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The

RESTAURANT

Authentic Cantonese Cuisine Since 1976

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The MING

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Starters

1.	San Choy Bow lettuce parcels (serves 2, \$4 for each extra person)	17.80
2.	Juicy Garlic King Prawns	16.80
3.	Oyster Steamed naturally with Black Bean dressing *	16.80
4.	Squid, chilli, salt and pepper	12.80
5.	Spring Roll (2) &	4.80
6.	Seafood Seaweed Wraps, lightly pan-fried (2)	6.80
7.	Shimp, Seafood & Mango Rolls (2) &	8.80
8.	Steamed traditional Hong Kong style Dim Sim (4) $\mathscr E$	6.80
9.	Steamed Prawn Dumplings in a Rice Pastry (4)	7.80
So	ups	
1.	Hot & Sour (seafood, mushroom, bamboo and tofu bits)	8.50
2.	Seafood Tofu broth	8.50
3.	Beef with Coriander	7.50
4.	Our own Chicken n' Sweet Corn	7.00
Se	afood	
1.	Tasmanian Salmon * Grilled with a light celery and coriander dressing in soy	22.80
2.	Steamed Salmon Fillet with Black Bean and Soy dressing *	22.80
3.	Catch of the Day Spicy Fish Slices Succulent fish slices, lightly battered and tossed with peppers	22.80
4.	Braised Seafood Basket Prawns, scallops, fish, squid with an assortment of vegetables, oyster soy, in a crisp bird's nest	31.80
5.	Seafood Combination Prawns, scallops, fish, squid with an assortment of vegetables, oyster soy	29.80
6.	Garlic King Prawn Aromatic, juciy prawns cooked just right and served on a sizzling plate	29.80
7.	Singapore Prawns Red saucy, chilli prawns cooked mild or hot (for the daring!)	29.80
8.	Prawn n' Cashews Prawns, cashew & diced veges	29.80
9.	Satay Prawns Prawn with a creamy, nutty satay sauce	29.80
10	. Honey Prawns King prawns coated in light batter and deep fried in honey sauce	29.80
11	. Prawn with Seasonal Vegetable King prawns, mushroom, fresh veges in a hearty oyster sauce	29.80

Main Dishes

1.	Traditional Peking Duck (serves 2 over 3 courses) * First thin pancakes, duck layers, shallots rolled in Hoisin sauce followed by lettuce parcels of duck fillet mince, carrot, celery and vermicelli finished with a hearty special duck dish by our chef. (\$5 for each extra person)	68.00
2.	Roast duck In house roasted to perfection in sweet soy bean sauce and pineapples	26.80
3.	Steamed Duck Deluxe Duck breast steamed over a low fire, served on top of prawns, scallop, mushroom and a splash of chinese brandy	35.80
4.	Our very own Lemon Chicken Thin chicken breast strips, crumbed and drizzled in a tangy lemon vinaigrette	22.80
5.	Roast Chicken Chicken marinated with Garlic, Ginger and Rice wine, roasted to crispy perfection served with a pinch of our special salt	22.80
6.	Chicken Deluxe Chicken fingers battered with a thin almond coated prawn paste served with a sweet chilli dip	29.80
7.	Chicken Satay Tender chicken pieces with a creamy, nutty satay sauce	22.80
8.	Chicken n' Cashew Chicken, cahews & diced veges	22.80
9.	Honey Chicken Chicken pieces coated in light batter and deep fried in honey sauce	22.80
10.	Steak with Black Bean Sauce Beef strips, baby corn, capcisum, string beans	22.80
11.	Chicken with Seasonal Vegetables Tender chicken, fresh green veges in a hearty oyster sauce	22.80
12.	Fillet Steak Tender fillet slices with black pepper, a touch of honey served on a sizzling plate	32.80
13.	The one and only Szechuan Beef Mouth size beef strips in a mild or hot, red, plum sauce (deep-fried, but very yummy!)	23.80
14.	Beef Satay Beed strips with a creamy, nutty satay sauce	22.80
15.	Steak with Seasonal Vegetables Beef strips, fresh veges in a hearty oyster sauce	22.80
16.	Curry Chicken/Beef Tender chicken or beef pieces in our homemade creamy curry sauce	22.80
17.	Ming's spare Ribs (of coursel) Serious finger licking pork chops marinated with rice wine and cooked in red, sweet plum sauce	22.80
18.	Home made Sweet n' Sour Pork / Chicken / Fish & All natural tomato base, red vinegar, Hawaiian pineapple, onions and capcicum	22.80
19.	Mongolian Lamb Lamb fillet slices with string bean in a mild or hot Chilli bean sauce	27.80
20.	Garlic Lamb Lamb fillet slices with snow pea, garlic in sizzling plate	27.80
21.	Omelette Combination (Prawn, Chicken and Pork) Chicken King Prawn	20.80 19.80 25.80

