



新上海

NEW SHANGHAI

ASHFIELD BEVERAGE MENU

BEER

1501	Tsing Tao Beer	青島啤酒	CN	8.5
1502	Asahi Super Dry Beer		JP	8.5
1503	Sapporo		JP	9.0
1504	Corona		MX	8.5
1505	Crown Lager		VIC, AU	8.5
1506	James Squire One Fifty Lashes Pale Ale		NSW, AU	9.0
1507	Cascade Premium Light		TAS, AU	8.0

SPIRITS

1607	Vodka		Glass	Jug
	Rum		9	27
	Gin		9	27
	Tequila		9	27
	Scotch		9	27

*Free mixers including soft drinks, black or green tea

SOFT DRINKS 飲品

801	Wong Lo Kat Herbal Tea	王老吉		4.5
802	Calpis	可爾必思		4.5
803	Prune Juice	酸梅汁		4.5
804	Aloe Vera Juice	蘆薈汁		4.8
805	Coca Cola, Coke No Sugar, Diet Coke, Fanta, Sprite	汽水		3.6
806	Soy Milk (Sweet OR Sugar Free)	豆漿 (甜或無糖)		3.5
807	Australian Spring Still Water	天然泉水	2.5 / 500ml	
810	San Pellegrino Sparkling Mineral Water	有汽礦泉水	10.0 / 750ml	

CHINESE TEA 中國茶

			Served One	Pot
			一位用	壺
901	Bi Luo Chun - spiral green tea	碧螺春	4.8	6.0
902	White tea	白茶	4.8	6.0
903	Dragon's Well green tea	龍井茶	4.8	6.0
904	Oolong tea	烏龍茶 (鐵觀音)	3.8	5.0
905	Pu'er tea	普洱茶	3.8	5.0
906	Chrysanthemum tea	菊花茶	3.8	5.0
907	Jasmine tea	茉莉花茶	3.8	5.0

*Pots of Chinese Tea are served with 4 cups, each additional cup request is \$1.2

*每壺熱茶提供最多四隻茶杯, 額外茶杯每隻收費 \$1.2

MIXED TEA DRINKS 特式茶飲

4201	Iced lemon tea	凍檸檬茶		6.0
4202	Milk tea	奶茶		6.0
4203	Taro milk tea	芋香奶茶		6.0
4204	Iced black OR green tea	特調紅/綠茶		6.0
4205	Peach black OR green tea	水蜜桃紅/綠茶		6.0
4206	Lychee black OR green tea	荔枝紅/綠茶		6.0
4207	Passionfruit green tea	百香果綠茶		6.0
4208	Grapefruit green tea	葡萄柚綠茶		6.0
4209	Green tea & Yakult	綠茶多多		6.0

HOUSE MIXED SODA 清涼凍飲

4301	Lime ice chiller	青檸凍飲		6.0
4302	Kumquat & fresh lemon juice	金桔檸檬汁		6.0
4303	Lemon, lime & bitters	檸檬青檸凍飲		6.0

ICE BLENDED DRINKS 特式冰沙

4401	Pineapple	菠蘿冰沙		7.0
4402	Mango	芒果冰沙		7.0
4403	Lychee	荔枝冰沙		7.0
4404	Strawberry	草莓冰沙		7.0
4405	Passionfruit	百香果冰沙		7.0
4406	Yakult	多多冰沙		7.0

www.newshanghai.com.au



newshanghairestaurant



newshanghai

WINE LIST

Glass **Bottle**
150ml 750ml

SPARKLING & CHAMPAGNE

Luxurious flavours and aromas combine with bubbles that gently dance across the palette. Enjoy as an aperitif to compliment pan-fried dumplings, pork buns, prawn, and seafood.

Billecart-Salmon Brut Reserve	Épernay, FR		180
Rive Della Chiesa Prosecco DOCG	Montellp, IT	10.5	49

FRESH & CRISP WHITES

Crisp acidity, citrus and hints of sweetness elevates the flavours of dishes. Light and crisp wines are great partners to dumplings, Chinese entree, and all seafood.

O'Leary Walker Polish Hill River Riesling	Clare Valley, SA		55
Brokenwood Pinot Gris	Beechworth VIC	11	54
Redbank Pinot Gris	King Valley, VIC		39
Liz Heidenreich Riesling	Barossa Valley, SA	10	48
Quealy Mornington Peninsula Pinot Grigio	Mornington Peninsula, AU	11.5	56

FLORAL & AROMATIC WHITES

Leading with tropical and stone fruit flavours with touches of floral and herb notes. Floral and aromatic white wine is perfect for seafood, vegetables, and entree.

Taltarni T Sauvignon Blanc	Pyrenees, VIC		39
La Vieille Ferme Cotes-du-Luberon Blanc	Rhone Valley, FR		39
Chateau Thieuley Blanc	Bordeaux, FR	11	50
Maude Sauvignon Blanc	Central Otago, NZ	9.5	45
Ros Ritchie Gewurztraminer	Mansfield, VIC		52
Meltwater Marlborough Sauvignon Blanc	Marlborough, NZ	11	52

TEXTURAL & BODY WHITES

From lean and steely to rich and buttery. White wines with texture and depth pair well with bao, wontons, salt and pepper dishes, seafood, chicken and noodle.

Redbank King Valley Chardonnay	King Valley VIC		39
Sew & Sew Sashiko Chardonnay	McLaren Vale, SA		49
Murdoch Hill Chardonnay	Adelaide Hills, SA	12	58
Vinette Chardonnay	Barossa Valley, SA	9.5	45

ROSÉ

Light, fresh and florally suits any occasion. Easy-drinking rosé is a perennial favourite and pairs brilliantly with entrées, dumplings, salt and pepper squid, and seafood.

Luna Rosa Rosado	Central Ranges, NSW	9	45
Max IGP Mediterranee Rosé	Provence, FR	9.5	46

LIGHT & JUICY REDS

Hints of earthiness and accompanying low tannins enhance the structure of dishes. Fruit-forward reds pair well with dumplings, pork, and duck.

Devils Staircase Pinot Noir	Central Otago, NZ		50
Georges DeBeouf Beaujolais	Burgundy, FR	10	48
Palliser Pencarrow Pinot Noir	Martinborough, NZ		52
La Petite Perriere Pinot Noir	Loire Valley, FR	9	43

MEDIUM-BODIED & SPICY REDS

Velvety soft tannins partner perfectly with meat dishes. Excellent structure that compliments main meat dishes including rainbow beef, pork belly and lamb.

Hancock & Hancock Shiraz Grenache	McLaren Vale, SA		44
Langmeil Long Mile Shiraz	Barossa Valley, SA		42
Quattro Mano Shiraz Tempranillo	Barossa Valley, SA	9.5	45
Vinette Barossa 'James' Shiraz	Barossa Valley, SA	9.5	45

HEAVIER REDS

Typically rich in blackberry fruit, black pepper, and plums aromas. Big bold reds with depth are perfect with meat dumplings, pork ribs and meat dishes.

Liz Heidenreich Shiraz	Barossa Valley, SA	12	58
Fraser Gallop Cabernet	Margaret River, WA	12.5	60
Reserve Mont-Redon Cotes-du-Rhone	Rhone Valley, FR	11	54

SURCHARGES

- All credit card and debit card payment will incur a 1.5% processing fee.
- EFTPOS payments will incur 30c handling fee.
- A surcharge of 10% applies on public holidays.

All prices and items are subject to change without prior notice.

如有任何更改，恕不另行通知