

GREAT EASTERN HAKKA RESTAURANT



EST. Since 2006

Great Eastern is a unique Asian dining experience that offers sophisticated and high quality cuisine. This creative menu which spans from Swedish style pizzas to traditional Hakka dishes (by appointment only) to "Indian Style" Chinese food, has been brought to you with much love and dedication to gastronomy by Steve, head chef since we opened. He pays tribute, through his food, to the different cultures he has been exposed to through out his life. A Hakka Chinese born in Kolkata, India who then grew up in the cold plains of Northern Sweden. Taught by the best cooks, his grandmother and mother, he is proud to present his life adventures to you on a plate!

Welcome to our exciting journey where we will guide you through the colours and flavours of 'our' food.

PIZZAS

Our Swedish style pizzas are a truly unique experience! They are extra fresh because they are handmade to order and we use only the finest ingredients. Try it and taste the difference. (We use Virginian ham only).

| 1. Margherita - cheese | \$17.00 |
|---|---------|
| 2. Vesuvio - ham | \$19.00 |
| 3. Pescatore - tuna | \$19.00 |
| 4. Cacciatore - salami | \$19.00 |
| 5. Marinara - mussel, shrimp | \$19.00 |
| 6. Capriciosa - ham, mushroom | \$19.00 |
| 7. Artisto - ham, shrimp | \$19.00 |
| 8. Vege 1 - mushroom, onion, garlic, fefferoni | \$19.00 |
| 9. Napolitana - anchovies, olives, capris | \$19.00 |
| 10. Palermo - ham, mushroom, tuna | \$19.00 |
| 11. Opera - ham, tuna | \$19.00 |
| 12. Bologna - bolognese meat sauce | \$19.00 |
| 13. Quattro Stagione | \$21.00 |
| - ham, mushroom, shrimp, mussel, capsicum, olive, artic | hoke |
| 14. Calzone - baked in with ham | \$19.00 |
| 15. Exotic Special - a combination of all that is good | \$23.00 |
| 16. Hawaii - ham, pineapple | \$19.00 |
| 17. Romana - bacon, onion | \$19.00 |
| 18. Vege 2 - mushroom, onion, capsicum, artichoke, olives | \$21.00 |
| 19. Brittane - bacon, onion, egg | \$21.00 |
| 20. Bananarama - ham, pineapple, banana | \$21.00 |
| 21. La Busolla - ham, tuna, shrimp | \$21.00 |
| 22. La Bella - tuna, shrimp | \$19.00 |
| 23. Mamma Mia - ham, shrimp, mushroom, capsicum, onion | \$21.00 |
| 24. Compagnona - mushroom, ham, shrimp | \$21.00 |
| 25. Curry - mince curry meat, onions, tomatoes | \$21.00 |
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COURMET PIZZAS

Extra fresh plus extra tasty! These pizzas feature special dressings and premium ingredients.

| 26. Maffia - spicy beef, onion | \$28.00 |
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| 27. Seafood - squid, mussel, king prawns | \$28.00 |
| 28. Honoluleå* - pepper sauce, cheese, sliced eye fillet, bacon | \$33.00 |
| 29. Oxen - sliced oxfile, onion | \$33.00 |
| 30. Al Capone - spicy beef, home-made dressing | \$28.00 |
| 31. Kyckling* - chicken, curry sauce, onion, fefferoni | \$28.00 |
| 32. Luleå - marinated beef, fefferoni, home-made dressing | \$28.00 |
| 33. Gorgonzola - eye fillet, onion, gorgonzola cheese | \$36.00 |

All pizzas have tomato sauce, cheese and oregano

Extra toppings from \$2.00 (Not including toppings from Gourmet Pizzas.)

