

LINGSHI

LOTUS ROOTS & SZECHUAN PEPPER AIOLI [V]	9
EDAMAME W CHILLI SALT [VG]	8

SMALL DISHES

RAW BAR

OYSTERS	[2] PCS	10
NATURAL/GIN CUCUMBER GRANITA/LAPCHON KILPATRICK	[6] PCS	28
SCORCHED SASHIMI W GINGER SOY & SESAME OIL		23
KINGFISH W YUZU CURD PICKLED CHILLI & GRAPEFRUIT		24
RAW PLATTER W OYSTERS & FRESH SASHIMI		38
FO SUI BEEF W CUCUMBER & BURNT SZECHUAN AIOLI		23

SHARE PLATES

SPICED PEPPER SQUID W FRIED SHALLOT & CHILLI	19
SANG CHOI BAU - DUCK / VEGETABLE [VG]	19
SINGAPOREAN CHICKEN W SATAY PEANUT SAUCE [N] [2]	10
SIGNATURE SIZZLING WAGYU STEAK	29
ZUCCHINI PANCAKES SERVED W FRESH HERBS	18
COCONUT RICE & BRAISED PORK	18
STEAMED SCALLOPS W APPLE HONEY & GINGER VINEGAR	21
BANG BANG TOFU W SESAME & PEANUTS [VG] [N]	17
SA CHA KING PRAWNS W CHILLI LEMON & BASIL	22
GENERAL TSO'S FRIED CHICKEN	24

BAOS [G][2]

ENOKI & OYSTER MUSHROOMS W PARSLEY & PICKLED ONION [VG]	14
PORK BELLY W PICKLED VEGETABLES & SZECHUAN AIOLI	14
BRISKET W STICKY SOY SESAME SEEDS & MAYO	14
FISH W PICKLED ONION & ASIAN HERB AIOLI	14
DUCK W RED WINE PLUM SAUCE YUZU & PEPPER	15

DIM SUM [G][4]

PORK & CHIVE POT STICKERS	12
FRIED WAGYU & MUSHROOM DUMPLING	13
STEAMED WAGYU & MUSHROOM DUMPLING	13
HONEY PRAWN GAO - JI	15
VEGETABLE SPRING ROLLS W SWEET CHILLI SAUCE [VG]	15
DUCK SPRING ROLLS W PLUM SAUCE	17
CHINESE HOT POT SERVED W SEASONAL VEGETABLES & EGG NOODLES	13
CHICKEN / TOFU	5

🌶️ FEELING SPICY? ASK YOUR SERVER FOR HOUSEMADE CHILLI OIL

IN TRUE CHINESE STYLE OUR DISHES ARE DESIGNED TO SHARE. THEY WILL BE SERVED AS THEY ARE READY.



LET US TAKE YOU ON A
CANTONESE FOOD JOURNEY &
SURRENDER TO A FOOD COMA

EMPEROR'S FEAST

\$65 PER PERSON [MIN 2]

[PLATTERS NOT INCLUDED]

FOR THE ENTIRE TABLE TO ENJOY

CHOOSE 1 LINGSHI

CHOOSE ANY 2 SMALL DISHES

CHOOSE 1 DIM SUM

CHOOSE ANY 2 BIG DISHES

CHOOSE 1 NOODLES AND RICE [V]

CHOW FUN / CHOW - MEIN / YANG ZHOU FRIED RICE

CHOOSE 1 SALADS AND VEGETABLES

NO SPLIT BILLS

BIG DISHES

STEAMED FISH FILLET W GINGER & SHALLOT	32
MAPO W SILKEN TOFU GROUND BEEF CHILLI & SICHUAN FLAVOURS	24
PORK BELLY CHAR-SUI	28
BLACK PEPPER BEEF W MUSHROOMS & GARLIC SHOOTS	28
SIZZLING HONEY LEMON CHICKEN	27
SWEET & STICKY CHILLI EGGPLANT W BLACK BEAN [VG]	22
HONEY GARLIC BUTTER PRAWNS W CRISPY NOODLES	28
KUNG PAO CHICKEN W DRIED CHILLI [N]	25
YANG-YANG CRISPY BEEF W CRISPY RICE NOODLES	24
HALF ROASTED DUCK W PANCAKES & CANTON SAUCE [G]	35
SHANGHAI CURRY W SNAKE BEANS & VEGETABLES [VG]	27
CHICKEN / BEEF / PORK / PRAWN / TOFU	

