

ZODIAC



DUMPLINGS, BREADS, SNACKS

Fried shallot pancake, cumin salt	5
Sweet and salty roasted peanuts (GF)	6
Pork and truffle xiao long bao (4) (Steamed, soup dumpling)	15
Sticky beef wontons with miso/truffle mayonnaise (2)	8
Hairy oyster wrap, wasabi, sweetie sauce	8
Fresh seasonal oysters with nahm jim and fried shallots (2) (GF)	10
Pork wontons (2), pickled garlic	8
Crystal jade scallop dumpling (3) (GF)	14
Steamed Oxtail buns (2)	13
Har gow prawn dumpling (3)	11
Fried chicken with organic sticky rice sauce (GF)	17
Crystal vegetable dumpling (4) (GF)	11
Classic steamed prawn wontons (4) with black vinegar and chilli crunch	20
Pork and prawn sui mai (4)	13
Paua, pork and prawn siu mai (3)	17
Kitchen god's pumpkin fritters (5) (GF)	12
Crispy bottom lamb and fennel dumplings (4), dark chilli	14
Crisp white radish cake – with lap cheong, shitake and dried shrimp (GF)	11
Lamb and cumin pancake	18
Scallop spring rolls (2)	14
Crispy squid, sweet chilli sauce (GF)	15
Salt and pepper silken tofu, sour dragon dressing	14
BBQ pork buns (2)	10
Peking wong bok (GF)	8
Baked beef, pea, corn and black pepper pastries (2)	8.5
King prawns on toast, sweet chilli carrot	15
Chicken knuckles(soft bone) with fish sauce, smoked oyster and garlic (GF)	12
Home style eggs with oyster sauce and chilli (GFO) • Add pork \$5	9.5
Steamed silken tofu with black bean and chilli sauce (V)	15
Chilled cucumbers (V)	8.5
Crispy chicken and paua rice balls with lime cream (GF)	18
Gua bao: • Crumbed snapper, iceberg, green chilli celeriac • Pork, pickled cucumber and peanut salad • Mushroom, black truffle – crisp seaweed	13 EACH

VEGETABLES

Simmering mushroom hotpot, garlic chives, lily bud and greens (V) (GF) • Add Nanjing lamb shoulder \$15	26
Wok fried greens, dripping wet with garlic (v) (GFO)	14
Steamed Chinese broccoli with smoked homemade oyster sauce (VO) (GFO)	16
SWP potato salad, pickling juice and mushroom soy dressing (GFO)	9.5
Stir fried edamame, fava beans and peas with pickled mustard greens, smoked pork belly	16
Truffled mushroom, fried rice with spring onions, edamame, fava's, bean sprouts and soft herbs (GFO) • Add Beggar's chicken \$12 • Add roast duck \$18 • Add roast pork \$12 • Add prawns and scallops \$18 • Add oxtail \$16	24
Stir fried asparagus (seasonal) with baby corn and fresh herbs (GFO)	13
Fried eggplant with tomato soy dressing (GFO)	14
Yellow curry of pumpkin, eggplant, mushrooms, greens, fresh herbs and roasted cashews (GF) (V)	29.5
Soy- licked radish salad (GF)	12
Green salad with octo vinaigrette	13
Button mushroom and fennel salad with white pepper and white soy dressing	13
Shoestring fries with miso and truffle (GF)	12

POULTRY & PORK

Bang-bang chicken salad, "strange" dressing (GFO)	28
Sweet and sour pork , crunchy pickles	33
Peking duck, cucumber, homemade hoisin, steamed buns and pancakes	42 HALF 75 WHOLE
Kung poa chicken – roasted peanuts, dried chillis and sichuan pepper	29
Sung choi bao of pork	25
Traditional chicken satay, cooked over hot coals with coconut relish and pickled cucumber (GF)	27
Ancient beggar's chicken (available from 6pm, 6 only per night) Whole chicken, marinated, stuffed, wrapped in lotus leaf, slow cooked in salt crust	49
Stir-fried duck with honey, ginger and greens	37
Roast pork plate small (GF)	11 SMALL 19 LARGE

BEEF AND LAMB

ALL BEEF SUPPLIED FRESH BY WEST MELTON MARBLE MASTERS

Dry-fried shredded Sichuan beef fillet (GF)	38
Nanjing-style whole Silere lamb shoulder, slow cooked, with brown sauce, black vinegar and steamed buns	65
Penang curry of beef chuck, fish crackling, green beans and fried shallots (GF)	36
Grilled cumin lamb skewers (3) cooked over hot coals (GF)	24
Grilled marinated sirloin steak cooked over hot coals with 'crying tiger' dry chilli sauce (GFO)	28
Soy braised sticky beef rib, fire grilled with Peking wong bok and juices	33

