

• SHARE •
THE JOY

BRING FAMILY AND FRIENDS
TOGETHER AT BAMBOO BLOSSOM
TO EXPERIENCE A MODERN ASIAN
MENU FOR EVERYONE TO ENJOY.

OUR DISHES ARE CRAFTED FROM THE
FRESHEST AND FINEST PRODUCE WITH MENU
CHOICES DELIVERING AUTHENTIC
ASIAN FLAVOURS.

BAMBOO BLOSSOM OFFERS AN EXPERIENCE
FOR ALL OCCASIONS, FROM INTIMATE PRIVATE
GATHERINGS TO LARGE BANQUETS.



BAMBOO *blossom*

ENTREES

PORK AND VEGETABLE SPRING ROLLS (4)	10/12
SEAFOOD SPRING ROLLS (4)	12/14
VEGETABLE SPRING ROLLS (4)	9/11
PORK SAN CHOI BAO (2) with honey soy	12/14
CANTONESE FRIED CHICKEN WINGS (5) with five spice salt	14/16
STEAMED SPINACH AND MUSHROOM DUMPLING (4)	12/14
PORK & PRAWN SHU MAI (4) with cherry blossom sauce	12/14
STEAMED PRAWN DUMPLINGS (4) with chive beurre blanc	12/14
CHAR SIU BAO (3) barbeque pork bun	12/14
COD FISH AND PRAWN DUMPLINGS (3)	12/14
CRAB AND PRAWN DIM SIM (3)	12/14
PAN-FRIED CHICKEN POTSTICKERS (4)	12/14
PORK AND PRAWN GYOZA (4)	12/14
PRAWN TOAST (4) with yuzu mayo	14/16

PORK & POULTRY

PORK MANDARIN STYLE sweet and sour sauce served with sweet pineapple pickles	22/24
STIR FRIED ROAST PORK BELLY with peking sauce and green beans	27/29
SPICY CHICKEN HOT POT with sweet black bean jam and baby bok choy	23/25
CHICKEN POPCORN plum & lime sauce on stir fried snow pea tendrils	21/23
LEMON CHICKEN with citrus honey	22/24

CHOP SHOP

HALF PEKING DUCK served with pancakes, cucumber, hoisin sauce and aromatic soy	38/42
PEKING DUCK with aromatic soy (whole) served in two courses: <i>1st Course: Skin with pancakes, cucumber and hoisin sauce</i> <i>2nd Course: San Choy Bow served in a fresh crisp lettuce cup</i>	68/72
CANTONESE ROAST DUCK with aromatic soy and plum sauce	30/32
ROAST PORK BELLY with ginger, garlic & lemongrass relish and soy bean paste	28/30
HONEY GLAZED CHAR SIU PORK	23/25
HAINANESE CHICKEN with ginger, garlic and shallot confit	18/20
AROMATIC CUMIN LAMB CHAR SIU with pickled red onion	25/27

SEAFOOD

STEAMED LARGE PACIFIC OYSTER (6) with XO sauce and vermicelli	31/33
STEAMED MARKET FISH with ginger, shallot and white soy dressing	MP
TASMANIAN SALMON poached in olive oil, blackwood fungus & chives	27/29
SALT & PEPPER SQUID with spicy salt, garlic and chilli	22/24
STEAMED SCALLOPS (6) with XO sauce and vermicelli	31/33
WOK SEARED PRAWN CUTLETS with three flavour tamarind sauce	28/30
STIR FRIED FISH FILLET with ginger, shallot and soy bean paste	28/30

BEEF & LAMB

MONGOLIAN LAMB RIBLETS with onion and baby leeks	28/30
KOREAN STYLE SLOW BRAISED BEEF SHORT RIB with ginger lacquer, carrot and potatoes	31/33
BLACK PEPPER EBONY BLACK ANGUS wok fried with onion and chilli	26/28
STIR FRIED BEEF MINCE AND GREEN BEAN with XO sauce	18/20

VEGETARIAN

VEGETARIAN BRAISED CHINESE VEGETABLES bean curd, mushroom and ginger shallot	18/20
SALT AND PEPPER TOFU WITH LEMON GRASS	20/22
VEGETARIAN CHOW MEIN	21/23
VEGETARIAN FRIED RICE	13/15

NOODLES & SOUP

PEKING DUCK served with long noodle soup in duck broth	17/19
SEAFOOD WONTON SOUP	15/17
KING PRAWN CHOW MEIN with asian greens	24/26
HONG KONG NOODLES with sliced beef, spring onion and bean sprouts	18/20
SINGAPORE NOODLES with chicken, egg, curry powder, capsicum and onion	18/20
CHICKEN OR BEEF CHOW MEIN	19/21

