



Breakfast

Monday to Friday, 7:30am to 10:30am
Saturday and Sunday, 9:00am to 3:00pm

All breakfasts served with hash brown potatoes. Our signature hollandaise sauce is made fresh to order.

Eggs Benedict	\$13.70
<i>Poached eggs, smoked ham and hollandaise on an English muffin</i>	
Eggs Florentine	\$12.50
<i>Poached eggs, steamed spinach and hollandaise on an English muffin</i>	
Eggs Nova Scotia	\$14.50
<i>Poached eggs, smoked salmon and lime hollandaise on an English muffin</i>	
Eggs California	\$12.50
<i>Poached eggs, avocado and hollandaise on sourdough</i>	
Eggs Canadian	\$12.50
<i>Poached eggs, crispy bacon and hollandaise on an English muffin</i>	
Eggs Italian	\$14.50
<i>Poached eggs, prosciutto and tomato hollandaise on toasted panini</i>	
Eggs Wellington	\$13.70
<i>Poached eggs, roast beef, mushrooms and Worcester hollandaise on an English muffin</i>	
Early Riser	\$14.50
<i>Poached eggs, bacon, avocado and hollandaise on a bagel</i>	
Eggs St. Charles	\$14.50
<i>Poached eggs and hollandaise served over a pair of Saldechin Crab Cakes.</i>	
Garden Breakfast	\$10.50
<i>Fresh avocado, spinach, mushrooms and hollandaise on sourdough</i>	
Aussie Breakfast	\$10.50
<i>Poached eggs, bacon, mushrooms and grilled tomatoes with toast.</i>	
Sides	
Steamed Spinach	\$5.95
Grilled Tomatoes	\$5.95
Steamed Mushrooms	\$5.95
Hash Brown Potatoes	\$4.95
Light Morning Fare	
Toasted Croissant with Whipped Butter	\$5.95
Toasted Croissant with Ham & Cheese	\$7.95
Warm Scones, Jam and Cream	\$5.95
Warm Crumpets with Whipped Butter	\$5.95
Toasted Bagel with Cream Cheese	\$5.95
Toasted English Muffin with Whipped Butter	\$5.95
Toasted Panini with Whipped Butter	\$5.95
Fresh Fruit with Yoghurt	\$5.95
Toasted Raisin Bread with Whipped Butter	\$5.95

Yum Cha

1. **House Made Gourmet Pork Bun** \$4.90
"Char Siu Bao" - Shredded barbequed pork encased in steamed Chinese bread bun.
2. **Traditional Prawn & Pork Dim Sum (3)** \$6.90
"Siu Mai" - These are hand made fresh.
3. **Pork Dumplings (5)** \$4.30
"Jiu Yok Gau" - Steamed dumplings filled with Chinese roast pork.
4. **Beef Dumplings (5)** \$4.30
"Ay Yok Gau" - Steamed dumplings filled with premium beef.
5. **Chicken & Mushroom Dumplings (5)** \$4.30
"Gai Gau" - Steamed dumplings filled with tender chicken and mushrooms.
6. **Vegetable Dumplings (5)** \$4.30
"Choi Gau" - Steamed dumplings filled with a delicious blend of vegetables.
7. **Gourmet Vegetarian Spring Rolls (2)** \$4.60
Savoury vegetables in a hand rolled pastry.
8. **Gourmet Pork Spring Rolls (2)** \$4.60
Pork and vegetables in a hand rolled pastry.
9. **Fried Roast Duck Dim Sum (4)** \$5.40
Fried spiced roast duck in a light open pastry.
10. **Roast Pork Rice Noodle Roll (GF)** \$6.90
"Char Siu Cheong Fun" - Delicate rice noodles filled with barbequed pork fillet.
11. **Beef Rice Noodle Roll (GF)** \$6.90
"Ngau Yok Cheong Fun" - Delicate rice noodles filled with spiced premium beef.
12. **Spice Chicken Rice Noodle Roll (GF)** \$6.90
Delicate rice noodle rolls filled with spicy chicken and vegetables.
13. **Shrimp Rice Noodle Roll (GF)** \$7.90
"Haa Cheong Fun" - Delicate rice noodles filled with seasoned shrimp.
14. **Spinach Rice Noodle Rolls (GF)** \$5.90
Delicate rice noodles filled with steamed spinach. Served with honey soy sauce.

