



GREAT EASTERN HAKKA RESTAURANT

大東客家飯店

EST. Since 2006

Great Eastern is a unique Asian dining experience that offers sophisticated and high quality cuisine. This creative menu which spans from Swedish style pizzas to traditional Hakka dishes (by appointment only) to “Indian Style” Chinese food, has been brought to you with much love and dedication to gastronomy by Steve, head chef since we opened. He pays tribute, through his food, to the different cultures he has been exposed to through out his life. A Hakka Chinese born in Kolkata, India who then grew up in the cold plains of Northern Sweden. Taught by the best cooks, his grandmother and mother, he is proud to present his life adventures to you on a plate!

Welcome to our exciting journey where we will guide you through the colours and flavours of ‘our’ food.

PIZZAS

Our Swedish style pizzas are a truly unique experience! They are extra fresh because they are handmade to order and we use only the finest ingredients. Try it and taste the difference. (We use Virginian ham only).

1. Margherita - cheese	\$13.00
2. Vesuvio - ham	\$17.00
3. Pescatore - tuna	\$17.00
4. Cacciatore - salami	\$17.00
5. Marinara - mussel, shrimp	\$17.00
6. Capriciosa - ham, mushroom	\$17.00
7. Artisto - ham, shrimp	\$17.00
8. Vege 1 - mushroom, onion, garlic, fefferoni	\$17.00
9. Napolitana - anchovies, olives, capris	\$17.00
10. Palermo - ham, mushroom, tuna	\$17.00
11. Opera - ham, tuna	\$17.00
12. Bologna - bolognese meat sauce	\$17.00
13. Quattro Stagione - ham, mushroom, shrimp, mussel, capsicum, olive, artichoke	\$19.00
14. Calzone - baked in with ham	\$17.00
15. Exotic Special - a combination of all that is good	\$21.00
16. Hawaii - ham, pineapple	\$17.00
17. Romana - bacon, onion	\$17.00
18. Vege 2 - mushroom, onion, capsicum, artichoke, olives	\$19.00
19. Brittane - bacon, onion, egg	\$19.00
20. Bananarama - ham, pineapple, banana	\$19.00
21. La Busolla - ham, tuna, shrimp	\$19.00
22. La Bella - tuna, shrimp	\$17.00
23. Mamma Mia - ham, shrimp, mushroom, capsicum, onion	\$19.00
24. Compagnona - mushroom, ham, shrimp	\$19.00
25. Curry - mince curry meat, onions, tomatoes	\$19.00

GOURMET PIZZAS

Extra fresh plus extra tasty! These pizzas feature special dressings and premium ingredients.

26. Maffia - spicy beef, onion	\$25.00
27. Seafood - squid, mussel, king prawns	\$25.00
28. Honolulu* - pepper sauce, cheese, sliced eye fillet, bacon	\$30.00
29. Oxen - sliced oxfile, onion	\$30.00
30. Al Capone - spicy beef, home-made dressing	\$25.00
31. Kyckling* - chicken, curry sauce, onion, fefferoni	\$25.00
32. Luleå - marinated beef, fefferoni, home-made dressing	\$25.00
33. Gorgonzola - eye fillet, onion, gorgonzola cheese	\$33.00

All pizzas have tomato sauce, cheese and oregano

* These pizzas do not have tomato sauce

Extra toppings from \$2.00 (Not including toppings from Gourmet Pizzas.)

