



-Welcome-

Mandarin Palace has been a beloved part of the Burnie dining scene for many years, offering exceptional traditional Chinese cuisine that continues to delight loyal patrons. Our head chef brings years of experience from a Michelin Guide-recommended restaurant in Hong Kong and spares no effort in crafting an aromatic and diverse menu. Blending traditional Chinese flavours with a modern twist, we take pride in using the finest ingredients Tasmania has to offer.

Mandarin Palace provides a spacious and welcoming dining environment, featuring round tables and ample room—ideal for family dinners and large group gatherings. Our extensive selection of dishes and beverages caters to all tastes and budgets, ensuring a satisfying experience for everyone.

Our dedicated team is committed to delivering timely and attentive service, and we hope you enjoy a memorable dining experience with family and friends at Mandarin Palace.

Note:

10% surcharge applied on Sundays and 15% surcharge applied on public holiday

All credit and debit cards incur a processing fee

Takeaway Container \$0.5/each

Add-on: fresh chili or housemade chili oil \$3/each, other sauces \$2.5/each, cashews or tofu surcharge \$3, any type of vegetable surcharge \$2.5, extra meat \$8, extra seafood \$10

Small serves \$5 less than menu price

www.mandarinpalaceburnie.com.au



Mandarinpalaceburnie



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Licensed Restaurant No BYO

CHEF BANQUET

\$75 per head

min. 4 people or more (max 12 people only)

***Pre-order 1 day in advance & Whole Table ONLY**

Soup: Crab Meat Sweet Corn Soup[I]

Entrée: Supreme Mixed Entrée (Steamed Prawn Dumpling [I], Spring Roll & Vegetarian Dumpling)

1st Round of Main Courses:

Stir Fry Ling Fillet & Veg with Truffle Oil [A]

Cumin Seed Lamb Cutlet

Deluxe Fried Rice

2nd Round of Main Courses:

Beef Brisket in Herbal Clear Broth

Seasonal Vegetable Tofu Hotpot

Steamed Rice

Dessert:

Choices from Dessert Menu

Tea or Coffee



Banquet

(Last order time 7:30pm)

60 per head for 2 people

Soup: Chicken & Sweet Corn Soup

Entrée: Pork Dim Sim, Spring Roll & Fried Wontons

Main Courses:

Combination with Cashews* [M]

Honey Chicken

Special Fried Rice*

Dessert:

Choices from Dessert Menu

Tea or Coffee

\$65 per head for 2 people

Soup: Chicken & Sweet Corn Soup

Entrée: Mixed Entrée

Main Courses:

Butter Prawns with Pine Nuts* [I]

Crispy Beef in Plum Sauce

Special Fried Rice*

Dessert:

Choices from Dessert Menu

Tea or Coffee

Vegetarian

\$56 per head for 2 people

Soup: Sweet Corn Soup

Entrée: Vegetable Spring Roll &

Steamed Vegetable Dumplings

Main Courses:

Mixed Vegetables Tofu Hot Pot

Vegetarian Sweet & Sour 'Chicken'

Vegetable Fried Rice*

Dessert:

Choices from Dessert Menu

Tea or Coffee

Our banquet could cater for 3 people, please check with our team for your option

*Available in Gluten Free Option **Seafood Origin: I = imported origin, M = mixed origin, A = Australian

Banquet

(Last order time 7:30pm)

\$60 per head for 4 people or more

Soup: Chicken & Sweet Corn Soup

Entrée: Pork Dim Sim, Spring Roll & Fried Wontons

1st Round of Main Courses:

Combination with Cashews*[M]

Beef in Capital Sauce

Special Fried Rice*

2nd Round of Main Courses:

Chicken in Black Bean Sauce

Sweet & Sour Pork

Special Fried Rice*

Dessert:

Choices from Dessert Menu

Tea or Coffee

\$65 per head for 4 people or more

Soup: Chicken & Sweet Corn Soup

Entrée: Mixed Entrée

1st Round of Main Courses:

Chicken & Chinese Mushrooms in Oyster Sauce

Crispy Beef in Plum Sauce

Special Fried Rice*

2nd Round of Main Courses:

Garlic Prawns* [I]

Honey Chicken

Special Fried Rice*

Dessert:

Choices from Dessert Menu

Tea or Coffee

\$72 per head for 4 people or more

Soup: Chicken & Sweet Corn Soup

Entrée: Mixed Entrée

1st Round of Main Courses:

