
THE FLYING PIGEON



An Asian-inspired restaurant beckons with a tantalizing array of flavors
and culinary delights influenced by the vibrant cultures of Asia.

GISBORNE
SINCE MARCH 2015

Please note that ALL our savoury dishes are DAIRY FREE, EGG FREE, MSG FREE, NUT OIL FREE.

*Our beef, lamb and Chicken are sourced from halal suppliers.

To choose dishes that align with your dietary needs, please refer to the dining index below to identify the suitable choices.



GLUTEN FREE DISHES

- GF Pork Dumplings
- GF Chicken Dumplings
- GF Vegan Dumplings
- GF Prawn Dumplings
- Edamame
- Yuxiang Eggplant
- Cantonese Style Barbeque Pork
- Sesame Chicken
- Green Papaya Salad
- Northern Chinese Salad
- Hong Shao Pork Belly
- Coconut Beef Curry
- House Lamb Curry
- Chicken Masala
- Veggie Yellow Curry
- Chicken Yellow Curry
- Grandma's Smashed Potato
- Xo Beans

LOW FODMAP DISHES

- Pork Dumplings
- Chicken Dumplings
- Cantonese Style Barbeque Pork
- Pull pork buns
- Sesame Chicken
- Hong Shao Pork
- House Lamb Curry
- Veggie Yellow Curry
- Chicken Yellow Curry

SOY FREE DISHES

- Sesame Chicken
- House Lamb Curry
- Coconut Beef Curry
- Chicken Masala
- Chicken Yellow Curry

The following dish's sauce contains soy, can be served with soy free dipping sauce, please request from our friendly staff. Dumpling filling has NO soy product

- Pork Dumplings
- Chicken Dumplings

The following dishes can be served with soy free dressing, please request from our friendly staff.

- Green Papaya Salad
- House Chicken Larb

VEGAN DISHES

- Vegan Dumplings
- Edamame
- Yuxiang Eggplant

VEGAN DISHES

- Green Papaya Salad
- Northern Chinese Salad
- Veggie Yellow Curry
- Grandma's Smashed Potato
- Xo Beans
- Cong You Bing (Chives Pancake)

NUT FREE DISHES UPON REQUEST

These dishes are served with nuts but can be ordered as nut free, please request from our friendly staff.

- Green Papaya Salad
- Northern Chinese Salad
- House Chicken Larb

SESAME SEEDS AND NUT FREE DISHES

(Garnishes can be removed)

- Cantonese Style Barbeque Pork
(Garnish with sesame seeds)
- Hong Shao Pork Belly
 - Coconut Beef Curry (Garnished with coconut)
- House Lamb Curry
- Chicken Masala (Garnish with almonds)
- Veggie Yellow Curry
- Chicken Yellow Curry
- Xo Beans (Garnish with sesame)

MUSTARD SEEDS AND POPPY SEEDS

- House Lamb Curry – Poppy Seeds
- Chicken Masala – Mustard Seeds

CAPSICUM AND PAPRIKA DISHES

- House Lamb Curry - Capsicum
- Grandma's Smashed Potato - Paprika
- Pork Dumplings - Paprika

DISHES CONTAIN MUSHROOM/MUSHROOM SAUCE

- Vegan Dumplings
- Xo Beans

DINNER A' LA CARTE MENU

Designed For Shared Dining

*Please note all card payments will incur a 1.5% fee
A 10% surcharge applies to all public holidays
We appreciate your understanding that we DO NOT split bills*

DIETARY REQUIREMENTS/ALLERGIES

At The Flying Pigeon, we kindly ask guests with food allergies or specific dietary needs to inform our attentive wait staff before placing their orders. For your convenience, please refer to the last page of our menu for a comprehensive index detailing allergy and intolerance considerations. Your safety and satisfaction are our top priorities, and we're committed to accommodating your dietary preferences with care and attention. However, we cannot be held responsible for traces of allergens.

For a more enjoyable dining experience, we suggest sharing our dishes.

HANDMADE DUMPLING

Our ever-popular dumplings, hand crafted in the Flying Pigeon Kitchen and offered in a range of delicious options, are the perfect starter to compliment your dining experience.