NOODLES AND RICE

ADD ON YOUR CHOICE OF PROTEIN	5
CHICKEN / BEEF / PORK / PRAWN / TOFU / EGG	
CHOW FUN W VEGETABLES & XOXO SAUCE [VG]	19
STIR FRY CHOW-MEIN W CABBAGE & OYSTER BBQ SAUCE [G]	19
SCALLOP & PRAWN HOKKIEN NOODLE [G]	29
YANG ZHOU FRIED RICE [VG]	15
STEAMED WHITE RICE [VG]	5

SALADS AND VEGETABLES

STEAMED ASIAN GREENS W OYSTER SAUCE & GARLIC [V]	15
WATERMELON & CUCUMBER W GINGER DRESSING [V]	12
ROASTED CUMIN & CHILLI POTATOES [VG]	12
WOK VEGETABLES W SESAME DRESSING [VG]	16

DESSERTS

TOFFEE BANANA W CARAMEL MACADAMIA & ICE CREAM [N] [DFO]	15
PINEAPPLE TART W CRÈME PATISSIERE & VANILLA ICE CREAM	15
DEEP FRIED ICE CREAM W BUTTERSCOTCH SAUCE [G]	18
DESSERT PLATTER [G]	24
DESSERT COCKTAIL - SMORES MARTINI	18
BAILIEYS VANILLA VODKA CRÈME DE CACAO MARSHMALLOW SYRUP W A SCOOP OF ICE CREAM	

OUR MENU CONTAINS A VARIETY OF ALLERGENS & IS PREPARED IN A KITCHEN THAT HANDLES EGGS NUTS SEAFOOD GLUTEN SESAME & CHILLI. PLEASE LET YOUR SERVER KNOW OF ALL DIETARY REQUIREMENTS.

STAY CONNECTED

📞 07 5576 3458 🌐 www.mrhizolas.com.au 📱 mrhizolas
📍 1730 Gold Coast Hwy Burleigh Heads 4220

VEGAN [V] VEGETARIAN [VG] CONTAINS GLUTEN [G] NUTS [N] DAIRY FREE OPTION [DFO]

ALL CARD TRANSACTIONS WILL INCUR A SERVICE FEE CREDIT CARD 1.5% DEBIT CARD 10c

WHITES

BLOOM MARLBOROUGH, NZ	SAUVIGNON BLANC	13 G 65 B
DEVIATION ROAD ADELAIDE HILLS, SA	SAUVIGNON BLANC	13 G 65 B
VASS FELIX CLASSIC DRY WHITE MARGARET RIVER, WA	SAUVIGNON SEMILLION	80 B
ATLAS WATERVALE CLARE VALLEY, SA	RIESLING	13 G 65 B
JIM BARRY THE LODGE HILL CLARE VALLEY, SA	RIESLING	75 B
CORTE GIARRA VENETO, ITALY	PINOT GRIGIO	13 G 65 B
MR RIGGS ADELAIDE HILLS, SA	PINOT GRIS	13 G 65 B
BLONDE CROW FIANO MOUNT BARKER, WA	PINOT GRIS	75 B
MANDALA YARRA VALLEY, VIC	CHARDONNAY	13 G 65 B
HAY SHED HILL BLOCK 6 MARGARET RIVER, WA	CHARDONNAY	17 G 85 B

REDS

MANDALA YARRA VALLEY, VIC	PINOT NOIR	13 G 65 B
TWO PADDOCKS PICNIC CENTRAL OTAGO, NZ	PINOT NOIR	85 B
GATHERING FIELD NOUVEAUX YARRA VALLEY, VIC SERVED CHILLED	PINOT NOIR	110 B
BRAVE SOULS BAROSSA VALLEY, SA	SHIRAZ	13 G 65 B
JIM BARRY WATERVALE CLARE VALLEY, SA	SHIRAZ	13 G 65 B
ALAMOS MENDOZA, ARGENTINA	MELBEC	75 B
SMITH & HOOPER WRATTONBULLY, SA	MERLOT	13 G 65 B
ANTINORI SANTA CRISTINA TUSCANY, ITALY	SANGIOVESE	12 G 60 B
SONS OF EDEN 'KENNEDY' BAROSSA VALLEY, SA	GSM	13 G 65 B
CHAFFEY BROS PAX AETERNA EDEN VALLEY, SA	GRENACHE	77 B
CORIOLE SONGBIRD MCLAREN VALE, SA	CABARNET SAUVIGNON	80 B

CHAMPAGNE

MOET & CHANDON	130 B
VEUVE CLICQUOT	140 B

SPARKLING WINE

CORIOLE PROSECCO MCLAREN VALE, SA	11 G 55 B
CHANDON BRUT YARRA VALLEY, VIC	13 G 65 B
CHANDON ROSE BRUT YARRA VALLEY, VIC	65 B