Chicken in Garlic & Ginger Sauce*

Honey Plum Chili Duck

Special Fried Rice*

2nd Round of Main Courses:

Pepper King Prawns with Butter Sauce*[I]

Deep Fried Pork Chops in Plum Sauce

Special Fried Rice*

Dessert:

Choices from Dessert Menu

Tea or Coffee

PREMIUM BANQUET **\$80 per head for 4 people or more**

Soup: Crab Meat Sweet Corn Soup [I]

Entrée: Supreme Mixed Entrée

1st Round of Main Courses:

Choice of one meal from Chicken section

Choice of one meal from Beef section

Deluxe Fried Rice*

2nd Round of Main Courses:

Choice of one meal from Seafood section

Choice of one meal from Sweet & Sour section

Deluxe Fried Rice*

Dessert:

Choices from Dessert Menu

Tea or Coffee

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Soup

Combination Short & Long Soup [M]	\$20.5
Mandarin Seafood Soup (Diced Scallops, Shrimps and Peas are mixed through a velvety white broth) [M]	\$15.5
Hot & Sour Soup	\$15.5
Short & Long Soup	\$14
Short Soup (Wonton)	\$12
Long Soup (Egg Noodle)	\$12
Chicken & Sweet Corn Soup	\$12
Chicken Mushroom Soup	\$12

Entrée

Prawn Crackers	\$8
Dim Sims (Fried OR Steamed) (3)	\$13
Pork Dim Sims (Fried OR Steamed) (3)	\$11
Spring Rolls (2)	\$13
Vegetable Spring Rolls (2)	\$13
Sweet & Sour Wontons (6)	\$14
BBQ Sweet Pork	\$19.5
Steamed Scallop Dumplings (3) [I]	\$14
Har Gow (Steamed Prawn Dumplings) (3) [I]	\$14
Garlic Prawn Rolls (2) [I]	\$19
Phoenix Prawns [I]	\$21
Pan Fried Prawn Dumplings (4) #Cooking time: 15mins+[I]	\$16.5
Sesame Prawns Toast) [I] (A deep-fried minced prawns & sesame seeds pasted toast)	\$17
Panko Crispy Prawn (3) [I]	\$15
Garlic OR Ginger Prawns* [I]	\$21
Garlic OR Ginger Squid* [I]	\$17
Fried Squid Ring	\$14
[I]	\$18
Fried Quail with Spicy Salt OR Capital Sauce	\$14
Chinese Sausage	\$11
Spicy Chicken Wings (2)	\$20
Mixed Entrée	
(A platter with 1 steamed pork dim sim, 1 fried spring roll, 1 chicken wing & BBQ Sweet Pork)	

Chef's Recommendation

Deep Fried Crispy Beef in Plum	\$37
<i>Fried slices of beef and capsicum are covered in an oriental sauce</i>	
Pepper Prawns in Butter Sauce with Pine Nuts* [I]	\$44
<i>King prawns and vegetables are lightly peppered and wok tossed in a fragrant butter reduction and served on a sizzling hot plate</i>	
Steamed Confit Duck in Oyster Sauce	\$41
<i>A semi-deboned confit duck is steamed and then garnished with a velvety oyster sauce that contains an assortment of seasonal vegetables and BBQ pork</i>	
Oriental Hot Chili Beef (OR Chicken) 🌶️🌶️	\$37/Chicken\$35
<i>Slices of beef and seasonal vegetables are sautéed in a housemade chili oil sauce</i>	
Hot Szechuan Chili Beef (OR Chicken) 🌶️	\$37/Chicken\$35
<i>Stir fry beef/chicken with seasonal vegetables in a traditionally sweet chili paste with spicy flavors</i>	
Oriental Salt and Pepper Calamari [I]	\$38
<i>A rendition of a classic where pieces of calamari are lightly battered and fried, then tossed in a variety of spices and diced capsicums</i>	
Mandarin Chicken	\$35
<i>A house specialty where strips of chicken breast and seasonal vegetables are stir fried in a sweet bean sauce and then drizzled with the French liquor 'Pernod' when serving</i>	
Ma Po Tofu 🌶️	\$33.5
<i>Consists of mushroom, spring onion and minced meat in a thin, oily, and bright red suspension, based on fermented broadbean and Sichuan pepper oil, produces a "tingly-numbing" sensation in the mouth</i>	
Salt & Pepper King Prawns [I]	\$43
<i>Lightly battered King Prawns and fried, then tossed in a variety of spices and diced capsicums</i>	
Cumin Seed Beef	\$35
<i>Stir fried beef with cumin seed sauce with seasonal vegetable served in sizzling plate</i>	

Special Hot Pot

The Special Hot Pot Service is where our chefs do the majority of the cooking in a pot rather than using the traditional wok. Cooking this way allows the flavors of the meat to reach their full potential as it is trapped in the pot when the meat is cooked slowly.