Soups, Sides & Salads

- Asian Chicken Salad (GF)** Sm \$8.95/Lg \$12.95 (No Chicken -\$2)
Tender chicken, mixed greens, avocado, tomatoes, cucumbers, mushrooms, spring onions and cheese.
- Rocket & Blue Cheese Salad (GF)** Sm \$6.95/Lg \$10.95
A bed of fresh rocket topped with sliced pears, crushed walnuts and our signature blue cheese dressing.

Soup of the Day \$8.95

Toasted Sandwiches

Saldechin Club \$12.95

Chicken, Bacon, Avocado, Tomato & Cheese on Toasted Sourdough

B.L.T. \$9.95

Bacon, Lettuce & Tomato on Toasted Sourdough

Ham, Swiss Cheese & Tomato on Toasted Turkish Bread \$9.95

Roast Beef, Horseradish, Cheese, Tomato & Lettuce on Toasted Turkish Bread \$9.95

Pesto, Bocconcini, Sun Dried Tomato & Lettuce on a Toasted Focaccia \$9.95

Chicken, Avocado, Cheese & Lettuce on a Toasted Focaccia \$9.95

Light Mains

Saldechin Salt & Pepper Squid \$18.90

Lightly battered squid, fried and served on a tomato, cucumber and mixed green salad.

Recommended accompaniment – '07 Shottesbrook Sauvignon Blanc

Duck & Shrimp Stir Fry \$19.90

Stir fried rice vermicelli noodles with shrimp and duck breast. Simple and delicious.

Recommended accompaniment – '06 Magnus Cabernet Sauvignon

Saldechin Pork & Prawn Fried Rice \$17.90

Stir fried pork, prawns, vegetables and rice.

Recommended accompaniment – '04 Magnus Sparkling Shiraz

Wagyu Sticky Beef (GF) \$19.90

Wagyu beef lightly stir fried in a delicate sweet and spicy, sesame sauce. Served on a bed of rice vermicelli.

Recommended accompaniment – '05 Riddoch Shiraz

Saldechin Crab Cakes \$19.90

Delicately spiced Delaware style crab cakes with sweet & sour dipping sauce served over a fresh rocket & orange salad.

Recommended accompaniment – '08 OVA Rose Grenache Viognier

Buffalo Chicken Wings \$12.90

Spicy Buffalo style chicken wings served with fresh celery and a cooling blue cheese dipping sauce.

Recommended accompaniment – Coopers Sparkling Ale

Saldechin Fresh Baked Gourmet Tarts and Pastries

We bake all of our gourmet tarts and pastries on site. All baked goods use quality local produce where possible to insure quality, taste and freshness. The selections change daily. To see what is on offer today, see the cake display at the rear of the tearoom.

Dinner (Served Tuesday to Saturday from 5:00pm)

Entrees

Saldechin Peking Duck \$14.90

Marinated duck breast fillet, fresh spring onions and cucumbers. Wrapped in warm Chinese Pancakes.

Recommended accompaniment – '06 Stepping Stone Shiraz

Buffalo Chicken Wings \$12.90

Spicy Buffalo style chicken wings served with fresh celery and a cooling blue cheese dipping sauce.

Recommended accompaniment – Coopers Sparkling Ale

Plate of Dips \$10.90

A trio of house made dips served with warm bread.

Recommended accompaniment – Eight Horse Sparkling Brut

San Choy Bao \$11.90

Stir fried mince spice chicken and nuts served in crisp iceberg lettuce cup.

Recommended accompaniment – '07 The Bandit Tempranillo Shiraz

Soups, Sides & Salads

Asian Dinner Salad (GF) \$6.95

A bed of mixed greens topped with fresh avocado, tomatoes, cucumbers, mushrooms, spring onions and our signature gluten free Asian dressing.

Rocket & Blue Cheese Salad (GF) \$6.95

A bed of fresh rocket topped with sliced pears, crushed walnuts and our signature blue cheese dressing.

Gourmet Spring Rolls (2) \$4.60

Pork or vegetarian spring rolls, deep fried until golden and served with our signature hot chilli dipping sauce.

Soup of the Day \$8.95

Light Mains

Saldechin Salt & Pepper Squid \$18.90

Lightly battered squid, fried and served on a tomato, cucumber and mixed green salad.

Recommended accompaniment – '07 Shottesbrook Sauvignon Blanc

Duck & Shrimp Stir Fry \$19.90

Stir fried rice vermicelli noodles with shrimp and duck breast. Simple and delicious.

