



47 Takalvan Street, Millbank, Bundaberg

Phone: 07 - 4153 1881 / 0400 291 038

www.trulyasiabundaberg.com.au





11 Buccaneer Drive, Urangan, at the Marina
Phone: 07 - 4125 5599 / 0417 073 391
www.trulyasiaherveybay.com





Malaysian, Singaporean & Thai Cuisine

- * Table Service Only, No Bar Service.
- * Fully Licensed, No BYO.
- * No Outside Foods, Drinks & Desserts, Except for Celebration Cakes For Table Booking of 10+ People.
- * Please Pay At The Front Counter.
- * 15% Surcharge on Public Holidays.
- * Separate Bill Allowed, EFTPOS Payment Surcharge: 1.25%, (AE -- 2.75%),
- * No Alterations to Menu Items, Please Inform Staff For Any Food Allergy.

HERVEY BAY

11 Buccaneer Dr. Urangan

BUNDABERG

47 Takalvan St. Millbank

NON ALCOHOL DRINKS

Soft Drinks / Waters / Juices

Dry Ginger Ale / Tonic Water	\$5 / bottle
Coke / Coke Zero / Sprite	\$5 / bottle
Fanta / Pasito	\$5 / bottle
Creaming Soda / Ginger Beer / Sars	\$5 / bottle
Orange / Apple / Pineapple Juice	\$5 / glass
Sparkling Water	\$5 / bottle
Lemon Lime Bitters	\$6 / glass

Mocktails

\$13

Cocolada:

Pineapple Juice, Coconut Cream

Sweet Sunrise:

Orange Juice, passion fruit, Grenadine

Lychee Delight:

Lychee, mint, lemon lime bitter

Strawberry Daiquiri:

virgin strawberry daiquiri, strawberries.

Blue Berry Mojito

Blueberries, lime juice, soda water, mint.

Frozen Virgin Margarita

Lemon juice, simple syrup, pineapple juice.

COCKTAILS

Mojito	\$16
white rum, lime juice, mint and soda water	
Sex On The Beach	\$16
Vodka, cranberry juice, peach schnapps	
Litchini	\$18
Vodka, Lychee Liqueur, Lime Juice, Soda, Lychee	
Fruit Tingle	\$18
Vodka, Blue Curacao, Lemonade & Grenadine	
Midori Splice	\$18
Midori, Malibu, Pineapple juice, Crushed Ice, Cream	
Cosmopolitan	\$18
Vodka, Cointreau, Lime Juice, Cranberry Juice	
Espresso Martini	\$18
Vodka, Kahlua & Espresso	
Blue Hawaiian	\$18
Malibu, blue curacao, lemon juice & pineapple juice	
Paradise	\$18
Malibu, blue curacao, pineapple juice, grenadine	
Choc Mint Slice	\$18
Crepe de menthe, bailey's, milk, cream, choc topping	
Pink Lady	\$18
Bailey's, strawberry liqueur, strawberries.	
Red Angel	\$18
Vodka, Chambord, Strawberry, lime juice, salt rim.	
Tobleron	\$20
Frangelico, kahlua, baileys, cream and honey.	

BEERS & CIDERS

Beers

James Boag's Premium	\$8
Crown Lager	\$9
Pure Blonde Ultra Low Carb	\$8
Peroni 3.5 / Nastro Azzurro	\$8
Great Northern Original	\$8
Great Northern Crisp	\$8
Great Northern Zero	\$8
VB	\$8
4X Gold	\$8
Tooheys Old	\$9
Tooheys New	\$8
Tooheys Extra Dry	\$8
Hahn Light / Hahn Super Dry	\$8
Corona (Mexico)	\$9
Singha Lager (Thai)	\$9
Asahi Super Dry (Japan)	\$9

Ciders

Somersby Apple Cider	\$8
Somersby Pear Cider	\$8
Rekorderlig Strawberry & Lime Cider	\$10