STARTERS

1. **Chicken Spring Rolls** - 2pcs \$7.00
Minced chicken & mixed vegetables
2. **Prawn Rolls** - 2pcs \$9.70
Marinated tiger prawns & mixed vegetables
3. **Vegetable Spring Rolls** - 2pcs \$6.00
Mixed vegetables
4. **Hakka Fried Chicken** - 5pcs \$8.50
Fried succulent boneless chicken served with a chilli, garlic & ginger sauce
5. **Hakka Fried Prawns** - 3pcs \$13.50
Fried tiger prawns flavoured in true Hakka style and served with a chilli, garlic & ginger sauce
6. **Elegant Prawns** - 3pcs \$13.50
Breaded large fan-tailed tiger prawns fried and served with a sweet and sour sauce
7. **Buffalo Wings (spicy)** - 4pcs \$7.00
8. **Garlic Bread** - 6 slices \$7.00

SOUPS

8. **Hot and Sour Soup**
As the name suggest hot with chilli, sour with vinegar & whisked egg
V. Vegetables \$8.00
K. Chicken \$8.00
R. Prawns \$12.50
KR. Chicken and Prawns \$12.50
9. **Sweet Corn Soup**
A creamy broth bound with whisked egg
V. Vegetables \$8.00
K. Chicken \$8.00
C. Crab \$8.00
10. **Tom Yum Soup (spicy)**
Lemon grass, galangal, lime juice and lime leaves
V. Vegetables \$9.00
K. Chicken \$9.00
R. Prawns \$12.50
11. **Tom Kha Soup**
Coconut, galangal and lime juice
V. Vegetables \$9.00
K. Chicken \$9.00
R. Prawns \$12.50
12. **Loong Foong Soup** \$13.00
A creamy broth of minced prawns, chicken, vegetables and tofu bound with whisked egg

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Gluten Free Available. Please ask.
\$7.00 / bottle corkage applies.



FROM THE WOK

13. Chilli

Stir fried with fresh hot chillies, spring onion, onion in soy sauce

K. Chicken	\$19.00
R. Prawns	\$27.50
B. Beef	\$19.00
F. Fish	\$25.00
S. Squid	\$22.00

14. Manchurian

Tossed in soy sauce flavoured with minced garlic, ginger, chillies & corriander

K. Chicken	\$19.00
R. Prawns	\$27.50
B. Beef	\$19.00
F. Fish	\$25.00
V. Vegetables	\$19.00

15. Sweet and Sour

Arguably the most popular Chinese dish in the world

K. Chicken	\$19.00
R. Prawns	\$27.50
F. Fish	\$25.00
V. Vegetables	\$19.00
C. Combination	\$27.50

16. Garlic

Fresh tomato and garlic sauce

K. Chicken	\$19.00
R. Prawns	\$27.50
B. Beef	\$19.00
F. Fish	\$25.00

17. Kung Pao

Hot chilli garlic sauce with assorted garden vegetables

K. Chicken	\$19.00
R. Prawns	\$27.50
B. Beef	\$19.00
F. Fish	\$25.00
V. Vegetables & Tofu	\$19.00

18. Szechuan

Hot chilli, ginger and garlic sauce with assorted garden vegetable

K. Chicken	\$19.00
R. Prawns	\$27.50
B. Beef	\$19.00
F. Fish	\$25.00
V. Vegetables & Tofu	\$19.00

19. Stir-fried Broccoli and Garlic Oyster Sauce

K. Chicken	\$19.00
R. Prawns	\$27.50
B. Beef	\$19.00
F. Fish	\$25.00
S. Squid	\$22.00

20. Stir-fried Green Peppers with Garlic Black Bean

K. Chicken	\$19.00
R. Prawns	\$27.50
B. Beef	\$19.00
F. Fish	\$25.00
S. Squid	\$22.00

FROM THE WOK

21. Stir-fried Assorted Garden Vegetables with Cashew Nuts

K. Chicken	\$19.00
R. Prawns	\$27.50
B. Beef	\$19.00
F. Fish	\$25.00
S. Squid	\$22.00
V. Vegetables & Tofu	\$19.00

22. Stir-fried Curry with Vegetables

K. Chicken	\$19.00
R. Prawns	\$27.50
B. Beef	\$19.00
V. Vegetables	\$19.00

RICE AND NOODLE

23. Fried Rice (all fried rice comes with eggs)

K. Chicken	\$15.00
R. Prawns	\$19.80
KR. Chicken and Prawns	\$19.80
V. Vegetables	\$15.00
Steamed Rice	\$2.00pp
Egg Fried Rice	\$5.00pp