^{*} These pizzas do not have tomato sauce

| STA 1. | RTERS Chickon Spring Polls 2pcc | \$8.00 |
|-----------|--|--|
| 1. | Chicken Spring Rolls - 2pcs Minced chicken & mixed vegetables | ФО. ОО |
| 2. | Prawn Rolls - 2pcs Marinated tiger prawns & mixed vegetables | \$11.00 |
| 3. | Vegetable Spring Rolls - 2pcs Mixed vegetables | \$7.00 |
| 4. | Hakka Fried Chicken - 5pcs Fried succulent boneless chicken served with a chilli, garlic & ginger sauce | \$9.50 |
| 5. | Hakka Fried Prawns - 3pcs Fried tiger prawns flavoured in true Hakka style and served with a chilli, garlic & ginger sauc | \$14.00 |
| 6. | Elegant Prawns - 3pcs Breaded large fan-tailed tiger prawns fried and served with a sweet and sour sauce | \$14.00 |
| 7. | Buffalo Wings (spicy) - 4pcs | \$8.00 |
| 8. | Garlic Bread - 6 slices - Add Cheese | \$8.00 \$3.00 |
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| sou | | |
| 8. | Hot and Sour Soup As the name suggest hot with chilli, sour with vinegar & whisked egg V. Vegetables K. Chicken R. Prawns KR. Chicken and Prawns | \$8.00 \$8.00 \$12.50 \$12.50 |
| 9. | Sweet Corn Soup A creamy broth bound with whisked egg V. Vegetables K. Chicken C. Crab | \$8.00 \$8.00 \$8.00 |
| 10. | Tom Yum Soup (spicy) Lemon grass, galangal, lime juice and lime leaves V. Vegetables K. Chicken R. Prawns | \$9.00 \$9.00 \$12.50 |
| 11. | Tom Kha Soup Coconut, galangal and lime juice V. Vegetables K. Chicken R. Prawns | \$9.00 \$9.00 \$12.50 |
| 12. | A creamy broth of minced prawns, chicken, vegetables and tofu bound with whisked egg | \$13.00 |



FROM THE WOK

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| 13. | Stir fried with fresh hot chillies, spring onion, garlic onion in soy sauce | & |
| | K. Chicken R. Prawns B. Beef F. Fish S. Squid | \$22.00 \$29.00 \$22.00 \$25.00 \$25.00 |
| 14. | Manchurian Tossed in soy sauce flavoured with garlic, ginger, chillies & corriander K. Chicken R. Prawns | \$22.00 \$29.00 |
| | B. Beef F. Fish V. Vegetables | \$22.00 \$25.00 \$22.00 |
| 15. | Sweet and Sour Arguably the most popular Chinese dish in the wo K. Chicken R. Prawns F. Fish V. Vegetables C. Combination | \$22.00 \$29.00 \$25.00 \$22.00 \$29.00 |
| 16. | Garlic Fresh tomato and garlic sauce K. Chicken R. Prawns B. Beef F. Fish | \$22.00 \$29.00 \$22.00 \$25.00 |
| 17. | Kung Pao Hot chilli garlic sauce with assorted garden vegeta K. Chicken R. Prawns B. Beef F. Fish V. Vegetables & Tofu | bles \$22.00 \$29.00 \$22.00 \$25.00 \$22.00 |
| 18. | Szechuan Hot chilli, ginger and garlic sauce with assorted garden vegetable K. Chicken R. Prawns B. Beef F. Fish V. Vegetables & Tofu | \$13.50 \$22.00 \$29.00 \$22.00 \$25.00 \$22.00 |
| 19. | Stir-fried Broccoli and Garlic Oyster Sauce K. Chicken R. Prawns B. Beef F. Fish S. Squid | \$22.00 \$29.00 \$22.00 \$25.00 \$25.00 |
| 20. | Stir-fried Green Peppers with Garlic Black Bean K. Chicken R. Prawns B. Beef F. Fish S. Squid | \$22.00 \$29.00 \$22.00 \$25.00 \$25.00 |