SIDES

STEAMED RICE	4/6
BAMBOO BLOSSOM FRIED RICE	13/15
SQUID INK FRIED RICE with crab meat and fly fish roe	19/21
CHINESE BROCCOLI with mushroom sauce	12/14
WOK SEARED GREENS with garlic	10/12

• DESSERTS •

ICE CREAM SUNDAE **11/13**
with chocolate shavings, chocolate fudge sauce
and wafer biscuit

FRIED LAVA SESAME BALLS **13/15**
with salted egg yolk

BUTTERMILK PANNA COTTA **13/15**
with green apple granita, Champagne jelly and raspberry

SNOWBALL **13/15**
Vanilla deep fried ice cream
with butterscotch sauce



· BANQUET MENUS ·

GOLDEN BLOSSOM

BANQUET

MINIMUM 4 PERSONS
\$50 PER PERSON

PORK & PRAWN SHU MAI
with cherry blossom sauce

SALT & PEPPER SQUID
with spicy salt, garlic and chilli

HAINANESE CHICKEN
with ginger, garlic and shallot confit

CANTONESE ROAST DUCK
with aromatic soy and plum sauce

KOREAN STYLE SLOW
BRAISED BEEF SHORT RIB
with ginger lacquer, carrot
and potatoes

BAMBOO BLOSSOM
FRIED RICE

CHINESE BROCCOLI
with oyster sauce

BUTTERMILK PANNA COTTA
with green apple granita,
Champagne jelly and raspberry

PREMIUM BLOSSOM

BANQUET

MINIMUM 4 PERSONS
\$65 PER PERSON

SEAFOOD SPRING ROLL

STEAMED SCALLOPS

WOK SEARED
PRAWN CUTLETS
with three flavour tamarind sauce

CANTONESE ROAST DUCK
with aromatic soy and plum sauce

TASMANIAN SALMON
poached in olive oil, black wood
fungus & chives

BLACK PEPPER
EBONY BLACK ANGUS
wok fried with onion and chilli

CHINESE BROCCOLI
with oyster sauce

BUTTERMILK PANNA COTTA
with green apple granita,
Champagne jelly and raspberry

BEVERAGES

SOFT DRINKS & JUICE

COKE / COKE NO SUGAR
 SPRITE / LIFT / TONIC / DRY GINGER ALE

GLASS 4/4.8
 JUG 11/13

BOTTLED SOFT DRINK 330ML
 coke / coke no sugar / light sparkling water / tonic
 water / lift/ lemonade / fanta

5/5.5

ORANGE JUICE / PINEAPPLE JUICE /
 CRANBERRY JUICE

GLASS 4.5/5.5
 JUG 12.8/14.5

COCKTAILS

COSMOPOLITAN
 Vodka, Cointreau, cranberry juice & lime juice

12/14

MARGARITA
 Tequila, Cointreau, lime & salt

12/14

PIMMS CUP
 Pimms & lemonade, with fresh strawberries, oranges & mint

11.5/13.5

MOCKTAILS

LYRE'S GIN & CRANBERRY DELIGHT
 Lyre's non-alcoholic Gin, cranberry juice, soda & lime

7.8/9

PACKAGED BEERS

CARLTON ZERO (0.0% ALCOHOL)/
 CASCADE PREMIUM LIGHT (2.4%)

5.8/7.2

GREAT NORTHERN SUPER CRISP (3.5%)

6.4/7.5

VB / TOOHEYS OLD / TOOHEYS NEW /
 HAHN SUPER DRY / PURE BLONDE,
 CARLTON DRAUGHT / CASS FRESH
 LAGER CAN (KOREA)

