



11 Buccaneer Drive, Urangan, at the Marina
www.trulyasiaherveybay.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 8 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 \$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, pineapple 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

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

<i>Sparkling & Rose</i>	<i>Bottle / Glass</i>	
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
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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	25	7
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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 23

Fried chicken thigh, curry flavoured

Garlic Pork Ribs 23

Flavorful ribs coated with garlic bits

Spicy Cumin Pork Ribs (mild) 23

Crispy ribs coated with crunchy cumin

Malaysian Pork Sausage 23

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.



Chilli Prawns & Mantou

Black Pepper Local Prawns 35

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



Black Pepper Prawns

Salted Egg Yolk Local Prawns 37

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



Steamed Barramundi

Garlic Lime Whole Barramundi 42

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



Fried Barramundi

Nahm Jim Whole Barramundi 42

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



Chilli Jam Crab

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.



Fish Sweet Soy

Crispy Fish Sweet Soy (Mild) 35

Local fish fillets, cashew nuts. 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.

Seafood Supreme

Mains

Emperor King Prawns 33

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



Emperor Prawns

Honey King Prawns 33

Satay King Prawns (Mild) 33

Roasted Pork Belly Dry Fried Beans 33

Pork mince, chilli, preserved veges, ginger.



Pork Belly & Beans



Roasted Pork Belly Garlic Shoots 33

(Mild) With dry curry, curry leaves.

Pork Belly Garlic Shoots

Steamed Duck With Shiitake Mushroom 33

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



Duck Plum

Duck in Plum Sauce 33

(Boneless) Deep fried, topped with plum sauce.



Duck Mushroom

Nahm Jim Chicken (Medium) 29

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



Thai Sauce Chicken

Rainbow Beef 30

Crispy beef, veges, chef's special sauce

Crispy Pork in Plum Sauce 28

With veges, sweet & tangy sauce.



Rainbow Beef

Satay Lamb (Mild) 30

Beef Black Bean 29

Sweet & Sour Pork 27

Chicken Omelet 28

Honey Chicken 27

Chicken Cashews (GFR) 28



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 (Mild) 30

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



Garlic King Prawns (GFR) 34

Three Cup Chicken 29

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



Garlic Chicken (GFR) 28



Mongolian Lamb (Medium) 31

Silky Tofu On Egg Skillet (GFR) 27

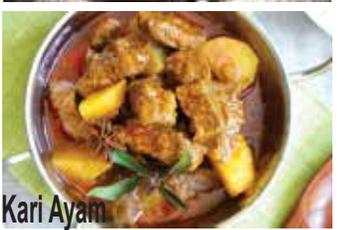
With pork mince, onion, capsicum, served on a bed of egg on skillet.



Curry

Kari Ayam Chicken (HOT) 29

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 24 / Chicken 27 / Prawns 33



Sides

Singapore Noodles (GFR) 27

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



Singapore Noodles

Pad Thai (Mild) 27

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



Pad Thai

Chao Kui Tiao (GFR) 27

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



Chao Kui Tiao

Drunken Noodles (Mild) 27

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

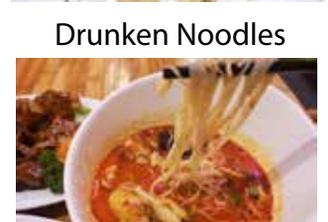


Drunken Noodles

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) 27

With chicken, egg, veges & turmeric.



Special Fried Rice (GFR) 27

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



Pineapple Fried Rice

Fried Rice (GFR) L: 18 / Sm: 15

With BBQ pork, egg and shallots



Special Fried Rice

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

Coconut milk, turmeric, lemongrass, kaffir lime leaves.



Yellow Coconut Rice

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

Hot Chips 9

Chicken Nuggets & Chips 16

Vegetables

Baby Cos & Fried Dace (Mild) 27

Chilli, garlic & salted black bean sauce

Dry Fried Green Beans 27

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

Garlic Shoots & Egg (V, Mild) 27

Salt & Pepper Egg Tofu (V, GF) 26

With five spice salt & cooking wine.

Veges, Shiitake Mushroom (V, GFR) 24



Cos & Fried Dace



Dry Fried Beans



Garlic shoots & egg



Salt & Pepper Tofu

Desserts

Frangelico Affogato 18

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 16

Served with cream or vanilla ice cream

American Cheesecake 16

Served with cream or vanilla ice cream

Vanilla Ice-Cream With Topping 7



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 19 Chicken 21 Prawns 28



Laksa

Chicken Chao Mein 21

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



Chicken Chao Mein

Chao Kui Tiao (Medium, GFR) 21

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



Chao Kui Tiao

Pad Thai 21

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



Pad Thai

Singapore Noodles (GFR) 21

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



Singapore Noodles

Drunken Noodles (Mild) 21

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



Drunken Noodles

Special Fried Rice (GFR) 21

With 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

Fried chicken thigh, curry flavoured



Garlic Pork Ribs 22

Crispy ribs coated with garlic bits

Cumin Pork Ribs (Mild) 22

Crispy ribs coated with crunchy cumin



Malaysian Pork Sausage 22

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