SPIRITS By the serve
Add a Mixer \$2

VODKA

Smirnoff \$6 Absolut \$7 Belvedere \$8

RUM

Bundaberg Original \$6 Malibu \$6

Captian Morgans \$6 Bacardi \$6

WHISKY

Jim Beam Bourbon \$6 Jack Daniels \$7

Southern Comfort \$6

Jameson Irish \$7 Wild Turkey \$7

Chivas Regal Scotch \$8

Johnnie Walker Scotch Red \$6 / Black \$7

LIQUEURS

Kahlua \$6 Baileys \$6 Frangelico \$6

Midori \$6 Cointreau \$7

GIN

Bombay Sapphire \$7 Gordon's Dry \$6

TEQUILA & OUZO

el Jimador \$7 Ouzo \$7

BRANDY

St Agnes V.S \$6 Hennessy Vs \$8

Pre Mixed

Jim Bean Cola \$10

Bundy Rum Cola \$12

Canadian Club & Dry \$12

WHITE WINES

Sparkling & Rose

Bottle / Glass

Yellowglen Yellow Piccolo 200ml	10	
De Bortoli King Valley Prosecco 200ml	12	
Seaview Brut Sparkling	26	NIL
Pierre Brévin Selection Rosé	30	NIL
Oyster Bay Sparkling Cuvee Rose NV	40	NIL
Oyster Bay Sparkling Cuvee Brut	40	NIL

Sauvignon Blanc

Linderman's Bin 95	25	7
Silver Moki - Marlborough	28	7
Houghton	30	8
Squealing Pig - New Zealand	36	9
Catalina Sounds - New Zealand	40	10
Citrus aromatics with tropical fruits & subtle complexity, the palate is powerful & long.		

Moscato

Banrock Station	28	8
Brown Brothers	34	9

Riesling

Wolf Blass Eaglehawk	27	7
Taylors Estate	40	10

Chardonnay

Lindeman's Bin 65	25	7
Oyster Bay	36	9
Devil's Corner - Tasmania	43	11

RED WINES

Bottle / Glass

Pinot Noir

Ninth Island - Tasmania	39	10
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Devil's Corner – Tasmania	45	11
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Cherry flavours with a generous savoury palate.

Merlot

Wolf Blass Eagle Hawk	25	7
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Taylors Estate - Clare Valley	36	
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Shiraz

Wyndham Estate Bin 555	29	7
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Taylors Estate - Clare Valley	36	9
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Saltram Pepperjack - Barossa	40	10
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Rich and supple dark fruit flavours & seamless oak integration.

Teusner The Riebke - Barossa Valley	50	NIL
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Dry, full bodied style of shiraz, deep red colour, fruity nose, complex flavour, smooth palate.

Chris Ringland Sealed - Barossa	55	NIL
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A Dry, Full Bodied style of Shiraz, deep red-black colour with aromas of plum jam, milk chocolate infused custard cream.

Red Blend

Wolf Blass Eaglehawk Shiraz Merlot Cab	25	7
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Cabernet Sauvignon

Wolf Blass Eaglehawk	27	7
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Penfolds Koonunga Hill	32	8
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Taylors Estate - Clare Valley	36	NIL
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Teusner The Gentleman - Eden Valley	45	NIL
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Medium to full red colour with a tinge of purple, full-bodied and intense, with good backbone and firm structure.

GFR = Gluten Free on Request

GF = Gluten Free

V = Vegetarian, No Vegan Option

Entrée & Soup

- | | |
|--|-----------|
| Duck Pan Cakes (4) | 16 |
| Roasted duck meat & cucumber wrapped with thin, soft & pliable pan cakes. | |
| Steamed / Fried Dim Sim (2) | 10 |
| Pork Dim Sims. | |
| Pork Buns (2) | 12 |
| BBQ pork, cucumber, hoisin sauce. | |
| Seafood Net Rolls (4) | 10 |
| Thai style super crunchy crab & prawn rice net rolls. | |
| Salt & Pepper Silver Fish | 11 |
| Crispy Chicken Wings (4) | 11 |
| Pork Spring Rolls (4) | 10 |
| Vegetarian Spring Rolls (4, V) | 10 |
| Roti Canai (2, V) | 11 |
| Malaysian style flat bread, crispy outside & soft inside, served with curry dip. | |
| Golden Tofu (8, V, GF) | 12 |
| Deep fried, silky egg tofu | |
| Wonton Soup - veges, pork wonton | 15 |
| Sweet Corn & Chicken Soup (GF) | 9 |

Small Dishes

- | | |
|--|-----------|
| Fried Curry Chicken | 22 |
| Malaysian style, boneless . | |
| Hainan Chicken | 21 |
| Poached, served warm, skin on, boneless, spicy ginger dip. | |
| Mouthwatering Chicken | 21 |
| Poached, served warm, skin on. | |
| With SPICY peanut, sesame seeds sauce. | |



