

DESSERTS & BEVERAGES

Dessert of the Day from \$8.90 to \$9.90

A selection of Eastern & Western cakes and sweets
(Please ask your Wait person for today's specials)

Chocolates \$2.50

Baci or Bouchée

Juices \$4.50

Apple, Orange or Pineapple

Himalayan Goji juice (single shot - 30ml) \$3.50

Double shot (60ml) \$6.50

Triple shot (90ml) \$9.00

Bottle (1 Litre) \$80.00

Soft Drinks \$4.50

Coca-cola, Diet Coke, Coke Zero, Fanta, Sprite, Lift

Aqua Panna or San Pellegrino (250ml) \$4.00 (750ml) \$7.00

Still or Sparkling Spring Water

Lemon Lime & Bitters \$5.00

Iced Tea (Lemon, Peach and Mango) \$5.00

Grinders Coffee

Flat White, Cappuccino or Café Latté \$4.20

Long black, Espresso, Short Black or Short Macchiato \$3.80

Long Macchiato or Double Espresso \$4.80

Mocha \$5.00

Affogato \$5.00

Extra shot of coffee \$1.00

Flavoured Latté (Hazelnut, Caramel, Chai) \$5.00

Liqueur Coffee \$11.50

Iced Coffee \$6.00

Iced Chocolate \$6.00

Soy Coffee (extra) \$0.50

Tea for Two \$7.00 (for 1) \$4.00

Japanese Baked Rice Green Tea, Chinese Jasmine

T2 Tea's - English breakfast, Earl Grey, Peppermint, Chai, Camomile, or Orange Pekoe

Hot Chocolate \$5.00

Served with Marshmallows

Alcoholic beverages also available. Please see our range of wines and beers carefully selected to complement our cuisine.

WELCOME TO THE SILK ROAD

Our style of cuisine is the result of blending the finest local produce with dishes of long standing East Asian tradition and cultural heritage. The Silk Road has emphasized healthy eating with clean distinct flavours and we are mindful of reducing excessive oils, fats and additives in our cooking.

Choose from our selection of Entrées and Mains or enjoy a tantalising combination in one of our Degustation options.

Your waitperson will be happy to answer any questions you may have regarding celiac or vegetarian requirements.

DEGUSTATION MENUS

Our degustation menus have been developed to provide a finely balanced culinary experience, enhanced with a carefully considered wine selection as an optional complement.

Please make your choice and enjoy.

Banquet

(4 person minimum)

\$40.00 per person,
Vegetarian Options available

Entrée

Spring Rolls

Tempura King Prawns

Mains

Served with steamed rice

Szechuan Chicken

Vegetarian Bali Mee Goreng

Beef Rendang

Silk Road Salad

Sea Salt & Pepper Squid

Tea or Coffee

Finish your meal with an Espresso coffee or
a selection of fine T2 tea

Celebrations

(2 person minimum)

Our Celebrations menu is available for \$75.00 per
person, or with the inclusion of carefully
selected wines \$100.00 per person

This 6 course degustation menu comprises a
tantalising selection of our finest dishes.

Hamelin Bay Sauvignon Blanc

Seared Citrus Marinated Scallops

Tempura King Prawns

Capel Vale Pinot Noir

Wagyu Beef Tataki

Peking Duck Wraps

McHenry Hohnen Cabernet Merlot

Dorper Lamb with
Safron Briani Rice

Dessert

Brown Brothers Late Harvest Botrytis Riesling

Honeycomb Cake

Tea or Coffee

Finish your meal with an Espresso coffee or a selection of fine
T2 tea

Baci or Bouchée chocolate

ENTRÉES

1. Thai Tom Yum Soup \$10.50

A delicious spicy and tangy tomato and seafood (prawns and squid) soup.

2. Peking Duck Wraps for Two \$19.50

A Silk Road favourite! Roasted Duck fillet with slivers of spring onion & cucumber; wrapped in a delicate crêpe with Hoi Sin sauce

3. Malay Satay (three sticks) \$10.50

Malay-style satay grilled chicken skewers, accompanied with traditional peanut sauce. (extra sticks \$3.00)

4. Silk Road Vegetarian Platter \$11.50

Tempura Shiitake mushroom & Spring rolls, served with vegetarian curry and fresh salad

5. Lettuce Rolls (Sang Choi Bao) for Two \$19.50

Stir-fried diced pork fillet & vegetables served on fresh lettuce leaves & our special sauce

6. Tempura King Prawns \$19.00

King prawns in a deliciously light crispy batter served on a bed of Tempura vegetables, accompanied with soy and sweet chilli sauce

