

EXAMPLE OF THE FOOD MENU

Lucky Kwong

is all about true nourishment - a celebration of everything I love in life with care, community, collaboration and delicious, life-giving food at its heart.

Steamed Prawn Dumplings

with Sichuan chilli dressing & Jiwah native bush mint (4pc) (df)

\$16

Salad Of Five-Spice Firm Tofu

with pickled carrot, potato, fresh black fungus, Palisa's herbs, tamari & ginger dressing (df, vegan, gf)

\$16

LK Steamed Savoury Pancakes

with fried egg, vegetables, Asian herbs & caramel-tamari (df, vegetarian)

\$19

Additional daily special topping + \$7

Paul Kurtz's Red-Braised Beef Brisket

with Palisa's red radish, daikon & carrot (df)

\$19

Uncle Jimmy's Steamed Hokkien Noodles

with ginger, coriander, shallot, tamari & brown rice vinegar dressing (df, vegetarian)

\$16

LK Plate: Vegetarian

Jasmine rice, stir-fried Boon Luck Farm vegetables, tofu, tamari & ginger (gf, df, vegan)

\$19

LK Plate: Pork Belly

Jasmine rice, caramelised pork belly, Davidson's Plum, greens (gf, df)

\$19

LK Signature Chilli Sauce

(gf, df, vegan)

\$2

Steamed Jasmine Rice

Per bowl

\$2