



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





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 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,
EFTPOS 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

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	\$6 / bottle
Coke / Coke Zero / Sprite / Fanta / Pasito	\$6 / bottle
Creaming Soda / Ginger Beer / Sars	\$6 / bottle
Orange / Apple / Pineapple Juice	\$6 / glass
Sparkling Water	\$6 / bottle
Lemon Lime Bitters	\$7 / glass

Milkshakes \$12 / Thickshakes \$13

Chocolate	Strawberry	Caramel
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Mocktails

\$14

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 **\$17**

White rum, lime juice, mint, simple syrup,
topped with soda water

Sex On The Beach **\$17**

Vodka, cranberry juice, orange juice, peach schnapps

Litchini **\$19**

Vodka, lychee liqueur, lime juice, soda, lychee

Fruit Tingle **\$19**

Vodka, blue curacao, lemonade & grenadine

Midori Splice **\$19**

Midori, malibu, pineapple juice, blended with ice,
topped with cream

Cosmopolitan **\$19**

Vodka, Cointreau, Lime Juice, Cranberry Juice

Espresso Martini **\$19**

Vodka, Kahlua & Espresso

Blue Hawaiian **\$19**

Malibu, blue curacao, lemon juice & pineapple juice

Paradise **\$19**

Malibu, blue curacao, pineapple juice, grenadine

Choc Mint Slice **\$19**

Crepe de menthe, bailey's, milk, cream, choc topping

Pink Lady **\$19**

Bailey's, strawberry liqueur, strawberries.

Red Angel **\$19**

Vodka, chambord, frozen strawberris, lime juice,
blended with ice.

Tobleron **\$21**

Frangelico, kahlua, balieys, milk, 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

SPIRITS WITH MIX

VODKA

Smirnoff \$9 Absolut \$10 Belvedere \$11

RUM

Bundaberg Original \$10 Malibu \$9

Captian Morgans \$9 Bacardi \$9

WHISKY

Jim Beam Bourbon \$9 Jack Daniels \$9

Southern Comfort \$9

Jameson Irish \$10 Wild Turkey \$10

Chivas Regal Scotch \$11

Johnnie Walker Scotch Red \$9 / Black \$10

LIQUEURS

Kahlua \$9 Baileys \$9 Frangelico \$9

Midori \$9 Cointreau \$10

GIN

Bombay Sapphire \$10 Gordon's Dry \$9

TEQUILA & OUZO

el Jimador \$10 Ouzo \$10

BRANDY

St Agnes V.S \$9 Hennessy Vs \$11

Pre Mixed

Jim Bean Cola \$11

Bundy Rum Cola \$13

Canadian Club & Dry \$13

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
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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.

GF = Gluten Free,
GFR = Gluten Free on Request
V = Vegetarian, No Vegan Option

Entrée / Soup

- Duck Pan Cakes (4)** 16
Roasted duck meat & cucumber wrapped in thin & oft pan cakes. Hoisin sauce.
- BBQ Pork Buns (2)** 13
With cucumber & hoisin sauce.
- Seafood Net Rolls (4)** 10
Super crunchy crab & prawn rice net rolls.
- Salt & Pepper Silver Fish** 12
- Steamed/ Fried Pork Dim Sim (2)** 10
- Pork/ Vegetarian Spring Rolls (4)**10
- Roti Canai (2, V)** 12
Flat bread, served with curry sauce.
- Fried Egg Tofu (8, V, GF)** 13
- Fried Mantou (Milk Burns, 4, V)** 10
Golden crispy exterior and pillowy soft inside, served with sesame sauce.
- Wonton Soup** - veges, pork wonton 16
- Sweet Corn Chicken Soup (GF)**10

Small Dishes

Served with pineapple,
 cucumber & red onion relish

- Crispy Chicken** 24
Fried chicken thigh, curry flavoured
- Garlic Pork Ribs** 24
Flavorful ribs coated with garlic bits
- Spicy Cumin Pork Ribs (mild)** 24
Crispy ribs coated with crunchy cumin
- Malaysian Pork Sausage** 24
Sweet & savory, seasoned with sugar, soy and rice wine



Mains

Singapore Chili Local Prawns 36

(Medium) with a sweet, yet savoury, egg, tomato, **PEANUT**, chili base sauce.

