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OYSTERS	
NATURAL GF	4 EACH
THAI VINAIGRETTE GF 🍴	5 EACH
LAP CHEONG KILPATRICK	5 EACH
SASHIMI (4) GFO	
SERVED WITH YUZU DASHI SOY, JAPANESE MAYO, PICKLED GINGER + WASABI	
▸ KINGFISH	14
▸ SALMON	13
▸ SCALLOP	16
LOTUS CHIPS & DIP GFO/V	15
CRISPY LOTUS ROOT, CASHEW CREAM, EDAMAME DIP, FURIKAKE	
BETEL LEAF (2) V	16
CRISPY EGGPLANT, TAMARIND JAM, APPLE, POMELO, MINT, THAI BASIL, CASHEW	
KINGFISH & SALMON TARTARE GF	25
GOMA DARE, PICKLED CUCUMBER, CHILLI + YUZU PRESSED OLIVE OIL, CRISPY RICE	
SCALLOP CEVICHE (2) GF	23
JAPANESE SCALLOP, LEMONGRASS VINAIGRETTE, KAFFIR LIME OIL, POMELO	
WAGYU BEEF TATAKI GFO	42
9+ MBS SEARED WAGYU SIRLOIN, YUZU DASHI SOY, TRUFFLE OIL, WHOLEGRAIN MUSTARD, GRATED TASMANIAN WASABI	
VIETNAMESE LETTUCE WRAPS (4)	28
QLD TRAWLER COOKED TIGER PRAWNS, PICKLED CUCUMBER, CARROT, BEAN SPROUTS, CHILLI, RICE NOODLES, CORIANDER, MINT, ZINGY PEANUT SAUCE	
SASHIMI PLATTER GFO	16 PIECES / 51 32 PIECES / 89
SCALLOPS, OYSTERS, SALMON, KINGFISH, SERVED WITH YUZU DASHI SOY, PICKLED GINGER, WAKAME + WASABI	

YUM CHA MENU

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HANDCRAFTED DUMPLINGS (3)	
STEAMED & SERVED WITH GF SOY + SRIRACHA HOT SAUCE ON SIDE	
W.A. BLACK TRUFFLE + TRIO OF WILD MUSHROOM GF/V	12
TOM YUM PRAWN + SQUID	14
WAGYU BEEF + CHEESE	17
FREE RANGE CHICKEN + W.A. BLACK TRUFFLE GF	16
LEMON SCENTED QLD SPANNER CRAB + PRAWN	16
FREE RANGE CHICKEN + LEMONGRASS WONTONS	14
ROASTED DUCK + WILD MUSHROOM	16

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WONTON SOUP	17
FREE RANGE CHICKEN + LEMONGRASS WONTONS, ASIAN GREENS, DASHI SOY BROTH	
CHICKEN LAKSA GF 🍴	15
RICE NOODLES, CHICKEN, SHALLOT, BEAN SPROUTS, CORIANDER	

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ROTI + PEANUT CURRY V 🍴	16
SPICED PEANUT CURRY, CHARRED ROTI	
CHICKEN TACO (1)	17
CRISPY CHICKEN, ASIAN HERBS, PEANUT LIME SAUCE	
PRAWN TACO (1)	18
TEMPURA PRAWNS, ASIAN HERBS, TIGER SAUCE, FURIKAKE	
PORK TACO (1)	18
PORK BELLY, ASIAN HERBS, PEANUTS, CHILLI Caramel, KEWPIE MAYO	

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KOREAN CHICKEN 🍴	13
CHICKEN KARAAGE, BABY GEM, GOCHUJANG SAUCE, KEWPIE	
HALOUMI V	14
TEMPURA HALOUMI, BABY GEM, CARAMELISED CHILLI, PICKLED CUCUMBER	
MORETON BAY BUG	22
TEMPURA BUG TAIL, BUG MAYO, BABY GEM, SWEET + SOUR HOT SAUCE	



FOLLOW & TAG MAGGIE

FOR A CHANCE TO BE FEATURED!



@MAGGIECHOO.GC

GF: GLUTEN FREE | GFO: GLUTEN FREE OPTION V: VEGETARIAN
PUBLIC HOLIDAY SURCHARGE 15% | ONE BILL PER TABLE
SUNDAY SURCHARGE 10% | ELECTRONIC PAYMENT SURCHARGES APPLY