Pork, Cabbage & Chive dumplings

served with soy and rice vinegar dipping sauce.

Garnish with spring onions and black sesame seeds.(FODMAP)[6 pieces]

\$15/\$17 GF option

Chicken, Cabbage, Chive & Lemongrass dumplings

accompanied with spicy coconut broth. Garnished with fresh coriander and spring onions. (FODMAP)[6 pieces]

\$15/\$17 GF option

Prawn dumplings

served with house made Sichuan chili oil, soy and rice vinegar sauce.

Garnished with spring onion and toasted sesame seeds. [6]

\$16.5/\$18 GF option

Vegan Dumplings

bursting with flavours of Shitake mushroom, tofu and chive accompanied with roasted seaweed, served with soy and rice vinegar sesame dipping sauce.

Garnished with Furikake - dry Japanese condiment. [6]

\$15/\$17 GF option

BAR SNACKS

Small-sized bites that perfectly complement your drink selection.

Korean Style Kimchi (Vegan) \$6

Excite your taste buds with the intense spicy and tart flavours of fermented veggies.

Eda-ma-me (Vegan/GF) \$6

A flavourful mix of Japanese soybeans poached and tossed with Himalayan pink salt, garlic oil and sesame.

MEDIUM PLATES

Our delectable medium -sized offerings designed to tantalize your taste buds and complement your social experience.

Yuxiang Eggplant (GF/Vegan) \$15.5

Be the judge of this exquisite 2023 Edgy Veggie award-winning dish features perfectly fried eggplant tossed with bean sprouts, coriander, spring onion, Sichuan pepper, black bean and garlic.

Cantonese Style Barbeque Pork (GF & FODMAP) \$17

Oven roasted tender and lean Pork Lion served with a sweet and sticky sauce infused with warm spices. This dish is also known as Char Siu.

Pulled Pork Buns[2] (FODMAP) \$15

Steamed bao served with savoury pulled pork, Asian slaw and tangy mango pickle spread.

Sesame Chicken(GF/FODMAP) \$18

Turmeric and Shaoxing wine poached tender chicken layered with fresh herbs, bean sprouts, spring onion, and topped with a house made sauce (Sichuan pepper oil, Chinese Tahini and roasted peanut).

SALADS

Tossed together with care and fresh ingredients, our substantial salads compliment our dishes or offer a pleasant dining journey on their own.

Northern Chinese Salad (Vegan/GF) \$13

A simply delicious mix of Wombok (Chinese cabbage), carrot, tofu skin, bean sprouts and roasted peanuts, served with aged vinegar dressing. The ideal salad to pair with our dumplings.

Green Papaya Salad (Vegan/GF) \$17

Crunchy pickled Green papaya mixed with fresh herbs, crushed peanuts, cherry tomatoes, fresh chili, bean sprouts and crispy shallots.

Add Sizzled seasoned Tofu \$6

House Chicken Larb (GF) \$22

Crunchy pickled Savour the vibrant flavour of SouthEast Asia with our exquisite Chicken larn made with succulent minced chicken, delicately seasoned with aromatic herbs, bean shoots, tomatoes, sweet chilli, crushed peanuts, fried shallots and tangy dressing.

LARGE PLATES (Rice needs to be ordered separately.)

These creations are designed for communal enjoyment. The dishes are thoughtfully crafted to share among your dining companions, to also give you the opportunity to taste a larger selection of our delicious options.

Veggie Yellow Curry (GF/Vegan/FODMAP) \$24

Delicious roasted Pumpkin & Potatoes infused with Saffron and locally grown native Lemon Myrtle (sourced from ChinChin Farm), smothered in a fragrant and fresh Panang gravy, combining edamame with blended Panang style spice, kaffir lime, lemongrass, galangal and coconut cream. Garnished with fresh coriander and chilli.

Chicken Masala (GF) \$27

Superbly roasted and spiced succulent free-range chicken thigh steeped in masala spices, mustard seeds, onion, garlic, turmeric and coconut cream. Topped with fresh coriander, chili and toasted almonds.

LARGE PLATES (Rice needs to be ordered separately.)