Recommendation: served with Mantou, which are used to scoop up the sauce.

Black Pepper Local Prawns 35

(Mild) with butter, chilli, curry leaves, onion & black pepper.

Salted Egg Yolk Local Prawns 37

(Mild) chilli, veges, butter, curry leaves, creamy salted egg yolk sauce

Garlic Lime Barramundi 44

(Mild, GFR, 15 mins pre.) Steamed, ginger, garlic, shallots, chilli & lime juice.

Nahm Jim Whole Barramundi 44

(Medium, 15 mins pre.) Deep fried, topped with a tangy Nahm Jim sauce.

Salt & Pepper Soft Shell Crab 34

Dry stir fried with pepper & five spice :

Chilli Jam Soft Shell Crab 34

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

Crispy Fish Cashews (Mild) 35

Local fish fillets, sweet soy, mild chilli & kaffir lime leaves.

Scallops & Ginger Shallots 35

(GFR) Stir fry with mixed veges

Sea Food Supreme (GFR) 35

Pacific Ocean scallops, local fish fillet, prawns, veges, garlic, ginger, oyster sauce.



Chilli Prawns & Mantou



Black Pepper Prawns



Steamed Barramundi



Fried Barramundi



Chilli Jam Crab



Fish Sweet Soy



Seafood Supreme

Mains

Emperor King Prawns 34

Deep fried prawns, coated with dry chilli & sticky sweet & tangy sauce.



Emperor Prawns

Honey King Prawns 34

Satay King Prawns (Mild) 34

Roasted Pork Belly Dry Fried Beans 34

Pork mince, chilli, preserved veges, ginger.



Pork Belly & Beans

Roasted Pork Belly Garlic Shoots 34

(Mild) With dry curry, curry leaves.



Pork Belly Garlic Shoots

Steamed Duck With Shiitake Mushroom 34

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



Duck Plum

Duck in Plum Sauce 34

(Boneless) Deep fried, topped with plum sauce.



Duck Mushroom

Nahm Jim Chicken (Medium) 30

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



Thai Sauce Chicken

Rainbow Beef 31

Crispy beef, veges, chef's special sauce

Crispy Pork in Plum Sauce 29

With veges, sweet & tangy sauce.



Rainbow Beef

Satay Lamb (Mild) 31

Beef Black Bean 30

Sweet & Sour Pork 28

Chicken Omelet 29

Honey Chicken 28

Chicken Cashews (GFR) 29



Pork Plum



Omelet

Sizzling / Skillet

Seafood & Silky Tofu (GFR) 38

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

Cheung Fun on Skillet (Mild) 28

Skillet sealed rice noodle rolls, with BBQ pork, shrimp, veges, XO sauce

Garlic King Prawns (GFR) 35

Three Cup Chicken 30

Bonless skin on chicken thigh, basil, ginger, garlic & sesame oil

Garlic Chicken (GFR) 29

Mongolian Lamb (Medium) 32

Silky Tofu On Egg Skillet (GFR) 28

With pork mince, onion, capsicum, served on a bed of egg on skillet.



Curry

Kari Ayam Chicken (HOT) 30

Slow cooked with potatoes, lemon grass, cunin, red onion, turmeric, star anise.

Creamy Yellow Curry (GFR, Mild)

Veges, curry leaves, milk, coconut milk

Thai Red Curry (GFR, Medium)

/ Green Curry (GFR, HOT)

Chilli, kaffir lime leaves, mushroom & veges.

