

DOUBLE HAPPY CHINESE RESTAURANT 常分享快樂

WEDNESDAY-SUNDAY 5-9 PM
DOUBLEHAPPYCHINESE.COM.AU

APPETISERS 前菜

Pickled Chinese vegetables 醃酸菜 (vg, gf, df)	7.50
Cucumber, carrot, radish	
Prawn toast tostada 蝦仁吐司 (df)	13.50
Sweet & sour sauce	
Smashed cucumber salad 拍黃瓜 (vg, df)	12.50
Garlic, sesame oil	
Mushroom San choy bao 蘑菇生菜包 (vg, df)	12.50 ea
Iceberg, shiitake, enoki	

DIM SUM & SPRING ROLL 點心和春卷

King prawn dumplings Har gow 蝦餃	[3pc] 16
Pork dumplings siu mai 猪肉燒賣	[3pc] 16
Wild mushroom & black fungus dumplings 野生蘑菇和黑木耳餃	[3pc] 16
Prawn & garlic chive gow choi gau 蝦仁蒜蓉韭菜餃	[3pc] 16
Vegetable spring roll 素春卷 (vg)	[3pc] 16
"The Secret" spring roll 特製春卷	[2pc] 16
BBQ pork bun 叉燒包	[3pc] 20

Menus are subject to seasonal change and public holiday 10% surcharge applies. All credit card transactions incur a 1% processing fee. We can cater to most special dietary requirements or allergies, please advise waitstaff. Due to the potential of trace allergens, we are unable to guarantee completely allergy-free dining. Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten and eggs.
(gf) gluten free | (vg) vegan | (v) vegetarian | (df) dairy free

SEAFOOD 海鮮

XO Pippies XO 醬蚌 (df)	36.50
Steamed market fish fillet 清蒸魚片 (df)	MP
Ginger, shallot, soy	
Salt & pepper calamari 椒鹽魷魚 (df)	28.50
Dry chili, coriander	
Coconut prawns 椰子蝦 (df)	38.50
Chili oil	

MEAT 肉類

Mongolian lamb 蒙古羊肉 (df)	33.50
Sweet & sour pork 咕嚕肉 (df)	34.50
Honey & lemon chicken 蜜糖檸檬雞 (df)	30.50
Beef & black bean 豉汁牛肉 (df)	36.50
Five Spice Roast Pork Belly 烤豬腩 (df)	36.50
Plum sauce	

VEGETABLE 蔬菜

Mapo tofu 麻婆豆腐 (vg, df)	24.50
Fermented Chilli	
Kung Pao cauliflower 宮保花菜 (vg, df)	24.50
Morning Glory spinach 馬拉盞炒通菜 (vg, df)	17.50
Garlic, ginger, chili	
Chinese broccoli 蠔油芥蘭 (vg, df)	16.50
Oyster mushroom sauce	

RICE & NOODLES 飯麵類

Double Happy's special fried rice 常分享快樂特製炒飯 (gf, df)	18.50
Add scallop & prawn \$9.50	
Chow mein 雜燴炒麵 (df)	21.50
Combination hokkien noodle	
Steamed rice 蒸白飯 (gf, df, vg)	4.50

DESSERT 甜點

Mango pudding, coconut sorbet, sago 芒果布丁	14.50
Chilled fresh melon 哈密瓜	12.50
Vanilla ice cream, Cottees chocolate syrup 香草冰淇淋	9.50

COCKTAILS



雞尾酒

Frozen Lychee Martini\$20

Vodka, lychee, Elderflower liqueur, lime

Kiwi Sour\$24

Dry Gin, Kiwi, apricot liqueur, lemon

Mango Pancake Pina Colada\$22

Coconut Rum, Mango, Coconut Cream, Maraschino Cherry

Falling Star Old Fashioned\$22

Bacardi carta Oro, all spice, star anise

Yuzu-Shu Sake-Pop\$22

Yuzu Gin sake, Passion Fruit, Lemon

Japanese Slipper High Ball\$22

Melon, Cointreau, Lemon, Volcanic salt

WINE 葡萄酒

Special Secret Wine 秘藏酒 by the bottle \$45

Kinda Fancy

120ml 150ml 250ml BTL

Sparkling

Sunny Cliff, VIC	9		49
Mio Capello Prosecco	12		69

Rosé

Sunny Cliff Rosé, VIC		10	17	49
Le Bon French Style, Mudgee NSW		15	22	66

White

Lowe Wines Riesling, Mudgee NSW		15	24	69
Sunny Cliff Chardonnay, VIC		10	17	49
Pierre D'Amour Sauvignon Blanc, AUS		13	20	59
De Beaurepaire 'Pate Blu' Pinot Gris, Mudgee NSW		14	21	63

Natural

Minimum Wines 'Del Popolo' Bianco 2022 VIC		14	21	63
Minimum Wines 'Del Popolo' Rosso 2021 VIC		14	21	63

Red

De Beaurepaire 'Claude' Petit Verdot, Mudgee NSW		12	18	54
Lowe Wines 'Shiraz Cab', Mudgee NSW		15	22	66
De Beaurepaire 'Chevalier' Cabernet		13	20	58
Rylestone Estate "Aviatrix" Cab Shiraz		13	21	63
Pierre D'Amour Pinot Noir, SA		13	20	58