Vegetarian Dishes					
1.	Tofu Mushroom Soup	5.50			
2.	Spring Rolls (2) &	4.80			
3.	Mushroom Veg Omelette	17.80			
4.	Seasonal Mix Vegetables Stir Fried in Oyster Sauce, or Naturally Steamed	15.80			
5.	Tofu and Mushroom Beancurd & Vegetables in a hot Claypot	17.80			
6.	Vegetarian Fried Rice	12.80			
7.	Mixed Vegetable Noodles	17.80			
Sid 1. 2.	les Mixed Vegetables Stir Fried Snow Peas	15.80 16.80			
3.	Garlic Pak Choy (Chinese Veg)	15.80			
4.	Steamed White Rice (per person)	2.80			
5.	The Ming Fried Rice	2.80 15.80			
6.	Singapore Rice Noodle Thin rice vermicelli with prawns, pork, sprouts in a light curry flavour	17.80			
7.	Kway Teow Flat rice noodles with prawn, chicken, pork & sprouts	17.80			
8.	Hong Kong Egg Noodles (thin egg noodles) with Chicken or Steak Strips with Prawns or Seafood mix	22.80 26.80			
Dessert					
1.	Mango Pudding - Light & Fluffy	5.80			
2.	Banana Roll and Macadamia Ice Cream 🛭	5.80			
3.	Coconut Pudding and a lovely Chocolate Sauce	5.50			
4.	The Ming's Special Fried Ice Cream and Fresh Fruits $\mathscr G$	6.00			
Hot Drinks					
1.	Flat White, Cappuccino, Latte, Esspresso, Long Black	4.20			
2.	Hot Chocolate, Mocha, Macciato	4.80			
3.	Tea (English Breakfast)	4.20			
4.	Herbal Teas (Mint, Carmomile, Chrysanthemum)	4.20			
5.	Chinese Tea (Jasmine, Tikuanyin) (per person)	3.50			

Keys

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* - Seasonal or subject to availability

Banquet 1 (2-3 people)

Chicken Sweet Corn Soup
Seafood Rolls
Garlic King Prawns
Szechuan Beef
Ming Fried Rice

\$38.00 per person

Banquet 2 (4-5 people)

Chicken Sweet Corn Soup
Oriental Flatter (Seaweed Rolls, Chilli Squid, Dim Sims)
Fillet Steak with Black Pepper & Honey Sauce
Seafood Basket
Boneless Lemon Chicken
Ming Fried Rice
Coconut pudding
Coffee or Tea

\$35.00 per person

Banquet 3 (6-10 people)

Chicken Sweet Corn Soup
Oriental Platter (Seaweed Rolls, Chilli Squid, Dim Sims)
Boneless Lemon Chicken
Seafood Basket
Szechuan Beef
Fillet Steak with Black Pepper & Honey Sauce
Ming Fried Rice
Coconut pudding
Coffee or Tea

\$35.00 per preson