Laksa Chicken Hot Pot	\$36.5
Ginger Chicken Hot Pot	\$36.5
Ginger Beef Hot Pot	\$38.5
Combination Hot Pot*[M]	\$39
Seafood Combination Hot Pot* [M]	\$46.5
Curry Seafood Combination Hot Pot [M]	\$46.5
Curry Combination Hot Pot [M]	\$39
Curry Chicken Hot Pot	\$34.5
Curry Beef Hot Pot	\$36.5
Combination Tofu Hot Pot* [M]	\$40.5

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Combinations

Combination meals contain an assortment of beef, chicken, 1pc prawn[I], 2pcs scallops[A] and seasonal vegetable

Combination in Black Bean Sauce	\$37.5
Combination Ginger OR Garlic Sauce*	\$39.5
Combination with Cashew Nuts*	\$38
Combination in Chili Sauce 🌶️	\$37.5
Curry Combination	\$37.5
Sate Combination	\$38.5
Combination Omelette	\$39.5

Seafood

Phoenix Prawns [I]	\$42
King Prawns with Cashews* [I]	\$41.5
King Prawns with Chinese Mushrooms [I]	\$41
King Prawns with Seasonal Vegetables in Black Bean Sauce [I]	\$41
King Prawns with Seasonal Vegetables in Pepper Sauce [I]	\$41
King Prawns with Seasonal Vegetables in Ginger Sauce [I]	\$43
Garlic King Prawns* [I]	\$41
Chili King Prawns 🌶️ [I]	\$41
Curry King Prawns [I]	\$41
Sate King Prawns [I]	\$42
Prawn Omelette [I]	\$44
Scallops with Seasonal Vegetables in Black Bean Sauce [A]	\$40
Scallops with Seasonal Vegetables in Pepper Sauce [A]	\$40
Scallops with Seasonal Vegetables in Ginger OR Garlic Sauce* [A]	\$42.5
Curry Scallops [A]	\$40
Sate Scallops [A]	\$41.5
Squid with Seasonal Vegetables in Black Bean Sauce [I]	\$37
Squid with Seasonal Vegetables in Ginger Sauce [I]	\$39
Sate Squid [I]	\$38
Curry Seafood Combination [M]	\$45
Sate Seafood Combination [M]	\$46
Seafood Combination in Black Bean Sauce [M]	\$45
Seafood Combination in Ginger and Garlic Sauce* [M]	\$47

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Pork

BBQ Pork in Capital Sauce	\$34.5
(Stir fried bbq pork with seasonal vegetable in housemade sweet & sour sauce from 8 hours vegetable broth)	
BBQ Pork Omelette	\$36.5
Deep Fried Pork Chop in Chili Plum	\$38
Deep Fried Pork Chop in Pepper Sauce	\$38
Deep Fried Pork Chop in Black Bean Sauce	\$38
Deep Fried Pork Chop in Capital Sauce	\$38

Beef

Beef with Cashews *	\$34.5
Beef with Seasonal Vegetables in Oyster Sauce	\$34
Beef with Seasonal Vegetables in Black Bean Sauce	\$34
Chili Beef 🌶️	\$34
Garlic Beef*	\$34
Curry Beef	\$34
Sate Beef	\$35
Ginger Beef	\$36
Beef Omelette	\$38
Honey Pepper Beef (Wok tossed beef and vegetables with cracked pepper and Tasmanian honey)	\$36
Mongolian Beef	\$36

Chicken

Chicken with Cashews *	\$32.5
Chicken with Chinese Mushroom*	\$32
Chicken with Seasonal Vegetables in Capital Sauce	\$32
Chicken with Seasonal Vegetables in Black Bean Sauce	\$32
Curry Chicken	\$32
Chili Chicken 🌶️	\$32
Chicken in Pepper Sauce	\$32
Garlic Chicken*	\$32
Sate Chicken	\$33
Ginger Chicken	\$34
Chicken Omelette	\$36
Phoenix Chicken	\$33