Very Fancy

By The Bottle 瓶裝酒 750ml

Sparkling & Rose

Champagne Lallier Grand Cru Brut, France NV				99
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White

Nama Wines Chardonnay, Tumbarumba NSW				95
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Natural

Clo 'Orange' Chardonnay Preservative-Free 2022 NSW				95
Clo 'Bordeaux' Red Preservative-Free 2022 NSW				95

Red

Nama Wines 'Sangiovese' 2021 NSW				95
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Sparkling & Rose

- '22 Rosé Minimum Wines VIC** 79
Dry, ocean minerals, red currants, sour cherries, wild strawberries. Dances, slowly, and tramples the wildflowers
- '23 Annabelle' Cremant De Rosé De Beaurepaire Wines Mudgee Region NSW** 99
Well balanced with a crisp acidity, nice delicate length; fruit driven yet savoury and thirst quenchingly dry. On the nose, hints of toast, lime and rose petal leading to vibrant acidity, a creamy texture and notes of fresh strawberry and cherry ripe on the palate
- '24 Elle Rosé – Ballinaclash Vineyard, Young, NSW** 79
An elegant Provence-style rosé handcrafted by Tim Robards and Shun Eto. Made with 100% sustainably grown Grenache from the Ballinaclash vineyard in Young, NSW. Crafted with care and precision by renowned winemaker Alex McKay.

White

- '23 Riesling Tractorless Vineyard Berrima NSW** 99
This Riesling is light straw in color, with ripe citrus peel aromas complimented by a long elegant palate of lime and lemon fruits balanced by a fresh and lingering finish. Those who enjoy a young zippy style will appreciate this wine in its youth.
- '23 Pinot Gris Tractorless Vineyard Berrima NSW** 109
Fresh pear jumps straight out of the glass and the palate is not forgotten. The fresh pear characters of this Pinot Gris are perfectly balanced with crisp acid and light mid - palate texture, making this a fresher version of the traditional Alsatian version of this wine.
- '21/22 Louis Latour Ardèche Chardonnay – Ardèche, France** 89
Fresh and refined, with notes of citrus, stone fruits, and subtle oak influence. This Chardonnay from the Ardèche region balances creamy texture with crisp acidity, showcasing the finesse of traditional French winemaking.
- '23 Chardonnay Lowe Wines TAS** 119
Aroma of burnt match and almond, with a dry, medium bodied palate and fresh acidity. Sublime Happiness
- 2023 Domaine Louis Moreau Chablis – Chablis, Burgundy, France** 149
Classic Chablis with flinty minerality, crisp green apple, and citrus zest. Clean, dry, and elegant with a refreshing acidity and a long saline finish.

Red

- '22 Of another World' Syrah Minimum Wines VIC** 89
Ripe, dark red fruits with subtle florals. Light grip and intensity of the mystic. Balance. Dreamer of other worlds, attempting to see another, the Other.
- '23 Cabernet Franc Cosmic Vinyaters ES** 99
Cabernet Franc with a small amount of Sumoll and Marselan creates a very fresh and balanced wine with floral notes.
- '23 Grenache Gris Cosmic Vinyaters ES** 99
This wine is pure, fresh and drinkable. Very clean and precise. Oxidised notes with fruit and crunch.
- '22 Reserve Pinot Noir 'RICHARD' De Beaurepaire Wines Mudgee region NSW** 139
The classic Pinot red fruit, cherry and raspberry in particular, opens the nose and defines the palate. Moderate to high acidity makes its presence felt in the attack. But judicious use of oak – just twenty percent new – has really made the wine: framing the gorgeous fruit, balancing the acid, and adding a little spice to the mix.
- '18 Sparkling Red Lowe Wines Mudgee region NSW** 139
Christmas in a bottle, rum, raisin and nutmeg. Made Methode traditionnelle, brick red in color with a palate of fine mousse. Drink super cold for a refreshing summer drop.
- '23 Single Vineyard Pinot Noir Rowlee Wines Orange NSW** 149
Mid to light ruby garnet with a light garnet hue. Complexity and texture are the hallmarks of this wine. Smokey spice with cherry and wild berries overlay liquorice, cinnamon, and fresh cloves layer the aromatic profile. There is a subtle hint of forest floor adding another dimension.
- '23 Single Vineyard Nebbiolo Rowlee Wines Orange NSW** 159
Vibrant aromas of sour cherries and ripe raspberries, interwoven with delicate hints of wild herbs and fragrant violets. On the palate, this medium-bodied wine showcases bright red cherry and tart cranberry flavours, truffle undertones. The fine, structured tannins provide balance and length, leading to a refined, savory finish.
- '23 Louis Latour Morgon AC – Morgon, Beaujolais, France** 109
Aromatic Gamay from Beaujolais with bright red fruits, floral notes, and earthy undertones. Supple tannins and a smooth texture give this wine depth while keeping it fresh and food-friendly.

BEER 啤酒

Tinnies & Longnecks 啤酒選擇

Tsingtao	640ml	16
Victoria Bitter	750ml	17
Tooheys old	750ml	17
Yulli's rice lager	375ml	15

On Tap 生啤酒

Empire Exclusive, Young Henrys Oriental Lager
with a slice of orange

Midi	5.50
Schooner	9.50
Pint	13
Jug	20.50