7.10/8.2

CROWN LAGER / CORONA / ASAHI SUPER DRY
 / HEINEKEN, TSINGTAO LAGER, PERONI

7.7/8.9

PORT

PENFOLDS CLUB RESERVE PORT
MCWILLIAM'S HANWOOD PORT
YALUMBA GALWAY PIPE PORT

4.5/5.5
5.6/7
7.5/9

SPIRITS

HAKUSHU HIGHBALL
Japanese whiskey, soda & mint

12/14

ROKU GIN & TONIC
Roku Gin, Tonic water & ginger

9/11

HOUSE SPIRITS WITH MIXER OF CHOICE

7.1/8

WINE LIST

WHITE WINE

	GLASS	BOTTLE
RHYTHM & RHYME CHARDONNAY, SA		19.5/23
GRANT BURGE BENCHMARK CHARDONNAY, SA		24.7/29
	150ML	6.4/7.6
	250ML	9.8/11.6
19 CRIMES HARD CHARDONNAY, VIC		32.3/38
CHURCH ROAD CHARDONNAY HAWKE'S BAY, NZ		44/50
TA KU SAUVIGNON BLANC MARLBOROUGH, NZ		29.7/35
	150ML	7.4/8.9
	250ML	10.9/13
OYSTER BAY SAUVIGNON BLANC, MARLBOROUGH, NZ		36.3/42
ROBERT OATLEY SAUVIGNON BLANC, MARGARET RIVER, WA		38.5/43
DAYS OF ROSÉ, LIMESTONE COAST		31.5/37
	150ML	7.2/8.6
	250ML	10.9/13
HENTLEY FARM RIESLING EDEN VALLEY, SA		39.6/45
CHURCHVIEW RIESLING MARGARET RIVER, WA		47.5/54
MOLLY'S CRADLE PINOT GRIS HILLTOPS, NSW		26.4/31
	150ML	6.4/7.6
	250ML	8.9/10.5
WILD OATS PINOT GRIGIO, VIC		30.6/36
BROWN BROTHERS MOSCATO, VIC		34.9/41
	150ML	7.7/9.9
	250ML	12.2/14.4
TULLOCH VERDELHO HUNTER VALLEY, NSW		30/36
SPARKLING WINE		
CRAIGMOOR, SOUTH EASTERN AUSTRALIA	200ML	7.7/9
CRAIGMOOR ROSE, SOUTH EASTERN AUSTRALIA	200ML	7.7/9
BROWN BROTHERS SPARKLING MOSCATO, VIC	200ML	8.5/9.9
BROWN BROTHERS PROSECCO, VIC	200ML	8.5/9.9
TATACHILLA BRUT NV, SA		18.7/22
YARRA BURN PROSECCO, AUSTRALIA		27.2/31
OYSTER BAY SPARKLING CUVÉE BRUT, MARLBOROUGH, NZ		35/42.5
DUVAL-LEROY CHAMPAGNE BRUT RESERVE		85/105
MOET & CHANDON BRUT NV, FRANCE		90/105

RED WINE

	GLASS	BOTTLE
DE BORTOLI WINEMAKER SHIRAZ RIVERINA, NSW		19.5/23
MOLLY'S CRADLE SHIRAZ HUNTER VALLEY, NSW		26.5/32.5
	150ML	6.2/7.5
	250ML	9.8/11.6
ANGOVE MCLAREN VALE SHIRAZ MCLAREN VALE, SA		36/42
ST HALLETT BLOCKHEAD SHIRAZ NOUVEAU BAROSSA, SA		38.3/45
JACOBS CREEK DOUBLE BARREL SHIRAZ, BAROSSA VALLEY, SA		40/46
PETALUMA WHITE LABEL SHIRAZ COONAWARRA, SA		45/53
ST HUGO SHIRAZ BAROSSA, SA		66/75
RYMILL CABERNET SAUVIGNON RIVERINA, NSW		27.5/33
	150ML	6.4/7.5
	250ML	9.9/11.8
PEPPER TREE CABERNET SAUVIGNON, COONAWARRA, SA		35/40
ANGOVE LONG ROW MERLOT	187ML	6.3/7.5
WILD OATS MERLOT MUDGEES, NSW		30.5/35.5
THE GRAYLING PINOT NOIR, MARLBOROUGH, NZ		34/38
	150ML	8.7/10
	250ML	13.6/14.9
BRANDY COGNAC		
CHATELLE NAPOLEON BRANDY	30ML	5.5/6.8
COURVOISIER VSOP COGNAC	30ML	9.5 /11



THE TEA DROP EMPORIUM

RARE & SIGNATURE TEA

AT BAMBOO BLOSSOM WE TAKE
GREAT PRIDE IN THE QUALITY OF OUR TEA,
HOW IT IS SERVED TO OUR GUESTS AND MOST
IMPORTANT OF ALL, HOW IT TASTES.

The specialty range is a selection of fine teas sourced from specialist growers and artisans around the world and produced only in small quantities. Each with its own story of tradition and origin, we have something for every connoisseur and enthusiast.

The thoughtfully chosen medley of ingredients ensures our guests will enjoy the ritual of pouring tea from the teapot and savouring the complexity of flavour and aroma. The journey from plantation to cup sees each leaf treated with respect to ensure optimal flavour.