FROM THE WOK

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| 21. | Stir-fried Assorted Garden Vegetables with Casher | w Nuts |
| | K. Chicken | \$22.00 |
| | R. Prawns | \$29.00 |
| | B. Beef | \$22.00 |
| | F. Fish | \$25.00 |
| | S. Squid | \$25.00 |
| | V. Vegetables & Tofu | \$22.00 |
| 00 | | ¥ |
| 22. | Stir-fried Curry with Vegetables | 400.00 |
| | K. Chicken | \$22.00 |
| | R. Prawns | \$29.00 |
| | B. Beef | \$22.00 |
| | F. Fish | \$25.00 |
| | V. Vegetables | \$22.00 |
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| 23. | Fried Rice (all fried rice comes with eggs) | 431 |
| | K. Chicken | \$17.00 |
| | R. Prawns | \$20.90 |
| | B. Beef | \$17.00 |
| | KR. Chicken and Prawns | \$20.90 |
| | V. Vegetables | \$17.00 |
| | Steamed Rice | \$3.00pp |
| | Egg Fried Rice | \$5.00pp |
| 24 | | • • • |
| 24. | Cantonese Chow Mein (crispy egg noodles) | ¢10.00 |
| | K. Chicken & Vegetables | \$18.00 |
| | R. Prawns & Vegetables | \$20.90 |
| | B. Beef & Vegetables | \$18.00 |
| | V. Assorted Garden Vegetables | \$18.00 |
| | SP. Special (Chicken, Prawns, Beef & Vegetables) | \$20.90 |
| 25. | Hakka Chow Mein (stir-fried egg noodles with egg | s) |
| | K. Chicken | \$18.00 |
| | R. Prawns | \$20.90 |
| | B. Beef | \$18.00 |
| | V. Assorted Garden Vegetables | \$18.00 |
| | SP. Special (Chicken, Prawns, Beef & Vegetables) | ~ : |
| | | Ψ20.30 |
| 26. | Chow Fun (stir-fried rice noodles with eggs) | . |
| 4 | K. Chicken | \$18.00 |
| | R. Prawns | \$20.90 |
| | B. Beef | \$18.00 |
| | V. Assorted Garden Vegetables | \$18.00 |
| | SP. Special (Chicken, Prawns, Beef & Vegetables) | \$20.90 |
| | M. Mixed (flavoured with chef's special) | \$20.90 |
| 27. | Original Hakka Chow Mein | |
| | | Ω |
| | (stir-fried egg noodles, finished off in a house made | C |
| | SWEET soy sauce) | ¢10.00 |
| | K. Chicken | \$18.00 |
| | R. Prawns | \$20.90 |
| | B. Beef | \$18.00 |
| | V. Assorted Garden Vegetables | \$18.00 |
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HOUSE SPECIAL SEAFOOD

| SEA | FOOD | |
|------------|--|----------------------|
| A1. | Masala Fish (spicy) Lightly battered & fried Rockling fillet, cooked in Steve's selection of Indian spices | \$33.00 |
| A2. | Spicy Seasalt Squid Lightly battered fried tender squid with dry chilli. | \$28.00 |
| A3. | Red Curry Prawns (spicy) Stir fried king prawns zucchini and red capsicum in red curry and coconut milk (has traces of nuts) | \$35.00 |
| A4. | Mixed Seafood (spicy) Combination of scallops, king prawns, rockling fill squid with vegetables in spicy garlic white wine sa | |
| A5. | | \$35.00 |
| OXI | FILE | |
| B1. | Eye Filet (spicy) Stir fried sliced eye fillet with chillies, onions, red and green capsicum | \$38.00 |
| B2. | Champignon Eye Fillet Stir-fried eye fillet in champignons in oyster sauce | \$38.00 |
| В3. | Tomato Eye Fillet (spicy) Stir-frieds eye fillet with fresh tomatoes, ginger, gar chillies in a red wine sauce (topped with shredded omelette) | \$38.00 lic & |
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| F1. | Classic Sweet & Sour Pork Stir-fried lightly battered pork with veges in sweet & sour sauce | \$27.00 |
| СН | ICKEN | |
| | Sweet Ginger Chicken | \$26.00 |
| C2. | Stir-fried chicken in ginger, finished with golden syrup and white wine Spring Chicken (spicy) | \$26.00 |
| 60 | Deep fried lightly battered chicken, marinated with garlic, coriander and spices | # 26.00 |
| C3. | Kai Q Hakka style chicken stir fried with vegetables in white wine and egg drop sauce | \$26.00 |
| DU | CK | |
| D1. | Hoisin Duck (spicy) | \$34.00 |
| | Oven grilled duck fillet, sliced & served in Hakka s | style |
| D2. | hoisin sauce with garlic & chilli on a bed of salad. Green Curry Duck (spicy) Over grilled duck fillet disad & corred in green | \$34.00 |
| | Oven grilled duck fillet sliced & served in green curry & coconut milk with zucchini & green beans | ; |
| D3. | Kung Pao Duck (spicy) Stir fried duck fillet, with vegetables in a garlic | \$34.00 |
| | and spicy sauce | |
| D4. | Sweet & Sour Duck Stir-fried duck fillet & veges in a classic sweet | \$34.00 |
| | & sour sauce. | |