MAGGIE CHOO

GRILLED & STIR FRIED

SATAY CHICKEN	16
CHARGRILLED LEMONGRASS SCENTED CHICKEN, GADO GADO, SWEET SOY, FRIED ONION	
TERIYAKI SALMON 150G	21
GRILLED ATLANTIC SALMON, TERIYAKI GLAZE, TOASTED SESAME	
BLACK ANGUS SIRLOIN 150G / 21 300G / 42	
CHARGRILLED + SERVED WITH YAKINIKU SAUCE	
SAN CHOY BOW	26
BANGALOW PORK, SHIITAKE MUSHROOMS, GINGER SOY SAUCE, CORIANDER, MINT, CHILLI, PEANUTS, LETTUCE CUPS	
SINGAPORE CHILLI PRAWNS (6) GF 🌿	26
WOK TOSSED PRAWNS IN CLASSIC SINGAPORE CHILLI SAUCE, CORIANDER + LIME	
GRILLED BARRAMUNDI 220G GF	37
LEMONGRASS, GINGER + CHILLI JAM, COCONUT CREAM, LYCHEE + GREEN PAPAYA HERB SALAD, TOASTED COCONUT	
TWICE COOKED DUCK BREAST 230G	27
FRAGRANT DUCK BREAST SERVED WITH TANGY PLUM SAUCE	
PAD THAI CHICKEN GF	28
LEMONGRASS SCENTED CHICKEN, TOFU, BEAN SPROUTS, MAGGIES SPECIAL PAD THAI SAUCE, PEANUTS, CHILLI, CORIANDER, SHALLOT, LEMON	
KOREAN WAGYU BOLOGNESE 🌿	21
SLOW COOKED WAGYU BEEF, UDON NOODLES, LAP CHEONG + FERMENTED CHILLI, BYRON BAY STRACCIATELLA, GOCHUGARU, CRISPY THAI BASIL	
MAGGIE'S XO FRIED RICE GFO	24
SAMBAL, LAP CHEONG, EGG, SHRIMP	
SINGAPORE CHILLI BUGS GF 🌿 500G / 66 1KG / 130	
WOK TOSSED MORETON BAY BUGS, CLASSIC SINGAPORE CHILLI SAUCE, LIME OIL, STEAMED RICE	

FRIED

SESAME HONEY CHICKEN	13
CHICKEN KARAAGE, ELECTRIC YUZU HONEY, SESAME	
MOZZARELLA CROQUETTES (3) v	15
POTATO + BYRON BAY MOZZARELLA, WASABI, JAPANESE MAYO, SHAVED PARMESAN	
CHEESEBURGER SPRING ROLLS (2)	16
ANGUS BEEF, AMERICAN CHEDDAR, SECRET SAUCE, KETCHUP, PICKLE	
XO PRAWN SPRING ROLLS (2)	14
LEMONGRASS JAM, CORIANDER	
MISO CHILLI CORN RIBS GF/V	13
CAMELISED CHILLI + MISO BUTTER, SHICHIMI TOGARASHI	
CAMELISED CHILLI SQUID GF 🌿	22
GINGER + LEMONGRASS STIR-FRIED SQUID, CAMELISED + PICKLED CHILLI, CORIANDER, THAI BASIL, FRIED GARLIC	
TWICE COOKED BANGALOW PORK BELLY GF	19
CHILLI + PALM SUGAR CAMEL, PEANUTS, GREEN APPLE, MINT, KAFFIR LIME, NAHM JIM	

DESSERTS

SORBET GF/V	5 (EACH SCOOP)
PLEASE ASK WAITSTAFF FOR TODAY'S FLAVOURS	
CHURROS (4)	14
CINNAMON SUGAR, MISO CAMEL, NUTELLA	
PASSIONFRUIT MOUSSE v	16
DARK CHOCOLATE, FRESH PASSIONFRUIT, TOASTED COCONUT CRUMBLE	
COCONUT PANNA COTTA GF/V	16
COCONUT PANNA COTTA, WATERMELON SORBET, PISTACHIO PRALINE	

SALADS & SIDES

GREEN PAPAYA SALAD GF/V 🌿🌿	9
HEIRLOOM TOMATOES, ONION, CHILLI, PEANUTS, MINT, CORIANDER, KAFFIR LIME, NAHM JIM DRESSING	
VIETNAMESE NOODLE SALAD GF/V	8
RICE NOODLES, PICKLED CUCUMBER, CHILLI, CARROTS, MIXED ASIAN HERBS, LETTUCE, BEAN SPROUTS, PEANUTS, SHALLOT, SESAME, THAI VINAIGRETTE	
THAI WATERMELON SALAD GF/V 🌿	9
WATERMELON, CUCUMBER, MINT, THAI BASIL, KAFFIR LIME, PEANUTS, CHILLI + PALM SUGAR DRESSING	
WOK BROCCOLINI GFO/V	14
CASHEW CREAM, ORIENTAL BBQ SAUCE, CRISPY GARLIC	
STEAMED ASIAN GREENS GFO/V	14
STEAMED GREENS + OYSTER SAUCE, CRISPY GARLIC	
MAGGIE'S ROTI v	8
STEAMED RICE GF/V	6



MAGGIE CHOO

! FOOD ALLERGIES – PLEASE BE AWARE THAT ALL CARE IS TAKEN WHEN CATERING FOR SPECIAL REQUIREMENTS. IT MUST BE NOTED THAT WITHIN THE PREMISES WE HANDLE NUTS, SEAFOOD, SHELLFISH, SESAME SEEDS, WHEAT FLOUR, EGGS, FUNGI AND DAIRY PRODUCTS. CUSTOMERS REQUESTS WILL BE CATERED FOR TO THE BEST OF OUR ABILITY, BUT THE DECISION TO CONSUME A MEAL IS THE RESPONSIBILITY OF THE DINER.