

# Canton Restaurant

Welcome to Canton Restaurant.

Canton Restaurant was established in 1961, a family-run business currently operated by the third generation.

We endeavour to create a comfortable dining experience with an extensive menu to suit everyone's palate. We are proud of the various traditional and modern dishes we have on our menu and hope our patrons appreciate the flavours we provide and to learn the Chinese culture through food.

歡迎您來到廣州飯店

廣州飯店建立于 1961 年，家族生意已传到了第三代。  
舒适环境，丰富菜肴，各种味道。希望顾客們来到遥远的朗赛斯顿能够  
吃到熟悉的味道以及享用家常菜的味道。

(gf) gluten free, (gfo) gluten free option avail., (v) vegetarian, (vg) vegan, (vgo) vegan option avail.

\*15% Public holiday surcharge applies 公共假期另加 15%服务费  
Corkage \$15 per bottle. Cakeage min \$15 charge

## Soups 湯類

<b>Wonton Soup</b>	雲吞湯	\$10.00
<b>Chicken Soup (gf)</b>	雞湯	\$10.00
<b>Sweet Corn Chicken Soup</b>	玉米雞湯	\$10.00
<b>Egg Flower &amp; Tofu Soup (v)(gf)</b>	豆腐蛋花湯	\$10.00
<b>Hot and Sour Soup(gf)</b>	酸辣湯	\$11.00

## Starters and Entrées 前菜

<b>Prawn Crackers</b>	蝦片	\$5.50				
<b>Crispy Noodles (v)</b>	脆炸麵	\$5.50				
<b>Spring Onion Pancake (vg)</b>	蔥油餅	\$12.00				
<b>Dim Sims Steamed or Fried (3)</b>	點心 (3個)	\$12.00				
<b>Spring Rolls (2)</b>	春卷 (2條)	\$12.00				
<b>Vegetarian Spring Rolls (2) (vg)</b>	素春卷 (2條)	\$12.00				
<b>Prawn Cutlets (2)</b>	吉烈蝦 (2隻)	\$12.00				
<b>Spicy Chicken Wings (2)</b>	雞翅 (2隻)	\$11.00				
<b>Prawn Cocktail (gf)</b>	雞尾蝦	\$15.00				
<b>Sung Choy Bao (gfo)</b> <small>(4 pieces of lettuce)</small>	生菜包	\$23.00				
<b>Entrée Platter</b> <small>(One each of Chicken Wing, Steamed Dim Sim, Prawn Cutlet &amp; Chinese Sausage)</small>	小食拼盤 <small>(炸雞翅, 蒸點心, 吉烈蝦和臘腸)</small>	\$20.00				
<b>Panko Mushrooms (vg)</b>	炸白蘑菇	\$11.00				
<b>Pork Belly Bao Buns (2)</b>	五花腩荷叶包(2個)	\$14.00				
<b>Pan Fried Pork &amp; Prawn Dumplings</b>	豬肉蝦肉煎餃	<table style="display: inline-table; vertical-align: middle;"> <tr> <td style="text-align: center;"><u>5 pcs</u></td> <td style="text-align: center;"><u>10 pcs</u></td> </tr> <tr> <td style="text-align: right;">\$18.00</td> <td style="text-align: right;">\$33.00</td> </tr> </table>	<u>5 pcs</u>	<u>10 pcs</u>	\$18.00	\$33.00
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\$18.00	\$33.00					
<b>Deep Fried Oysters (gfo)</b>	酥炸生蠔	<table style="display: inline-table; vertical-align: middle;"> <tr> <td style="text-align: center;"><u>½ doz</u></td> <td style="text-align: center;"><u>1 doz</u></td> </tr> <tr> <td style="text-align: right;">\$28.00</td> <td style="text-align: right;">\$45.00</td> </tr> </table>	<u>½ doz</u>	<u>1 doz</u>	\$28.00	\$45.00
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\$28.00	\$45.00					

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## Combinations 什會

<b>Combination w/ Tofu Hot Pot</b>	什錦豆腐煲	\$31.50
<b>Combination Sweet &amp; Sour</b>	什錦甜酸	\$31.00
<b>Combination Satay</b>	沙爹什會	\$32.00
<b>Buck Bao Farn</b>	什錦飯	\$31.00
<b>House Special</b> <i>(Chicken and Cashew, Sweet &amp; Sour Pork &amp; Fried Rice)</i>	三合一 <i>(腰果雞, 咕嚕肉 &amp; 炒飯)</i>	\$31.50

