Truly Asia
Hervey Bay

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

Truly Asia
Bundaberg

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

Truly Asia
RESTAURANT

Malaysian, Singaporean & Thai Cuisine

MENU

10% Discount for Takeaway
(Not including Lunch Specials)

* Fully Licensed, No BYO.
* No Outside Foods, Drinks & Desserts, Celebratory Cake Cakeage: $3/ Person, (Free For Function Of 40 People).
* 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.
* Table Service Only, No Bar Service
* Please Pay At The Front Counter.

HERVEY BAY
11 Buccaneer Dr. Urangan

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BUNDABERG
47 Takalvan St. Millbank

NON ALCOHOL DRINKS

Coffee

Cup $6 / Double Short, Mug $7

Cappucino Flat White Long Black

Short Black Latte Hot Chocolate

Soft Drinks / Waters / Juices

Dry Ginger Ale / Tonic Water	$5 / bottle
Coke / Coke Zero / Sprite / 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

Milkshakes $12 / ***Thickshakes*** ***$***13

Chocolate Strawberry Caramel

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
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	28	NIL
Pierre Brévin La Petite Planch Rosé	32	NIL
Oyster Bay Sparkling Cuvee Brut	42	NIL

Sauvignon Blanc

Linderman's Bin 95	25	7
Silver Moki - Marlborough	28	7
Houghton - White Classic	31	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	35	9

Pinot Gris / Grigio

Tread Softly Pinot Grigio	30	8
Squealing Pig Pinot Gris -	35	9
Tim Adams Pinot Gris - Clare Valley	40	10

Riesling

Wolf Blass Eaglehawk	27	7

Chardonnay

Lindeman's Bin 65	25	7
Oyster Bay	38	9
Devil's Corner - Tasmania	45	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.		
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
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

Duck Pan Cakes

Entrée & Soup

Duck Pan Cakes (4) 16
Roasted duck meat & cucumber wrapped with thin, soft & pliable pan cakes.

Pork Buns

Steamed OR Fried Dim Sim (2) 10
Pork Dim Sims.

Pork Buns (2) 13
BBQ pork, cucumber, hoisin sauce.

Steamed Dim Sims

Seafood Net Rolls (4) 10
Thai style super crunchy crab & prawn rice net rolls.

Net Rolls

Salt & Pepper Silver Fish 12

Crispy Chicken Wings (4) 11

Salt & Pepper Silver Fish

Pork Spring Rolls (4) 10

Vegetarian Spring Rolls (4, V) 10

Roti Canai (2, V) 12
Malaysian style flat bread, crispy outside & soft inside, served with curry dip.

Roti

Golden Tofu (8, V, GF) 13
Deep fried, silky egg tofu

Tofu

Wonton Soup - veges, pork wonton 16

Sweet Corn Chicken Soup (GF) 10

Small Dishes

Crispy Chicken

Fried Chicken 23
Curry flavored, chicken thigh, boneless

Hainan Chicken

Hainan Chicken 22
Poached, served warm, skin on, boneless, spicy ginger dip.

Mouthwatering Chicken

Mouthwatering Chicken 22
Poached, served warm, skin on.
With **SPICY** peanut, sesame seeds sauce.

Chef's Specials

Black Pepper Prawns

Malaysian Black Pepper Prawns 35
(Mild) Local prawns,wok tossed with chilli, curry leaves, onion, black pepper.

Malaysian Salted Egg Yolk Prawns 37
Local prawns, mild chilli, veges, butter, curry leaves & creamy salted egg yolk.

Thai Nahm Jim Barramundi 40

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

Thai Barramundi

Salt & Pepper Soft Shell Crab 34
Dry stir fried with pepper & five spice salt.

Chilli Jam Crab

Thai Chilli Jam Soft Shell Crab 34
(HOT) Crispy soft shell crab, kaffir lime leaves, coconut milk, vegies.

Sea Food Supreme *(GFR)* **35**
Pacific Ocean scallops, local red emperor fillet, King prawns, veges, garlic, ginger, oyster sauce.

Thai Emperor King Prawns 33
Deep fried prawns, coated with dry chilli & lemongrass flake in a sticky sweet & tangy sauce.

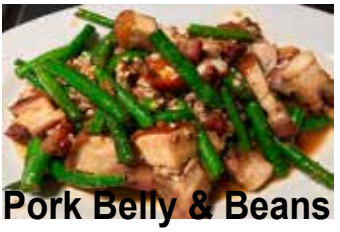
Seafood Supreme

Malaysian Roasted Pork Belly & Dry Fried Green Beans 33
With pork mince, chilli, preserved veges, ginger.

Emperor Prawns

Roasted Pork Belly & Garlic Shoots 33
(Mild) Stir fried with dry curry, curry leaves.

Duck with Shiitake Mushroom 33
(Boneless) Steamed with garlic & oyster sauce, served on a bed of steamed Chinese cabbages.


Pork Belly & Beans

Duck with Plum Sauce *(Boneless)* **33**
Deep fried, topped with plum sauce.

Duck Plum

Duck Mushroom

Pork Belly Garlic Shoots

Chef's Specials

Thai Nahm Jim Chicken (Medium) **29**
Roasted chicken, De-boned, Coriander, chilli, lime juice, palm sugar, fish sauce

Tamarind Chicken **29**
Roasted chicken, De-boned,
Tamarind puree, palm sugar, fried shallots.