24. Cantonese Chow Mein (crispy egg noodles)

K. Chicken & Vegetables	\$16.00
R. Prawns & Vegetables	\$19.80
B. Beef & Vegetables	\$16.00
V. Assorted Garden Vegetables	\$16.00
SP. Special (Chicken, Prawns, Beef & Vegetables)	\$20.90

25. Hakka Chow Mein (stir-fried egg noodles with eggs)

K. Chicken	\$16.00
R. Prawns	\$19.80
B. Beef	\$16.00
V. Assorted Garden Vegetables	\$16.00
SP. Special (Chicken, Prawns, Beef & Vegetables)	\$20.90

26. Chow Fun (stir-fried rice noodles with eggs)

K. Chicken	\$16.00
R. Prawns	\$19.80
B. Beef	\$16.00
V. Assorted Garden Vegetables	\$16.00
SP. Special (Chicken, Prawns, Beef & Vegetables)	\$20.90
M. Mixed (flavoured with chef's special)	\$20.90

27. Original Hakka Chow Mein

(stir-fried egg noodles, finished off in a house made SWEET soy sauce)

K. Chicken	\$16.00
R. Prawns	\$20.90
B. Beef	\$16.00
V. Assorted Garden Vegetables	\$16.00



HOUSE SPECIAL

SEAFOOD

- A1. Masala Fish (spicy) \$30.00**
Lightly battered & fried Rockling fillet, cooked in Steve's selection of Indian spices
- A2. Spicy Seasalt Squid \$26.00**
Lightly battered fried tender squid with dry chilli.
- A3. Red Curry Prawns (spicy) \$33.00**
Stir fried king prawns zucchini and red capsicum in red curry and coconut milk (has traces of nuts)
- A4. Zaou Shui Fish \$30.00**
A traditional Hakka dish of stir fried Rockling fillets in Chinese wine and pickled veges
- A5. Soft Shell Crab \$35.00**
Lightly battered & deep fried soft shell crab served with sweet & sour OR spicy sauce.

OXFILE

- B1. Eye Fillet (spicy) \$35.00**
Stir fried sliced eye fillet with chillies, onions, red and green capsicum
- B2. Champignon Eye Fillet \$35.00**
Stir-fried eye fillet in champignons in oyster sauce
- B3. Deep Fried Eye Fillet \$35.00**
Battered & fried slices of eye fillet served with sate sauce (may contain traces of nuts)

PORK

- F1. Classic Sweet & Sour Pork \$25.00**
Stir-fried lightly battered pork with veges in sweet & sour sauce

CHICKEN

- C1. Sweet Ginger Chicken \$25.00**
Stir-fried chicken in ginger, finished with golden syrup and white wine
- C2. Spring Chicken (spicy) \$25.00**
Deep fried lightly battered chicken, marinated with garlic, coriander and spices
- C3. Kai Q \$25.00**
Hakka style chicken stir fried with vegetables in white wine and egg drop sauce

DUCK

- D1. Hoisin Duck (spicy) \$32.00**
Oven grilled duck fillet, sliced & served in Hakka style hoisin sauce with garlic & chilli on a bed of salad.
- D2. Green Curry Duck (spicy) \$32.00**
Oven grilled duck fillet sliced & served in green curry & coconut milk with zucchini & green beans
- D3. Kung Pao Duck (spicy) \$32.00**
Stir fried duck fillet, with vegetables in a garlic and spicy sauce
- D4. Sweet & Sour Duck \$32.00**
Stir-fried duck fillet & veges in a classic sweet & sour sauce.

