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COLOUR
TV

LIGHT YEARS HOTEL



スーパードリシヤス

4220

1848 GOLD COAST HIGHWAY
BURLEIGH HEADS 4220

"Short days, long nights"

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“IM DESIGNED TO SHARE!”

DUMPLINGS

MUD CRAB & SCALLOP (4)
RED VINEGAR, SHELL FISH OIL, DILL - \$16

CHICKEN & CORN SHU MAI (4)
BLACK VINEGAR, SESAME, CHILLI OIL - \$16

WILD TRUFFLED MUSHROOMS (4) (V)
SOY & GINGER - \$16

BAO BUNS

SMOKED KATSU PORK (4)
CUCUMBER KIM CHI, SRIRACHA MAYO - \$26

SPICY KOREAN FRIED CHICKEN (4)
CUCUMBER, LIGHT YEARS RANCH - \$26

STICKY BEEF BRISKET (4)
CHEESEBURGER PICKLES, SPECIAL SAUCE - \$26

EGGPLANT KATSU (4) (V)
CUCUMBER KIM CHI, STRANGE FLAVOUR SAUCE - \$25

SMALL

HOT & SOUR CUCUMBERS (GF, V) //
TAMARIND, SESAME, VINEGAR, DILL - \$6

LIGHT YEARS PICKLE PLATE (GF, V)
HOUSE MADE PICKLES & FERMENTS - \$6

CHILLI & GARLIC EDAMAME (GF) //
FURIKAKE - \$6

MEDIUM

KINGFISH CEVICHE (GF)
COCONUT, CHILLI, KAFFIR LIME - \$24

OCEAN TROUT (GF)
PICKLED GREEN CHILLI, SMOKED COCONUT CREAM,
PONZU, SEAWEED OIL, SHISO - \$24

VEGETARIAN SPRING ROLLS (4) (V)
ASIAN HERBS, LETTUCE, NUOC CHAM - \$17

PRAWN TOAST (3)
UMAMI BUTTER, SRIRACHA MAYO - \$15

CHAR SUI BBQ PORK
CHARRED PINEAPPLE KIM CHI, HERB SALAD - \$24

CUMIN SPICED FRIED CAULIFLOWER (GF, V)
STRANGE FLAVOUR SAUCE, COCONUT, DILL, MINT,
CRUNCHY THINGS, PEANUTS - \$22

MISO CARAMEL EGGPLANT (GF, V)
SNAKE BEANS, CORIANDER, SESAME - \$22

CRISPY MASTERSTOCK PORK
STICKY CHILLI CARAMEL, PEANUTS, HERBS - \$28

HONEY & SESAME KING PRAWNS
TYPHOON SHELTER CRUMBS, CURRY LEAVES - \$28

5 SPICE ROASTED DUCK PANCAKES (6)
HOISIN, SHALLOTS, PICKLED CABBAGE,
CUCUMBER - \$36

CURRIES

TURMERIC & COCONUT FISH CURRY (GF)
KAFFIR LIME, SNAKE BEANS - \$34

TURMERIC & COCONUT CAULIFLOWER CURRY (GF, V)
KAFFIR LIME, SNAKE BEANS - \$30

BEEF CHEEK RENDANG (GF)
SLOW BRAISED IN COCONUT & LEMONGRASS,
W/ THAI BASIL & COCONUT CREAM - \$36

FROM THE WOK

LIGHT YEARS SPECIAL FRIED RICE
PRAWNS, BBQ PORK, EGG, SWEET CORN, PEAS,
MUSTARD GREENS, GINGER & LEMONGRASS -
FLAVOUR BOMB - \$20

VEGETARIAN EGG FRIED RICE
SNOWPEAS, MUSHROOMS, SWEET CORN, PEAS,
MUSTARD GREENS, GINGER & LEMONGRASS -
FLAVOUR BOMB - \$18
(VEGAN OPTION AVAILABLE)

ON THE SIDE

VIETNAMESE SLAW (GF, V)
CABBAGE, PICKLED GREEN PAPAYA, CARROT, HERBS,
CRUNCHY THINGS, PEANUTS, NUOC CHAM - \$16

ASIAN GREENS (V)
MUSHROOM SAUCE, GINGER & GARLIC - \$14

MISO CORN (GF)
MISO BUTTER, FURIKAKE - \$16
(VEGAN OPTION AVAILABLE)

WATERMELON SALAD (V)
MINT, KAFFIR LIME, LEMONGRASS VINAIGRETTE- \$10

STEAMED RICE (GF, V)
JASMINE - \$4

SWEET STUFF

COCONUT & PANDAN SAGO (GF, V)
STRAWBERRY, THAI BASIL, TOASTED COCONUT - \$16

BLESS THIS MESS
YUZU CURD, FIVE SPICE CHOCOLATE MOUSSE,
MERINGUE, RASPBERRY SHERBERT GRANITA - \$16

KIDS

KUNG FU CHICKEN (GF) //
HONEY SOY CHICKEN, YUMMY GREEN BEANS,
RICE - \$12

WAVE RACER //
LY FISH FINGERS, YUMMY GREEN BEANS, RICE - \$12



COCKTAILS

HONEYMOON - \$19
JALAPENO TEQUILA, MIDORI, HONEYDEW MELON,
LIME, AGAVE, SMOKED JALAPENO SALT RIM
IF YOU ONLY HAVE ONE HONEYMOON...DRINK THIS.



DOUBLE DRAGON - \$19
MOZART WHITE CHOCOLATE LIQUEUR, WHITE RUM,
DRAGON FRUIT, LIME, FOAM
LUSH, CREAMY AND FRESH. A TRIPLE THREAT.



GEISHA SOUR - \$18
INK GIN, UMESHU, LEMON, BITTERS, FOAM
AROMATIC & LUSCIOUS. LIKE A GEISHA.



SANDY MANDY - \$18
MANDARINE LIQUEUR, APEROL, LEMON, BLOOD ORANGE,
FOAM, SWEET BISCUIT SAND
A LITTLE BIT TART. A LITTLE BIT SWEET.



GIRL NEXT DOOR - \$19
BROOKIES DRY GIN, 1883 MAISON ROUTIN KIWI,
GOLDEN KIWI, LIME, FOAM, BLACK SESAME
SHE WAS A GIFTED COCKTAIL MAKER.



LOLA PALOMA - \$18
CHILLI TEQUILA, CAMPARI, WATERMELON, LIME,
GRAPEFRUIT
REFRESHING WITH A HINT OF SPICE.



5 SPICE TIKI JUICE - \$19
WHITE RUM. DARK RUM, LICOR 43, PINEAPPLE,
PASSIONFRUIT, LIME, 5 SPICE COCONUT FOAM
TROPICAL NEVER TASTED SO GOOD.



ELDEFLOWER LYCHEE SPRITZ - \$16
LYCHEE LIQUEUR, ELDEFLOWER, PROSECCO, THYME
FLORAL & FRAGRANT. AN ALL DAY SIPPER.



ASK US FOR THE CLASSICS