Duck Pan Cakes



Pork Buns



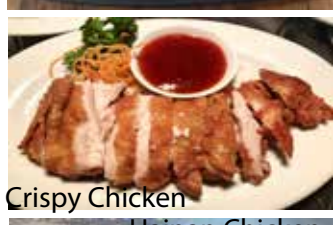
Steamed Dim Sims



Net Rolls



Salt & Pepper Silver Fish



Crispy Chicken



Hainan Chicken



Mouthwatering Chicken

Chef's Specials

Malaysian Black Pepper Prawns 34

(Mild) Local prawns, wok tossed with chilli, curry leaves, onion, black pepper.



Black Pepper Prawns

Malaysian Salted Egg Yolk Prawns 36

Local prawns, mild chilli, veges, butter, curry leaves & creamy salted egg yolk.



Thai Nahm Jim Barramundi 38

(Whole Fish, Medium) Crispy barramundi, served with a tangy Thai Nahm Jim sauce.



Thai Barramundi

Salt & Pepper Soft Shell Crab 33

Dry stir fried with pepper & five spice salt.

Thai Chilli Jam Soft Shell Crab 33

(HOT) Crispy soft shell crab, kaffir lime leaves, coconut milk, veges.



Chilli
Jam
Crab

Sea Food Supreme (GFR) 34

Pacific Ocean scallops, local red emperor fillet, King prawns, veges, garlic, ginger, oyster sauce.



Thai Emperor King Prawns 32

Deep fried prawns, coated with dry chilli & lemongrass flake in a sticky sweet & tangy sauce.



Malaysian Roasted Pork Belly & Dry Fried Green Beans 31

With pork mince, chilli, preserved veges, ginger.

Roasted Pork Belly & Garlic Shoots 31

(Mild) Stir fried with dry curry, curry leaves.



Seafood Supreme

Duck with Shiitake Mushroom 31

(Boneless) Steamed with garlic & oyster sauce, served on a bed of steamed Chinese cabbages.

Duck with Plum Sauce (Boneless) 31

Deep fry crispy duck, topped with plum sauce.



Pork Belly & Beans



Duck Plum



Duck Mushroom



Pork Belly Garlic Shoots

Chef's Specials

Thai Nahm Jim Chicken (Medium) 28

Roasted chicken, De-boned, Coriander, chilli, lime juice, palm sugar, fish sauce

Tamarind Chicken 28

Roasted chicken, De-boned, Tamarind puree, palm sugar, fried shallots.

Rainbow Beef 29

Crispy beef, veges, chef's special sauce

Crispy Pork in Plum Sauce 27

Crispy pork, veges, sweet & tangy sauce.



Thai Sauce Chicken



Tamarind Chicken



Rainbow Beef

Classic

Scallops With Ginger & Shallots 34

Stir fry with Mixed veges

Honey King Prawns 32

Satay King Prawns (Mild) 32

Satay Lamb (Mild) 29

Beef Black Bean 28

Sweet & Sour Pork 26

Chicken Omelet 26

Wok seared omelet, gravy on the side.

Honey Chicken 26

Chicken Cashews (GFR) 27

Chicken Vegetables (GFR) 26



Pork Plum



Sweet & Sour Pork



Honey Chicken



Omelet

Dry Fried Beans



Dry Fried Green Beans 25

Dry stir fry green beans, flavoured with pork mince, chilli, preserved veges, ginger & shallots.

Salt & Pepper Tofu (V, GF) 26

Wok tossed with five spice salt & cooking wine.

Veges & Shiitake Mushroom (V, GFR) 24



Salt & Pepper Tofu

Vegetables

Clay Pot

Malaysian Cheesy Garlic Prawns 34

Local prawns, curry leaves, garlic and cheese, baked in a clay pot.



Malaysian Three Cup Chicken 27

Chicken thigh (boneless skin on) cooked with basil, ginger & garlic, the 3 key ingredients are: sesame oil, rice wine, soy sauce.



Stewed Pork Belly & Silky Tofu 33

Silky EGG tofu, garlic, ginger & five spice powder, served on a bed of wombok.