LAMB

- E1. Manchurian Lamb (spicy) \$32.00**
Stir-fried lamb fillet in a soy flavoured sauce with vegetables ginger, garlic, chillies & coriander
- E2. Tomato Lamb (spicy) \$32.00**
Lamb fillet stir fried with fresh tomatoes, ginger, garlic, chillies and coriander in a red wine sauce (topped off with shredded omelette)
- E3. Chilli Lamb \$32.00**
Stir-fried lamb fillet in hot chilli with onion & soy sauce

VEGETARIAN

- V1. Gobi Manchurian (Dry) \$22.00**
Deep fried cauliflower florets in batter & tossed in chilli, ginger, garlic & chopped coriander
- V2. Vegetable in Green Curry (spicy) \$22.00**
Stir-fried mixed veges cooked in green curry & coconut milk
- V3. Chilli Paneer \$25.00**
Fried fresh paneer cooked in hot chilli, onions, in soy sauce
- V4. Kung Pao Paneer \$25.00**
Stir-fried mixed vegetables, cashews & paneer in hot chilli & garlic sauce

SPECIAL GOURMET PIZZA

- GS1. Duck Pizza \$35.00**
Tomato sauce, cheddar cheese, mushroom, red & green capsicum, roasted duck fillet garnished with spring onions & hoisin sauce
- GS2. Lamb Pizza \$35.00**
Tomato sauce, cheddar cheese, goats cheese, lamb fillet, spanish onions & fresh tomatoes
- GS3. King Prawn & Scallop Pizza \$38.00**
Tomato sauce, cheddar cheese, king prawns, scallops, fresh tomatoes, garlic & parsley flakes
- GS4. Soft Shell Crab Pizza \$38.00**
Tomato sauce, cheddar cheese, soft shell crab and finished off with a home-made dressing
- GS5. Manchurian Pizza (spicy)**
Vege \$25.00 | Chicken \$28.00 | Paneer \$25.00
Tomato sauce, cheddar cheese, deep fried mixed vegetables
OR chicken OR paneer Manchurian sauce, onions & fresh coriander
- GS6. Sate Chicken Pizza \$28.00**
Tomato sauce, cheddar cheese, chicken, pickled cucumber, onion and sate sauce (has traces of nuts)



DESSERTS

59A. Ice Cream with Wafers	\$5.50
59B. Ice Cream with Caramel Sauce	\$5.50
59C. Ice Cream with Chocolate Sauce	\$5.50
59D. Ice Cream with Lychees	\$6.50
62. Banana Fritters with Ice Cream	\$7.00
63. Pineapple Fritters with Ice Cream	\$7.00
64. Apple Fritters with Ice Cream	\$7.00
65. Swedish Cake with Ice Cream	\$12.00
B52 Mixed Berry with Liqueur & Ice Cream	\$14.00

LIQUEUR COFFEE

Irish Coffee <i>Irish Whiskey with Coffee and Cream</i>	\$14.00
Kaffe Karlsson <i>Cointreau, Baileys coffee and cream</i>	\$14.00
Hot Shots <i>Galliano Coffee cream</i>	\$10.00
Leonard Sachs <i>Khalua, Grand Marnier coffee and cream</i>	\$14.00

HOT DRINKS

English Tea	\$3.50
Chinese Tea	\$3.50
Pot of Chinese Tea	\$6.00
Flat White	\$4.50
Cappuccino	\$4.50
Cafe Latte	\$4.50
Long Black	\$4.50
Short Black	\$4.50
Chai Latte	\$4.50
Hot Chocolate	\$4.50

