

# COCKTAILS



**YUZU SPRITZ**  
Yuzu liqueur, Orange, Prosecco

12



**TOKYO TAXI**  
Antagonist Half Cut Gin, Mint, Ginger Syrup, Lime, Freshly Squeezed Apple Juice

16



**LIL MISS CHU**  
Pione chu, ginger syrup, Lime Sparkling Rose

18



**LYCHINI**  
Vodka, Lychee, Lemon, Rose Grapefruit Bitters

18



**FITZROYAL**  
Vodka, Blood Orange Liqueur, Pomegranate, Lime, Agavé Syrup

18



**TOJI TROPICALE**  
Toji Sake, Housemade Tepache, Pineapple, Lime

18



**KAFFIOSKA**  
Kaffir Lime Infused Vodka, Lime Palm Sugar

20



**SPICE QUEEN**  
Cuervo Silver, Cointreau, Yuzu, Agave, Chili

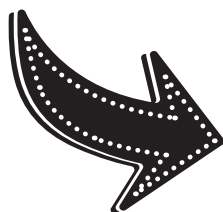
20



**PH'EGRONI**  
Vietnamese Spiced Gin, Campari, Vermouth, Thai Basil, Lemon

20

**FOOD ALLERGIES** - some menu items contain nuts, seeds, shellfish and other allergens. We practice the strictest cross-contamination procedures to ensure your safety; however, due to the nature of commercial kitchens and Asian cuisine, we cannot guarantee the complete absence of all allergens in our food. If you have a severe allergy, please inform our waitstaff.



## CHEFS CHOICE MENU

Sit back, relax and let her Majesty take care of it all.  
**\$59pp - Min 2 people.**  
7 chef selected dishes across 3 courses + dessert

### SHARING PLATES

#### SALMON JANG

Fresh salmon with wasabi tobiko & truffle soy on a nori cracker (2pc) GF/VGO

14

#### PRAWN TOAST

Spiced Tiger prawn on deli bread with a spicy chilli & garlic sauce (2pc)

15

#### KFC

Tossed with famous house spices served with cucumber pickle (6pc) GF/FF

15

#### PORK SSAM

Twice cooked pork belly, kimchi corn salsa ssamjang & pressed baby cos (2pc) GF

15

#### NUOC MOM MUSSELS

Streamed local mussels served with crispy rice paper, tobiko mayo & Vietnamese chilli dressing GF

17

#### CRISPY TOFU

Silken tofu bites in lemongrass seasoning, Agadashi reduction & shaved Bonito (5pc) GF/VGO/FFO

14

#### CRISPY EGGPLANT

Battered eggplant served with Sichuan black vinegar dressing & spring onion GF/VG

16

#### SAMBAL CALAMARI

Stir fried calamari with daikon & zucchini finished with a tamarind chilli oil GF

23

#### PRAWN DUMPLING

Handmade prawn shou mai served chiang kang vinegar (3pc)

16

#### PAD SEE EW

Wok-tossed flat rice noodles with chicken, egg gai lan & a sweet caramel soy dressing GF/VGO/FF

21

#### CHINESE ROASTED PORK BELLY

72 hour crispy skin pork served with pickled cucumber green chilli, fresh leek & plum sauce

25

#### KIMCHI FRIED RICE

Served with smoked tofu, peas, wok tossed kimchi sauce & spring onion GF/VG/FFO

19

#### RICE QUEEN FRIED RICE

Served with prawns, pork belly, egg, spring onion & roasted chilli sauce GF/VGO/FFO

21

#### BBQ LAMB RIBS

Twice cooked Flinders Island lamb in a sticky caramel sauce served with a pisco, mint & apple slaw GF

26

#### YELLOW CRAB CURRY

Crispy soft shell crab in a fragrant lemongrass egg & ginger curry sauce GF/VGO

26

#### MISO MUSHROOM EN PAPILOTE

Confit seasonal mushrooms in tomato & white miso with fresh leek GF/VG

22

#### CONFIT DUCK PANCAKE

Twice cooked Cantonese spiced duck leg served with spring onion, cucumber & hoisin sauce

29



### SIDES

ASIAN SLAW 10  
STEAMED RICE 4.5

# RICE QUEEN

ORIENTAL DINER & BAR

### GUIDE

gluten free **GF**  
vegetarian **V**  
vegan **VG**  
fructose free **FF**  
option **O**



**Card Payment Surchage:**  
CC & Debit card: 1.4%

# COCKTAILS

	<b>YUZU SPRITZ</b> Yuzu liqueur, Orange, Prosecco	12
	<b>TOKYO TAXI</b> Antagonist Half Cut Gin, Mint, Ginger Syrup, Lime, Freshly Squeezed Apple Juice	16
	<b>LIL MISS CHU</b> Pione chu, ginger syrup, Lime Sparkling Rose	18
	<b>LYCHINI</b> Vodka, Lychee, Lemon, Rose Lavender Bitters	18
	<b>FITZROYAL</b> Vodka, Blood Orange Liqueur, Pomegranate, Lime, Agavé Syrup	18
	<b>TOJI TROPICALE</b> Toji Sake, Housemade Tepache, Pine- apple, Lime	18
	<b>KAFFIOSKA</b> Kaffir Lime Infused Vodka, Lime Palm Sugar	20
	<b>SPICE QUEEN</b> Cuervo Silver, Cointreau, Yuzu, Agave, Chilli	20
	<b>PH'EGRONI</b> Vietnamese Spiced Gin, Campari, Vermouth, Thai Basil Lemon	20
	<b>MOCKTAIL</b> Seedlip Herbal or Spiced Non-Alcoholic Gin made your way, talk to your server	16