## Poultry 鷄/鴨

<b>Battered Sweet and Sour Chicken (gfo)</b>	甜酸雞	\$30.00
<b>Battered Lemon Chicken (gfo)</b>	檸檬雞	\$30.00
<b>Battered Tasmanian Leatherwood</b>	塔斯馬尼亞蜂蜜雞	\$30.00
<b>Honey Chicken (gfo)</b>		
<b>Chicken and Cashews (gfo)</b>	腰果雞丁	\$30.00
<b>Chicken and Vegetables (gfo)</b>	雞炒菜	\$30.00
<b>Curry Chicken and Vegetables (gf)</b>	咖哩雞	\$30.00
<b>Chicken in Satay Sauce</b>	沙爹雞	\$30.00
<b>Empress Chicken</b> <i>(Tender Chicken cooked in Chefs Spicy Sauce &amp; Served on Beanshoots)</i>	鐵板芽菜雞	\$30.00
<b>Szechuan Chicken (gfo)</b> <i>(Mild, Med, or Hot)</i>	麻辣炒雞 <i>(微辣, 中辣 或 辣)</i>	\$30.00
<b>Kung Pao Chicken</b> <i>(Chicken stir fried with peanuts in a spicy and sweet sauce) (Mild, Med, or Hot)</i>	宮保雞 <i>(微辣, 中辣 或 辣)</i>	\$30.00
<b>Deep Fried Duckling (Half)</b> <i>(Sauce Choices: Sweet &amp; Sour, Lemon, Plum or Chinese Mushroom)</i>	炸鴨 (半隻) <i>(選: 甜酸汁, 檸檬汁, 酸梅汁或冬菇汁)</i>	\$33.00

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## Beef 牛肉

<b>Battered Beef &amp; Plum Sauce</b>	酸梅酱牛肉	\$30.50
<b>Beef &amp; Vegetables(gfo)</b>	牛肉炒菜	\$30.50
<b>Beef &amp; Cashews(gfo)</b>	腰果牛肉片	\$30.50
<b>Beef &amp; Black Bean Sauce</b>	豉汁牛肉	\$30.50
<b>Beef in Satay Sauce</b>	沙爹牛肉	\$30.50
<b>Curry Beef and Vegetables(gfo)</b>	咖喱牛肉	\$30.50
<b>Chilli Beef and Vegetables(gfo)</b> <i>(Mild, Med, or Hot)</i>	辣椒炒牛肉 <i>(微辣, 中辣 或 辣)</i>	\$30.50
<b>Cantonese Beef</b>	秘製廣式牛肉	\$30.50
<b>Mongolian Beef</b> <i>(Mild, Med, or Hot)</i>	蒙古牛肉 <i>(微辣, 中辣 或 辣)</i>	\$30.50
<b>Szechuan Beef (gfo)</b> <i>(Mild, Med, or Hot)</i>	麻辣牛肉 <i>(微辣, 中辣 或 辣)</i>	\$30.50
<b>Beef &amp; Cup Mushrooms(gf)</b>	黑椒牛肉炒口蘑	\$30.50

## Pork 豬

<b>Battered Sweet and Sour Pork</b>	咕嚕肉	\$30.00
<b>Battered King Tow Pork</b>	京都肉	\$30.00
<b>Char Shew and Vegetables</b>	叉燒炒菜	\$30.00
<b>Black Pepper Pork with Cashews(gf)</b>	黑椒腰果肉片	\$30.00

## Lamb 羊肉

<b>Mongolian Lamb (Backstrap)</b> <i>(mild, medium or hot)</i>	蒙古羊肉 <i>(微辣, 中辣 或 辣)</i>	\$31.50
<b>Cumin Spiced Lamb (Backstrap)(gf)</b>	孜然羊肉	\$31.50
<b>Malaysian Curry Lamb</b> with Steamed Rice & Papadums	馬來咖喱羊 <i>(配印度炸薄餅和米飯)</i>	\$31.50

