

**Breakfast****(Served Monday to Friday from 7:30 to 10:30 am)**

All breakfasts served with hash brown potatoes

1. Eggs Benedict	\$13.50
<i>Poached eggs, smoked ham and hollandaise on an English muffin</i>	
2. Eggs Florentine	\$12.50
<i>Poached eggs, steamed spinach and hollandaise on an English muffin</i>	
3. Eggs Nova Scotia	\$14.50
<i>Poached eggs, smoked salmon and lime hollandaise on an English muffin</i>	
4. Eggs California	\$12.50
<i>Poached eggs, avocado and hollandaise on sourdough</i>	
5. Eggs Canadian	\$12.50
<i>Poached eggs, crispy bacon and hollandaise on an English muffin</i>	
6. Eggs Italian	\$14.50
<i>Poached eggs, prosciutto and tomato hollandaise on toasted panini</i>	
7. Eggs Wellington	\$13.50
<i>Poached eggs, roast beef, mushrooms and Worcester hollandaise on an English muffin</i>	
8. Early Riser	\$14.50
<i>Poached eggs, bacon, avocado and hollandaise on a bagel</i>	
9. Eggs St. Charles	\$15.50
<i>Poached eggs and hollandaise served over a trio of Saldechin Crab Cakes.</i>	
10. Garden Breakfast	\$10.50
<i>Fresh avocado, spinach, mushrooms and hollandaise on sourdough</i>	
11. Aussie Breakfast	\$10.50
<i>Poached eggs, bacon, mushrooms and grilled tomatoes with toast.</i>	

**Sides**

1. Steamed Spinach	\$5.95
2. Grilled Tomatoes	\$5.95
3. Steamed Mushrooms	\$5.95
4. Hash Brown Potatoes	\$4.95

**Light Morning Fare**

1. Toasted Croissant with Whipped Butter	\$5.95
2. Toasted Croissant with Ham & Cheese	\$7.95
3. Warm Scones, Jam and Cream	\$5.95
4. Warm Crumpets with Whipped Butter	\$5.95
5. Toasted Bagel with Cream Cheese	\$5.95
6. Toasted English Muffin with Whipped Butter	\$5.95
7. Toasted Panini with Whipped Butter	\$5.95
8. Fresh Fruit with Yoghurt	\$5.95
9. Toasted Raisin Bread with Whipped Butter	\$5.95

## Lunch (Served 10:30am until 5:30pm)

### Yum Cha

1. **House Made Gourmet Pork Bun** \$4.60  
*"Char Siu Bao" - Shredded barbequed pork encased in steamed Chinese bread bun.*
2. **Traditional Prawn & Pork Dim Sum (3)** \$5.20  
*"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)** \$4.20  
*Savoury vegetables in a hand rolled pastry.*
8. **Gourmet Pork Spring Rolls (2)** \$4.20  
*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.*

### Toasted Sandwiches

15. **Saldechin Club** \$11.95  
*Chicken, Bacon, Avocado, Tomato & Cheese on Toasted Sourdough*
16. **B.L.T.** \$8.95  
*Bacon, Lettuce & Tomato on Toasted Sourdough*
17. **Saldechin Garden Sandwich** \$8.95  
*Roasted Mixed Vegetables, Sweet Balsamic Dressing and Lettuce on Toasted Turkish Bread*
18. **Ham, Swiss Cheese & Tomato on Toasted Turkish Bread** \$8.95
19. **Roast Beef, Horseradish, Cheese, Tomato & Lettuce on Toasted Turkish Bread** \$8.95
20. **Pesto, Bocconcini, Sun Dried Tomato & Lettuce on a Toasted Focaccia** \$8.95
21. **Chicken, Avocado, Cheese & Lettuce on a Toasted Focaccia** \$8.95

## Lunch (Served 10:30am until 5:30pm)

### Soups, Sides & Salads

22. **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.*

23. **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.*

24. **Soup of the Day** \$8.95

### 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.

### Light Mains

25. **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*

26. **Asian Prawn Skewers** (GF) \$18.90

*Grilled Asian spiced prawn skewers served on bed of peanut, spring onion and sesame oil rice vermicelli.*

*Recommended accompaniment – '08 Magnus Riesling*

27. **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*

28. **Hokkien Noodle Stir Fry** \$16.90

*Stir fried lightly marinated vegetables and Hokkien noodles.*

*Recommended accompaniment – '05 Monkey Bay Chardonnay*

29. **Saldechin Pork & Prawn Fried Rice** \$17.90

*Stir fried pork, prawns, vegetables and rice served with an Asian vinaigrette salad.*

*Recommended accompaniment – '04 Magnus Sparkling Shiraz*

30. **Sticky Beef** (GF) \$18.90

*Stir fried sweet and spicy sliced sesame beef served on a bed of rice vermicelli.*

*Recommended accompaniment – '05 Riddoch Shiraz*

31. **Chilli Prawns** \$19.90

*Prawns in a chilli marinade, pan fried and served on a bed of jasmine rice.*

*Recommended accompaniment – '07 The Bandit Pinot Gris*

32. **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 – '03 Kim Crawford Rory Brut*

