

Food Menu

Dinner



DongSheng Restaurant

Small Plate 小菜

Tasmanian Oysters 生蚝

½ Doz | 1 Doz | 1½ Doz

Your Choice of:

Natural 天然口味

\$24 | \$44 | \$62

Served with lemon

Chef's Flight 主厨三味 (日式鱼子, 黑醋松露, 原味)

\$24 | \$44 | \$62

Served with caviar vinaigrette, truffle gel, torched mozzarella cheese

Asian Garlic Soy with Chilli on the side 蒜蓉粉

\$26 | \$50 | \$72

Served on a bed of glass noodles, served warm

Spicy Fried Pork Spare Ribs with plum sauce on the side 香酥辣小排骨

\$13.50

(Spare ribs contain soft bone)

Tom Yum Seafood Croquette 泰式可乐饼 (2 pieces)

\$13.50

Crispy Chicken, 3 Ways 味蕾跳跃

\$24

Black pink dragon fruit sauce, honey mustard & Japanese wasabi

Seafood on the Tree 荔枝虾球

\$24

Lychee prawn ball fritter with scallops

Tasmanian Octopus 照烧八爪鱼

\$24

Teriyaki braised, pan-seared

Spicy Peppered Calamari 椒盐小鱿鱼 🌶️

\$19

Fresh calamari batter-fried served with house mayonnaise on the side

Dumplings in Chilli Oil 红油抄手

\$19

With pork, prawn & tobiko caviar

House Made Pan-fried Gyoza 猪肉南瓜煎饺

\$18

With pork, prawn, & pumpkin (6 pieces).

Extra dumpling at **\$3.00** per piece

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Mains 主食 to share

- Dongsheng Fried Noodles 東昇炒面** \$21
Wok fry noodle in black bean sauce, slow cooked pork & vegetables
- Chef's Fried Rice 特色炒饭** \$23
With Chinese sausage, chicken, pork, prawns & vegetables
- Hot Chips 炸薯条** \$10
- Steamed Rice 米饭** \$3.50

Tasmanian Lamb 羊肉

- Hot Spicy Mongolian Stew 麻辣羊肉** 🌶️ \$35
Slow-cooked lamb-on-bone in a rich spicy sauce
(Traditional **Hot** dish from north of China, contains mutton fat)
- Hot Spicy Lamb Ribs 麻辣羊排** 🌶️ \$42
Marinated in tantalising spices, flash-fried & stew to perfection with green vegetables
(Traditional **Hot** dish from north of China, contain mutton fat)
- Classic Cumin Lamb 孜然羊肉** 🌶️ \$36
Spiced with Szechuan peppercorns, marinated strips of lamb
- Teriyaki Lamb 照烧羊肉** 🌶️ \$36
Marinated lamb strips finished in a sweet teriyaki sauce

Tasmanian Beef 牛肉

- Clay Pot Mapo Tofu 麻辣牛腩豆腐** 🌶️ \$35
Hot spicy bean curd stew with slow-cooked beef chunks & beef tendon
- Teriyaki Beef 照烧牛肉** 🌶️ \$36
Wok-seared eye fillet strips in a hearty savoury teriyaki sauce

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Eye Fillet Strips in Black Bean Sauce 豆豉牛肉 \$39

Wok-seared eye fillet strips in a hearty savoury sauce

Crispy Beef Potato 香脆土豆牛肉 \$45

Sautéed eye fillet strips & crispy potato shreds, served with hot sauce & vegetables

Chicken 鸡肉

Firecracker Chicken 辣子鸡 🌶️ \$35

Diced chicken & dried bird's eye chilli, served with vegetables

Sweet Fruity Chicken 水果鸡肉 \$28

Sweet tender chicken pieces, pineapple & seasonal fruits

Sweet Spicy Chicken 宫保鸡丁 🌶️ \$28

Wok-seared diced chicken with cashew nuts & hot sauce

Duck 鸭肉

Crisp-Braised Duck Leg 秘制鸭腿 \$39

Slow-cooked then flash-fried for a delectable crisp finish. Served with house salad & truffle fried rice

Seared Duck Breast 香煎鸭胸 \$45

Cooked to medium rare with sweet savoury sauce. Served with soft white wraps (4pc) & a fresh green salad

Seafood 海鲜

Sweet & Sour Fish Fillet 黑醋鱼片 \$35

Beer Battered fish fillets cooked in black vinegar sour sauce, garnished with green vegetables & sesame seeds

Sweet Chilli Prawn 甜辣水果虾仁 \$36

Sweet Battered prawn, pineapple & seasonal fruits

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Asian Style Combination Max 海鲜全汇

\$45

A delightful mix chicken with prawns, scallops, battered fish fillets & fish balls, fish cake, wok-fried with seasonal vegetables

Spicy & Sour Seafood Pot 酸辣海鲜汤

\$39

Scallops, prawns, squid, Japanese shredded crab sticks, bass fish fillets, rice noodle, iceberg, spicy & sour soup

Superior Two Flavours Whole Fish 两味全鱼

\$49

Crispy-fried whole fish bond with salt pepper served with lemon, & fish fillets cooked in tangy tomato sweet sour sauce, garnished mixed peas.

