



BOWL BOWL 红月



Sichuan Starters 袍哥小菜



There colorful dishes are inspired by the street food from southwest China

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|--------------------------------------|-------------|
| Sassy Spring Rolls | 7.5 (3pc) |
| Duck Spring Rolls | 10.5 (2pc) |
| Salt & Pepper ToFu | 9.5 |
| Salt & Pepper Squid / Prawn | 12 S / 28 L |
| Cumin Beef | 9.8 |
| Chilli Fried Chicken | 12 S / 28 L |
| Xinjiang Style Lamb Ribs | 12 S / 28 L |
| BBQ Pork Buns | 8.8 (2pc) |
| Smashed Garlic Cucumber | 12 |
| Edamame Beans | 8.8 |
| Sichuan Style Wedges with Sour Cream | 9.8 |
| Yong Miso Soup | 7.8 |
| Hot and Sour Soup | 7.8 |
| Sweet Corn and Chicken Soup | 7.8 |

Heat, sweet, sour and savoury – traditional Sichuan cooking meets creative fusion at Bowl Bowl. We use fresh, seasonal ingredients, including **free range chicken** and offer a variety of gluten free, vegetarian and vegan options.

Dumplings 巴适饺子

One bite of these lovingly crafted dumplings and you will never look back



The Sichuan Signature (Pan Fried)9 (6pc) / 16.5 (10pc)
A simple, yet stunning ensemble featuring pork, chives, ginger stock and rice wine

The Sichuan Signature (Boiled)12 (6pc) / 17.5 (10pc)
The Signature dumplings boiled and served with our signature garlic and chilli sauce - topped with spring onion, peanut, sesame and Sichuan pepper

Water Bomb15 (6pc)
Gorgeously soft Xiaolongbao, try and eat these steamed and soupy dumplings without breaking them! - Filled with pork, ginger juice and rice wine

Porky Cabbage9 (6pc) / 16.5 (10pc)
This delicate dumpling includes pork, Chinese cabbage, ginger stock and rice wine - enjoy pan fried or boiled

Chitalian9 (6pc) / 16.5 (10pc)
China meets Italy in this delightful dumpling that will have you reaching for more, Filled with chicken, Fennel, ginger stock and rice wine - enjoy pan fried or boiled

Red Hot Cow12.8 (6pc) / 18 (10pc)
Succulent beef combined with ripe tomato, onion, mushroom, ginger stock and rice wine in this racy number - pan fried

Chicky Prawn16 (6pc) / 22 (10pc)
First-classed dumplings with whole prawns, chicken, celery, coriander, ginger stock and rice wine will surely satisfy - enjoy pan fried or boiled

Wonton Volcano9 (6pc) / 16.5 (10pc)
Some like it hot, and so they order our explosive red chilli broth containing pork wontons, ginger stock, Sichuan pepper, cabbage and spring onion

Veggie Bean Lover9 (6pc) / 16.5 (10pc)
Lucky as leprechauns and as precious as emeralds, you don't have to be vegetarian to love these naturally spinach green dumplings that are bursting with red kidney beans, white kidney beans, butter beans, chickpeas, borlotti beans, tofu, mushrooms, corn, water nut and shredded cabbage - pan fried

Signature Sichuan Dumpling Sauce3.5
Try our famous sauce with our veggie bean lovers, it will blow your mind

KEY:

Chef's Recommendation Vegetarian Hot Gluten Free
Gluten Free Option Vegan

If you have any particular food allergies please inform the staff before you order.

Bye Gluten! Dumplings 无谷蛋白饺子

Chitalian16.8 (6pc)
Veggie Bean Lover16.8 (6pc)

All come with gluten free sauces, steamed only.



Hand-Pulled Noodles 幺妹儿面

Sichuan Dan Dan Noodle19
Pork mince, spring onion, Chinese broccoli, Fried egg, sesame dressing and peanuts. Available without soupy base

Vegan ToFu Noodle Soup19
Semi Fried toFu, sesame topped with spring onion and crispy wonton skins, bamboo shoots, and available without soupy base

Spicy Beef Brisket Noodle Soup19
6 hours slow cooked beef brisket, cabbages, spring onion and coriander



Chow Mein 街边爆炒

Shanghainese Noodle19
Thick natural green spinach noodles stir fried with mixed vegetables, bamboo shoot and toFu in sweet soy sauce - these noodles will hit the spot

Singapore Noodle19
Addictive rice noodles entangled with BBQ pork and fresh seafood seasoned with mild curry powder in this crowd-pleasing bowl

Rice 米饭雄起



Quality brown rice cooked cleverly makes every bite a delight

Bowl Bowl Fried Rice20
This signature Bowl Bowl dish features two types of rice, sumptuous seafood mix, plus fresh eggs and vegetables - you will taste the difference

Vegetarian Fried Rice20
Delightfully fresh and fluffy, this vegetarian rice is a pure joy and even comes with a few crispy tricks up its sleeve

Salt and Pepper Chicken on Rice22.5
Fried chicken strips rolled in herbs, served with fluffy steamed rice

Steamed Rice3

Large Share 打牙祭

Share there special larger dishes amongst your table, or order if you're feeling hungry



Do-It-Yourself Duck half 42 / whole 68
Roll your own pancakes starting with tender and crispy duck, Followed by strips of cucumber, chilli, pickles and hoisin sauce - comes with six/ twelve rolling sheets but you can ask for more (Add \$6 for 6 extra pancakes)

Yu Xiang Eggplant ♥26.5
Eggplant - but not like you've ever experienced - crispy on the outside, melting within, topped with a rich sweet and sour sauce with garlic, ginger & spring onion

Kung Pao Chicken 🌶️28
Tracing back to Qing dynasty, this stir fry dish features tenderized chicken thighs, peanuts, spring onion, chilli and ginger

Dong Po Stew26
Slow cooked dong po style beef ribs with caucous

Chinese Broccoli ♥22.5
Add a plate of steamed Chinese broccoli with vegan oyster or garlic sauce to the table for a green hit

Extraordinary Honey Chicken28
Crispy fried chicken strips, drizzled with a squid ink honey sauce, served with lettuce, avocado, and sour cream for dipping, this amazing dish is anything but ordinary

Black Bean Beef28
Tender beef strips in an irresistible black bean sauce, served on a sizzling dish with broccolini, capsicum, onion and coriander

Mongolian Beef28
Thin slices of beef flank steak fried then coated in a sweet soy-based sauce, served on a sizzling dish with broccolini, leek, capsicum and onion

Mapo Tofu ♥24
Edible Art - this dish takes a classic Chinese dish and makes it beautiful - with a vegetarian twist, this dish features soft silken tofu squares in a chili sauce topped with spring onion and slithered almonds

Desserts 甜蜜蜜

Is any meal really complete without something sweet?



Sweet Dumplings6.8
Take a chance and try something different, this sweet dumpling dessert is as beautiful to behold as it is to devour - with sweet rice, black sesame, fermented rice wine sauce, walnut and honey

Ice Mochi - Black Sesame / Coconut / Mix6.8
Premium ice cream wrapped in a soft and sticky rice cake dough

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紅咕月

AGFG
READERS' CHOICE
WINNER
2019



Fully Licensed Restaurant