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## Seafood 海鮮

<b>Battered Sweet and Sour Prawns</b> (gfo)	甜酸蝦	\$32.50
<b>Garlic Prawns and Vegetables</b> (gf)	蒜蓉蝦炒菜	\$32.50
<b>Curry Prawns and Vegetables</b> (gf)	咖哩蝦	\$32.50
<b>Chilli Prawns and Vegetables</b> (gfo)	辣椒蝦	\$32.50
<i>(Mild, Med, or Hot)</i>	<i>(微辣, 中辣 或 辣)</i>	
<b>Prawns in Satay Sauce</b>	沙爹蝦	\$32.50
<b>Battered Sweet and Sour Tasmanian Scallops</b> (~220g) (gfo)	甜酸塔斯馬尼亞帶子	\$37.00
<b>Tasmanian Scallops &amp; Seasonal Vegetables</b> (~220g) (gf)	塔斯馬尼亞帶子炒 菜	\$37.00
<b>Curry Tasmanian Scallops and Vegetables</b> (~220g) (gfo)	咖哩塔斯馬尼亞帶子	\$37.00
<b>Stir Fry Tasmanian Scallops with Snow Pea</b> (~220g) (gf)	塔斯馬尼亞帶子炒荷蘭豆	\$38.00
<b>Combination Seafood Hot Pot</b> (gfo)	什錦海鮮煲	\$37.50
<b>Chinese Whole Flounder</b> (gfo)	炸左口魚	\$33.50
<i>(Battered, Deep Fried with Chef's special sauce)</i>		

## Vegetarian 素食

<b>Salt and Pepper Tofu</b> (vg) (gfo)	椒盐豆腐	\$23.00
<b>Szechuan Peppered Beans</b> (vg) (gf)	乾扁四季豆	\$23.00
<i>(mild, medium or hot)</i>	<i>(微辣, 中辣 或 辣)</i>	
<b>Vegetarian Ma Po Tofu</b> (vg) (gfo)	素麻婆豆腐	\$26.00
<i>(mild, medium or hot)</i>	<i>(微辣, 中辣 或 辣)</i>	
<b>Mixed Vegetables, Tofu, Cashews &amp; Chilli</b> (vg) (gf)	辣味什菜豆腐	\$27.00
<i>(mild, medium or hot)</i>	<i>(微辣, 中辣 或 辣)</i>	
<b>Mushroom, Tofu Vegetable Hot Pot</b> (vg) (gfo)	冬菇豆腐時菜煲	\$26.00
<b>Stir Fried Mixed Vegetables</b> (vg) (gf)	炒什菜	\$23.00
<b>Seasonal Vegetables</b> (vg) (gfo)	時菜	\$23.00
<i>(steamed, stir fried, garlic or ginger)</i>	白灼, 清炒, 蒜蓉, 薑汁	
*Please ask our staff of vegetable options	*請詢問服務員	

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## Egg Noodle 蛋麵

*Choice of Crispy Noodles or Wok Fried Egg Noodles*  
炸脆麵或湿炒 (gfo)

<b>Combination Chow Min</b>	什錦炒麵	\$33.00
<b>Chicken Chow Min</b>	雞炒麵	\$31.50
<b>Beef Chow Min</b>	牛肉炒麵	\$32.00
<b>Prawn Chow Min</b>	蝦炒麵	\$34.00
<b>Vegetable Chow Min (vgo)</b>	素菜炒面	\$24.50

## Rice Vermicelli 米粉

<b>Singapore Rice Noodles (gf)</b> (Rice vermicelli tossed with curry and shredded pork, shrimps and vegetables)	星州炒米	\$27.50
<b>Vegetarian Singapore Rice Noodles (vgo) (gf)</b>	素星州炒米	\$24.50

## Hor Fun 河粉

*Choice of Stir Fry or with Egg Sauce*

<b>Beef Hor Fun</b>	牛河	\$32.00
<b>Prawn Hor Fun</b>	蝦河	\$34.00
<b>Combination Seafood Hor Fun</b>	什會海鮮河	\$35.00
<b>Combination Hor Fun</b>	什錦河	\$33.00

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# Rice 飯類

<b>Steamed Rice</b>	白飯	Bowl 碗	\$4.50
		Small bucket 小桶	\$14.50
		Large bucket 大桶	\$25.00
<b>Fried Rice</b> Ham, Egg & Spring Onions	炒飯	Small 小	\$9.50
		Standard 中	\$10.50
		Large 大	\$11.50
<b>Canton Special Fried Rice</b> (Chicken, Char Shew, Shrimps, Peas, Beanshoots, Ham, Egg & Spring Onions)	特別炒飯		\$23.00
<b>Chicken Fried Rice</b> (Chicken, Peas, Beanshoots, Ham, Egg & Spring Onions)	雞炒飯		\$19.00
<b>Prawn Fried Rice</b> (Prawns, Peas, Beanshoots, Ham, Egg & Spring Onions)	蝦炒飯		\$24.00
<b>Vegetarian Fried Rice(vgo)</b>	齋炒飯		\$11.50

