN BREAST SUPREME (300G), COCONUT + KAFFIR LIME, CORIANDER, THAI BASIL, CRISPY GARLIC, STEAMED RICE	
<b>PENANG CURRY</b> GF/V 🍴	
COCONUT, PEANUTS, CHILLI, CORIANDER, THAI BASIL, CHILLI OIL, STEAMED RICE	
- WITH PUMPKIN	35
- WITH TWICE COOKED DUCK BREAST(230G)	42
<b>TOM KHA CURRY</b> GF 🍴	45
MORETON BAY BUGS + PRAWNS, CORIANDER, THAI BASIL, COCONUT + KAFFIR LIME, STEAMED RICE	

# SIDES

<b>STEAMED RICE</b> GF/V	6
<b>MAGGIE'S ROTI</b> V	8
<b>ASIAN GREENS</b> GFO/V	14
STEAMED KAILAN + OYSTER SAUCE, CRISPY GARLIC	
<b>WOK BROCCOLINI</b> GFO/V	17
CASHEW CREAM, ORIENTAL BBQ SAUCE, CRISPY GARLIC	
<b>THAI WATERMELON SALAD</b> GF/V 🍴	17
WATERMELON, CUCUMBER, MINT, THAI BASIL, KAFFIR LIME, PEANUTS, CHILLI + PALM SUGAR DRESSING	
<b>GREEN PAPAYA SALAD</b> GF/V 🍴	17
HEIRLOOM TOMATOES, ONION, CHILLI, PEANUTS, MINT, CORIANDER, KAFFIR LIME, NAHM JIM DRESSING	
<b>MAGGIE'S XO FRIED RICE</b> GFO	24
SAMBAL, LAP CHONG SAUSAGE, EGG, SHRIMP	

## DUMPLINGS

<b>TOM YUM DUMPLINGS (4)</b> 🍴	27
▶ PRAWN + SQUID DUMPLINGS, LAKSA BROTH, CHILLI OIL, CORIANDER	
<b>PRAWN &amp; CRAB DUMPLINGS (4)</b> 🍴	29
▶ LEMON SCENTED QLD SPANNER CRAB + PRAWN, ABALONE SAUCE, CHILLI OIL, SHALLOTS	
<b>RENDANG LAMB DUMPLINGS (4)</b> 🍴	27
▶ SOVEREIGN LAMB, SPRING ONION, RENDANG CURRY EMULSION, LEMONGRASS OIL, TANGY YOGHURT	
<b>CHICKEN &amp; TRUFFLE DUMPLINGS (4)</b> GF	27
▶ FREE RANGE CHICKEN + WA BLACK TRUFFLE, GF SOY SAUCE, SHALLOTS	
<b>CHICKEN &amp; LEMONGRASS WONTON (4)</b> 🍴	24
▶ FREE RANGE CHICKEN, ROASTED SESAME DRESSING, PICKLED CHILLI, KAFFIR LIME, SHALLOTS	

CHECK OUT OUR NEW  
LUNCH YUM CHA MENU!



**MAGGIE CHOO**

# SAKE

150ML CARAFE	
TENGUMAI UMAJUN JUNMAI	25
AMANOTO JUNMAI GINJO	35
DEWAZAKURA YUKI MEGAMI JUNMAI DAIGINJO	45
KENBISHI KUROMATSU (180ML)	36
KUNIZAKARI NIGORI UMESHU (100ML)	24
SAKE FLIGHT (TASTE OF 4)	29



# COCKTAILS

- HANAMI**  24  
SAKE, CHERRY LIQUEUR, LIME, SUGAR,  
DRAGONFRUIT JUICE  
▸ *FLORAL + LIGHT*
- ICHIBAN**  26  
VODKA, APRICOT BRANDY, LIME, HOUSE  
MADE LAVENDER SYRUP, ABSINTHE SPRAY  
▸ *BOOZY, FLORAL + FRESH*
- I LIKE YOUR MELONS**  25  
BURLEIGH TOASTED COCONUT VODKA ,  
ROCKMELON LIQUEUR, HOUSE MADE  
KAFFIR LIME SYRUP, LEMON,  
PINEAPPLE JUICE  
▸ *FRUITY + SWEET*
- LAKEHOUSE SMASH**  25  
LAKEHOUSE GIN, THAI BASIL, HOUSE  
MADE GINGER + LEMONGRASS SYRUP,  
LIME, GRAPEFRUIT  
▸ *ZESTY + REFRESHING*