SEAFOOD

Stir fried chilli prawns with cherry tomatoes and subtle citrus (GFO)	37
Steamed fish cakes (paua, white fish, prawn, scallop and squid) white soy, cucumber and carrot salad	37
Mandarin marinated yellow fin tuna with fresh coconut, red chilli and lime leaves	31
Deep-fried whole market fish with corn and tomato sweet and sour	33
Stir-fried squid with garlic and red chilli (GFO)	29

SIDES

Steamed Jasmine rice (serves two) (GF) (V)	5
Fried shallot pancake (V)	5
Bao bun (2) (V)	5

Our kitchen team does its absolute best to accommodate your requirements. Even with great care, we cannot guarantee that there will be no traces of allergens present in your meal. We also have vegan and dairy free options available. Please advise your friendly waitstaff if you have any allergies.

GF Gluten Free GFO Gluten Free Option
V Vegetarian

SWEETS

Coconut tapioca pudding, mango, lychee and pandan sponge (GF)	16.5
Honey and gui hua oolong mouse, mandarin crème with ma lai go steamed cake	16.5
Warm ginger badass blondie with ginger ice-cream and fresh cream (GFO)	14
3 milk cake with 3 milk sauce – almond, pistachio and raspberry	14
Ice cream and sorbet selection (choice of 3) (GFO)	13
<ul style="list-style-type: none"> • Vanilla bean ice cream • Coconut ice cream • Ginger ice cream • Passionfruit sorbet • Mango sorbet 	

DESSERT WINES & PORT

Eradus Sticky Mickey <i>Awatere</i>	<i>LHSB</i>	90ML 12	375ML 49
Forrest Estate Botrytised <i>Marlborough</i>	<i>Riesling</i>		60
Barros 10 Year		60ML 12.5	
Sandeman 20			17.5
St Remy VSOP		30ML 10	
Hennessy V.S			11
Remy Martin XO			26
Hennessy XO			28
Hennessy Paradis			50

LAFFARE COFFEE

Espresso, long black, Americano	4
Latte, flat white, hot chocolate	5
Cappuccino, mochaccino, chai latte	5.5
Liqueur coffee	13

CATERING, FUNCTIONS AND PRIVATE EVENTS
INFO@ZODIACBAR.CO.NZ


YEAR OF THE COCKTAIL 17.5^{EA}

ALL COCKTAILS AVAILABLE 11AM - 11PM

Our cocktails have been carefully crafted to provide you with a balance of harmony. With a holistic approach, our cocktail flavour profiles combine fresh fruits, aromatic herbs and spices to complement our modern Chinese/Asian food experience.

We also offer a full range of classic cocktails upon request at anytime.

	RAT 鼠 Fresh ginger, lemon, gin, burnt soy, shaken with egg white, Vietnamese mint, green buds
	OX 牛 Tanqueray gin, lychee, apple juice, cognac, apricot, frozen grapes
	TIGER 虎 Fresh oranges, pineapple, dried mandarin, vodka, cointreau, passionfruit
	RABBIT 兔 'Mojito Style' fresh lime, mint, palm sugar, white rum, coconut water soda. Add pineapple, watermelon, guava or lychee
	DRAGON 龙 Belvedere Vodka, Tia Maria, Laffare Espresso
	SNAKE 蛇 Slow roasted tomatoes, basil, chilli infused vodka, citrus ponzu, white and black Szechuan peppercorns
	HORSE 马 St Germain elderflower liqueur, ginger, fresh apple juice, bubbles
	GOAT 羊 'Gin or Vodka Martini Style' with lychee, ginger or watermelon (seasonal)
	MONKEY 猴 5 spice rum, fresh lime, bitters, boysenberries, ginger beer
	ROOSTER 鸡 Strawberry, Limoncello, Frangelico and coconut tequila, red chilli
	PIG 猪 Thai spiced tea, white rum, condensed milk, coconut, Malibu, fresh mint
	DOG 狗 Tanqueray gin, Benedictine, cherry liqueur, pineapple juice, bitters, soda water

 **Asian inspired frozen cocktail (slushy)** 13.5
Please ask your waitstaff for today's delicious creation