





Bamboo House Chinese Restaurant

Bamboo House is synonymous with Northern Chinese cuisine in Australia since 1984 as being the first to launch a comprehensive Northern Chinese menu.

Our aim is to ensure that everyone who dines with us, whether for business or pleasure, always has a memorable food and wine experience in pleasant surroundings.

Whilst we encourage you to explore the distinctive flavours of Northern Chinese cuisine and our house specialties, we also have an excellent Cantonese repertoire that is sure to please. Our culinary team will take every possible effort to meet your special dietary requirements.

翠竹 名菜

Bamboo House Special

Pre-Ordered Dishes

砂鍋雲吞雞

16.00 Per Person

Double boiled Chicken
with Wonton in Clay-pot
(pre order, minimum 6)

Pork Wonton, aged Chook in double Master
Stock slow cooked in sealed clay-pot

香酥鴨

79.00

Sichuan Crispy
Fragrant Duck
(pre order,
available Mon to Fri only)

The duck is marinated with five spice, ginger,
Chinese rice wine and spring onion. It is
steamed for several hours until the duck is soft
and tender. After that, the duck will be deep
fried in very intensive hot oil until crispy. The
crispy duck is then served with lotus leaf bun.

教化雞

85.00

Beggar's Chicken
(pre order,
available Mon to Fri only)

Beggar's chicken originated from ancient time in
China. The chicken was stolen by a beggar, who
then covered the chicken with mud and buried
it in hot coal. However, in Bamboo House, our
chef wraps the chicken with lotus leaf, as the
earthy aroma of the leaves impart to the dish,
also retains the moisture and natural flavours of
the ingredients.

Cake Charges
(Exclude Banquets)

3.50 Per Person

Minimum spend applies:
Bamboo House reserves the right to maintain a
minimum spend per table should situation
requires)

北京鴨
Peking Duck

Half Whole
42.00 79.00

Peking duck is prepared with centuries old recipe where it is air pumped, scalded and roasted in specially made 'hung oven'. The meat is then calved in front of diners (if the whole duck is ordered) and served with house made steamed pancakes, spring onion, cucumber and peking duck sauce.

樟茶鴨
Sichuan Tea Smoked Duck

42.00 79.00

This is a renowned dish from the Sichuan Province of China. The duck is prepared in several stages (Marinated in spices, steamed, smoked with tea leaves and then deep fried). It is served in a lotus bun with sauce and finely sliced spring onion.

生煎鍋貼
Pan Fried Eye Fillet Pot Stickers
(4 pieces per order)

14.00

From Mishap to Wonders "the mishap caused by a chef resulted in a dried up boiled dumpling, stuck to its pan. In a time when food was scarce, he had no choice but to eat it himself. His eyes lit up, devouring the dumpling in his mouth. All the juices were contained inside the pastry of the dumpling and the skin had a nice firm texture with an added crunch.

小茴香羊架
Spicy Lamb Cutlet
(2 pieces per order)

15.60

Lamb and Mutton are stable diet in Northern China. In Bamboo House we embrace this culture with locally sourced lamb, the cutlets are marinated in Chinese Spices wok seared with Chinese rice wine, chilli, garlic, onion and coriander.

干炒牛柳絲
Sichuan Dry-fried beef

38.00

Threads of Topside beef fried to golden then glazed in a sticky sweet vinegarette with garlic and chilli.

翠竹
名菜

Bamboo
House
Special

冷盤

Cold Dish

Pre-Dinner

京城辣白菜
Peking Pickle Cabbage

Small

Regular

8.00

12.00

豆瓣小青瓜
Soya Bean Paste Cucumber

12.00

20.00

琥珀合桃
Toffee Glazed Walnuts

10.50

19.50

XO 醬
XO Chilli Sauce

10.00

Appetisers

太白花彫雞
Drunken Chicken

12.00

22.00

京城醬牛肉
Five Flavour Beef

12.00

22.00

美味煙燻魚
Shanghai Smoked Fish

16.00

28.00

虎皮煙素鵝
"Vegetarian" Goose

12.50

22.00

Cold Delicacy

蔥油拌海蜇
Jelly Fish in Spring Onion and
Sesame Dressing

15.00

28.00

蔥油拌鴨掌
Boned Duck Web
with Spring Onion
and Sesame Dressing

29.00

Entrée to Share

拌三絲粉皮
Crystal Noodle with Julienne of
Chicken, Ham, Flavoured Beef
Combination in peanut and
sesame

32.00

頭盤

Appetisers

Appetisers (Warm)

| | |
|------------------------------------|-------|
| 薑蔥帶子 Ginger Scallops | 10.50 |
| 蜜汁叉燒 Barbecued Pork Tenderloin | 12.00 |
| 蜜汁燒排骨 Barbecued Pork Spare Ribs | 12.00 |
| 美味香腸 Chinese Sausage | 8.00 |

Appetisers (Aromatic)