(Slices of chicken and seasonal vegetables are cooked in a special sauce that exhibits both sweet and sour flavors with neither overpowering the other to create a memorable taste)

Vegetarian

Vegetable Hot & Sour Soup	\$13
Mushroom Soup*	\$11.5
Stir Fried Mixed Vegetables*	\$26
Curry Mixed Vegetables	\$27
Mixed Vegetables in Black Bean Sauce	\$27
Mixed Vegetables in Satay Sauce	\$28
Mixed Vegetables in Plum Sauce	\$27
Mixed Vegetables Chow Min	\$27.5
Vegetable Singapore Noodles	\$29
Mixed Vegetables Tofu Hot Pot*	\$29.5
Vegetable Omelette	\$31
Vegetable Fried Rice* (Diced mixed vegetables & egg with fried rice)	Small \$18.5/ Large \$21.5

Sweet & Sour (Battered and Deep Fried)

Sweet & Sour Prawns [I]	\$41
Sweet & Sour Pork	\$33
Sweet & Sour Chicken	\$32
Sweet & Sour Scallops [A]	\$40
Sweet & Sour Combination [M](Stir fry chicken, beef, prawn & scallop with vegetable in sweet & sour sauce)	\$37.5
Seafood Combination in Sweet & Sour Sauce (Stir fry) [M]	\$45
Chicken with Pineapple and Vegetables (Stir fry)	\$32
Beef with Pineapple and Vegetables (Stir fry)	\$34
Plum Chili Chicken	\$32
Honey Prawns [I]	\$42
Honey Chicken	\$33
Honey Lemon Chicken	\$33
Lemon Chicken	\$32
Lemon Duck (Fried 1/2 deboned confit duck with housemade lemon sauce)	\$39.5
West Lake Duck (Fried 1/2 confit duck is deboned and covered in a sweet & sour sauce)	\$39.5

Chow Min (Crispy Noodles)

Combination Chow Min [M]	\$38
Chicken Chow Min	\$32.5
Beef Chow Min	\$34.5
King Prawns Chow Min [I]	\$41.5
Scallops Chow Min [A]	\$40.5
BBQ Pork Chow Min	\$35
Seafood Combination Chow Min [M]	\$45.5
Crispy Noodles	\$11.5

Noodles

Combination Wou Min(Soft Noodles) [M]	\$39
Curry Chicken Wou Min	\$34.5
Curry Beef Wou Min	\$36.5
Chicken Wou Min	\$34
Beef Wou Min	\$36
Beef in Black Bean Wou Min	\$36.5
Curry Prawns Wou Min [I]	\$44
King Prawns Wou Min [I]	\$43.5
Garlic Prawns Wou Min [I]	\$44
Satay Prawns Wou Min [I]	\$45
Pan Fried Singapore Noodles (rice thin noodles and a touch of curry powder are pan fried with an assortment of shrimps[I], capsicum, onion, BBQ Pork and Chinese pickles)	\$33.5
Stir Fried Beef Hor Fun (Slices of beef and onion stir fried with rice fettuccine noodle in seasoned soya, sprinkled with sesame)	\$33.5
Steamed Noodles (per bowl)	\$14

Rice/Sides

Steamed Rice*	Bowl \$6.5/Bucket \$13
Special Fried Rice*[I] (Shrimps, Ham, Carrot, Pea & Egg)	Small \$18.5/Large \$21.5
Deluxe Fried Rice* [M] (BBQ Pork, Scallops, Shrimps, Chicken, Beef, Ham, Carrot, Pea & Egg)	Large \$27
Steamed Bao Bun (Recommended dishes for the fillings: Mongolian Beef, Beef /Chicken in Pepper Sauce, Beef /Chicken in Sate Sauce, Plum Chili Chicken, Plum Chili Duck)	\$6.5/2pcs

English Menu

Fried Fish and Chips [i]	\$35
Fried Scallops and Chips [M]	\$42
Battered Chicken and Chips	\$32.5
Chicken Kiev and Chips	\$32.5
Fisherman's Catch and Chips [M]	\$44.5
Chips	\$12

Kids Menu (under 12 only)

Chicken Nuggets and chips	\$15.5
Fish and chips [I]	\$15.5
Chicken and chips	\$15.5
Spring Rolls (2) and Fried Rice	\$15.5
Fried Dim Sims(3) and Fried Rice	\$15.5
Sweet & Sour Chicken and Fried Rice	\$15.5
Sweet & Sour Pork and Fried Rice	\$15.5