

DINNER

The Flying Pigeon food is designed for shared dining.

HOMEMADE DUMPLINGS

Pork, wombok & dill dumplings with ginger and aged rice vinegar dipping sauce \$11.50/6pcs

Chicken, ginger & lemon grass dumplings with spicy coconut broth \$12.00/6pcs (Mild Spicy)

Prawn dumplings with house made Sichuan chilli oil and aged rice vinegar \$13.50/6pcs

Shitake mushroom, smoked tofu, chive and sweet potato noodle dumplings with roasted seaweed and miso, rice vinegar sesame sauce. \$11.50/6pcs

BAR SNACKS, SMALL PLATES & PICKLES

House-made Pickle Plater - Papaya, carrot, cucumber, daikon turnip, zucchini \$6.00
Korean Style Kim chi - \$4.00

Edamame \$5.50 V/GF/Ch

Edamame poached and tossed with Himalayan pink salt, garlic oil & sesame.

Pulled Pork Tacos \$11.00/2pcs Ch

Thai style slow-cooked pork shoulder served on a Chinese spring onion pancake, Asian slaw, papaya pickle, paprika, fresh coriander.

Teriyaki Chicken Buns (Ch) \$11.00/2pcs

Grilled marinated chicken served with Taiwanese style steam buns, wasabi mayo and furikake.

Cantonese Style Barbeque Pork \$14.00

Sweet & Sticky Char Sui.

Mouthwatering Chicken (Saliva Chicken) \$15.00

Ginger and Shaoxing wine poached chicken, sichuan pepper oil, roasted peanuts, herb salad.

Burmese BBQ Wings \$11.00 GF 4pcs

Paprika, Turmeric and Garlic marinade chicken wings served with sweet tart chilli and peanut salsa.

SALADS

Northern Chinese Salad \$9 V/GF

Wombok, carrot, tofu skin, bean sprouts, roasted peanuts with aged vinegar dressing.

Green Mango Salad \$13.00 GF

Green Mango, fresh herbs, crushed peanuts, cherry tomatoes, chilli and crispy shallots.

*Add Chicken or Tofu \$7

LARGE PLATES

Kung Pao Chicken \$22.00 GF

Sichuan style chicken stir-fry with aged vinegar, sichuan pepper, cucumber, carrot and peanuts.

Sichuan Beef Stir-fry \$22.00 GF

Wok seared beef with sichuan pepper, green peppercorn, black bean, red pepper and onions.

Pork Belly \$26.00

Pork belly slow cooked in lemongrass, garlic and ginger served with coriander, green onion, kimchi and sweet & spicy sauce.

Beef Curry \$24.00 GF

Chunky beef steak slow-cooked in ginger, garlic, onion, chilli, our curry spice mix, serve with toasted almonds and saffron raita.

Eggplant Green Curry \$22.00 V/GF

Charred eggplant tossed with roasted peppers, green curry paste, lime leaf, wild green peppercorn and coconut milk.

Grandma's Smashed potato \$14.00 V/GF/Ch

Yun nan style Potatoes mashed w/ fresh herbs & spices.

Wok Seared Beans \$12.00 V/GF/Ch

Green Beans stir fried with garlic, ginger, mushroom soy, toasted sesame and crispy shallot.

*Add Tofu \$7

*Add house cured kaffir lime leaf bacon \$7

SIDES

Jasmine Rice \$2.5

Cong You Bing – Spring Onion Pancake \$4.50/2pcs

The Flying Pigeon requests patrons with food allergies or other dietary requirements to please inform our wait staff prior to ordering.

We will endeavour to accommodate your dietary requirements, however we cannot be held responsible for traces of allergens.

Most of our dishes contain common fresh Asian herbs and ingredients such as garlic, ginger, spring onion, coriander, sesame oil and soy sauce.

Please note all card payments will incur a 1.5% fee.

A 10% surcharge applies to all public holidays.

All menu items are subject to change without notice.