Recommended accompaniment – '06 Magnus Cabernet Sauvignon

Saldechin Pork & Prawn Fried Rice \$17.90

Stir fried pork, prawns, vegetables and rice.

Recommended accompaniment – '04 Magnus Sparkling Shiraz

Wagyu Sticky Beef (GF) \$19.90

Wagyu beef, lightly stir fried in a delicate sweet and spicy sauce. Served over vermicelli noodles.

Recommended accompaniment – '05 Riddoch Shiraz

Saldechin Crab Cakes \$19.90

Delicately spiced Delaware style crab cakes with sweet & sour dipping sauce and a rocket & orange salad side.

Recommended accompaniment – '03 Kim Crawford Rory Brut

Tapas

Chorizo & Prawns \$10.90

Scallops on the Half Shell with Champagne Sabayon \$11.90

Buffalo Chicken Wings with House Made Blue Cheese Dip \$7.90

Asian Baby Octopus on Wilted Greens (GF) \$12.90

Tapas Tasting Plate for 2 \$25.90

½ serve of each of the above

Tapas Tasting Plate for 4 \$39.90

Full serve of each of the above

Cheese Platter for 2 \$20.90

A careful selection of local and imported cheese s. Ask your server for details.

Mains

Saldechin Cajun Spiced Wagyu Beef Skewers \$23.90

Wagyu beef, blackened in house made Cajun spice and served with a cool tzatziki dipping sauce and a side of roasted cocktail potatoes.

Recommended accompaniment – '04 Ebenezer Shiraz

Grilled Top Sirloin Steak \$27.90

350g of MSA 120 day grain fed top sirloin steak, lightly marinated and grilled to your liking. Served with seasoned roasted sweet potatoes and split red wine.

Recommended accompaniment – '04 Hidden Sea Cabernet Sauvignon

Saldechin Char Siu (GF) \$24.90

Linden Valley moisture infused pork fillets marinated in a traditional Chinese seasoning, grilled and served over mixed vegetables.

Recommended accompaniment – '05 Hidden Sea Shiraz

Roast Duck Breast Fillets (GF) \$25.90

Roast duck breast sliced and served with pine nut and garlic spinach.

Recommended accompaniment – '06 Amberley Chimney Brush Merlot

Gnocchi of the Day \$21.90

Ask your server for details. All our gnocchi is house made fresh daily and served with the chef's choice of vegetables.

Recommended accompaniment – '05 Hidden Sea Chardonnay

Fish of the day POA

Ask your server for details. We use only market fresh, carefully selected fish. Served with the chef's choice of vegetables.

Recommended accompaniment – '07 Kim Crawford Pinot Gris

The Wild Gourmet POA

Ask your server for details. We use only market fresh, carefully selected wild game. Served with the chef's choice of vegetables.

Recommended accompaniment – '07 Tintara Sangiovese

SALDECHIN Signature Teas
Tea for One
Tea for Two
Green Tea

1. Jasmine Tea	\$3.20	\$4.50
2. Dragon Well Green Tea	\$5.50	\$8.25
3. Silver Needle Green Tea	\$5.00	\$7.25

Oolong Tea

4. Oolong Tea	\$3.70	\$5.75
5. Peppermint Oolong Tea	\$5.80	\$8.75
6. Lavender Oolong Tea	\$5.80	\$8.75
7. Ginseng Oolong Tea	\$5.00	\$7.25

White Tea

8. White Tea	\$3.70	\$5.75
9. Jasmine Pearls Tea	\$5.80	\$8.75

Black Tea

10. Pu Erh Tea	\$3.70	\$5.75
11. Lychee Black Tea	\$3.70	\$5.75

Artisan Tea

12. Jasmine Hearts Tea		\$10.75
13. First Enchantment Tea		\$10.75
14. Eternal Marigold Tea		\$10.75
15. Fortune in Gold Tea		\$10.75
16. Lily de Osmanthe Tea		\$10.75

SALDECHIN Tea Blends

17. SALDECHIN Breakfast Blend	\$3.70	\$5.75
18. SALDECHIN Bliss Blend	\$3.70	\$5.75
19. SALDECHIN Relaxation Blend	\$3.70	\$5.75