7. Wagyu Beef Tataki \$15.50

Delicately sliced rare Wagyu Beef served with Japanese Soba noodles and a light salad. (served cold)

8. Chinese Bread [Man Tou] with Pork Stack \$11.50

Delicious Pork fillet served on traditional Chinese bread with Kecup Manis (sweet soy)

9. Seared Citrus Marinated Scallops \$15.50

Juicy Scallops, pan seared and with a zesty marinade

MAINS

1. Singapore Laksa \$25.90

A Silk Road classic! Hokkien egg noodles & rice vermicelli with King Prawns, chicken, fish cake & tofu, cooked in our special curry & coconut Laksa sauce (typically served mild, but please ask if you would like medium or hot)

2. Nasi Goreng \$24.90

Indonesian spicy wok-fried rice with King Prawns, pork, squid & egg (choose your spice level - no chilli, mild medium or hot)

3. Dorper Lamb \$38.50

Tender Dorper Lamb cutlets, lightly marinated and grilled to perfection. Served with Safron Briani rice and Achar salad

4. Beef Rendang \$28.00

Tender medallions of beef in a spicy Rendang sauce, served with steamed rice and Achar salad. (The Silk Road recommends a slice of Roti bread \$3.00 each) (typically served mild, but please ask if you would like medium or hot)

5. Assam Fish \$33.50 / King Prawns \$36.50

Fresh Tasmanian Salmon fillet or Local King Prawns in a spicy Nonya-style sweet & sour tamarind sauce, served with steamed rice, pineapple, tomatoes & baby beans

6. Szechuan Chicken \$27.50

Tender chicken wok fried with onions, red capsicum, broccoli, sugar peas, baby beans and dried chilli in a tasty Szechaun sauce served with steamed rice

7. Malay Curry Chicken \$26.50

A Silk Road favourite! Slow-cooked tender chicken fillet pieces, simmered in our homemade curry sauce, served with baby beans, potato & rice (The Silk Road recommends a slice of Roti bread \$3.00 each) (typically served mild, but please ask if you would like medium or hot)

8. Hong Kong Roast Duck \$28.90

Fillet of roast Duck on a bed of fine Wonton noodles & steamed Chinese greens, served with a side of chicken & spring onion soup

9. Penang Char Kway Teow \$25.90

Flat Chinese rice noodles wok-fried with eggs, king prawns, pork, squid and choi sum (choose your spice level - no chilli, mild, medium or hot)

10. Garlic King Prawns \$36.50

Delicious King Prawns wok-fired in our special garlic sauce, resting on a bed of wonton noodles & steamed Chinese greens with a light soy & sesame dressing

11. Seasalt & Pepper Squid \$28.90

Tender pieces of Squid, lightly battered and wok-fried with sea salt and pepper; on a bed of Japanese Udon noodles and drizzled with Hoi Sin sauce.

VEGETARIAN DISHES

1. Silk Road Salad \$18.50

Two fruit & five vegetable salad with tofu and our sesame & soy dressing (add grilled chicken \$3.50 extra)

2. Vegetarian Char Kway Teow (egg optional) \$21.90

Wok-fried flat rice noodles with Asian vegetables & tofu (choose your spice level - no chilli, mild, medium or hot)

3. Roti Pratha with Vegetarian Curry \$23.90

Roti bread grilled and served with a delicious Vegetarian Chick Pea and Dahl curry with baby beans and Safron Briani rice

4. Vegetarian Nasi Goreng (egg optional) \$20.90

Spicy wok-fried rice with Asian vegetables & tofu (choose your spice level - no chilli, mild, medium or hot)

5. Seasonal Vegetables \$18.50

The best choice of the season stir fried with baby corn, broccoli, tofu, garlic and oyster sauce (option of rice or noodles \$2.50)

EXTRAS

Achar \$4.50 - Cut Chilli \$1.00 - Egg \$1.50 - Fresh Salad \$4.50 - Steamed Rice \$2.50 - Briani Rice \$3.50 - Side Soup \$2.50 - Roti (1 piece) \$3.00 - Prawn Crackers \$4.00 - Pappadums \$4.00 - Sambal - \$1.50

Fully licensed (BYO available Sunday - Thursday, Wine only at \$8 corkage per bottle). Cakeage \$10 per cake. Prices include 10% GST. Please add 10% surcharge on public holidays. Friday & Saturday evening bookings of 10 or more people the Degustation menus are recommended. Prices are subject to change.

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