# COCKTAILS

## MANDARIN BREEZE



24

FOUR PILLARS YUZU, MANDARIN LIQUEUR,  
LEMON, HOUSE MADE MINT + GREEN TEA  
SYRUP

▸ *LIGHT + REFRESHING*

## SPICY MANGO MARG



25

HERRADURA PLATA, MANGO LIQUEUR,  
HOUSE MADE CHILLI TINCTURE, MANGO  
SYRUP, FRESH LIME, CORIANDER  
SERVED ON THE ROCKS

▸ *SPICY, FRUITY + FRESH*

## GOMA ESPRESSO-TINI



25

BELVEDERE VODKA, BROKEN BEAN COFFEE LIQUEUR,  
LICOR 43, BAILEYS, COLD DRIP COFFEE,  
HOUSE MADE BLACK SESAME SYRUP

▸ *CREAMY + RICH WITH NOTES OF SESAME*

## THE COCO-KIMONO



24

COCONUT WASHED FLOR DE CANA 7YR,  
HOUSE MADE WATERMELON SYRUP,  
FRESH LIME JUICE

▸ *LIGHT + FRESH*



	GL • BTL
<b>NOVA VITA FIREBIRD PROSECCO NV</b> <sup>v</sup> ADELAIDE HILLS, SA	13 • 68
<b>ALASIA MOSCATO D' ASTI</b> ITALY	11 • 60
<b>CHANDON BRUT BLANC DE BLANC</b> YARRA VALLEY, VIC	14 • 70
<b>CHANDON BRUT ROSE</b> YARRA VALLEY, VIC	14 • 70
<b>VEUVE CLICQUOT</b> REIMS, FRANCE	33 • 190
<b>LAND OF THE SUN ROSE</b> YARRA VALLEY, VIC	12 • 18 • 33 <small>150ML/250ML/500ML</small>
<b>TRIENNES ROSE MEDITERRANEAN</b> PROVENCE, FRANCE	14 • 64
<b>GOLDEN CHILD SYRAH ROSE</b> <sup>v</sup> ADELAIDE HILLS, SA	17 • 78

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GL • BTL

<b>WITHIN THE CLOUDS PINOT GRIS</b> YENDA, NSW	<b>12 • 18 • 33</b> 150ML/250ML/500ML
<b>CELTIC FARM RIESLING</b> CLARE VALLEY, SA	<b>14 • 64</b>
<b>HUGEL ET FILS GENTIL</b> ALSACE, FRANCE	<b>15 • 72</b>
<b>TWIN ISLANDS SAUV BLANC</b> √ MARLBOROUGH, NZ	<b>13 • 60</b>
<b>ST. CLAIR PIONEER BLOCK SAUV BLANC</b> √ MARLBOROUGH, NZ	<b>16 • 75</b>
<b>KALLESKE CHENIN BLANC</b> √ BAROSSA VALLEY, SA	<b>15 • 72</b>
<b>KUMEU VILLAGE PINOT GRIS</b> KUMEU, NZ	<b>14 • 64</b>
<b>HILL SMITH ESTATE CHARDONNAY</b> EDEN VALLEY, SA	<b>14 • 64</b>
<b>STYX GULLEY CHARDONNAY</b> MOUNT BARKER, SA	<b>18 • 86</b>
<b>WILLIAM FEVER DOMAINE CHABLIS</b> CHABLIS, FRANCE	<b>95</b>



GL • BTL

<b>SPRINGVALE PINOT NOIR</b> FREYCINET, TAS	16 • 75
<b>OPAWA PINOT NOIR</b> ∇ MARLBOROUGH, NZ	13 • 60
<b>PROJECT K MONTEPULICANO SHIRAZ PINOT NOIR</b> ∇ <i>(CHILLED)</i> ADELAIDE HILLS, SA	16 • 75
<b>LANGMEIL FIFTH WAVE GRENACHE</b> BAROSSA VALLEY, SA	92
<b>THE WILD FIG SHIRAZ GRENACHE PINOT NOIR</b> LANGHORNE CREEK, SA	14 • 64
<b>PARALLELE 45 COTES DU RHONE</b> COTES DU RHONE, FRANCE	99
<b>BOWEN ESTATE CABERNET SAUVIGNON</b> COONAWARRA, SA	18 • 86
<b>HEATHCOTE CRAVENS PLACE SHIRAZ</b> ∇ HEATHCOTE, VIC	13 • 60
<b>VASSE FELIX SYRAH</b> MARGARET RIVER, WA	90

