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.
Pre-Ordered Dishes

砂鍋雲吞雞
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
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
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)

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

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.

Sichuan Tea Smoked Duck

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.

Pan Fried Eye Fillet Pot Stickers

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.

Spicy Lamb Cutlet

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.

Sichuan Dry-fried beef

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

Cold Dish

Pre-Dinner

京城辣白菜
Peking Pickle Cabbage
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酱
XO Chilli Sauce
10.00

Appetisers

太白花雕雞
Drunken Chicken
12.00 22.00

京城酱油牛肉
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
Appetisers (Warm)

- 蜀蔥魷子  
  Ginger Scallops  10.50

- 番汁叉燒  
  Barbecued Pork Tenderloin  12.00

- 番汁燒排骨  
  Barbecued Pork Spare Ribs  12.00

- 美味香腸  
  Chinese Sausage  8.00

Appetisers (Aromatic)

- 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

- 百花壕蟹蜆  
  Stuffed Crab Claw  13.00
Clear Broth (Consummé)

Soups

Combination of Prawn, Chicken, and Pork Consommé 9.90

Won Ton Soup 8.50

Fried Bean Curd & Shredded Pork with Bean Vermicelli 8.50

Shredded Pork soup with choice of pickled turnip or pickled vegetable 8.50

Thick Soups

Combination Bean Curd Soup (Vegetarian option available) 8.50

Chicken with Asparagus and Mushroom Soup 8.50

Chicken Sweet Corn Soup (Vegetarian option available) 8.50

Minced Chicken and Fish Soup 8.50

Chicken Mushroom Soup 8.50

Hot and Sour Soup (Vegetarian option available) 8.50

Fish with Egg Flower Soup 8.50

Shredded Duck Soup 8.50
Dumplings & Dim Sums

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

蒸餃
Steamed Beef Dumplings
(3 pieces per order)

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

素餃
Steamed Vegetarian Dumplings
(3 pieces per order)

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

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

Pastry

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

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

薄餅
Tissue Cake (V)
(1 piece per order)
Bamboo Seafoods

**Australian Prawn**

**Sautéed**

- 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
Fish of the Day

Steamed

清蒸魚片
Steamed Fillets
with Spring Onion and Ginger

豉汁蒸魚片
Steamed Fillets
with Black Bean Sauce

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

Sautéed

時菜魚片
Sauté Fillets
with Seasonal Greens

糟溜魚片
Sauté in Chinese Wine Sauce

Battered

上海干烧魚片
Shanghainese Spicy Fish Fillets

宫保魚片
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
32.00
Steamed Duck with Chinese Mushrooms

Sweet and Sour Westlake Duck

Chicken Fillets with Seasonal Vegetables

Shredded Chicken with Bell Peppers (or Bamboo Shoots)

Chicken Fillets, Walnut with Soya Bean Paste

Lemon Chicken

Grilled Ginger Chicken (Boned)

Seared Boned Chicken with Shallots and Garlic Sauce

Crispy Skin Chicken
Lamb

Sliced Lamb Fillets with Shallots Mongolian Style

36.00

Sliced Beef Tenderloin Tossed in...

Seasonal Greens

34.00

Black Bean Sauce

38.00

Peanut and Spices

Sizzling Sichuan (with sweetness) Spicy Beef

Wok Seared Beef Eye Fillet in...

Cantonese sauce

39.00

BBQ sauce

Wasabi Sauce

36.00

XO Sauce (homemade chilli oil)

39.00

Black Truffle Paté (Extra 8.00)
**Pork**

- **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

**Omelette**

- **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
<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
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<tbody>
<tr>
<td>Mermaid’s Tresses</td>
<td>29.00</td>
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<tr>
<td>Pan Fried Beans with Diced Sichuan preserved turnip and Minced Pork</td>
<td>30.00</td>
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<td>(Vegetarian option available)</td>
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<tr>
<td>Mok Sui Pork</td>
<td>30.00</td>
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<td>(Vegetarian option available)</td>
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<tr>
<td>Shredded Combination with Egg Omelette</td>
<td>29.00</td>
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<tr>
<td>(Vegetarian option available)</td>
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<tr>
<td>Braised Bean Curd with Prawn Roe Sauce</td>
<td>30.00</td>
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<tr>
<td>Home cooked style Bean Curd with Pork Belly</td>
<td>30.00</td>
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<tr>
<td>Grandma’s Bean Curd (Spicy)</td>
<td>30.00</td>
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<tr>
<td>(Vegetarian option available)</td>
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<tr>
<td>Eggplant Sichuan Style in claypot</td>
<td>29.00</td>
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<tr>
<td>(Vegetarian option available)</td>
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<tr>
<td>Steamed Tien-Tsien Cabbage (V)</td>
<td>22.00</td>
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<tr>
<td>Sauté Garden Fresh Greens</td>
<td>24.00</td>
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<tr>
<td>Spinach in Master Stock Wolf Berry and Juliane of Chinese Mushrooms</td>
<td>28.00</td>
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Noodles and Rice

**Pan Fried Egg Noodles**
- Combination of Seafood and Meat
  - 32.00

**Seafood**
- 36.00

**Singapore Stir-Fried Noodles**
- 26.00

**Peking Noodle with Minced Pork in Gravy of Pork & Dried Bean Curd**
- 26.00

**Shanghai Smoked Fish**
- 26.00

**Hot and Sour Soup**
- 26.00

**Shanghainese Pickled Vegetables & Pork**
- 26.00

**Shredded Pork & Mushroom**
- 26.00

**Shredded Duck**
- 26.00

**Bamboo House Fried Rice**
- 10.00 Small
- 20.00 Large

**Steamed Rice (Per person)**
- 3.00 per person