Seafood & Silky Tofu (GFR) 37

Silky EGG tofu, mixed seafoods & mixed vegetables cooked in claypot served pipping hot at table.



Sizzling

Garlic King Prawns (GFR) 33

Garlic Chicken (GFR) 27

Mongolian Lamb (Medium) 30

Silky Tofu On Sizzling Egg (GFR) 27

A popular Malaysian street food, cooked with pork mince, onion, capsicum, served on a bed of egg on sizzling plate



Curry

Malaysian Kari Ayam Chicken 27

(HOT)slow cooked with potatoes, fragrant with lemon grass, red onion, turmeric, cumin, star anise.

Creamy Yellow Curry (GFR, Mild)

Veges, curry leaves, milk, coconut milk

Thai Red Curry (GFR, Medium)

Thai Green Curry (GFR, HOT)

Chilli, kaffir lime leaves, mushroom & veges.

Veges 24 / Chicken 26 / Prawns 32



Sides - Rice, Noodles & Chips

Singapore Noodles (GFR) 26

Thin rice noodles, chicken, BBQ pork, small prawns, egg, veges in curry sauce.



Singapore Noodles

Pad Thai (Mild) 26

Glass noodles, chicken, small prawns, BBQ pork, egg, veges, tamarind pulp, turmeric, galangal, lemongrass, palm sugar, chopped nuts.



Pad Thai

Malaysian Chao Kui Tiao (GFR) 26

(Medium) Flat rice noodles (Ho Fen) with small prawns, chicken, BBQ pork, egg, veges, Malaysian sambal belacan.



Chao Kui Tiao

Thai Drunken Noodles (Mild) 26

Flat rice noodles, chicken, BBQ pork, small prawns, egg, veges, Thai black soy sauce & Thai basil.



Drunken Noodles
Laksa

Malaysian Laksa (GF, HOT)

Spicy curry laksa soup with rice noodles, veges, beansprouts, topped with belacan & fried shallots.

Veges: 25 / Chicken: 27 / King Prawns: 34



Thai Pineapple Fried Rice (GF) 26

With chicken, egg, veges & turmeric.



Pineapple Fried Rice

Special Fried Rice (GFR) 26

Combination fried rice with chicken, beef, BBQ pork, small prawns, egg, veges.

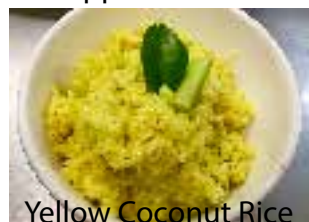
Fried Rice (GFR) L: 18 / Sm: 15

With BBQ pork, egg and shallots

Yellow Coconut Rice (GF) L: 12 / Sm: 9

Coconut rice cooked with turmeric, lemongrass, kaffir lime leaves.

Boiled Rice (GF) L: 10 / Sm: 7



Yellow Coconut Rice

Kids Meals

(For kids 12 yo & under)

Hot Chips 9

Chicken Nuggets & Chips 16

Extra:

Chilli Sauce / Fresh Chilli \$1

Container \$0.5

Desserts

Thai Sticky Rice With Taro Filling 18

Wrapped with pandan leaves, steamed with coconut milk, palm sugar, pandan leaves.



Sticky Rice

Deep Fried Ice-Cream Ball 12

Topping: Chocolate / Strawberry / Caramel

Banana Fritters & Vanilla Ice-cream 12

Topping: Chocolate / Strawberry / Caramel



Fried icecream ball

Tiramisu Torte 14

Served with cream or vanilla ice cream

American Cheesecake 14

Served with cream or vanilla ice cream

Vanilla Ice-Cream (Choice of topping) 7

Banquet For 2-3 people

Served with mixed entree :

Fish cake, Spring roll, Prawn toast

& Sweet corn chicken soup

and Choice of Fried Rice or Boiled Rice

A \$46
per person

Scallops with Ginger & Shallots
Deep Fried Duck with Plum Sauce

B \$44
per person

Sizzling Garlic King Prawns
Rainbow Beef

C \$42
per person

Pork In plum Sauce
Sizzling Garlic Chicken

D \$40
per person

Sweet & Sour Pork
Chicken Cashews

Banquet For 4-5 people

Served with mixed entree :

Fish cake, Spring roll, Prawn toast

& Sweet corn chicken soup

Your Choice of : Fried Rice & Boiled Rice

E \$46
per person

Black Pepper Local Prawns

Satay Scallops

Mongolian Lamb (Sizzling)

