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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.

**Char grilled salmon pla bon perilla leaf (4 pcs)**

fresh mint, salmon roe and citrus fruits | GF

Member 12.0 | Visitor 13.5

**Thai chicken and prawn ma hor (4pcs)**

pineapple, chilli and chicken crackling | GF

Member 12.0 | Visitor 13.5

**Kyūbi king prawn and sesame toasts (3pcs)**

Member 12.0 | Visitor 13.5

**Barbecue pork buns (2pcs)**

pork belly and pickled cucumber in a steamed lotus bun

Member 12.0 | Visitor 13.5

**BBQ duck pancakes (3pcs)**

spring onion, hoisin, cucumber

Member 12.0 | Visitor 13.5

**Chicken wings**

spicy BBQ sauce

Member 11.0 | Visitor 12.5

**Vegetarian spring rolls (2pcs)**

house made sweet chilli | VV

Member 7.0 | Visitor 8.0

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# Small Plates

These little bites are full of enticing flavours.

## **Yellowfin tuna carpaccio**

wasabi, shiso, white soy and sesame

Member 13.0 | Visitor 14.5

## **Pork and shrimp egg nets**

fresh shoots, lime, garlic and coriander | GF

Member 13.0 | Visitor 14.5

## **Sichuan style pork and prawn salad**

pork crackling, cucumber, chilli, black vinegar and fresh herbs | GF

Member 13.0 | Visitor 14.5

## **Salt and pepper tofu**

pickled vegetables | VV

Member 12.0 | Visitor 13.5

## **Spanner crab 'mapo tofu'**

pork floss, crab salad and XO sauce | GF

Member 13.0 | Visitor 14.5

## **Bulgogi Korean lamb ribs**

pickled vegetables and smoked chilli | GF

Member 16.0 | Visitor 18.0

## **DUMPLINGS**

### **Steamed king crab and scallop wontons**

with XO sauce

Member 13.0 | Visitor 14.5

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

Member 12.0 | Visitor 13.5

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

Member 10.0 | Visitor 11.0

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

rice vinegar dipping sauce

Member 13.0 | Visitor 14.5

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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.

## **Chicken curry wrapped in lotus leaf**

sticky rice, garlic chives, fresh aromatics and chicken broth | GF

Member 28.0 | Visitor 31.0

## **Roasted duck breast**

pickled Japanese pear, miso and dried wasabi peas | GF

Member 32.0 | Visitor 35.5

## **Black pepper Angus beef short rib**

mushrooms, red onions and celery | GF

Member 36.0 | Visitor 40.0

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

chilli, shallots, lime, garlic and coriander | GF

Member 32.0 | Visitor 35.5

## **Steamed kingfish fillet**

coriander puree, ginger and black bean sauce | GF

Member 30.0 | Visitor 33.0

## **Salt and chilli king prawns**

chilli mayonnaise

Member 30.0 | Visitor 33.0

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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.

## Stir fried duck noodles

burned chilli, Peking duck and ginger

Member 13.0 | Visitor 14.5

## Special fried rice

pork, prawn, egg | GF

Member 12.0 | Visitor 13.5

## Vegetarian fried rice

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

Member 12.0 | Visitor 13.5

## Miso eggplant

chilli, coriander, sesame | GF | VV

Member 12.0 | Visitor 13.5

## Wilted Asian leaves with dried shrimp

ginger, yellow beans, garlic and smoked chilli | GF

Member 12.0 | Visitor 13.5

## King brown mushroom and Shanghainese rice cake

charred corn, wakame, garlic chives | VV

Member 12.0 | Visitor 13.5

## 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 | 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 veloute**

dachoise, malt, caramel, pandan and kaffir lime | GF | V  
Member 13.0 | Visitor 14.5

## **Mango pudding**

tapioca pearls, fresh fruit and lychee granita | GF | VV  
Member 12.5 | Visitor 14.0

## **Coconut rice pudding and fresh raspberries**

rosewater jelly and Turkish delight ice cream | GF | V  
Member 13.0 | Visitor 14.5

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