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|---|-------|
| 椒鹽鮮魷 Spicy Calamari (The Crown of Appetisers) | 10.50 |
| Fresh calamari is scaled, marinated, dusted in light flour and Deep-fried to golden, toss in specks of garlic, and fresh chilli | |
| 香脆春卷 Egg Roll "Spring Roll" (Pork or Vegetarian) | 6.00 |
| 香酥紙包雞 Rice Paper (Chicken or Vegetarian) | 12.00 |
| 黃金炸雲吞 Crispy Fried Wontons | 8.00 |
| 吉列明蝦 Prawn Cutlets | 12.00 |
| 香脆芝麻蝦 Sesame Prawns | 12.00 |
| 百花壤蟹鉗 Stuffed Crab Claw | 13.00 |

湯類

Soups

Clear Broth (Consommé)

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|---|------|
| 雜會湯 Combination of Prawn, Chicken, and Pork Consommé | 9.90 |
| 雲吞湯 Won Ton Soup | 8.50 |
| 油豆腐粉絲湯 Fried Bean Curd & Shredded Pork with Bean Vermicelli | 8.50 |
| 榨菜 / 雪菜肉絲粉絲湯 Shredded Pork soup with choice of pickled turnip or pickled vegetable | 8.50 |

Thick Soups

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|--|------|
| 八珍豆腐羹 Combination Bean Curd Soup (Vegetarian option available) | 8.50 |
| 冬菇露筍雞茸羹 Chicken with Asparagus and Mushroom Soup | 8.50 |
| 雞茸粟米羹 Chicken Sweet Corn Soup (Vegetarian option available) | 8.50 |
| 燴龍鳳羹 Minced Chicken and Fish Soup | 8.50 |
| 雞茸冬菇羹 Chicken Mushroom Soup | 8.50 |
| 酸辣湯 Hot and Sour Soup (Vegetarian option available) | 8.50 |
| 蛋花魚滑羹 Fish with Egg Flower Soup | 8.50 |
| 鴨絲羹 Shredded Duck Soup | 8.50 |

點心 餃子

Dumplings & Dim Sums

生煎鍋貼 14.00
Pan Fried Eye Fillet Pot Stickers
(4 pieces per order)

蒸餃 9.00
Steamed Beef Dumplings
(3 pieces per order)

灌湯小籠飽 9.00
Shanghainese Pork Dumplings
(Xiao Long Bao)
(3 pieces per order)

素餃 9.00
Steamed Vegetarian Dumplings
(3 pieces per order)

蝦餃 帶子餃 燒賣 9.00
Trio of Steamed Cantonese
Dim Sum
(Prawn, Scallop, Sui Mai)

高湯水餃 23.00
Poached Pork Dumplings
served in Chicken Broth
(8 pieces per order)

Pastry

蔥油餅 9.00
Spring Onion Pancake (V)
(1 piece per order)

銀絲卷 8.00
Silver Thread Bread (V)
(Choice of steamed or fried)

薄餅 1.50
Tissue Cake (V)
(1 piece per order)

Dumplings and Dim Sums

翠竹 海鮮

Bamboo Seafoods

新鮮澳洲龍蝦
Fresh Australian Crayfish
Seasonal Price

蠔油燜鮑魚
Braised Abalone in Oyster Sauce
Seasonal Price

蝦子蔥燒遼參
Sea Cucumber (Bache-de-Mer)
in Spring Onion and
Roasted Prawn Roe
Seasonal Price

海鮮鳥巢
Sauteed Combination of Seafood
serve in Bird's Nest (made with flour
egg noodle)
42.00

Australian Prawn
Sautéed
48.00

冬菇蝦球
with Chinese Mushrooms
and Seasonal Greens

時菜蝦球
with Seasonal Greens

蒜子蝦球
Garlic Prawns

XO 蝦球
with XO Sauce (homemade chilli oil)

Battered

干燒明蝦球
in Shanghainese Chilli Sauce

宮保明蝦
in Sichuan Chilli

椒鹽蝦球
Tossed with Salt and Pepper

Deep Fried

雪花蝦球
Snow Flake Prawn Balls

魚

Fish

Fish of the Day

Seasonal
Price

Steamed

32.00

清蒸魚片
Steamed Fillets
with Spring Onion and Ginger

豉汁蒸魚片
Steamed Fillets
with Black Bean Sauce

XO醬蒸魚片
Steamed Fillets
with XO Sauce (homemade chilli oil)

Sautéed

32.00

時菜魚片
Sauté Fillets
with Seasonal Greens

糟溜魚片
Sauté in Chinese Wine Sauce

Battered

32.00

上海干燒魚片
Shanghainese Spicy Fish Fillets

宮保魚片
Sichuan Fish Fillets

紅燒魚片
Deep-fried Fillets
with Sliced Pork and Mushrooms

煎封魚
Wok Seared Wild Barrumundi Fillets

Seasonal
Price

雞鴨

Poultry

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| 冬菇扒鴨 Steamed Duck with Chinese Mushrooms | 39.00 |
| 西湖鴨 Sweet and Sour Westlake Duck | 39.00 |
| 時菜雞柳 Chicken Fillets with Seasonal Vegetables | 32.00 |
| 炒生雞絲椒 (或筍絲) Shredded Chicken with Bell Peppers (or Bamboo Shoots) | 32.00 |
| 醬爆合桃雞丁 Chicken Fillets, Walnut with Soya Bean Paste | 32.00 |
| 檸檬雞 Lemon Chicken | 32.00 |
| 煎沙薑雞 Grilled Ginger Chicken (Boned) | 32.00 |
| 煎雞雞 Seared Boned Chicken with Shallots and Garlic Sauce | 32.00 |
| 脆皮炸子雞 Crispy Skin Chicken | 32.00 |

羊
Lamb

蒙古式炮羊肉 36.00
Sliced Lamb Fillets with Shallots Mongolian Style

牛
Beef

Sliced Beef Tenderloin Tossed in...

