



# POLK MENU

POLK's Banquet! (min. of 2 people) \$55 pp

Big Feast! Includes dessert (min. of 4 people) \$79 pp

Please let our friendly staff know if you have any dietary requirements. Even-split bills ONLY.

NOTE: Tables of 6 people or more are required to share.  
We recommend sharing!

## Easy Eats

Karaage chicken f/range thigh fillet in karaage marinade & sesame oil (GF)

OR

Karaage soy-nuggets (VG)(GF)  
\$15

House made prawn dim sum (4) w. soy & chilli oil sauce  
\$15

Kangaroo Tataki w. pickled grapes, black garlic mayo & crispy saltbush (GF)  
\$18

Kingfish sashimi w. soy-vinaigrette, wasabi aioli & orange cubes (GF)  
\$19

Tempura soft-Shell crab salt & pepper style (GF)  
\$16

Handmade pan fried gyoza (5) w. teriyaki glaze pork & chives  
OR vegetable (VG)  
\$15

S&P Squid  
crispy squid tossed in diced capsicum & onion, salt & pepper  
spice and lemon wedge  
(GF)  
\$16

## Mains

Choo Chee Barramundi served in semi dried curry, tossed  
w. toasted coconut (GF)(VO)

\$28

Basil Barramundi & Eggplant  
cooked in chilli & garlic sauce, capsicum, onion topped w.  
fried basil (GF)

\$28

Beef slow cooked in penang curry, capsicum, onion served  
w. roti

\$26

Vegetarian yellow curry  
pumpkin, potato, chickpeas, carrot, onions & capsicum  
(GF)(VG)

\$24

Southern style stir-fry w. egg, cap, onion, Chinese celery & a  
hint of curry (GF)

Opt. prawns/squid/ soft shell crab/ tofu

\$28

Roasted duck served in Singaporean chilli sauce & burnt  
pineapple

\$28

Crispy chicken & cashew nuts stir fried in oyster sauce,  
capsicum & spring onions (GF)

\$24

Pineapple Fried Rice in capsicum, onion, carrots, peas  
Opt. vegetarian/chicken/ prawns (GF)

\$19/\$22

Pad Se-ew

Rice noodles cooked in dark soy sauce, mixed vegetables &  
Chinese broccoli

Opt. vegetarian/chicken/ prawns (VO)

\$22

Phad Thai Stack

rice noodles layered w/ won ton wrappers served w/ nuts,  
lemon wedge & crushed chilli  
opt. chick, prawns or vege

\$22

## Sides

Sweet Potato Chips w. sour cream & sweet  
chilli (GF)(VGO)

\$9

Lotus Chips w. wasabi aioli (GF)(VGO)

\$9

Pan-Fried Broccolini tossed in light soy &  
toasted sesame seeds (GF)(VG)

\$15

Stir fry Asian greens w. garlic and oyster  
sauce (GF)(VG)

\$15

Choo Chee Eggplant served in semi dried  
curry

\$16

Steamed Rice \$4

## Desserts

Tapioca pudding w. lychee & coconut cream  
(GF)(VG)

\$12

Chocolate brownie w. coconut cream, berry  
compote & ice-cream (GF)

\$12

\*Please ask staff for dessert special.