# WINE

## SPARKLING

<b>PETE'S PURE</b> Prosecco NV, NSW	11 45
<b>WESTWOOD</b> Cuvée Blanc NV, VIC	12 50
<b>BIRD IN HAND</b> Sparkling Rosé 2019, SA	14 60

## WHITE

<b>HIGHGATE</b> Chardonnay 2017, NSW	11 50
<b>TE MANIA</b> Sauvignon Blanc 2016, NZ	12 50
<b>ARTIGIANO</b> Pinot Grigio 2018, Italy	12 55
<b>WINE X SAM</b> Pinot Gris 2017, VIC	14 60

<b>FUEDO ARANCIO</b> Tinchite 2016, Sicily, Italy	15 65
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<b>HUBER</b> Grüner Veltliner 2018 Reichersdorf, Austria	65
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<b>TERRATLANTICA</b> Albariño 2017, Rias Baixas, Spain	70
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<b>CALMEL ET JOSEPH</b> Picpoul Pinet 2017 Languedoc, France	75
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## ROSE

<b>CHAPMAN GROVE</b> Shiraz Rosé 2018, WA	12 50
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<b>PETIT DETOURS</b> Grenache Rosé 2018, France	14 60
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## RED

<b>CHAIN OF PONDS</b> Pinot Noir 2020, SA	11 50
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<b>BARONE MONTALTO</b> Nero d'Avola 2018, Italy	12 50
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<b>FINCA ENGUERA</b> Tempranillo 2016, Spain	12 55
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<b>REBEL RANGE</b> Shiraz 2017, VIC	14 60
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<b>CASALI DEL BARONE 150+1</b> Barbera 2018 Piedemonte, Italy	15 65
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<b>CASTEL FIRMIAN</b> Lagrein 2016, Trentino, Italy	65
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<b>RICHARD HAMILTON</b> GSM 2016, McLaren Vale, SA	70
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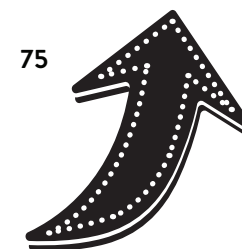
<b>CLANDESTINE</b> Cabernet Franc 2018 Margaret River, WA	75
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<b>'BOOTLEG SPECIAL'</b> Wickedly Delicious, Unbelievable Value	
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# RICE QUEEN

## ORIENTAL DINER & BAR

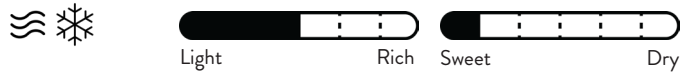
We don't bite! Ask our friendly staff about our delicious bootleg specials!



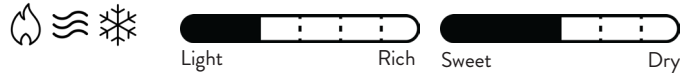
# SAKE

Enjoy:  Hot  Room Temp  Chilled

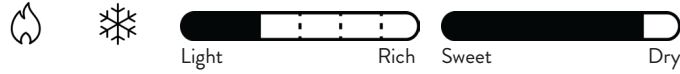
**TOJI JUNMAI GINJO** 720ml **15 95**



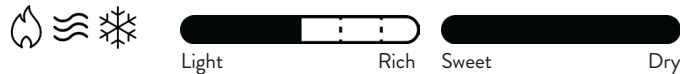
**KIZAKURA JUNMAI GOLD LEAF** 180ml **17**



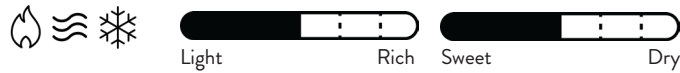
**MIYOZAKURA JUNMAI PANDA CUP** 180ml **20**



**TATSURIKI JUNMAI MUKASHI** 180ml **34**



**RIHAKU BLUE PURITY JUNMAI** 300ml **34**



**ASABIRAKI NAMBURYU DAIGINJO** 300ml **50**



## UMESHU

**UMESHU CHOYA BROWN SUGAR UMESHU** 60ml **10**

**CHOYA ORIGINAL UMESHU** 50ml **10**

**CHOYA 'UJI' GREEN TEA UMESHU** 60ml **10**

# BEER

## TAP

**RICE QUEEN Lager** 4.2% **9 14**

Floral, pollen like aromas, herbal hop flavours with a spicy bitterness

**BODRIGGY Utopia Pale Ale** 4.8% **11 15**

Thirst- Quenching, smashable, boasting fruity hop aromas and a soft bitterness

## IMPORTED

**SINGA Thailand** 5% **9.5**

Distinctively rich flavour with strong hops

**BINTANG Indonesia** 5% **11**

Crisp, clean and refreshing pilsner

**BIA HANOI Vietnam** 5.1% **11**

Brewed for flavour with sweet honey notes

**KIRIN ICHIBAN Japan** 5% **11**

100% malt beer offering a smooth rich flavours

## LOCAL

**HOP NATION** 4.6% **12**

'The Heart' Pale Ale

**COBURG BREWING** 4.6% **12**

Lager

**FIXATION** 6.4% **12**

IPA

**GOLDEN AXE** 5.2% **12**

Apple Cider

**2 BROTHERS** 5.2% **14**

Kung Fu Rice Lager

**TEMPLE** 4% **14**

Okinawa Sour

**PRANCING PONY** 7.9% **15**

Indian Red Pale

**TWO BAYS** 4% **15**

Breakaway GF Summer Ale



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