LAMB E1. **Manchurian Lamb (spicy)** \$35.00 Stir-fried lamb fillet in a soy flavoured sauce with vegetables ginger, garlic, chillies & coriander **E2.** Chilli Lamb \$35.00 Stir-fried lamb fillet in hot chilli with onion & soy sauce **VEGETARIAN** V1. Gobi Manchurian (Dry) \$25.00 Deep fried cauliflower florets in batter & tossed in chilli, ginger, garlic & chopped coriander **Vegetable in Green Curry (spicy)** \$25.00 Stir-fried mixed veges cooked in green curry & coconut milk Chilli Paneer \$25.00 Fried fresh paneer cooked in hot chilli, onions, in soy sauce \$25.00 **Kung Pao Paneer** Stir-fried mixed vegetables, cashews & paneer in hot chilli & garlic sauce Okra (Dry) \$25.00 Stir-fried okra, potato, onions, tomatoes with chilli & garlic **SPECIAL GOURMET PIZZA GS1. Duck Pizza** \$35.00 Tomato sauce, cheddar cheese, mushroom, red & green capsicum, roasted duck fillet garnished with spring onions & hoisin sauce GS2. Lamb Pizza \$35.00 Tomato sauce, cheddar cheese, goats cheese, lamb fillet, spanish onions & fresh tomatoes GS3. King Prawn & Scallop Pizza \$38.00 Tomato sauce, cheddar cheese, king prawns, scallops, fresh tomatoes, garlic & parsley flakes **GS4. Soft Shell Crab Pizza** \$38.00 Tomato sauce, cheddar cheese, soft shell crab and finished off with a home-made dressing GS5. Manchurian Pizza (spicy)

Vege \$28.00 | Chicken \$28.00 | Paneer \$28.00 Tomato sauce, cheddar cheese, deep fried mixed vegetables

OR chicken OR paneer Manchurian sauce, onions and fresh coriander

GS6. Masala Pizza (spicy) Chicken \$28.00 | Prawns \$35.00

Tomato sauce, cheddar cheese, chicken OR prawns, onion and fresh coriander

All prices include GST Menu prices & items are subject to change without notice. Gluten Free Available. Please ask. BYO Wine only, \$7.00 / bottle corkage applies. BYO Birthday cake allowed, \$10 charge applies. Min \$20.00/person on Friday, Saturday, Sunday & public holidays. 10% surcharge applicable on public holidays.



\$28.00

DESSERTS

| 59A. Ice Cream with Wafers | \$6.50 |
|--|---------|
| 59B. Ice Cream with Caramel Sauce | \$6.50 |
| 59C. Ice Cream with Chocolate Sauce | \$6.50 |
| 59D. Ice Cream with Lychees | \$6.50 |
| 62. Banana Fritters with Ice Cream | \$8.00 |
| 63. Pineapple Fritters with Ice Cream | \$8.00 |
| 64. Apple Fritters with Ice Cream | \$8.00 |
| 65. Swedish Cake with Ice Cream | \$14.00 |
| B52 Mixed Berry with Liqueur & Ice Cream | \$14.00 |
| LIQUEUR COFFEE | |
| Irish Coffee Irish Whiskey with Coffee and Cream | \$14.00 |
| Kaffe Karlsson Cointreau, Baileys coffee and cream | \$14.00 |
| Hot Shots Galliano Coffee cream | \$10.00 |
| Leonard Sachs <i>Khalua, Grand Marnier coffee and cream</i> | \$14.00 |
| HOT DRINKS | |
| English Tea | \$4.50 |
| Chinese Tea | \$4.50 |
| Pot of Chinese Tea | \$6.00 |
| Flat White | \$4.50 |
| Cappuccino | \$4.50 |
| Cafe Latte | \$4.50 |
| Long Black | \$4.50 |
| Short Black | \$4.50 |
| Chai Latte | \$4.50 |
| Hot Chocolate | \$4.50 |

