

Combination

- » Peeking Combination
- » King Prawn Combination
- » Satay Combination
- » Garlic Combination
- » Combination with Plum Sauce
- » Combination with Mixed Vegetables
- » Mongolian Combination
- » Honey, Black Pepper Combination
- » Hay Bowling & Golf Club Combination Special
- » Combination Deluxe

Chow Mein

- » King Prawn Chow Mein
- » Combination Chow Mein
- » Beef Chow Mein
- » Chicken Chow Mein
- » Prawn Chow Mein
- » BBQ Pork Chow Mein
- » Singapore Noodles
- » Cantonese Noodles
- » (Soft Noodles - \$1.00 extra)

Duck

- » Steamed Duck with Chinese Mushrooms
- » Steamed Duck Combination
- » Deep Fried Boneless Duck with Lemon Sauce
- » Deep Fried Duck with Sweet and Sour Sauce
- » Deep Fried Duck with Plum Sauce

- » Deep Fried Duck with Sweet Chilli

Sweet and Sour

- » Sweet and Sour King Prawn Fritters
- » Sweet and Sour Pork
- » Sweet and Sour Fish Fillets
- » Sweet and Sour Combination
- » Sweet and Sour Chicken Fritters

Omelette

- » King Prawn Omelette
- » Prawn Omelette
- » Chicken Omelette
- » Beef Omelette
- » BBQ Pork Omelette
- » Combination Omelette

Vegetables

- » Seasonal Vegetables with Oyster Sauce
- » Mixed Vegetables
- » Mixed Vegetables with Curry
- » Mixed Vegetables with Satay

Rice

- » Special Fried Rice - Large
- » Special Fried Rice - Small
- » Large Boiled Rice
- » Small Boiled Rice
- » Curry Combination with Rice
- » Curry Prawns with Rice
- » Curry King Prawns with Rice
- » Curry Chicken with Rice
- » Curry Beef with Rice

Lunch Specials

\$16

Danny Byrnes Bistro

Chinese
Dine In or Take Away

02 6993 2211

Hay Bowling
& Golf Club.

408 Murray Street
Hay NSW 2711

Open 7 days a week

Entrée

- » Prawn Cocktail
- » Home-made Dim Sims – Steamed or Fried
- » Home-made Spring Rolls (3 per serve)
- » King Prawn Cutlets
- » Sesame Prawn Toast
- » San Choi Bao
- » King Prawn Fritters (4 per serve)
- » Chinese Sausages
- » Mixed Entrée (1 Spring Roll, 1 Dim Sim, Prawn Toast)
- » Satay Skewers

Snacks

- » Prawn Chips
- » Fried Chicken Wings
- » Fried Fish Pieces (5 per serve)
- » Small Chips
- » Large Chips

Soups

- » Chicken and Sweet Corn
- » Chicken and Mushroom
- » Crab Meat and Sweet Corn
- » Short Soup (Won Ton)
- » Long Soup (Noodle Soup)
- » Combination Short Soup
- » Combination Long Soup

Lamb

- » Garlic Lamb
- » Honey Black Pepper Lamb Fillet
- » Mongolian Lamb
- » Satay Lamb
- » Szechuan Lamb

Pork

- » Fried Pork Chops with Peeking Sauce
- » Fried Pork Chops with Plum Sauce
- » Fried Pork Chops with Pepper, Salt and Chilli
- » Sliced BBQ Pork with Plum Sauce
- » Sliced BBQ Pork with Cashew Nuts
- » Sliced BBQ Pork with Black Bean

Seafood

- » Seafood Combination with Ginger and Spring Onions
- » Seafood Combination with Peeking Sauce
- » Seafood Combination with Satay Sauce
- » Seafood Combination with Seasonal Vegetables
- » Garlic King Prawns
- » Honey King Prawns
- » Chilli King Prawns
- » King Prawns with Black Bean Sauce
- » King Prawns with Cashew Nuts
- » King Prawns Szechuan Style (Hot)
- » King Prawn with Curry Sauce
- » King Prawn with Mixed Vegetables

Scallops

- » Scallops with Ginger and Spring Onions
- » Scallops with Chilli Sauce
- » Scallops with Garlic and Seasonal Vegetables
- » Scallops with Broccoli or Snow Peas
- » Scallops with Cashew Nuts
- » Scallops in Satay Sauce
- » Scallops in Curry Sauce

Chicken

- » Garlic Chickem
- » Satay Chicken
- » Chicken Fillet with Honey Black Pepper Sauce
- » Boneless Lemon Chicken
- » Mongolian Chicken
- » Chilli Chicken
- » Chicken with Curry Sauce
- » Chicken Fillet with Black Bean Sauce
- » Chicken Fillet Szechuan Style
- » Honey Chicken Fillet in Batter
- » Chicken Fillet with Cashew Nuts
- » Chicken in Oyster Sauce
- » Chicken with Mixed Vegetables
- » Chicken in Sweet Chilli Sauce (Battered)
- » Chicken in Garlic and Chilli Sauce

Beef

- » Fillet Steak Chinese Style
- » Fillet Steak in BBQ Sauce
- » Fillet Steak Cantonese Style
- » Fillet Steak with Honey Black Pepper Sauce
- » Satay Beef
- » Beef with Oyster Sauce
- » Beef with Black Bean Sauce
- » Beef with Plum Sauce
- » Beef Szechuan Style
- » Beef with Mixed Vegetables
- » Honey Beef
- » Chilli Beef
- » Garlic Beef