Rainbow Beef **30**
Crispy beef, veges, chef's special sauce

Crispy Pork in Plum Sauce **28**
Crispy pork, veges, sweet & tangy sauce.

Classic

Scallops With Ginger & Shallots **35**
Stir fry with Mixed veges

Honey King Prawns **33**

Satay King Prawns *(Mild)* **33**

Satay Lamb *(Mild)* **30**

Beef Black Bean **29**

Sweet & Sour Pork **27**

Chicken Omelet **28**
Wok seared omelet, gravy on the side.

Honey Chicken **27**

Chicken Cashews *(GFR)* **28**

Chicken Vegetables (GFR) **27**

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**

Thai Sauce Chicken

Tamarind Chicken

Rainbow Beef

Pork Plum

Sweet & Sour Pork

Honey Chicken

Omelet

Dry Fried Beans

Salt & Pepper Tofu

Clay Pot

Malaysian Cheesy Garlic Prawns 35

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

Malaysian Three Cup Chicken 29

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 34

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

Seafood & Silky Tofu (GFR) 38

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

Sizzling

***Garlic King Prawns** (GFR) 34*

***Garlic Chicken** (GFR) 28*

***Mongolian Lamb** (Medium) 31*

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 29

(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 27 / Prawns 33

Sides - Rice, Noodles & Chips

Singapore Noodles

Singapore Noodles *(GFR)* **27**
Thin rice noodles, chicken, BBQ pork, small prawns, egg, veges in curry sauce.

Pad Thai

Pad Thai *(Mild)* **27**
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)* **27**
(Medium) Flat rice noodles (Ho Fen) with small prawns, chicken, BBQ pork, egg, veges, Malaysian sambal belacan.

Drunken Noodles

Thai Drunken Noodles *(Mild)* **27**
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: 28 / King Prawns: 35

Thai Pineapple Fried Rice *(GF)* **27**
With chicken, egg, veges & turmeric.

Pineapple Fried Rice

Special Fried Rice *(GFR)* **27**
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:

Celebration Cake Cakeage: $3 / Person

Chilli Sauce / Fresh Chilli **$1**

Container **$0.5**

Desserts

Frangelico Affogato 18
Coffee shot, vanilla ice cream and frengelico.

Frangelico Affogato

Thai Sticky Rice Cake Taro Filling Served With Mango Ice Cream 20
Wrapped with pandan leaves, steamed, coconut milk, palm sugar, pandan leaves.

Sticky Rice

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

Fried ice cream ball

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

Tiramisu Torte 16
Served with cream or vanilla ice cream

Banana Fritter

American Cheesecake 16
Served with cream or vanilla ice cream

Vanilla Ice-Cream (Choice of topping) 7

Banquet

Served with SweetCorn Chicken Soup
& *Fish cake, Spring roll, Prawn toast*
Fried Rice OR Boiled Rice

Banquets For 6 or More people

A $46 per person

Crispy Duck in Plum Sauce
Black Pepper Local Prawns
Scallops & Ginger Shallots
Sizzling Mongolian Lamb
Pork Belly & Green Beans
Thai Nahm Jim Chicken

B $44 per person

Black Pepper Local Prawns
Duck Shiitake Mushroom
Thai Nahm Jim Chicken
Sizzling Garlic Beef
Honey Scallops
Pork in Plum Sauce

C $42 per person

Sizzling Garlic Prawns
Thai Nahm Jim Chicken
Honey Chicken
Beef Black Bean
Pork in Plum Sauce
Duck Shiitake Mushroom

D $40 per person

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

Banquets For 4-5 people

E **$46** per person

Black Pepper Local Prawns
Satay Scallops
Sizzling Mongolian Lamb
Pork In Plum Sauce

F **$44** per person

Szzling Garlic Prawns
Pork Belly & Green Beans
Rainbow Beef
Duck Shiitake Mushroom

G **$42** per person

Pork in Plum Sauce
Chicken Cashews
Emperor Prawns
Sizzling Mongolian Lamb

H **$40** per person

Sweet & Sour Pork
Honey Chicken
Beef Black Bean
Chicken Cashews

Banquets For 2-3 people

I **$46** per person

Scallops & Ginger Shallots
Crispy Duck in Plum Sauce

J **$44** per person

Sizzling Garlic Prawns
Rainbow Beef

K **$42** per person

Pork In plum Sauce
Sizzling Garlic Chicken

L **$40** per person

Sweet & Sour Pork
Chicken Cashews

LUNCH SPECIALS

* All Meals Served with 2 Cocktail Spring Rolls
* NOT Available On: Public Holidays, Mother's Day, Father's Day & Valentine's Day.
* No Alterations to Menu Items

Noodles & Rice

Laksa

Malaysian Laksa (GF, Medium)

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

Vegetables $19 Chicken $21 Prawns $28

Chicken Chao Mein

Chicken Chao Mein $21

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

Chao Kui Tiao

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

Pad Thai $21

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

Singapore Noodles

Singapore Noodles GFR) $21

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

Drunken Noodles

Drunken Noodles (Mild) $21

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

Special Fried Rice (GFR) $21

Wth 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**