Hong Shao Pork (GF&FODMAP) \$27

Savoury and Sweet Hunan style braised pork belly, was a favourite of Chairman Mao's. This melt in your mouth dish is slow-cooked for 3 hours in five-spice, Shao Xing wine, palm sugar and gluten free hoisin soy sauce. Garnished with coriander, spring onion and fresh chili. * We recommend pairing this dish with XO Beans and jasmine rice.

Chicken Yellow Curry \$27

Superbly roasted with locally grown native Lemon Myrtle, native mint, Tassie pepper berries (sourced from ChinChin Farm) succulent free-range chicken thigh and pumpkins steeped in a fragrant and fresh Panang gravy, combining Panang style spices, lemongrass, kaffir lime, galangal and coconut cream. Garnished with fresh coriander and chili. * We recommend pairing this dish with xo beans and jasmine rice.

Coconut Beef Curry (GF&FODMAP) \$28

Chunky beef slow-cooked in creamy, spicy gravy of chili, makrut lime leaves, spices and rich coconut. Garnished with fresh coriander, fresh chili and shredded coconut. * We recommend pairing this dish with papaya salad and jasmine rice.

House Lamb Curry (GF&FODMAP) \$29

This MUST TRY signature dish showcases chunky lamb simmered in the exotic flavours of jackfruit, spices, poppy seeds, roasted pepper, orange blossom, pandan, and creamy coconut. Garnished with tangy, spicy pickle chili and fresh coriander. * We recommend pairing this dish with Grandma Smashed Potato or papaya salad and jasmine rice.

XO Beans (GF/Vegan) \$16

Crunchy and Crispy green beans wok tossed with luscious house-made stir-fry sauce (mushroom jus, gluten free soy) and sweet, smoky, savoury vegan XO paste. Garnished with toasted sesame and crispy shallots.

Add Sizzled seasoned Tofu \$6

Grandma's Smashed Potato (Vegan/GF) \$16

Satisfying YUNNAN style potato mashed with fresh coriander, spring onion, house made garlic & chilli oil, gluten free soy sauce, toasted sesame oil and white pepper. Garnished with roasted sesame seeds and smoked paprika.

SIDES

Simple yet essential accompaniments to all of our dishes.

Fluffy Jasmine Rice

S: \$3 M: \$6 L: \$9

Cong You Bing / *Ts'ung-yu-ping* / \$4/piece

- Crispy and light Chinese Spring Onion Flatbread

DESSERT

Cheeky treats worth making room for.

The Flying Pigeon Deconstructed Jam Doughnut (Vegan) \$12

Our very own sweet and indulgent deep-fried Millet Road Sourdough crumpets, rolled in the comforting embrace of cinnamon sugar, topped with a drizzle of mixed berry coulis and accompanied by a scoop of ice cream.

The Flying Pigeon Chocolate Brownie (GF) \$12

Our decadent brownie merges the luxurious taste of chocolate with the aromatic essence of Chinese Five-spice. Accompanied by a scoop of ice cream, it offers a rich and complex indulgence.

Indulge in the perfect finale to your dining experience with a cup of tea or coffee, meticulously crafted to elevate your post-dining delight. Designed to complement desserts and offer a serene transition after dining, this selection promises to tantalize your senses and leave you content.

COFFEE & TEAS

COFFEE

- ST. ALI COFFEE \$4.5 REG / \$5 LARGE
ALMOND MILK / COCONUT MILK ADD \$0.5
- LONG / SHORT BLACK \$4
- SWISS WATER DECAF \$5 REG / \$5.5 LARGE
- VIETNAMESE COFFEE WITH CONDENSED MILK
HOT \$5.5 COLD \$6.5

TEA

- JASMINE \$5.5
- OOLONG \$5.5
- CHAI BREW (HOUSE BLEND) \$6.5/POT
- CHAI LATTE \$5.5/LARGE
- GREEN TEA MATCHA LATTE \$5.5/LARGE
- TAVOLON LOOSE-LEAF \$5.5/POT
EARL GREY; AUSSIE BREAKFAST; COOL MINT; ROYAL CHAMOMILE

CHOCOLATE

- DARK CHOCOLATE
HOT \$6/LARGE COLD \$6.5/LARGE
- WHITE CHOCOLATE
HOT \$6/LARGE COLD \$6.5/LARGE

TASTING MENU

Struggling to make a decision? Opt for one of our tasting menu options. You'll be treated to a sample of each of the dishes listed below, served in portions accordingly. We are able to adjust our dishes to accommodate any dietary needs; please inform us in advance. The tasting menu is not intended for sharing. Each person ordering the tasting menu must do so individually and cannot share it with more than one person.