\$19 LUNCH SPECIAL

TUES - FRI / 12pm - 3pm

- A. Stir-fried chicken & vegetables with rice
- B. Chicken in sate sauce with rice
(may contain traces of nuts)
- C. Stir-fried chicken in green curry and coconut milk with rice (spicy)
- D. Stir-fried beef & pineapple in sweet & sour sauce with rice
- E. Stir-fried beef & vegetables curry with rice
- F. Chilli beef with rice (spicy)
- G. Szechuan fish with rice (spicy)
- H. Stir-fried fish & veges with rice
- I. Kung Pao vegetables with rice (spicy)
- J. Deep fried mixed vege balls in manchurian sauce with rice (very spicy)
- K. Singapore noodles with chicken & veges
- L. Hakka Chow Mein with chicken & veges
- M. Fried rice with beef and veges

PIZZA

- 1. Margherita - cheese
- 2. Vesuvio - ham
- 4. Cacciatore - salami
- 6. Capriciosa - ham, mushroom
- 8. Vege 1 - mushroom, onion, garlic, fefferoni
- 12. Bologna - bolognese meat sauce
- 16. Hawaii - ham, pineapple
- 17. Romana - bacon, onion
- 18. Vege 2 - mushroom, onion, capsicum, artichoke, olives
- 21. La Busolla - ham, tuna shrimp

LUNCH SPECIAL INCLUDES
bread, salad, glass of house red OR white wine,
Cascade Light beer OR Victoria Bitter or
soft drink & tea or coffee

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Gluten Free Available. Please ask.
\$7.00 / bottle corkage applies.



SPARKLING

Pol Roger Brut NV EPERNAY, FRANCE **\$115.00**
youthful freshness, vigour and plump fruit character

Jansz Premium Non Vintage Cuvée TASMANIA **\$45.00**
well balanced with delicate fruit flavours

Dunes & Greene

Chardonnay Pinot Noir (piccolos) NV SOUTH AUSTRALIA **\$9.00**
on the palate, Chardonnay offers subtle citrus notes and fresh acidity

Dunes & Greene

Chardonnay Pinot Noir NV SOUTH AUSTRALIA **\$25.00**
on the palate, Chardonnay offers subtle citrus notes and fresh acidity

WHITE WINE

Oxford Landing Estates

Sauvignon Blanc SOUTH AUSTRALIA **\$7.50** **\$25.00**
harmoniously balanced with the clarity and tingling natural acidity

Opawa Sauvignon Blanc MARLBOROUGH, NZ **\$9.00** **\$35.00**
displaying ripe citrus, guava and passionfruit flavours, with crisp acidity and a soft juicy mouth watering finish

Yalumba Christobel's Moscato SOUTH AUSTRALIA **\$8.00** **\$29.00**
the palate is light and fresh with flavours of lychees and fresh mango, balanced by a subtle spritz and refreshing sherbet finish.

Forest Hill Highbury Fields

Chardonnay MT BARKER, WA **\$8.50** **\$32.00**
fruit driven cool climate wine with aromas of lemon zest, nectarine and subtle nut

Hill Smith Chardonnay EDEN VALLEY, SA **\$35.00**
elegant restraint with generous stone fruit flavours balanced by a fresh grapefruit pith acidity and subtle hints of spicy French oak

Corte Giara Pinot Grigio VENETO, ITA **\$29.00**
dry and medium-bodied, the palate faithfully reflects the nose, being tangy and satisfying

Pewsey Vale 'Prima' Riesling EDEN VALLEY, SA **\$9.00** **\$35.00**
shows great length, perfumed fruits such as guava and sweet peach overlaid with a touch of spicy clove

Wirra Wirra Scrubby Rise

Sauvignon Blanc Semillon ADELAIDE, SA **\$35.00**
juicy and zesty, early fruit on the palate is dominated by sauvignon blanc with grapefruit, citrus pith and stone fruits

RED WINE

Oxford Landing Estates

Cabernet Shiraz SOUTH AUSTRALIA **\$7.50 \$25.00**
the palate is elegantly structured with layers of berry fruits, anise and fruit pastille

Redbank The Long Paddock Shiraz KING VALLEY, VIC **\$8.50 \$32.00**
fleshy and generous with dark berry fruit and spice flavours

Yalumba Patchwork Shiraz BAROSSA VALLEY, SA **\$35.00**
rich dark jube fruit flavours fill the palate and are balanced with fine acidity and round, earthy tannins

The Winery Of Good Hope

Vinum Cabernet Sauvignon SOUTH AFRICA **\$35.00**
ripe, blueberry aromas and bramble, earthy tone. In turn, a supple and rounded, but still grippy, tannin structure effortlessly envelopes the fleshy core of ripe red and black fruits.

