



11 Buccaneer Drive, Urangan, at the Marina
www.trulyasiahervbay.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 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

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BUNDABERG

47 Takalvan St. Millbank

NON ALCOHOL DRINKS

Coffee

Cup \$6 / Double Short, Mug \$7

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

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		40	10
Citrus aromatics with tropical fruits & subtle complexity, the palate is powerful & long.			

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
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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.		

GFR = Gluten Free on Request

GF = Gluten Free

V = Vegetarian, No Vegan Option

Entrée & Soup

Duck Pan Cakes (4)	16
Roasted duck meat & cucumber wrapped with thin, soft & pliable pan cakes.	
Steamed OR Fried Dim Sim (2)	10
Pork Dim Sims.	
Pork Buns (2)	13
BBQ pork, cucumber, hoisin sauce.	
Seafood Net Rolls (4)	10
Thai style super crunchy crab & prawn rice net rolls.	
Salt & Pepper Silver Fish	12
Crispy Chicken Wings (4)	11
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.	
Golden Tofu (8, V, GF)	13
Deep fried, silky egg tofu	
Wonton Soup - veges, pork wonton	16
Sweet Corn Chicken Soup (GF)	10



Duck Pan Cakes



Pork Buns



Steamed Dim Sims



Net Rolls



Salt & Pepper Silver Fish



Roti



Tofu



Crispy Chicken

Hainan Chicken



Mouthwatering Chicken

Small Dishes

Fried Chicken	23
Curry flavored, chicken thigh, boneless	
Hainan Chicken	22
Poached, served warm, skin on, boneless, spicy ginger dip.	
Mouthwatering Chicken	22
Poached, served warm, skin on.	
With SPICY peanut, sesame seeds sauce.	



Crispy Chicken

Hainan Chicken



Mouthwatering Chicken

Chef's Specials

Malaysian Black Pepper Prawns 35

(Mild) Local prawns, wok tossed with chilli, curry leaves, onion, black pepper.



Black Pepper Prawns

Malaysian Salted Egg Yolk Prawns 37

Local prawns, mild chilli, veges, butter, curry leaves & creamy salted egg yolk.



Thai Barramundi

Thai Nahm Jim Barramundi 40

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



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.



Pork Belly & Beans

Duck with Shiitake Mushroom 33

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

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



Thai Sauce Chicken

Tamarind Chicken 29

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



Tamarind Chicken

Rainbow Beef 30

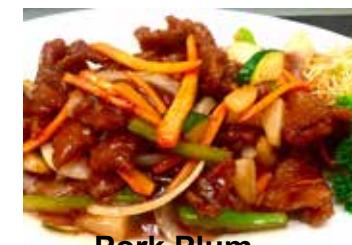
Crispy beef, veges, chef's special sauce



Rainbow Beef

Crispy Pork in Plum Sauce 28

Crispy pork, veges, sweet & tangy sauce.



Pork Plum

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.



Sweet & Sour Pork

Honey Chicken 27

Chicken Cashews (GFR) 28

Chicken Vegetables (GFR) 27



Honey Chicken

Vegetables

Dry Fried Green Beans 25

Dry stir fry green beans, flavoured with pork mince, chilli, preserved veges, ginger & shallots.



Omelet



Dry Fried Beans

Salt & Pepper Tofu (V, GF) 26

Wok tossed with five spice salt & cooking wine.



Salt & Pepper Tofu

Vegetes & Shiitake Mushroom (V, GFR) 24

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: sesame 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 piping 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

Green Curry

Sides - Rice, Noodles & Chips

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

Malaysian 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

Thai Drunken Noodles (Mild) 27

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



Drunken Noodles
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.



Yellow Coconut Rice

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

With BBQ pork, egg and shallots

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:

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



Banana Fritter

Tiramisu Torte

16

Served with cream or vanilla ice cream

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

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

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

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

C \$42
per person

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

Malaysian 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 small prawns, BBQ pork, beans sprouts, veges & sambal belacan.



Chao Kui Tiao

Pad Thai \$21

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



Pad Thai

Singapore Noodles GFR) \$21

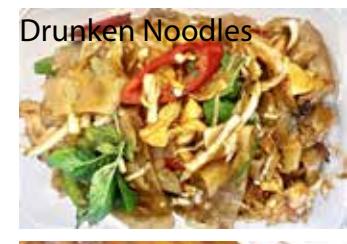
Stir fry thin rice noodles with egg, chicken, BBQ pork, small prawns and vegetables with curry flavour.



Singapore Noodles

Drunken Noodles (Mild) \$21

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



Drunken Noodles

Special Fried Rice (GFR) \$21

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



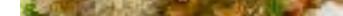
Pineapple Fried Rice

Pineapple Fried (GFR) \$21

Chicken, egg, veges, pineapple, turmeric.

Lunch Specials

Served with Boiled Rice, Fried Rice or Yellow Coconut Rice

Crispy Chicken		\$22	 Crispy Chicken
Chicken marinated with fermented beancurd, served with sweet chilli sauce.			
Hainan Chicken		\$21	 Hainan Chicken
Poached chicken served with salads, spicy ginger dip. Served warm, skin on, boneless			
Mouthwatering Chicken		\$21	 Mouthwatering Chicken
Poached chicken, skin on, boneless, served warm and spicy dipping with peanuts & sesame seeds.			
Satay King Prawns	(Mild)	\$26	 Satay King Prawns
Garlic King Prawns	(GFR)	\$26	 Garlic King Prawns
Chilli King Prawns	(GFR)	\$26	 Chilli King Prawns
BBQ Pork Plum Sauce		\$23	 BBQ Pork Plum Sauce
Sweet & Sour Pork		\$20	 Sweet & Sour Pork
Chilli Plum Pork	(Mild)	\$20	 Chilli Plum Pork
Honey Chicken		\$20	 Honey Chicken
Sweet Chilli Chicken		\$20	 Sweet Chilli Chicken
Garlic Chicken	(GFR)	\$20	 Garlic Chicken
Curry Chicken	(GF)	\$20	 Curry Chicken
Chicken Vegetables	(GFR)	\$20	 Chicken Vegetables
Chicken Cashews	(GFR)	\$20	 Chicken Cashews
Mongolian Beef	(Medium)	\$21	 Mongolian Beef
Beef Black Bean		\$21	 Beef Black Bean
Chilli Beef (GFR)		\$21	 Chilli Beef (GFR)
Veges & Cashew	(GFR, V)	\$18	 Veges & Cashew
Salt & Pepper Tofu	(GFR, V)	\$20	 Salt & Pepper Tofu