



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
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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, baileys, 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	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
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Devil's Corner – Tasmania	45	11
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Cherry flavours with a generous savoury palate.

Merlot

Wolf Blass Eagle Hawk	25	7
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Taylors Estate - Clare Valley	36	
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Shiraz

Wyndham Estate Bin 555	29	7
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Taylors Estate - Clare Valley	36	9
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Saltram Pepperjack - Barossa	40	10
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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
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Taylors Estate - Clare Valley	36	NIL
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Teusner The Gentleman - Eden Valley	45	NIL
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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

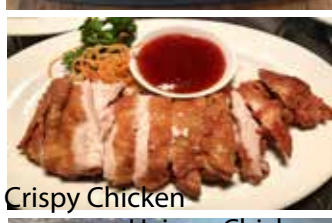
V = Vegetarian, No Vegan Option

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**

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.



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 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.

Thai Chilli Jam Soft Shell Crab 34

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



Chilli Jam Crab

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.



Malaysian Roasted Pork Belly & Dry Fried Green Beans 33

With pork mince, chilli, preserved veges, ginger.

Seafood Supreme

Roasted Pork Belly & Garlic Shoots 33

(Mild) Stir fried with dry curry, curry leaves.



Emperor Prawns

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.



Pork Belly & Beans



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.



Thai Sauce Chicken



Tamarind Chicken



Rainbow Beef



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.

Honey Chicken 27

Chicken Cashews (GFR) 28

Chicken Vegetables (GFR) 27



Sweet & Sour Pork



Honey Chicken



Omelet



Dry Fried Beans

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



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: 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 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 (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.

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.



Yellow Coconut Rice

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 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



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 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
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

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

Chicken Chao Mein

\$21

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

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

\$21

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

Singapore Noodles (GFR) \$21

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

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

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

Pineapple Fried (GFR) \$21

Chicken, egg, veges, pineapple, turmeric.



Laksa



Pad Thai



Singapore Noodles



Pineapple Fried Rice

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

