



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



Little Singapore Kitchen

348 Esplanade, Hervey Bay

www.littlesingaporekitchen.com





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





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,**
- * 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 * BUNDABERG

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 \$13 / Thickshakes \$14

Chocolate

Strawberry

Caramel

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	\$9
Crown Lager	\$10
Pure Blonde Ultra Low Carb	\$9
Peroni 3.5 / Nastro Azzurro	\$9
Great Northern Original	\$9
Great Northern Crisp	\$9
Great Northern Zero	\$9
VB	\$9
4X Gold	\$9
Tooheys Old	\$10
Tooheys New	\$9
Hahn Light / Hahn Super Dry	\$9
Corona (Mexico)	\$10
Singha Lager (Thai)	\$10
Asahi Super Dry (Japan)	\$10
Matso's Alcoholoc Ginger Beer	\$12

Ciders

Somersby Apple Cider	\$9
Somersby Pear Cider	\$9

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	11	
De Bortoli King Valley Prosecco 200ml	12	
Brown Brother's Sparkling Rose 200ml	12	
Seaview Brut Sparkling	29	NIL
Pierre Brévin La Petite Planch Rosé	33	NIL
Oyster Bay Sparkling Cuvee Brut	43	NIL

Sauvignon Blanc

Linderman's Bin 95	26	8
Silver Moki - Marlborough	29	8
Houghton - White Classic	32	9
Squealing Pig - New Zealand	37	10
Catalina Sounds - New Zealand	41	11

Moscato

Banrock Station	29	9
Brown Brothers	36	10

Pinot Gris / Grigio

Tread Softly Pinot Grigio	31	9
Squealing Pig Pinot Gris -	36	10
Tim Adams Pinot Gris - Clare Valley	41	11

Riesling

Wolf Blass Eaglehawk	28	8
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Chardonnay

Lindeman's Bin 65	26	8
Oyster Bay	39	10
Devil's Corner - Tasmania	46	12

RED WINES

Bottle / Glass

Pinot Noir

Ninth Island - Tasmania	40	11
Devil's Corner – Tasmania	46	12

Cherry flavours with a generous savoury palate.

Merlot

Wolf Blass Eagle Hawk	26	8
Taylors Estate - Clare Valley	37	NIL

Shiraz

Wyndham Estate Bin 555	30	8
Taylors Estate - Clare Valley	37	10
Saltram Pepperjack - Barossa	41	11

Rich and supple dark fruit flavours & seamless oak integration.

Chris Ringland Sealed - Barossa	56	NIL
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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	26	8
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Cabernet Sauvignon

Wolf Blass Eaglehawk	28	8
Taylors Estate - Clare Valley	37	NIL
Teusner The Gentleman - Eden Valley	46	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

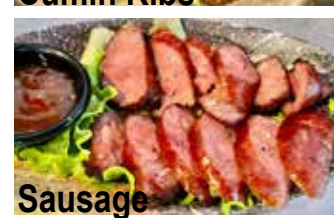
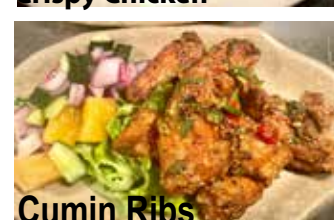
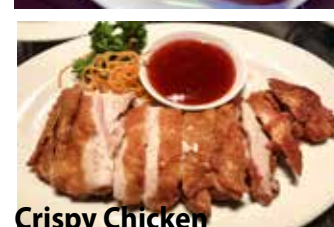
Entrée / Soup

- 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

With pineapple & cucumber

- 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 Whole Barramundi 48

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

Nahm Jim Whole Barramundi 46

(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, vegies.

Crispy Fish Cashews (Mild) 37

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

Scallops & Ginger Shallots 35

(GFR) Stir fry with mixed veges

Sea Food Supreme (GFR) 36

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.
- Honey King Prawns** 34
- Satay King Prawns (Mild)** 34
- Roasted Pork Belly Dry Fried Beans** 34
Pork mince, chilli, preserved veges, ginger.
- Roasted Pork Belly Garlic Shoots** 34
(Mild) With dry curry, curry leaves.
- Steamed Duck With Shiitake Mushroom** 34
(Boneless) Steamed with garlic, oyster sauce, on a bed of steamed Chinese cabbages.
- Duck in Plum Sauce** 34
(Boneless) Deep fried, topped with plum sauce.
- Nahm Jim Chicken (Medium)** 30
Roasted chicken, De-boned, Coriander, chilli, lime juice, palm sugar, fish sauce
- Rainbow Beef** 31
Crispy beef, veges, chef's special sauce
- Crispy Pork in Plum Sauce** 29
With veges, sweet & tangy sauce.
- Satay Lamb (Mild)** 31
- Beef Black Bean** 30
- Sweet & Sour Pork** 28
- Chicken Omelet** 29
- Honey Chicken** 28
- Chicken Cashews (GFR)** 29



Emperor Prawns



Pork Belly & Beans



Pork Belly Garlic Shoots



Duck Plum



Duck Mushroom



Thai Sauce Chicken



Rainbow Beef



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



Green Curry

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) 26

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

Chilli Sauce / Chilli Oil: \$1

Sambal Balacan / Fresh Chilli: \$2

Hot Water (Cup): \$1

Container: \$0.5

Desserts

Frangelico Affogato 19

Coffee shot, vanilla ice cream and frangelico.

Thai Sticky Rice Cake Taro Filling Served With Mango Ice Cream 20

Wrapped with pandan leaves, steamed, coconut milk, palm sugar, pandan leaves.

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



Dry Fried Beans



Garlic shoots & egg



Salt & Pepper Tofu



Frangelico Affogato



Sticky Rice



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

Chicken Chao Mein 23

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

Chao Kui Tiao (Medium, GFR) 23

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

Pad Thai 23

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

Singapore Noodles (GFR) 23

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

Drunken Noodles (Mild) 23

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

Special Fried Rice (GFR) 23

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

Pineapple Fried (GFR) 23

Chicken, egg, veges, pineapple, turmeric.



Chao Kui Tiao



Pad Thai



Singapore Noodles



Drunken Noodles



Pineapple Fried Rice

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

