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# Welcome to Kyūbi

## THE KYŪBI STORY

Sharing our passion for traditional Asian flavours, culinary adventures and great conversations, Kyūbi Modern Asian Dining aspires to create a dining experience that brings people together over the love of food.

Campbelltown Catholic Club's Food and Beverage Director, Peter Sheppard, and our team of experienced chefs have collaborated to bring years of experience and knowledge to the Kyūbi kitchen. Each dish aspires to honour traditional Asian flavours and will take guests on a journey along the Mekong River to create a unique synergy of tradition and modern execution.

Our commitment to extraordinary food is matched by our commitment to exceptional customer service and our knowledgeable waitstaff will be delighted to guide you through the menu. Our dishes are all designed to be shared. I recommend the tasting menu as the best way to experience Kyūbi.

Our menu is always evolving. We hope you will enjoy your Kyūbi experience and return with friends soon.

**Michael Lavorato, CEO**

GF | Gluten Free  
V | Vegetarian  
VV | Vegetarian, Vegan

Please advise your waitperson of any allergies when ordering

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# Snacks

Let's begin with something small to awaken your appetite.

**Steamed scallop with xo sauce (each)**

fried bread and citrus

Member 3.5 | Visitor 3.9

**Silken tofu and shiitake (3pcs)**

Sichuan, black bean and watercress | GF | VV

Member 12.5 | Visitor 14.0

**Barbecue pork buns (2pcs)**

pork belly and pickled cucumber in a steamed lotus bun

Member 12.5 | Visitor 14.0

**Barbecue duck pancakes (3pcs)**

spring onion, hoisin and cucumber

Member 12.5 | Visitor 14.0

**Chicken wings (8pcs)**

spicy barbecue sauce

Member 12.0 | Visitor 13.5

**Vegetarian spring rolls (2pcs)**

house made sweet chilli | VV

Member 7.5 | Visitor 8.4

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# Small Plates

These little bites are full of enticing flavours.

## **Thai fish cakes (3pcs)**

lettuce cups, pickles and lime | GF

Member 12.5 | Visitor 14.0

## **Braised duck and quail egg rice noodles**

mint, coriander, chilli and ginger | GF

Member 14.0 | Visitor 15.5

## **Salt and pepper tofu**

pickled vegetables | VV

Member 13.0 | Visitor 14.5

## **Bulgogi Korean lamb ribs**

pickled vegetables and smoked chilli | GF

Member 17.0 | Visitor 18.8

## **DUMPLINGS**

### **Steamed duck and mushroom momo (4pcs)**

mushroom broth and braised radish

Member 14.0 | Visitor 15.5

### **Handmade prawn and pork shumai (4pcs)**

Member 12.5 | Visitor 14.0

### **Prawn ha gow dumplings (4pcs)**

Member 12.0 | Visitor 13.4

### **Pan fried Shanghai soup dumplings (5pcs)**

Member 14.0 | Visitor 15.5

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# Large Plates

Now for something a little bigger. Explore these familiar, traditional flavours executed with a modern flare. With a collection of dishes so tasty these are best shared.

## **Master stock chicken breast**

black garlic, cashew nuts and okra | GF  
Member 30.0 | Visitor 33.5

## **Slow braised pork kong tau yew bak**

egg, garlic chives and pork crackling | GF  
Member 34.0 | Visitor 37.8

## **Char grilled Schottlander's wagyu beef**

black bean sauce and scorched red onions | GF  
Member 38.0 | Visitor 42.0

## **Slow cooked lamb 'crying tiger'**

chilli, shallots, lime, garlic and coriander | GF  
Member 33.0 | Visitor 37.0

## **Steamed Humpty Doo barramundi**

curried clams, coconut, Thai basil and heaven facing chillies | GF  
Member 38.0 | Visitor 42.0

## **Salt and chilli king prawns**

chilli mayonnaise  
Member 33.0 | Visitor 37.0

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# Sides

Complete your meal with a little something extra. From Asian staples to Kyūbi specialties, this selection of sides and accompaniments are the perfect complement to your meal.

## Handmade alkaline noodles

spring onion, ginger and soy | VV

Member 13.0 | Visitor 14.5

## Special fried rice

pork, prawn, egg | GF

Member 13.0 | Visitor 14.5

## Vegetarian fried rice

bamboo shoots, snow peas, water chestnut | GF | VV

Member 13.0 | Visitor 14.5

## Miso eggplant

chilli, coriander, sesame | GF | VV

Member 13.0 | Visitor 14.5

## Wok scorched snake beans

mushroom sambal, black bean and garlic chives | GF | VV

Member 13.0 | Visitor 14.5

## Steamed jasmine rice

GF | VV

Member 3.0 | Visitor 3.5

## ACCOMPANIMENTS

### Hot chilli relish

GF | V

Member 1.2 | Visitor 1.4

### Korean pickled vegetables and kimchi

GF | VV

Member 3.0 | Visitor 3.3

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# Dessert

Relish in the perfect ending to your meal with something sweet. These delectable desserts will delight the palate and the senses.

## **Chocolate and salted caramel mousseline**

peanut brittle and chocolate pearls | V

Member 13.5 | Visitor 15.0

## **Mango pudding**

tapioca pearls, fresh fruit and lychee granita | GF | VV

Member 12.5 | Visitor 14.0

## **Warm five spiced date cake**

pistachio, mandarin and cream Chantilly | GF | V

Member 13.5 | Visitor 15.0

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