Pork In Plum Sauce

F \$44
per person

Garlic King Prawns (sizzling)

Pork Belly with Green Beans

Rainbow Beef

Steamed Duck Shiitake Mushroom

G \$42
per person

Pork in Plum Sauce

Chicken Cashews

Emperor King Prawns

Mongolian Lamb (sizzling)

H \$40
per person

Sweet & Sour Pork

Honey Chicken

Beef Black Bean

Chicken Cashews



Banquet For 6 or more people

Served with mixed entree :

Fish cake, Spring roll, Prawn toast

& Sweet corn chicken soup

Your Choice of : Fried Rice or Boiled Rice

I \$46
per person

Crispy Duck in Plum Sauce
Black Pepper Local Prawns
Scallops with Ginger & Shallots
Mongolian Lamb (sizzling)
Pork Belly & Green Beans
Thai Golden Chicken

J \$44
per person

Black Pepper Local Prawns
Steamed Duck Shiitake Mushroom
Thai Golden Chicken
Garlic Beef (sizzling)
Honey Scallops
Pork in Plum Sauce

K \$42
per person

Sizzling Garlic King Prawns
Thai Golden Chicken
Honey Chicken
Beef Black Bean
Pork in Plum Sauce
Steamed Duck Shiitake Mushroom

L \$40
per person

Honey Chicken
Rainbow Beef
Pork in Plum Sauce
Satay Lamb
Chicken Cashews
Garlic King Prawns (Sizzling)

LUNCH SPECIALS

- * All Meals Served with 2 Cocktail Spring Rolls
- * NOT Available On: Public Holidays, Mother's Day, Father's Day & Valentine's Day.

Lunch Specials - Noodles & Rice

Malaysian Laksa (GF, Medium)

Spicy curry laksa soup / thin rice noodles / beans prouts / veges / belacan / fried shallots

Vegetables: \$19

Chicken \$21

King Prawns \$28



Laksa

Chicken Chao Mein

\$21

Stir fry chicken, egg and vegetables, served on a bed of pan fried egg noodles.



Chicken Chao Mein

Chao Kui Tiao (Medium, GFR) \$21

Stir fry flat rice noodles (Ho Fen) with small prawns, BBQ pork, beans sprouts, veges & sambal belacan.



Pad Thai

\$21

Stir Fried flat glass noodles, small prawns, egg, chicken, veges, tamarind pulp, chopped nuts.



Pad Thai

Singapore Noodles (GFR) \$21

Stir fry thin rice noodles with egg, chicken, BBQ pork, small prawns and vegetables with curry flavour.



Singapore Noodles

Drunken Noodles (Mild) \$21

Stir fry flat rice noodles (Ho Fen) with small prawns, BBQ pork, beans sprouts, veges & sambal belacan.



Drunken Noodles

Special Fried Rice (GFR) \$21

With combination of chicken, beef, BBQ pork, small prawns, egg & veges.



Pineapple Fried Rice

Pineapple Fried (GFR) \$21

Chicken, egg, veges, pineapple, turmeric.

Lunch Specials

Served with Boiled Rice, Fried Rice
or Yellow Coconut Rice

Crispy Chicken \$22
Chicken marinated with fermented
beancurd, served with sweet chilli sauce.



Hainan Chicken \$21
Poached chicken served with salads,
spicy ginger dip. Served warm,
skin on, boneless



Mouthwatering Chicken \$21
Poached chicken, skin on, boneless,
served warm and spicy dipping with
peanuts & sesame seeds.



Satay King Prawns (Mild) \$26

Garlic King Prawns (GFR) \$26

Chilli King Prawns (GFR) \$26

BBQ Pork Plum Sauce \$23

Sweet & Sour Pork \$20

Chilli Plum Pork (Mild) \$20

Honey Chicken \$20

Sweet Chilli Chicken \$20

Garlic Chicken (GFR) \$20

Curry Chicken (GF) \$20

Chicken Vegetables (GFR) \$20

Chicken Cashews (GFR) \$20

Mongolian Beef (Medium) \$21

Beef Black Bean \$21

Chilli Beef (GFR) \$21

Veges & Cashew (GFR, V) \$18

Salt & Pepper Tofu (GFR, V) \$20