WHITE TEA | SEASONAL RARE TEAS 8/9

PEONY KING
BAI HAO YINZHEN
10 YEARS AGED WHITE

GREEN TEA | SIGNATURE TEA 8/9

STRAWBERRY GREEN
MANGO MAGIC
MY MARRAKECH

GREEN TEA | SEASONAL RARE TEAS 8/9

JAPANESE SENCHA
GENMAICHA
LONGJIN
JASMIN DRAGON PEARL
GYOKURO PRESTIGE

OOLONG TEA | SEASONAL RARE TEAS 8/9

TIE GUAN YIN
GINSENG OOLONG
JASMINE OOLONG
MILK OOLONG
DA HANG PAO

BLACK TEA | SEASONAL RARE TEAS 8/9

YUNNAN GOLDEN TIPS
DARLING DARJEELING
10 YEARS PU-ERH TEA

BECOME A TEA CONNOISSEUR

Turn over for the ultimate guide to tea tasting

TEA TASTING NOTES

WHITE TEA: SEASONAL RARE TEAS

01 | PEONY KING

Mellow, earthy flavours with hints of fruit notes

Ever have the feeling you could have been royalty in a past life? Then you deserve a little decadance, so why not live like an aristocrat and savour a truly superb tea. And just like royalty, it is the chosen few pickings comprise the 'King' varietal of Peony. Those dubbed worthy of this status consist of one young shoot and one leaf (stalk attached to both). They are selected exclusively from the first pick of the season and thus the very best crop. Once harvested, they are gently air-dried for a light, floral and full bodied flavour.

02 | BAI HAO YINZEN

Floral hues with hints of apricot

Patience is a virtue when making tea, and when picking it too. Genuine Silver Needle (also known as Bai Hao Yinzhen) is a white tea best picked between late March and early April, when the year's first new buds 'flush' just before opening. And then, after waiting for the ideal conditions on a sunny morning, when the sun is high enough to dry off any remaining dew from the buds, the pickers can go to work. From Fujian Province, it is amongst the most expensive, the most prized and the most famous of China's white teas.

03 | 10 YEARS AGED WHITE

Smooth

There is a saying in China: 'one year - tea, three years - medicine, seven years - treasure'. In a nutshell this means teas aged from seven years upwards become a treasure pursued by enthusiasts. Because the longer they are stored, the richer and mellower they become. Most aged white teas are 5-6 years old, so teas aged for 10-20 years old are very rare; and only grown in ancient tea tree forests of Fuding and Zhenghe in Fujian province. Crafted to the highest standards by masters following traditional skills passed on to them; and all behind closed doors to protect their precious secrets.

GREEN TEA: SIGNATURE TEA

01 | STRAWBERRY GREEN

A well-grounded green tea, with a sweet finish of strawberry

With apologies to the Beatles song, this is a tea that you'll want to enjoy forever. It is a light green tea with subtle hints for strawberry. Sourced from the finest Sri Lankan green teas, it is blended with rosehip and natural kiwi fruit and strawberries.

02 | MANGO MAGIC

A refreshing green tea with subtle tones of mango

It's one of the world's most exotic fruits, and now you can savour that mango taste without the mess of eating one! Comprises a blend of pure green tea, orange blossoms, mango pieces, safflower and natural mango flavour.

03 | MY MARRAKECH

Full bodied green tea, with overtones of fresh peppermint

With leaves sourced from both Egypt and Sri Lanka, this is truly a multicultural delight. With classic Sri Lankan green tea foundations mixed with middle eastern mintiness, this is tea that quenches timelessly.

TEA TASTING NOTES

O1 | JAPANESE SENCHA*Cream sweet brew with hints of steamed spinach, and lingering notes of seaweed*

This tea is grown in the misty mountain area of Shizuoka, Japan. The needle shaped leaves create a delicious tea that has a wonderful, green-ish, transparent gold colour. The leaves are gently rubbed to create a lovely fragrance that is ever so elegant. With high levels of antioxidants and polyphenols, the Japanese believe this tea has a lot of health benefits, including assisting in weight loss. One sip, and you'll understand why it's the most popular tea in Japan.

O2 | GENMAICHA*Sweet with overtones of popcorn*

Genmaicha (also called brown rice green tea), is the Japanese name for green tea combine with roasted brown rice. It is also known as "popcorn tea" because occasionally, a few grains of the rice pop during the roasting process and resemble popcorn. It has a light yellow hue, and its flavor is mild and combines the fresh grassy flavor of green tea with the almost nutty aroma of the roasted rice. If you're looking for a unique tea that warms from the inside out, this one is worthy of your attention.