Flower Scented Tea Blends

20. Rosebud Tea	\$5.80	\$8.75
21. Osmanthus Tea	\$5.80	\$8.75
22. Chrysanthemum Tea	\$5.80	\$8.75
23. Rose & Jasmine Blend Tea	\$5.00	\$7.25
24. Jasmine Osmanthus Blend Tea	\$5.00	\$7.25
25. Jasmine Chrysanthemum Blend Tea	\$5.00	\$7.25
26. Oolong Rosebud Blend Tea	\$5.50	\$8.00
27. Oolong Chrysanthemum Blend Tea	\$5.50	\$8.00
28. Oolong Osmanthus Blend Tea	\$5.50	\$8.00
29. Lychee Rose Petal Blend Tea	\$5.50	\$8.00

Special Iced Teas

30. Honey Jasmine Iced Tea	Glass	\$3.70
31. Orange & Black Iced Tea		\$4.20
32. Lemon Green Iced Tea		\$4.20
33. Lychee Lemon Iced Tea		\$4.20
34. Lemon & Rose Oolong Iced Tea		\$5.50

Do you wish to enjoy Saldechin teas at home? The entire Saldechin tea range is also available for purchase in 50g and 100g portions. See in store for details or visit us at www.saldechin.com.



SALDECHIN

LAVAZZA Coffee	Cup	Glass	Mug/Double
Short Black	\$3.20		\$4.50
Long Black	\$3.20		\$4.50
Macchiato	\$3.20		\$4.50
Flat White	\$3.20		\$4.50
Cappuccino	\$3.20		\$4.50
Hot Chocolate	\$3.20		\$4.50
Latté	\$3.20		\$4.50
Mochaccino	\$3.20		\$4.50
Saldechin Iced Latté		\$4.50	
Saldechin Iced Mocha		\$4.50	
Saldechin Iced Chocolate		\$4.50	
Lavazza Coffee Beans (1lb Bag)		\$35.50	
Chai Latte			
Vanilla Honey		\$4.50	
Cinnamon		\$4.50	
Soft Drinks	250ml Glass Btl		750ml Glass Btl
Coca Cola, Coke Zero, Diet Coke	\$4.10		
Sprite, Fanta, Lift	\$4.10		
Mt Franklin Still	\$3.90		\$5.90
Mt Franklin Sparkling	\$3.90		\$5.90
Splitrock Lightly Carbonated Natural Spring Water			\$5.80
Appletiser	\$4.50		
Grapetiser	\$4.50		
Mountain Fresh Juices		400ml Btl	
Organic Orange		\$4.50	
Apple		\$4.50	
Apple and Guava		\$4.50	
Apple and Mango		\$4.50	
Orange and Mango		\$4.50	
Tropical Fruit		\$4.50	
Beer From Around the World			
Coopers Pale Ale 375ml		\$6.00	
Coopers Sparkling Ale 375ml		\$7.00	
Coopers Premium Light 375ml		\$6.00	
Crown Lager 375ml		\$7.75	
James Boag's Premium Lager 375ml		\$7.75	
Pure Blond Low Carb 355ml		\$6.00	
Peroni 330ml (Italy)		\$8.00	
Stella Artios 330ml (Belgium)		\$8.00	
Pilsner Urquel 330ml (Czech)		\$8.00	
Grolsch Beer 330ml (Holland)		\$8.00	
Corona Extra 330ml (Mexico)		\$8.00	
Asahi Super Dry 330ml (Japan)		\$9.00	
333 Premium Export Beer 355ml (Vietnam)		\$8.00	
Sing Ha Beer 330ml (Thailand)		\$8.00	
Tsing Tao Beer 330ml (China)		\$8.00	
Bali Hai 330ml (Indonesia)		\$8.00	

We also have a great selection of red, white and sparkling wines.

