Truly Asia
Bundaberg

47 Takalvan Street, Millbank, Bundaberg
www.trulyasiabundaberg.com.au







Truly Asia
Hervey Bay

11 Buccaneer Drive, Urangan, at the Marina
www.trulyasiaherveybay.com







Truly Asia
RESTAURANT

Malaysian, Singaporean & Thai Cuisine

* Fully Licensed, No BYO. No Vegan.
  No Outside Foods, Drinks & Desserts,
  (Celebratory Cake is Allowed For
  Table of 10 or More People).
* 15% Surcharge on Public Holidays.
* Separating Bill is Allowed,
* No Alterations to Menu Items,
  Please Inform Staff For Any Food Allergy.
  Seafood Labels:
  Local Prawns, Fish Fillets - Australian
  King Prawns, Scallops - Imported
  Soft Shell Crabs, Barramundi - Imported
* Table Service Only, No Bar Service
* Please Pay At The Front Counter.

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, pinepple 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, balieys, 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 Citrus aromatics with tropical fruits & subtle complexity, the palate is powerful & long.	40	10

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
Devil's Corner – Tasmania	45	11
Cherry flavours with a generous savoury palate.		
Merlot		
Wolf Blass Eagle Hawk	25	7
Taylors Estate - Clare Valley	36	
Shiraz		
Wyndham Estate Bin 555	29	7
Taylors Estate - Clare Valley	36	9
Saltram Pepperjack - Barossa	40	10
Rich and supple dark fruit flavours & seamless oak integration.		
Teusner The Riebke - Barossa Valley	50	NIL
Dry, full bodied style of shiraz, deep red colour, fruity nose, complex flavour, smooth palate.		
Chris Ringland Sealed - Barossa	55	NIL
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
Cabernet Sauvignon		
Wolf Blass Eaglehawk	27	7
Penfolds Koonunga Hill	32	8
Taylors Estate - Clare Valley	36	NIL
Teusner The Gentleman - Eden Valley	45	NIL
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


Black Pepper Prawns

Malaysian Black Pepper Prawns 34
(Mild) Local prawns,wok tossed with chilli, curry leaves, onion, black pepper.



Malaysian Salted Egg Yolk Prawns 36
Local prawns, mild chilli, veges, butter, curry leaves & creamy salted egg yolk.

Thai Nahm Jim Barramundi 44

(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.


Chilli Jam Crab

Thai Chilli Jam Soft Shell Crab 33
(HOT) Crispy soft shell crab, kaffir lime leaves, coconut milk, vegies.



***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.

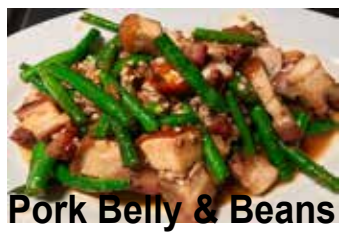

Seafood Supreme

Malaysian Roasted Pork Belly & Dry Fried Green Beans 31
With pork mince, chilli, preserved veges, ginger.


Emperor Prawns

Roasted Pork Belly & Garlic Shoots 31
(Mild) Stir fried with dry curry, curry leaves.

Duck with Shiitake Mushroom 31
(Boneless) Steamed with garlic & oyster sauce, served on a bed of steamed Chinese cabbages.


Pork Belly & Beans

***Duck with Plum Sauce** (Boneless) 31*
Deep fry crispy duck, topped with plum sauce.


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

Vegetables

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**

Dry Fried Beans




Salt & Pepper Tofu

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: seasame 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

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Singapore Noodles

Singapore Noodles (GFR) 26

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


Pad Thai

Pad Thai (Mild) 26

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


Chao Kui Tiao

Malaysian Chao Kui Tiao (GFR) 26

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


Drunken Noodles

Thai Drunken Noodles (Mild) 26

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


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

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

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

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

Hot Chips 9

Chicken Nuggets & Chips 16

Extra:

Chilli Sauce / Fresh Chilli	**$1**
Container	**$0.5**
Hot Water (Cup)	**$1**

Desserts

Thai Sticky Rice 18
Taro filling, wrapped & steamed with pandan leaves, coconut milk, served with coconut ice cream

Deep Fried Ice-Cream Ball 12
Topping: Chocolate / Strawberry / Caramel

Banana Fritters & Vanilla Ice-cream 12
Topping: Chocolate / Strawberry / Caramel

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


Sticky Rice


Fried icecream ball

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.


Chao Kui Tiao

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

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

Pineapple Fried (GFR) $21

Chicken, egg, veges, pineapple, turmeric.


Pineapple Fried Rice

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