ROSÉ / MOSCATO

HOWARD VINEYARD ADELAIDE HILLS, SA	ROSÉ	13 G 65 B
FÉLICATTE GRENACHE LANGUEDOC-ROUSSILLON, FRANCE	ROSÉ	14 G 70 B
WEST CAPE HOWE MARGARET RIVER, WA	MOSCATO	12 G 60 B

TAPS

SAPPORO	11.0
PRECINCT PACIFIC ALE	10.0

BOTTLE OF BEER / CIDER

COOPERS LIGHT 2.9%	7.5
APPLE CIDER	9.5
TSINGTAO LAGER	9.5
BALTER XPA	10.0
BALTER LAGER	10.0
ASAHI	10.0
ASAHI SOUKAI 3.5%	9.0
HEINEKIN 0.0%	9.0

SAKE

JUNMAI DENSHIN INE - DRY & EARTHY	11 G 55 B
JUNMAI GINJO DENSHIN YUKI - CRISPY & DRY	12 G 60 B
JUNMAI DAIGINJO DENSHIN RIN - SWEET & FRESH	19 G 90 B

SIGNATURE COCKTAILS

HONG KONG SPICE KAFFIR LIME INFUSED VODKA MALIBU LYCHEES LEMON JUICE LEMONGRASS FINISHED W FRESH CHILLI & COCONUT	20
-------------------------------------------------------------------------------------------------------------------------	----

CUCUMBER SOUTHSIDE GIN ELDERFLOWER LIME SUGAR MUDDLED CUCUMBER & MINT	20
--------------------------------------------------------------------------	----

YUZU CHILLI MARGARITA TEQUILA YUZU AGAVE CHILLI LIME	20
---------------------------------------------------------	----

COCKTAILS

HIZOLA'S CHANDON GARDEN SPRITZ ORANGE BITTERS ELDERFLOWER SERVED OVER ICE W ROSEMARY	16
-----------------------------------------------------------------------------------------	----

SPICY MANGO AND COCONUT CAPRIOSKA VODKA MANGO LIQUEUR CHILLI JUICE COCONUT W CHILLI	18
----------------------------------------------------------------------------------------	----

MANHATTAN LADY WHISKEY SAKE LEMON CHERRY SYRUP BITTERS	18
-----------------------------------------------------------	----

PRINCESS PEACH SOUR [VG] PEACH LIQUEUR AMAERETTO AQUAFABA LEMON SUGAR	18
--------------------------------------------------------------------------	----

KAFFIR APPLE MARTINI KAFFIR INFUSED SAKE APPLE WHISKEY APPLE JUICE CINNAMON	18
--------------------------------------------------------------------------------	----

YUZU LYCHEE MARTINI VODKA LYCHEE LIQUEUR LYCHEE LEMON YUZU SUGAR	18
---------------------------------------------------------------------	----

CAMPARI COCONUT MARGARITA CAMPARI TEQUILA LIME COCONUT	20
-----------------------------------------------------------	----

PINK CHEVROLET TEQUILA CHAMBORD CREME DE CACAO LEMON AQUAFABA TOPPED W SHAVED CHOCOLATE	20
-----------------------------------------------------------------------------------------------	----

KRAKEN ESPRESSO KRAKEN FRANGELICO ESPRESSO SALTED CARAMEL SYRUP	20
--------------------------------------------------------------------	----

PINEAPPLE CINNAMON CAPRIOSKA PINEAPPLE VODKA LIME CINNAMON SYRUP BURNT CINNAMON	20 CARAFE 40
------------------------------------------------------------------------------------	-----------------

OCTOPUS OUT OF WATER INK GIN ELDERFLOWER LIQUEUR YUZU ALOE VERA	20 CARAFE 40
--------------------------------------------------------------------	-----------------

DEVIL IN DISGUISE WATERMELON LIQUEUR BACARDI MALIBU VODKA W LYCHEE LIME & MINT	20 CARAFE 40
--------------------------------------------------------------------------------------	-----------------

SOFT DRINKS

SAN PELLEGRINO SPARKLING MINERAL WATER 750ML	9.0
----------------------------------------------	-----

ACQUA PANNA NATURAL SPRING WATER 750ML	9.0
----------------------------------------	-----

SAN PELLEGRINO FLAVOURED SPARKLING 330ML ORANGE & POMEGRANATE	5.0
------------------------------------------------------------------	-----

PLEASE ASK YOUR WAITER FOR YOUR FAVOURITE NON-ALCOHOLIC COCKTAIL