Veges 25 / Chicken 28 / Prawns 34



Sides

Cheung Fun on Skillet (Mild) 28

Skillet sealed rice noodle rolls, with BBQ pork, shrimp, veges, XO sauce



Cheung Fun on Skillet

Singapore Noodles (GFR) 28

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



Singapore Noodles

Pad Thai (Mild) 28

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



Pad Thai

Chao Kui Tiao (GFR) 28

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



Chao Kui Tiao

Drunken Noodles (Mild) 28

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



Drunken Noodles

Laksa (GF, HOT)

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

Veges: 25 / Chicken: 28 / King Prawns: 35



Laksa

Pineapple Fried Rice (GF) 28

With chicken, egg, veges & turmeric.



Pineapple Fried Rice

Special Fried Rice (GFR) 28

Chicken, beef, BBQ pork, small prawns, egg & veges.



Special Fried Rice

Fried Rice (GFR) L: 19 / Sm: 16

With BBQ pork, egg and shallots

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

Coconut milk, turmeric, lemongrass, kaffir lime leaves.

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

Hot Chips 9

Chicken Nuggets & Chips 16



Vegetables

Broccolini & Ginger (V, GFR) 25

Ginger, garlic & oyster sauce.



Dry Fried Green Beans 25

Flavoured with pork mince, chilli, preserved veges, ginger & shallots.



Garlic Shoots & Egg (V, Mild) 25

Salt & Pepper Egg Tofu (V, GF) 26

With five spice salt & cooking wine.



Veges, Shiitake Mushroom (V, GFR) 24

Garlic shoots & egg

Chilli Sauce / Paste: \$1

Sambal Balacan: \$2

Container: \$0.5



Salt & Pepper Tofu

Desserts

Frangelico Affogato 19

Coffee shot, vanilla ice cream and frangelico.



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

Banana Fritter / Vanilla Ice-cream 12

Topping: Chocolate / Strawberry / Caramel



Tiramisu Torte 17

Served with cream or vanilla ice cream

American Cheesecake 17

Served with cream or vanilla ice cream

Vanilla Ice-Cream With Topping 7



Banquets

Served with Sweet Corn 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
Scallops Ginger Shallots
Crispy Fish Fillets Cashews
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

Sizzling 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 (GF, Medium)

Spicy curry laksa soup / thin rice noodles / beans prouts / veges / belacan / fried shallots
Vegetables 22 Chicken 24 Prawns 30



Laksa

Chicken Chao Mein 23

Stir fry chicken, egg and vegetables, 3 served on a bed of pan fried egg noodles.



Chicken Chao Mein

Chao Kui Tiao (Medium, GFR) 23

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



Chao Kui Tiao

Pad Thai 23

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



Pad Thai

Singapore Noodles (GFR) 23

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



Singapore Noodles

Drunken Noodles (Mild) 23

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



Drunken Noodles

Special Fried Rice (GFR) 23

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



Pineapple Fried Rice

Pineapple Fried (GFR) 23

Chicken, egg, veges, pineapple, turmeric.

Lunch Specials

Served with Boiled Rice, Fried Rice
or Yellow Coconut Rice

Crispy Chicken 23

Fried chicken thigh, curry flavoured



Garlic Pork Ribs 23

Crispy ribs coated with garlic bits

Cumin Pork Ribs (Mild) 23

Crispy ribs coated with crunchy cumin



Malaysian Pork Sausage 23

Satay King Prawns (Mild) 28

Garlic King Prawns (GFR) 28

Chilli King Prawns (GFR) 28



BBQ Pork Plum Sauce 25

Sweet & Sour Pork 22

Chilli Plum Pork (Mild) 22

Honey Chicken 22

Sweet Chilli Chicken 22

Garlic Chicken (GFR) 22

Curry Chicken (GF) 22

Chicken Vegetables (GFR) 22

Chicken Cashews (GFR) 22

Mongolian Beef (Medium) 23

Beef Black Bean 23

Chilli Beef (GFR) 23

Veges & Cashew (GFR, V) 20

Salt & Pepper Tofu (GFR, V) 22

