THE RICE DEN

STYLE: Canton Cuisine

LICENSED: 100%

VIBE: Best enjoyed chilled!

BOOKINGS: (02) 9411 2001

DESCRIPTION:
Clean, fresh and honest eats inspired by southern Chinese comfort food, a consciousness of local farming, and a good-time with exceptional company.

(VG) Vegan Friendly  (G) Gluten Free  (GO) Gluten Free - Optional
For bookings of 8 or more persons, our banquet menu applies.
Public holidays - a 10% surcharge applies on all items.
Credit cards accepted.
Credit cards surcharge - 1.5% on VISA, Mastercard
3% on American Express. Diners Club not accepted.
**THE RICE DEN**

**BANQUET MENU**

$40 per person

Minimum 4 people

- Assorted house made pickles to start (VG)
- Hand made cheong fun
  sesame, hoisin sauce (VG)
- Chicken, prawn and shiitake dim sum
- Crispy lamb spring roll
  sour plum sauce
- Lightly fried calamari
  with Chinese spicy salt,
  pickled ginger mayonnaise
- Steamed Cone Bay Barramundi fillet
  with ginger, shallot and soy sauce
- Roast duck breast with savoy cabbage
  chilli and leek plum sauce (G)
- Slow braised Chu-Hou beef cheek
  kohlrabi, baby carrot, corn
  Steam broccolini,
  preserved mustard green (VG) (G)
- Yangzhou style pork and prawn fried rice (GOp)

**THE RICE DEN**

**VEGETARIAN BANQUET MENU**

$35 per person

Minimum 2 people

- Assorted house made pickles to start
- Hand made cheong fun
  sesame, hoisin sauce
- Savoy cabbage and carrot salad
  with rice sheets, sesame and soy dressing,
  Chinkiang vinegar
- Mixed wild mushroom pancake
  The Rice Den style
- Wok tossed mushroom with baby spinach and tofu
  Steam broccolini,
  preserved mustard green
- Cantonese vegetarian fried rice
  pickled radish (GOp)
THE RICE DEN

HOUSE MADE SMALL EATS:

Assorted house made pickles (VG) 6

Hand made cheong fun sesame, hoisin sauce (VG) 8

Crispy lamb spring roll sour plum sauce (4 pieces) 12

Stir fry roast duck sang choi bao (2 pieces) 15

Mixed wild mushroom pancake The Rice Den style (2 pieces) (VG) 10

Duck liver sausage chicken and pork hock terrine, Coleambally red date, Tasmanian black garlic 15

THE RICE DEN

Rice wine cured ocean trout pickled fennel, ginger and soy sauce 16

Drunken Queensland king prawn chilli and Sichuan pepper (4 pieces) (G) 20

Chicken, prawn and shiitake dim sum (4 pieces) 10

Scallop and prawn sui mai (4 pieces) 16
**BIGGER EATS:**

- Tea smoked chicken salad
  - rice sheets, sesame and soy dressing,
  - Chinkiang vinegar
  - 16

- Canton style barbeque pork neck
  - molasses and honey glaze
  - 16

- Lightly fried calamari
  - Chinese spicy salt, pickled ginger mayonnaise
  - 18

- Crispy soft shell crab
  - topped with spicy spanner crab,
  - mung bean noodles
  - 24

- Roast duck breast
  - savoy cabbage, chilli and leek plum sauce (G)
  - 25

- Steamed Cone Bay barramundi fillet
  - ginger, shallot, soy sauce
  - 29

- Slow braised Chu-Hou beef cheek
  - kohlrabi, baby carrot, corn
  - 32

**VEGETARIAN TO SHARE:**

- Steam broccolini
  - preserved mustard green (G)
  - 12

- Wok tossed mushroom
  - baby spinach
  - 23

- Cantonese vegetarian fried rice
  - pickled radish (GOp)
  - 15

- Singapore noodle
  - vegetarian, wok tossed (GOp)
  - 16
RICE AND NOODLES:

Steamed Rice (S/L)  
4 / 6

The Rice Den fried rice  
Chinese sausages, shiitake mushrooms (GOp)  
16

Yangzhou style fried rice  
pork, prawn (GOp)  
16

Singapore noodles  
flame tossed in wok, prawn, barbeque pork (GOp)  
18

Braised shrimp roe egg noodles  
ginger, shallot  
14

DESSERTS:

French toast  
dulce de leche, peanut crumble, mascarpone  
14

Ovaltine pannacotta  
whisky glaze, roasted chestnut (G)  
14

DESSERT WINES:

2013 Vietti Moscato d’Asti La Cascinetta DOCG  
Piemonte, ITALY  
Intense peach, rose petals and ginger with a finish of fresh apricots  
44

2012 The Royal Tokaji Wine Company Late Harvest  
Furmint, Yellow Muscat, Hárslevelű  
Tokaj, HUNGARY  
Quince, pear and gingerbread with a hint of mint  
47

2010 Margan Botrytis Semillon  
Hunter Valley, NSW  
Honeycomb and lychee nose with a palate showing ripe quince, apricots and marmalade  
10/47

With respect to diners who have allergies,  
we cannot guarantee that dishes  
will be presented completely free of  
nut or shellfish residue.