Martini Bar

Tuesday to Saturday from 5pm

Happy Hour: Tues-Sat 5-7pm, Sun all day ~ All Martinis \$10

Dragon Well Martini	\$17
Dragon Well green tea infused vodka, triple sec & lemon sours	
Shanghai Rose Martini	\$17
Jasmine & rosebud tea infused vodka, grenadine & lemon sours	
Hong Kong Martini	\$17
Lychee black tea infused vodka, triple sec & lemon sours	
Ginseng Martini	\$17
Ginseng oolong tea infused vodka, sweet vermouth & lemon sours	
Dowager Empress	\$17
Vodka & Blue Curacao	
Kublai Khan	\$17
Vodka, melon liqueur & pineapple juice	
Flaming Manchu	\$18
Vodka, Kirsch, orange & grenadine with a flaming floater	
Pancho Villa	\$17
Tequila, black current liqueur, triple sec & lemon sours	
Lady Godiva	\$17
Absolut Vanilia, chocolate liqueur, crème de cacao and milk	
Banana Split	\$17
Absolut Vanilia, crème de banana, crème de cacao and milk	
Grasshopper	\$17
Crème de menthe, crème de cacao and milk	
Golden Cadillac	\$17
Galliano, crème de cacao and milk	
Gimlet	\$16
Gin & lime juice	
Russian Gimlet	\$16
Vodka & lime juice	

Long Island Iced Tea* (5 shots)	\$25
Vodka, rum, tequila, triple sec, gin, lemon sours & cola	

Tea Drinks

Bourbon Tea	\$10
Whisky, orange & black iced tea & lemon sours	
Peppermint Bourbon Tea	\$10
Whiskey, peppermint oolong iced tea & lemon sours	
Lychee Bitter	\$10
Absolut Vanilia, lychee lemon iced tea & bitters	

Coffee Drinks*

Vanilla Coffee	\$10
Absolut Vanilia, coffee & cream	
Kentucky Coffee	\$10
Bourbon whiskey, coffee & cream	
Mexican Coffee	\$10
Tequila, coffee & cream	
Aztec Coffee	\$13
Absolut Vanilia, tequila, coffee & cream	
Italian Coffee	\$11
Amaretto, coffee & cream	
Jamaican Coffee	\$10
Rum, coffee & cream	
Irish Coffee	\$10
Whiskey, coffee & cream	
Baileys & Coffee	\$10

Traditional Martini	\$16
Gin & a splash of dry vermouth served chilled straight up with an olive garnish (Served dry, extra dry or bone dry)	
Vodka Martini	\$16
Vodka ...	
Dirty Martini	\$16
...+ splash of olive brine	
Gibson	\$16
...+ cocktail onions garnish	
James Bond	\$16
Vodka Martini, extra dry, shaken, not stirred	
Manhattan	\$16
Bourbon whiskey & dash of sweet vermouth	
New Jack City	\$17
Jack Daniels & dash of sweet vermouth	
Bronx	\$16
Gin, sweet vermouth, dry vermouth & orange juice	
Rob Roy	\$16
Scotch whiskey & sweet vermouth	
Rob's Rich Uncle*	\$25
Glenfiddich Single Malt Scotch & sweet vermouth	
Old Fashioned	\$16
Bourbon whiskey, crushed fruit, bitters & sweet vermouth	
Sidecar	\$17
Bourbon whiskey, triple sec, lemon juice	
Cosmopolitan	\$17
Vodka, triple sec, cranberry juice, lime sours	
Socialite	\$16
Bourbon whiskey, lime juice, grenadine & orange juice	
Debutante	\$16
Southern Comfort, sweet vermouth & orange juice	

Singapore Sling* (4 shots)	\$23
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Gin, brandy, triple sec, Benedictine, pineapple, lime, grenadine & bitters

Mixed Drinks

Seabreeze – Vodka, grapefruit & cranberry	\$8
Baybreeze – Vodka, pineapple & cranberry	\$8
Madras – Vodka, orange & cranberry	\$8
Screwdriver – Vodka & orange	\$8
Tequila Sunrise – Tequila, orange & grenadine	\$8
Tequila Sunset – Tequila, black current & orange	\$10
Margarita – Tequila, triple sec & lemon juice	\$10
Daquari – Rum, triple sec & lemon sours	\$10
Whiskcola – Whisky, lemon & cola	\$8
Whiskey Sour – Whiskey & lemon sours	\$8
Cuba Libre – Rum, lemon & cola	\$8
Coco Lopez – Coconut rum, lemon & cola	\$8
Cream Soda – Absolut Vanilia & cola	\$8
Amaretto Sour – Amaretto & lemon sours	\$10
Black Russian – Vodka & Kahlua	\$10
White Russian – Vodka, Kahlua & milk	\$10
Vodka & Grapefruit	\$8
Vodka & Tonic / Lemonade / Soda	\$8
Vodka Lemon Lime & Bitters	\$8
Gin & Tonic	\$8
Scotch & Dry	\$8
Scotch & Coke	\$8
Rum & Coke	\$8