\$22/person LUNCH SPECIAL

TUES - FRI / 12pm - 3pm

- A. Stir-fried chicken & vegetables with rice
- **B.** Chilli Chicken with rice (spicy)
- C. Szechuan Beef with rice (spicy)
- D. Stir-fried beef & pineapple in sweet & sour sauce with rice
- E. Red curry fish with rice (spicy) (may contain traces of nuts)
- F. Stir-fried fish & veges in black bean sauce with rice
- **G.** Curry vegetables with rice (spicy)
- H. Deep fried mixed vege balls in manchurian sauce with rice (very spicy)
- I. Stir fried noodles with beef & veges
- J. Hakka Chow Mein with chicken & veges
- **K.** Vegetarian Nasi Goreng (spicy)

PIZZA

- 1. Margherita cheese
- 2. Vesuvio ham
- 4. Cacciatore salami
- 6. Capriciosa ham, mushroom
- 8. Vege 1 mushroom, onion, garlic, fefferoni
- **12. Bologna** bolognese meat sauce
- **16.** Hawaii ham, pineapple
- 17. Romana bacon, onion
- 18. Vege 2 mushroom, onion, capsicum, artichoke, olives
- 21. La Busolla ham, tuna shrimp

LUNCH SPECIAL INCLUDES

bread, salad, glass of house red OR white wine, Cascade Light beer OR Victoria Bitter or soft drink & tea or coffee



SPARKLING

| Pol Roger Brut NV EPERNAY, FRANCE youthful freshness, vigour and plump fruit character | \$115.00 |
|--|----------------|
| Jansz Premium Non Vintage Cuvée well balanced with delicate fruit flavours | \$45.00 |
| Dunes & Greene Chardonnay Pinot Noir (piccolos) NV SOUTH AUSTRALIA on the palate, Chardonnay offers subtle citrus notes and fresh acidity | \$9.00 |
| Dunes & Greene Chardonnay Pinot Noir NV SOUTH AUSTRALIA on the palate, Chardonnay offers subtle citrus notes and fresh acidity | \$30.00 |
| WHITE WINE | |
| Oxford Landing Estates Sauvignon Blanc SOUTH AUSTRALIA \$7.50 harmoniously balanced with the clarity and tingling natural acidity | \$28.00 |
| Opawa Sauvignon Blanc MARLBOROUGH, NZ \$9.00 displaying ripe citrus, guava and passionfruit flavours, with crisp acidity and a soft juicy mouth watering finish | \$38.00 |
| Yalumba Christobel's Moscato SOUTH AUSTRALIA the palate is light and fresh with flavours of lychees and fresh mango, balanced by a subtle spritz and refreshing sherbet finish. | \$32.00 |
| Pitchfork Chardonnay MARGARET RIVER, WA \$8.50 bright tropical fruit bouquet with a clean and zippy acidity to balance the fruit characters resulting in a fresh palate. | \$32.00 |
| Kooyong Clonale Chardonnay MORNINGTON PENINSULA, VIC elegant restraint with generous stone fruit flavours balanced by a fresh grapefruit pith acidity and subtle hints of spicy French oa | \$35.00 |
| Corte Giara Pinot Grigio VENETO, ITA dry and medium-bodied, the palate faithfully reflects the nose, being tangy and satisfying | \$35.00 |
| Pewsey Vale 'Prima' Riesling EDEN VALLEY, SA shows great length, perfumed fruits such as guava and sweet peach overlaid with a touch of spicy clove \$9.00 | \$38.00 |
| Mt Difficulty Roaring Meg Pinot Gris CENTRAL OTAGO, NZ textured mid-palate with natural acidity to balance the off-dry style. White peach and citrus provides the flourishes that finish the wine. | \$35.00 |