Braised Whole Tasmanian Abalone 鲍鱼小炖肉

\$89

Whole Tasmanian abalone & braised pork. Served with garden salad & steamed rice

Crispy Lobster Noodles 龙虾伊面

\$89

Cut skin on lobster meat, scallops, prawns & mushrooms & green vegetables cooked with noodles

Choose between XO sauce or sweet & spicy

Kids Menu

Fried Chicken & Chips 炸鸡薯条

\$12

* Only for children under 10 years old

Dessert 甜点

Paint au Chocolat 网红毛笔刷

\$22

Finest Belgian chocolate & mango sago, served with vanilla ice cream

Finding Spring 慕斯蛋糕

\$20

Raspberry white choc mousse, served with mud cake & green tea biscuits

Sundae 巧克力冰淇淋

\$15

Two scoops of ice cream & flavoured cream, served with sweet garnish

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Plant Based 素食

Spiced Edamame 卤味小毛豆	\$10.50
Veggie Spring Roll (3 pieces) 春卷	\$10.50
Hot Sauce Vegetables 宫保杂菜	\$33
Sweet Black Bean Sauce Vegetables 豆豉杂菜	\$33
Garlic Soy Vegetables 清炒杂菜	\$33
Broccoli, tofu, carrot, mushroom, celeries, onion, capsicum	
Chef's Veggie Fried Rice 特色素炒饭	\$20
With egg, broccoli, baby corn, mixed beans, house sweet sauce	
Dongsheng Veggie Fried Noodles 東昇素炒面	\$21
Wok fry noodle in black bean sauce, baby corn, cabbage, leaf mix	

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Gluten-free Choice 无麸质菜

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| Sweet Chilli S&P Calamari 椒盐小鱿鱼 | \$19 |
| Fresh calamari batter-fried with GF crumble served with house sweet chilli on the side | |
| Flavoured Edamame 卤味小毛豆 | \$10.50 |
| Chicken Fried Rice 鸡肉炒饭 | \$23 |
| Diced chicken, prawns, shrimps & mixed beans with garlic soy sauce | |
| Sweet Mongolian Lamb Strips 蒙古甜味羊肉 | \$36 |
| Marinated lamb strips finished in a sweet Mongolian sauce | |
| Garlic Soy Beef 蒜香牛肉 | \$39 |
| Wok-seared eye fillet strips in a hearty savoury garlic soy sauce | |
| Sweet Sour Chicken 甜酸鸡肉 | \$28 |
| Sweet tender chicken pieces, pineapple & seasonal fruits, sweet sour sauce | |
| Honey Soy Chicken 蜂蜜酱油鸡 | \$28 |
| Wok-seared diced chicken with cashew nuts & honey soy sauce | |
| Crispy Lobster Rice 蒜香龙虾炒饭 | \$89 |
| Cut skin on lobster meat, scallops, prawns & mushrooms & green vegetables cooked <u>with</u> garlic soy sauce & fried rice on the side | |

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Banquet Menu

Perfect for groups of 4 or more, each dish in our banquet menu is served on a platter for the table to share. The dishes may change according to the season in Tasmania (minimum order 4 pp per table).

Banquet 1

\$55pp

Szechuan Peppered Calamari

Fresh calamari batter-fried served with house mayonnaise on the side

House Made Pan-Fried Gyoza

With pork, prawns, and pumpkin

Classic Cumin Lamb

Spiced with Szechuan peppercorns

Firecracker Chicken

Diced chicken and dried bird's eye chilli, served with vegetables

Eye Fillet in Black Bean Sauce

Wok-seared eye fillet in a hearty savoury sauce

Steamed Rice

Super Ice Cream Sundae

Scoops of ice cream and flavoured cream, topped with sweet garnish

Banquet 2

\$65pp

Seafood on the Tree

Lychee prawn ball fritter with scallops

Crispy Chicken, 3 Ways

Honey mustard, black pink and Japanese wasabi

Szechuan Peppered Calamari

Fresh calamari batter-fried served with house mayonnaise on the side

Volcano Beef

Sautéed eye fillet strips and crispy potato shreds, served with chef's blazing hot sauce

Pineapple Chicken

Sweet tender chicken pieces, pineapple and seasonal fruits

Teriyaki Lamb

Marinated lamb strips finished in a sweet teriyaki sauce

Steamed Rice

Super Ice Cream Sundae

Scoops of ice cream and flavoured cream, topped with sweet garnish

Banquet Menu

Banquet 3

\$85pp

Tasmanian Natural Oyster

Served with lemon

Seafood on the Tree

Lychee prawn ball fritter with scallops

Mouth-Watering Chicken

Northern Chinese classic reimagined- served cold.

Spicy Lamb Ribs

Marinated in tantalising spices, flash-fried to perfection

Superior Sweet and Sour Fish

Crispy-fried whole market fish cooked in tangy sauce and garnished with beans and peas

Pineapple Chicken

Sweet tender chicken pieces, pineapple and seasonal fruits

Steamed Rice

Super Ice Cream Sundae

Scoops of ice cream and flavoured cream, topped with sweet garnish

Optional: Swap A Dish for Seasonal Vegetables

Your choice of Sweet spicy, Teriyaki, Black bean or Classic garlic soy sauce