

WOKTAILS

Jade Slipper - Absolut Elyx vodka, Midori, coconut syrup, fresh lime, pineapple juice	19
Orchard Road - Malfy blood orange gin, St Germain elderflower liqueur, yuzu sparkling sake, soda	19
Tiger Royale - Chivas Regal 12yo whisky, guava juice, lime juice, fresh basil garnish	19

BITS | BITES

Prawn crackers & chilli salt	8
Kimchi, coriander, sesame, apple, nashi	10
Edamame beans, spicy sweet soy (V)	10

RAW | COLD CUTS

Freshly shucked market oysters, chilli jam, fresh lime, crispy shallots (GF)	6 for 42 12 for 80
Tempura market oysters, nahm jim, kaffir lime mayonnaise	6 for 45 12 for 85
Sesame nori-crusted seared tuna, pickled fennel, cucumber wasabi gel, nori crisps (GF)	21
Fijian-style sashimi of kingfish, heirloom tomatoes, chilli, lime, coconut cream, coriander (GF)	21
Bang Bang chicken salad, cucumber, bean sprouts, peanuts, sesame seeds, black vinegar & chilli dressing	25
Thai beef salad, pasture-fed eye fillet, nam prik, basil, mint, coriander, tomato, cucumber, toasted rice, peanuts, kaffir lime leaf & lemongrass (GF)	26
Korean glass noodle salad, seasonal vegetables, wood ear mushrooms, sesame & soy dressing, crispy shallots (V) (GF)	20

DUMPLINGS SERVED W RED VINEGAR & SOY | CHILLI OIL

Wagyu beef, shiitake & cumin shumai	4 for 16
Prawn & coriander crystal skin dumplings (M)	4 for 16
Duck & chive xiao long bao	4 for 18
Vegetarian wontons, gochujang, chinese cabbage, shiitake, tofu, sweet sauce (V)	4 for 16
Chicken & shiitake mushroom money bags, sweet chilli sauce (CRISPY FRIED)	4 for 16

BUNS | BAOS

Char siu pork bun	2 for 15
Gua bao, Chinese roast pork belly, chilli jam, red onion & peanut salad	2 for 18
Gua bao, pickled cucumber, sesame seeds, sriracha slaw Korean fried chicken Tofu (V)	2 for 18

SOUPS

1970's chicken and corn soup (appetiser) (GF)	11
Tom Yum, hot & sour prawn soup, fresh lime, coriander, chilli jam	20
Chicken & tofu laksa, rice noodles, crispy shallots, coriander (GF)	21

HOT STARTERS

Peking duck, hoisin sauce, cucumber, spring onion	Half (8 PANCAKES) 48 Whole (16 PANCAKES) 90
Crispy soft shell crab, garlic, chilli, bean sprouts, spring onion & Sichuan pepper (GF)	26
Masterstock fried pork hock, tamarind & chilli caramel, crispy ginger, coriander	23
Salt & pepper squid, tamarind caramel, bean sprouts, mint, spicy tomato coriander salad	22
Crispy fried chicken, sticky chilli sauce	22
Roti roll, slaw, coriander, mint, lime, soy & sesame dressing, crispy shallots, toasted almonds Bang Bang chicken Char siu pork Tempura cauliflower (V)	19
Pad Thai noodles, egg, bean sprouts, peanuts, coriander, lime (GF)	29
Chicken Prawns Fried Tofu (V)	29

BBQ | ROAST MEATS

Peking duck, house-made plum sauce, cucumber, spring onion	Half 43 Whole 80
Chinese roast chicken, satay sauce	Half 39 Whole 60
250g Chinese roast pork belly, hoisin sauce	43
250g Char siu pork scotch, chilli & red vinegar	35