33. **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*

## Dinner

(Served Tuesday to Saturday from 5:30pm)

### 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 pita bread.  
Recommended accompaniment – Eight Horse Sparkling Brut*

#### San Choy Bao \$11.90

*Stir fried mince spice chicken and vegetables 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) \$4.20

*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*

#### Asian Prawn Skewers (GF) \$18.90

*Grilled Asian spiced prawn skewers served on bed of peanut, spring onion and sesame oil rice vermicelli.  
Recommended accompaniment – '08 Magnus Riesling*

#### 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*

#### Hokkien Noodle Stir Fry \$16.90

*Stir fried lightly marinated vegetables and Hokkien noodles.  
Recommended accompaniment – '05 Monkey Bay Chardonnay*

#### Saldechin Pork & Prawn Fried Rice \$17.90

*Stir fried pork, prawns, vegetables and rice served with an Asian vinaigrette salad.  
Recommended accompaniment – '04 Magnus Sparkling Shiraz*

#### Sticky Beef (GF) \$18.90

*Stir fried sweet and spicy sliced sesame beef served on a bed of rice vermicelli.  
Recommended accompaniment – '05 Riddoch Shiraz*

#### Chilli Prawns \$19.90

*Prawns in a chilli marinate, pan fried and served on a bed of jasmine rice.  
Recommended accompaniment – '07 The Bandit Pinot Gris*

#### 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*

## Dinner (Served Tuesday to Saturday from 5:30pm)

### Mains

(All mains are served with a side of Chinese black bean risotto)

#### **Cajun Beef Skewers** \$23.90

*Blackened Cajun spiced beef skewers served with a tzatziki dipping sauce and a side of roasted cocktail potatoes.  
Recommended accompaniment – '04 Ebenezer Shiraz*

#### **Grilled Top Sirloin Steak** \$27.90

*Lightly marinated 350g top sirloin steak grilled to your liking and served with seasoned roasted sweet potatoes.  
Recommended accompaniment – '04 Hidden Sea Cabernet Sauvignon*

#### **Twice Cooked Roast Vegetable Lasagna** \$20.90

*Roasted vegetables in a rich sauce layered with tender pasta and topped with melted cheese. Baked to perfection and served with a delicately flavoured Chinese vinaigrette salad.  
Recommended accompaniment – '05 Hidden Sea Chardonnay*

#### **Char Grilled Vegetable Stack (GF)** \$20.90

*Individually marinated vegetable, char grilled and stacked high with a side of sautéed garlic and rocket.  
Recommended accompaniment – '07 Monkey Bay Sauvignon Blanc*

#### **Honey Soy & Garlic Chicken (GF)** \$25.90

*Delicately marinated chicken breast fillets, char grilled and served with a side of Oolong tea poached pears.  
Recommended accompaniment – '07 Tintara Sangiovese*

#### **Ginger & Spring Onion Salmon Steak (GF)** \$27.90

*Ginger and spring onion encrusted salmon fillet, seared and served with mushrooms and broccolini.  
Recommended accompaniment – '07 Kim Crawford Pinot Gris*

#### **Saldechin Char Siu (GF)** \$24.90

*Chinese spice marinated pork fillets 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*

#### **Lemon, Lime & Chili Prawn Salad** \$25.90

*Lemon, lime and chilli marinated prawns, served with fresh lemon drizzled avocados and mixed greens.  
Recommended accompaniment – Sir James Sparkling Shiraz*

### The Wild Gourmet at Saldechin

#### **Five Spice Kangaroo Fillet** \$23.90

*Kangaroo fillet, grilled medium rare and topped with a spicy blueberry sauce. Served with roasted sweet potatoes.  
Recommended accompaniment – '04 Patrick T. Cabernet Sauvignon*

#### **Wild Goat Curry** \$24.90

*Wild goat curry served with jasmine rice and a side of fried pappadums.  
Recommended accompaniment – '08 Leasingham Bin 7 Riesling*

#### **Whole Baby Barramundi** \$28.90

*A whole baby barramundi seasoned and baked with spicy blood orange marmalade.  
Recommended accompaniment – '07 Yarra Burn Sauvignon Blanc*

#### **Wild Boar** \$25.90

*Wild boar fillet, grilled and served with mango, lime & chilli salsa and a side of delicately seasoned roast pumpkin.  
Recommended accompaniment – '06 Stepping Stone Shiraz*

#### **Chilli Crab** \$27.90

*Pan fried lime leaf and chilli marinated blue swimmer crab served with jasmine rice.  
Recommended accompaniment – '06 Yarra Burn Sparkling Pinot Noir Chardonnay Pinot Meunier*

#### **Cajun Asian Abalone** \$43.90

*Cajun spiced South Australian abalone, flash fried and served over a creamy jade sauce.  
Recommended accompaniment – '06 Mother of Pearl Shiraz*