**RED  
WINES**



# B E E R S

## ON TAP

ASAHI SUPER DRY (400ML)	14
BURLEIGH JAPAN BLACK	13
STONE & WOOD PACIFIC ALE	13
AETHER BREWING GINGER BEER	13

## BOTTLED LAGER / ALE / CIDER

CORONA	11
BALTER XPA	12
PERONI NASTRO AZZURRO 3.5%	9
PERONI NASTRO AZZURRO 0%	8
BURLEIGH BREWING BIGHEAD	11
BALTER EAZY HAZY PALE ALE	11
JAMES BOAGS LIGHT	8.5
BLACK HOPS APPLE GINGER CIDER	11

## FROM THE ORIENT

TIGER (SINGAPORE)	11
BINTANG (INDONESIA)	11
SINGHA (THAILAND)	11

# SOFT DRINKS

## SOFT DRINKS

### WATER

AQUA PANNA STILL 500ML	6.5
SAN PELLEGRINO SPARKLING 500ML	6.5
SAN PELLEGRINO SPARKLING 750ML	9

### FEVER TREE RANGE

MEDITERRANEAN   ELDERFLOWER GINGERBEER   TONIC	6.5
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### POST MIX

PEPSI   LEMON SQUASH   LEMONADE LLB   GINGER ALE   TONIC	5.5
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### BOTTLED

COKE   COKE ZERO	6
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### TEA

GREEN TEA	SML POT 10
OOLONG TEA	LRG POT 12
SILVER NEEDLE TEA	

# SPIRITS

## VODKA

BELVEDERE	13
ZUBROWKA	13
OGINSKI	14
GREY GOOSE	15

## GIN

FOUR PILLARS RARE DRY	13
FOUR PILLARS YUZU	14
FOUR PILLARS BLOODY SHIRAZ	16
WILDFLOWER PINK GIN	13
INK GIN	13
ROKU	14
TANQUERAY	14
NIKKA COFFEY GIN	15
FORDS GIN	13
24 HERBS GIN	15
MARS WA BI JAPANESE GIN	16

## RUM

FLOR DE CANA 4 YR	12
FLOR DE CANA 7 YR	14
FLOR DE CANA 12 YR	16
HUSK COCONUT RUM	14
HUSK PURE CANE	14
HUSK SPICED	15
KRAKEN	14
MOUNT GAY XO	16

## TEQUILA

HERRADURA PLATA	13
HERRADURA REPOSADO	15
HERRADURA ANEJO	17
1800 COCONUT	15
CALLE 23 BLANCO	15
ILEGAL MEZCAL JOVEN	17

**WHISKY**

GLENMORANGIE ORIGINAL	13
GLENFIDDICH 15 SOLERA	18
BRUICHLADDICH CLASSIC LADDIE	16
THE NAKED GROUSE	13
CANADIAN CLUB	12
JAMESON	12
GENTLEMAN JACK	15
WOODFORD RESERVE	15
JACK DANIEL'S	12
JACK DANIEL'S SINGLE BARREL RYE	17

**JAPANESE WHISKY**

MARS IWAI WINE CASK FINISH	15
TOKI	14
NIKKA COFFEY GRAIN	16
NIKKA FROM THE BARREL	17
NIKKA MIYAGIKYO	36
NIKKA YOICHI	36

**LIQUEURS / APERITIFS**

APEROL	12
LICOR 43	12
DISARONNO AMARETTO	12
FIREBALL	12
BROKEN BEAN COFFEE LIQUEUR	12
BARSOL QUEBRANTA PISCO	13
ST REMY	12
ST REMY COGNAC VSOP	27



我很渴  
*Bottoms up!*

**MAGGIE CHOO**