O3 | LONGJIN*Mellow with subtle notes of green tea*

Longjing tea can be very expensive, but what price can you put on good health? Like most fine Chinese green teas, Longjing has one of the highest concentrations of catechins. This benefits almost every organ in your body, even leading to a reduction in body fat. High in vitamin C and amino acids, it is one of China's most famous teas, sometimes also known by its translated name 'Dragon Well tea'. From the area of Longjing Village in Zhejiang Province, it is produced mostly by hand and renowned for its high quality. With a mellow flavour with subtle notes of green tea, you can drink it to your hearts content.

O4 | JASMINE DRAGON PEARL*Mild and sweet*

Jasmine tea from the Fujian province of China infused with the delicate scent of the nightblooming jasmine flowers. If you enjoy jasmine tea, we urge you to try the sublime taste of its well-made varieties. Our Jasmine Suite is an exotic Dragon Phoenix Pearl tea, comprised of intricate jasmine-infused pearls. Each pearl combines two delicate leaves and an unopened bud. When added to water, the pearls majestically unfurl, releasing their delicate scent and flavor. A spellbinding treat for all senses. While not cheap, this tea is well worth the experience.

O5 | GYOKURO PRESTIGE*Sweet with mild vegetal notes*

This shade grown green tea is among the finest of Japanese teas. With a perfectly smooth, rich and soft flavour this tea produces a sweet aroma.

O1 | TIE GUAN YIN*Subtle notes of fruit and berry*

One night, a poor farmer named Wei, was visited in a dream by Iron Goddess Oolong, the Buddhist Goddess of mercy. She told him where to find a special and treasured tea tree shoot. He took the shoot, planted it in his field and nurtured it, then from this tree the finest tea was produced. Named after the Iron Goddess Oolong, the process of making this tea is complex and requires expertise; and was for many years kept secret.

O2 | GINSENG OOLONG*Sweet, fresh with a strong aftertaste*

Tea Drop's Ginseng Oolong also works miracles on taste buds. It is sweet, strong and carries a strong, rewarding aftertaste. This tea is suitable for drinking in afternoon onward – after all, that's a more appropriate time for a good, stiff drink.

03 | JASMINE OOLONG*Light, with hints of jasmine*

Our Jasmine Oolong is prepared using the ancient method, in which the tea absorbs the fragrance of the jasmine flower during the baking process, producing a scented tea that's aromatic and full of flavour, without using any additives or chemicals. Jasmine Oolong is a pure, cleansing tea that is best enjoyed in the evening, when you're winding down for the day. Best of all, sipping Jasmine Oolong is like going on a journey through the high mountains of Taiwan. An experience you'll never forget.

04 | MILK OOLONG*Creamy and buttery*

Originating from Taiwan, this tea's taste is light and flowery and sometimes compared to milk. This tea variety can be grown at higher altitudes, and the yield is about 20% higher compared to traditional tea varieties. These circumstances made it become one of the most popular varieties among tea farmers in Taiwan and Thailand.

05 | DA HANG PAO*Roasty with a sweet lingering aftertaste*

Da Hong Pao (Big Red Robe) is a heavily oxidized, dark oolong tea. According to legend, the mother of a Ming dynasty emperor was cured of an illness by a certain tea, and that emperor sent great red robes to clothe the four bushes from which that tea originated. Six of these original bushes, growing on a rock on the Wuyi Mountains and reportedly dating back to the Song dynasty, still survive today and are highly venerated.

01 | DARLING DARJEELING*Delicately floral, with notes of musky spiciness*

Darjeeling tea is produced in West Bengal. With only a few dozen tea gardens in the Darjeeling hills of India allowed to call their product by the name, Darjeeling tea varies widely in flavor depending on a handful of factors. This is the classic traditional Indian Tea blend – best enjoyed as a pure black tea, it is delicately floral with notes of musky spiciness and mild flowery tones.

02 | YUNNAN GOLDEN TIPS*Light bodied with hints of maple and spice*

Yunnan Golden Tips is a sublime black tea whichever way you take it. Meticulously crafted in Yunnan Province, and composed of gorgeous, golden tips yields more flavor and aroma than standard leaves. Golden orange in colour. A bouquet of dried woods and smoke give way to lingering flavours of honey and molasses. So smooth and rounded it can be enjoyed neat or with a drop of milk, and will not taste bitter even if over-steeped.

03 | 10 YEARS PU-ERH TEA*Malty and full bodied*

This particular Pu-erh tea has been stored for 10 years, greatly enhancing the taste aromas, so fresh herbaceous aromas become a faint wood scent. The taste is delightfully mild, with a long-lasting fragrance. Like fine wine, Pu-erh ages beautifully when stored properly, creating deep, rich, complex flavours and aromas. Labeled with the year it was picked and the region it was grown, many Pu-erh tea bricks or cakes are decades old and sell for thousands of dollars.



BAMBOO *blossom*