時菜牛肉 34.00
Seasonal Greens

豉汁牛肉
Black Bean Sauce

沙爹牛肉
Satay Sauce (Peanut and Spices)

鐵板魚香牛
Sizzling Sichuan (with sweetness) Spicy Beef

干炒牛柳絲 38.00
Sichuan Dry-fried beef
(Bamboo House Famous Dish)

Wok Seared Beef Eye Fillet in...

中式牛柳 39.00
Cantonese sauce

燒汁牛柳
BBQ sauce

日式青芥辣牛柳
Wasabi Sauce

XO 牛柳
XO Sauce (homemade chilli oil)

黑松露牛柳
Black Truffle Paté (Extra 8.00)

豬

Pork

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|--|-------|
| 魚香肉絲 Shredded Spicy Pork in Sichuan Sauce | 30.00 |
| 炒炸菜 (或雪菜) 肉絲 Julienne of Pork Tossed with Shanghainese Pickled Vegetables (or Pickled Turnip) | 30.00 |
| 炒回窩肉 Sliced Pork with Green Peppers in Soya Bean Sauce | 30.00 |
| 椒鹽排骨 Deep-fried Pork Ribs in Spicy Salt | 30.00 |
| 京汁排骨 Mandarin Style Pork Ribs | 30.00 |
| 鎮江排骨 Pork Ribs in Chinese Vinegar Sauce | 30.00 |
| 京汁豬柳絲 Dry-Fried Strips of Pork Tenderloin Glazed in Mandarin Sauce | 34.00 |
| 咕嚕肉 Fresh Sweet and Sour Pork | 30.00 |

芙蓉

Omelette

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|--|-------|
| 翠竹奄列 Bamboo House Omelette (Vegetarian option available) | 30.00 |
| 蝦球奄列 Fresh Jumbo Prawn Omelette | 36.00 |
| 賽螃蟹 Fluffy Egg White Omelette with Dried Scallops and Fish | 36.00 |
| 芙蓉三鮮 Fluffy Egg White Seafood Omelette | 36.00 |

家常小菜

Rustic Home Dishes

| | |
|---|-------|
| 干燒二鬚 Mermaid's Tresses | 29.00 |
| 乾煸四季豆 Pan Fried Beans with Diced Sichuan preserved turnip and Minced Pork (Vegetarian option available) | 30.00 |
| 炒木須肉 Mok Sui Pork (Vegetarian option available) | 30.00 |
| 和菜戴帽 Shredded Combination with Egg Omelette (Vegetarian option available) | 29.00 |
| 蝦子鍋錫豆腐 Braised Bean Curd with Prawn Roe Sauce | 30.00 |
| 家常豆腐 Home cooked style Bean Curd with Pork Belly | 30.00 |
| 麻婆豆腐 Grandma's Bean Curd (Spicy) (Vegetarian option available) | 30.00 |
| 魚香茄子 Eggplant Sichuan Style in claypot (Vegetarian option available) | 29.00 |
| 扒津白 Steamed Tien-Tsien Cabbage (V) | 22.00 |
| 時日蔬菜 Sauté Garden Fresh Greens | 24.00 |
| 上湯菠菜 Spinach in Master Stock Wolf Berry and Juliane of Chinese Mushrooms | 28.00 |

麵飯

Noodles and Rice

煎麵

Pan Fried Egg Noodles

翠竹煎麵 32.00
Combination of Seafood and Meat

雞柳 / 叉燒 / 牛肉 / 什菜煎麵 26.00
Meat or Vegetarian

海鮮煎麵 36.00
Seafood

星洲炒米 26.00
Singapore Stir-Fried noodles

炸醬麵 (warm) 26.00
Peking Noodle with Minced Pork
in Gravy of Pork & Dried Bean Curd

北京 拉麵

Peking Pull Noodle

湯拉麵

in Soup with...

燻魚湯麵 26.00
Shanghai Smoked Fish

酸辣湯麵 26.00
Hot and Sour Soup

湯 / 炒拉麵

in Soup or Stir Fried with...

三鮮湯 / 炒麵 32.00
Seafood

雪菜肉絲湯 / 炒麵 26.00
Shanghainese Pickled Vegetables & Pork

肉絲冬菇湯 / 炒麵 26.00
Shredded Pork & Mushroom

鴨絲湯 / 炒麵 26.00
Shredded Duck

翠竹炒飯 10.00 Small
Bamboo House Fried Rice 20.00 Large

絲苗白飯 3.00 per person
Steamed Rice (Per person)