| RED WINE | | |
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| Oxford Landing Estates Cabernet Shiraz SOUTH AUSTRALIA the palate is elegantly structured with layers of berry fruits, anise and fruit pastille. | \$7.50 | \$28.00 |
| Redbank Victorian Shiraz KING VALLEY, VIC fleshy and generous with dark berry fruit and spice flavours. | \$8.50 | \$35.00 |
| Yalumba Barossa Shiraz BAROSSA VALLEY, SA deep and brooding with aromas of dark fruits, red spices, ar cherries, the palate flows with even texture towards a soft fin | | \$38.00 ripe |
| Langmeil Rough Diamond Grenache BAROSSA, SA sweet, juicy red fruit flows over the palate which is light to medium bodied. | | \$35.00 |
| Jim Barry The Atherley Cabernet Sauvignon COONAWARRA, SA musk, fresh cherry jam, and blackberry fruit flavours. A full ripe flow with integrated fine tannins. | | \$35.00 |
| Smith & Hooper Merlot WRATTONBULLY, SA lively and bright opening with initial red berries and allspice | \$8.50 <i>fruit.</i> | \$38.00 |
| Wirra Wirra Church Block Cabernet Shiraz Merlot MCLAREN VALE, SA full with juicy plums and dark cherries, supported by lingering textural tannins. | ng | \$38.00 |
| TarraWarra Estate Pinot Noir YARRA VALLEY, VIC full flavoured with the primary fruit flavours showing through on the nose. | \$9.50 | \$38.00 |
| Yalumba The Signature Cabernet Sauvignon & Shiraz BAROSSA SA The palate has a rich Cabernet Sauvignon mouthfeel with da curranty Shiraz mid palate tannins. The finish is very persiste combining great power with elegance. | | \$90.00 |
| Jim Barry McRae Wood Shiraz CLARE VALLEY SA the tannins are fine grained and carefully balanced with vibrant acidity and a satisfying finish. | | \$90.00 |

DESSERT WINE & FORTIFIEDS

| Vasse Felix Cane Cut Semillon | \$7.00 | \$32.00 |
|---|---------|---------|
| Yalumba Museum Release Old Liqueur Muscat | \$8.50 | - |
| Yalumba Museum Release Old Antique Tawny 15yrs | \$8.50 | - |
| Galway Pipe | \$9.50 | - |
| Valdespino Pedro Ximenez Sherry | \$10.00 | - |



| BE | ERS | & | CII | DERS |
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| BEERS & CIDERS | |
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| Cascade Premium Light | \$7.00 |
| Victoria Bitter | \$7.00 |
| Crown Lager | \$8.00 |
| James Boags Premium | \$8.00 |
| Cricketers Arms Lager | \$9.00 |
| Kingfisher imported | \$9.00 |
| Asahi Super Dry IMPORTED | \$9.00 |
| Tiger Beer IMPORTED | \$9.00 |
| Corona imported | \$9.00 |
| Heineken IMPORTED | \$9.00 |
| Stella Artois IMPORTED | \$9.00 |
| Coldstream Cider | \$9.50 |
| | |
| SPIRITS | |
| Drambuie | \$8.00 |
| Grand Marnier | \$8.00 |
| Galliano | \$8.00 |
| Jägermeister | \$8.00 |
| Gordon's Gin | \$8.00 |
| Bacardi Rum | \$8.00 |
| Bundaberg Rum | \$8.00 |
| Absolut Vodka | \$8.00 |
| Cointreau | \$8.00 |
| Baileys Irish Cream | \$8.00 |
| Kahlua | \$8.00 |
| Tequila | \$8.00 |
| Jim Beam | \$9.00 |
| Jack Daniels | \$9.00 |
| Hennessy XO Cognac | \$25.00 |
| Glenfiddich 12yo | \$15.00 |
| Glenfiddich 18yo | \$22.00 |
| Jameson Irish Whiskey | \$8.50 |
| Johnnie Walker Red Label | \$7.50 |
| Johnnie Walker Black Label | \$9.00 |
| Johnnie Walker Gold Label | \$15.00 |
| Johnnie Walker Blue Label | \$25.00 |
| Chivas Regal 12yo | \$14.00 |
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| SOFT DRINKS | |
| Coca Cola, Coke Zero, Fanta | \$4.00 |
| Lemonade, Solo, Lemon Lime & Bitters | \$4.00 |
| Ginger Ale, Tonic Water, Soda Water | \$4.00 |
| Sparkling Mineral Water 750ml | \$9.00 |
| | 7-700 |