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## Traditional Flavours 传统菜肴

★ <b>Steamed Duck &amp; Chinese Mushrooms</b> ( ½ Duck )	陳皮冬菇扒鴨	\$39.00
<b>Stew Duck in Duck Broth with Bamboo Shoots</b>	老鴨煲	\$39.00
<b>Spicy Dry-Pot Chicken</b> (½) <i>(mild, medium or hot)</i>	幹鍋雞 (半隻) (微辣, 中辣 或 辣)	\$33.00
<b>Steamed Chicken</b> (½) <b>with Ginger and Spring Onion Sauce</b> (gf)	白切雞 (半隻)	\$33.00
<b>Salted Fish, Chicken &amp; Tofu</b> (gf)	鹹魚雞粒豆腐	\$29.00
<b>Stewed Pork with Preserved Vegetables</b>	梅菜扣肉煲	\$31.00
<b>Roast Pork Belly</b> (~300g)	燒肉	\$35.00
<b>Roast Pork Belly w/ Tofu Hot Pot</b>	火腩豆腐煲	\$31.00
<b>Stewed Lamb with Beancurd</b>	支竹羊肉煲	\$31.50
<b>Combination w/ Tofu Hot Pot</b> (gfo)	什錦豆腐煲	\$31.50
<b>Fish and Pickled Cabbage</b> <i>(mild, medium or hot)</i>	酸菜魚 (微辣, 中辣 或 辣)	\$38.00
<b>Fish, Ginger &amp; Onion w/ Tofu Vegetable Hot Pot</b> (gf)	姜葱魚片豆腐煲	\$30.00
<b>Salt &amp; Pepper Squid</b> (gfo)	椒鹽鮮魷	\$30.00
<b>Salt &amp; Pepper White Bait</b> (gfo)	椒鹽銀魚	\$31.00
<b>Stir Fried Clams</b> (gf) <i>(Choice of: with Ginger and Shallots or Garlic Ginger and Fresh Chilli)</i>	爆炒蛤蜊 (選: 姜葱 或 蒜姜小米椒)	\$32.00
<b>Salt &amp; Pepper Whole Flounder</b> (gfo)	椒鹽左口	\$33.50
<b>Steamed Whole Fish with Ginger and Spring Onion</b> *Please ask our staff of fish availability	清蒸整魚 *請詢問服務員	TBA
<b>Ma Po Tofu</b> <i>(mild, medium or hot)</i>	麻婆豆腐 (微辣, 中辣 或 辣)	\$27.00
★ <b>Signature Dish</b>		

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# BANQUETS 套餐

All Banquets need a minimum of Four People  
If under four people, a \$3.00 surcharge per person applies

## Banquet A

**\$42.00 per person**

Entrée: Yin Yan Dim Sims

Mains: Chicken Chow Min  
Beef & Black Bean Sauce  
Sweet & Sour Pork  
Fried Rice

Dessert: Ice Cream

## Banquet B

**\$47.00 per person**

Soup: Sweet Corn Chicken Soup

Entrée: Spicy Chicken Wings

Mains: Chicken & Cashew Nuts  
Cantonese Beef  
King Tow Pork  
Fried Rice

Dessert: Ice Cream

## Banquet C

**\$51.00 per person**

Soup: Sweet Corn Chicken Soup

Entrée: Prawns Cutlets

Mains: Beef & Vegetables  
Combination with Cashews  
Lemon Chicken  
Fried Rice

Dessert: Brandy Snaps

## Banquet D

**\$54.00 per person**

Soup: Combination Soup

Entrée 1: Prawns Cutlets  
Entrée 2: Sung Choy Bow

Mains: Combination with Cashews  
Cantonese Beef  
Lemon Chicken  
Fried Rice

Dessert: Brandy Snaps

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## Australian Menu 西餐

<b>Grilled Porterhouse (250g) with Chips</b>	牛扒配炸薯條	\$38.00
<b>Battered Tasmanian Scallops &amp; Chips</b>	炸塔斯馬尼亞帶子配炸薯條	\$38.00
<b>Battered Fish &amp; Chips</b>	炸魚配炸薯條	\$30.00
<b>Deep Fried Flounder with Chips</b>	油炸左口魚配薯條	\$33.50
<b>Hot Chips</b>	炸薯條	\$9.00
<b>Kids Fish &amp; Chips</b>	兒童炸魚配炸薯條	\$12.00
<b>Kids Nuggets (8) &amp; Chips</b>	兒童炸雞塊炸薯條	\$12.00

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