Vasse Felix Cabernet Merlot MARGARET RIVER, WA **\$35.00**
a tingling and juicy acidity that combines with dusty, textural tannins to bring the palate to a long, dry and earthy finish

Smith & Hooper Merlot WRATTONBULLY, SA **\$8.50 \$32.00**
lively and bright opening with initial red berries and allspice fruit

Wirra Wirra Church Block

Cabernet Shiraz Merlot MCLAREN VALE, SA **\$35.00**
full with juicy plums and dark cherries, supported by lingering textural tannins

TarraWarra Estate Pinot Noir YARRA VALLEY, VIC **\$9.50 \$38.00**
full flavoured with the primary fruit flavours showing through on the nose

Yalumba The Signature

Cabernet Sauvignon & Shiraz BAROSSA SA **\$90.00**
The palate has a rich Cabernet Sauvignon mouthfeel with dark curranty Shiraz mid palate tannins. The finish is very persistent, combining great power with elegance.

Jim Barry McRae Wood Shiraz CLARE VALLEY SA **\$90.00**
the tannins are fine grained and carefully balanced with vibrant acidity and a satisfying finish.

DESSERT WINE & FORTIFIEDS

Vasse Felix Cane Cut Semillon **\$7.00 \$32.00**

Yalumba Museum Release Old Liqueur Muscat **\$8.50 -**

Yalumba Museum Release Old Antique Tawny 15yrs **\$8.50 -**

Galway Pipe **\$9.50 -**

Valdespino Pedro Ximenez Sherry **\$10.00 -**

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\$7.00 Corkage applies.



BEERS & CIDERS

Cascade Premium Light	\$7.00
Victoria Bitter	\$7.00
Carlton Pure Blonde	\$8.00
Crown Lager	\$8.00
James Boags Premium	\$8.00
Cricketers Arms Lager	\$9.00
Kingfisher <small>IMPORTED</small>	\$9.00
Asahi Super Dry <small>IMPORTED</small>	\$9.00
Tiger Beer <small>IMPORTED</small>	\$9.00
Corona <small>IMPORTED</small>	\$9.00
Heineken <small>IMPORTED</small>	\$9.00
Stella Artois <small>IMPORTED</small>	\$9.00
Coldstream Cider	\$9.50

SPIRITS

Drambuie	\$8.00
Grand Marnier	\$8.00
Galliano	\$8.00
Jägermeister	\$8.00
Gordon's Gin	\$8.00
Bacardi Rum	\$8.00
Bundaberg Rum	\$8.00
Absolut Vodka	\$8.00
Remy Brandy	\$8.00
Baileys Irish Cream	\$8.00
Kahlua	\$8.00
Jim Beam	\$9.00
Jack Daniels	\$9.00
Hennessy XO Cognac	\$25.00
Glenfiddich 12yo	\$15.00
Glenfiddich 18yo	\$22.00
Jameson Irish Whiskey	\$8.50
Johnnie Walker Red Label	\$7.50
Johnnie Walker Black Label	\$9.00
Johnnie Walker Gold Label	\$15.00
Johnnie Walker Blue Label	\$25.00
Chivas Regal 12yo	\$14.00

SOFT DRINKS

Coca Cola, Coke Zero, Fanta	\$4.00
Lemonade, Solo, Lemon Lime & Bitters	\$4.00
Sparkling Mineral Water / Soda Water	\$4.00
Sparkling Mineral Water 750ml	\$9.00

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