**SALDECHIN****SALDECHIN Signature Teas****Tea for One****Tea for Two****Green Tea**

1. Jasmine Tea	\$3.00	\$4.50
2. Dragon Well Green Tea	\$5.50	\$8.25
3. Silver Needle Green Tea	\$4.50	\$6.75

**Oolong Tea**

4. Oolong Tea	\$3.50	\$5.25
5. Peppermint Oolong Tea	\$5.50	\$8.25
6. Lavender Oolong Tea	\$5.50	\$8.25
7. Ginseng Oolong Tea	\$4.50	\$6.75

**White Tea**

8. White Tea	\$3.50	\$5.25
9. Jasmine Pearls Tea	\$5.50	\$8.25

**Black Tea**

10. Pu Erh Tea	\$3.50	\$5.25
11. Lychee Black Tea	\$3.50	\$5.25

**Artisan Tea**

12. Jasmine Hearts Tea		\$9.75
13. First Enchantment Tea		\$9.75
14. Eternal Marigold Tea		\$9.75
15. Fortune in Gold Tea		\$9.75
16. Lily de Osmanthe Tea		\$9.75

**SALDECHIN Tea Blends**

17. SALDECHIN Breakfast Blend	\$3.50	\$5.25
18. SALDECHIN Bliss Blend	\$3.50	\$5.25
19. SALDECHIN Relaxation Blend	\$3.50	\$5.25

**Flower Scented Tea Blends**

20. Rosebud Tea	\$5.50	\$8.25
21. Osmanthus Tea	\$5.50	\$8.25
22. Chrysanthemum Tea	\$5.50	\$8.25
23. Rose & Jasmine Blend Tea	\$4.50	\$6.75
24. Jasmine Osmanthus Blend Tea	\$4.50	\$6.75
25. Jasmine Chrysanthemum Blend Tea	\$4.50	\$6.75
26. Oolong Rosebud Blend Tea	\$5.00	\$7.50
27. Oolong Chrysanthemum Blend Tea	\$5.00	\$7.50
28. Oolong Osmanthus Blend Tea	\$5.00	\$7.50
29. Lychee Rose Petal Blend Tea	\$5.00	\$7.50

**Special Iced Teas**

30. Honey Jasmine Iced Tea	<b>Glass</b>	\$3.50
31. Orange & Black Iced Tea	\$4.00	
32. Lemon Green Iced Tea	\$4.00	
33. Lychee Lemon Iced Tea	\$4.00	
34. Lemon & Rose Oolong Iced Tea	\$5.00	

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](http://www.saldechin.com).

**SALDECHIN****LAVAZZA Coffee**

	<b>Cup</b>	<b>Glass</b>	<b>Mug</b>
1. Long Black	\$3.00		
2. Short Black	\$3.00		
3. Macchiato	\$3.00		
4. Flat White	\$3.00		\$4.50
5. Cappuccino	\$3.00		\$4.50
6. Hot Chocolate	\$3.00		\$4.50
7. Saldechin Latté		\$4.00	
8. Saldechin Mochaccino		\$4.00	
9. Saldechin Iced Latté		\$4.00	
10. Saldechin Iced Mocha		\$4.00	
11. Saldechin Iced Chocolate		\$4.00	
12. Lavazza Coffee Beans (1lb Bag)		\$35.00	

**Chai Latte**

1. Vanilla Honey		\$4.50	
2. Cinnamon		\$4.50	

**Soft Drinks**

	<b>250ml Glass Btl</b>	<b>750ml Glass Btl</b>
1. Coca Cola, Coke Zero, Diet Coke	\$3.75	
2. Sprite, Fanta, Lift	\$3.75	
3. Mt Franklin Still	\$3.00	\$5.50
4. Mt Franklin Sparkling	\$3.20	\$5.50
5. Splitrock Lightly Carbonated Natural Spring Water		\$5.00
6. Appletiser	\$3.90	
7. Grapetiser	\$3.90	

**Mountain Fresh Juices**

	<b>400ml Btl</b>
1. Organic Orange	\$4.00
2. Apple	\$4.00
3. Apple and Guava	\$4.00
4. Apple and Mango	\$4.00
5. Orange and Mango	\$4.00
6. Tropical Fruit	\$4.00

**Beer From Around the World**

1. Coopers Pale Ale 375ml	\$5.50
2. Coopers Sparkling Ale 375ml	\$6.00
3. Coopers Premium Light 375ml	\$5.00
4. Crown Lager 375ml	\$7.75
5. James Boag's Premium Lager 375ml	\$7.75
6. Pure Blond Low Carb 355ml	\$6.00
7. Peroni 330ml (Italy)	\$8.00
8. Stella Artios 330ml (Belgium)	\$8.00
9. Pilsner Urquel 330ml (Czech)	\$8.00
10. Corona Extra 330ml (Mexico)	\$8.00
11. Asahi Super Dry 330ml (Japan)	\$8.00
12. 333 Premium Export Beer 355ml (Vietnam)	\$8.00
13. Chang Beer 330ml (Thailand)	\$8.00
14. Zhu Jiang Beer 330ml (China)	\$7.00
15. Shanghai Beer 330ml (China)	\$7.50
16. Yanjing Premium Beer 355ml (China)	\$8.00

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