Tasting menus are available for a minimum of 2 people, and charges apply per person.

If you opt for a Tasting Menu, please note that it is a shared meal experience and will be served to your entire group.

You have the option to supplement your meal with additional dishes from our à la carte menu. Individual item costs can be found on the à la carte menu.

For groups of 10 or more adults, we recommend selecting from one of our tasting options.

Kindly note that all menu items are subject to change without prior notice.

Please refer to the à la carte menu for dishes descriptions.

TASTING 1

Two Courses \$43pp

(\$5pp extra for Gluten Free option)

First Course

- *Chicken, Cabbage, Chive & Lemongrass dumplings*
- *Prawn dumplings*
- *Pork, Cabbage & Chive dumplings*
- *Northern Chinese Salad*

Second Course

- *Green Papaya Salad .*
- *Chicken Masala*
- *Wok seared seasonal veg*
- *Rice*

TASTING 2

Two Courses \$53pp

(\$5pp extra for Gluten Free option)

First Course

- *Chicken, Cabbage, Chive & Lemongrass dumplings*
- *Prawn dumplings*
- *Pork, Cabbage & Chive dumplings*
- *Northern Chinese Salad*

Second Course

- *Green Papaya Salad .*
- *Hong Shao Pork Belly*
- *Rice*

Third Course

- *Chicken Masala .*
- *Wok seared seasonal veg*
- *Rice*

There will be an extra fee of \$1 per person for substitutions to exchange the curries for the second or third course on this menu

THE FLYING PIGEON STORY

Located in the beautiful Macedon Ranges, this little gem is the perfect eating experience for friends and family to come together and enjoy themselves. With a wide range of local boutique wines, creative Asian influence cocktails, craft beers and Fusion Asian cuisines that are made with dedication, time and love. We source only the freshest ingredients and work closely with local producers to bring you a unique dining experience.

Why The Flying Pigeon?

Flying Pigeon started as a Chinese bicycle company based in Tianjin. The Flying Pigeon Restaurant Founders Mr & Mrs Rocard opened a cocktail restaurant called Mao Mao Chong in Beijing, PRC in 2008. Mao Mao Chong quickly became popular with locals because of its exciting new western cuisine. With chicken parmas and wood fire pizza dominating the menu, business took off within a year and grew rapidly. Now under new ownership, it still continues to grow strong today. In 2012, a regular customer of Mao Mao Chong claimed he regretted not telling the Pigeon (Pigeon - the nickname of a former manager of Mao Mao Chong) how he felt about her and that he dreamed of opening an American style dinner and calling it "The Flying Pigeon". It was Mr & Mrs Rocard who were then given the honour to call their fusion Asian restaurant "The Flying Pigeon" once they returned to Australia with their son after taking the time to travel around China to learn from the best - the families and the everyday people, those who pride themselves on having the best traditional recipes and methods, lead us to be able to re create some of the most authentic dishes from all different parts of Asia and now it's with full circle that we bring those recipes and methods of making authentic Asian cuisine back here to Australia. "In all of our travels we have learned that no matter where you are eating it, love is the key ingredient to good food, and that food is the main ingredient to bind people together, no matter where you are from or what style of food you grew up on. Dinning here with us is an opportunity for people to meet up, wind down and enjoy their time together; they want to be in a relaxed environment and to soak up each other's company. We want to touch people's hearts with a thoughtfully presented eating experience and provide our guests with only the best quality food and service. We truly aim to bring people together, no matter where you are from." - Mr & Mrs Rocard ~ The Flying Pigeon So come and spoil yourself and your taste buds at a cocktail restaurant that prides itself on bringing all walks of people together. We'll take care of the cooking and the washing up, you just bring yourselves.