CURRIES

Green curry of chicken, eggplant, roast cauliflower, kaffir lime, coconut cream, crispy curry leaves (GF)	36
Massaman curry of lamb shoulder, kipfler potatoes, crispy shallots, peanuts (GF)	39
Red curry of beef shin, coconut cream, almonds, fresh lime (GF)	36
Penang curry of tofu, mushrooms, green beans, tomatoes, kipfler potatoes, coconut cream, pickled chilli & radish (V) (GF)	32
Wok-fried crispy market fish dry curry, broccolini, green beans, red onion, dried chillies, bean sprouts, mint, coriander, curry leaves, kaffir lime, peanuts (GF)	39

HOT WOKS | A BIT MORE

Kung Pao chicken, green beans, peanuts, garlic, chives, chilli	32
Crispy fried sweet & sour pork, capsicum, shallots, spring onion	29
Teriyaki-glazed salmon, steamed bok choy, avocado purée, caviar (GF)	34
Shaking beef, wok-fried pasture-fed beef fillet, garlic, ginger & soy, red onion, cress, coriander (GF)	45

RICE | VEGETABLES | SALADS

Steamed rice – serves two (V) (GF)	6
Wok-fried broccolini, garlic, ginger, soy & sesame (GF)	12
Char siu pork & prawn fried rice Pork Prawn (GF) Vegetarian (GF)	12
Green papaya salad, dried shrimp, peanuts, mint, ponzu & sesame dressing (GF)	12
Mixed Asian green salad, parmesan, soy & sesame dressing	12
Roti Chanai	per piece 6

REFRESHING | SWEET THINGS

Deep fried ice cream with salted butterscotch sauce	18
Banoffee sundae, salted caramel ice cream, miso, chocolate rice puffs, nougat	18
Yuzu curd, mascarpone Chantilly, coconut sorbet, Swiss meringue, freeze-dried berries	18
House made sorbet & ice cream selection	3 for 18



WHITE + WONG'S

GRAND BANQUET \$85 PP

MINIMUM OF 4 - SERVED WITH STEAMED RICE

Prawn crackers & chilli salt
Edamame beans, spicy sweet soy (V)
Fijian-style sashimi of kingfish, heirloom tomatoes, chilli, lime, coconut cream, coriander (GF)
Basket of dumplings or buns
Crispy soft shell crab, chilli, bean sprouts, spring onion & Sichuan pepper (GF)
Thai beef salad, pasture-fed eye fillet, nam prik, mint, coriander, tomato, cucumber, toasted rice, peanuts, kaffir, lime leaf & lemongrass (GF)
Crispy fried chicken, sticky chilli sauce
Red curry of beef shin, coconut cream, almonds, fresh lime (GF)
Wok-fried broccolini, garlic, ginger & sesame (GF)
Yuzu curd, mascarpone Chantilly, coconut sorbet, Swiss meringue, freeze-dried berries

EMPEROR BANQUET \$115 PP

MINIMUM OF 4 - SERVED WITH STEAMED RICE

A selection of our signature dishes

Prawn crackers & chilli salt
Edamame beans, spicy sweet soy (V)
Fijian-style sashimi of kingfish, heirloom tomatoes, chilli, lime, coconut cream, coriander (GF)
Two baskets of dumplings or buns
Bang Bang chicken salad, cucumber, bean sprouts, sesame seeds, black vinegar & chilli dressing
Peking duck, house-made plum sauce, cucumber, spring onion
Chinese roast pork belly, hoisin sauce
Massaman curry of lamb shoulder, kipfler potatoes, peanuts, crispy shallots (GF)
Wok-fried broccolini, garlic, ginger & sesame (GF)
Banoffee sundae, salted caramel ice cream, miso, chocolate rice puffs, nougat

No MSG. No weird chemicals or stock powders. Just lots of real food and fresh ingredients. All our meat is free range & our seafood caught using sustainable methods.
Please let us know of any allergies and our chefs will try to adjust dishes upon request so you don't miss out. Dishes with a (V) indicate vegetarian, (GF) gluten-free and (M) includes meat products.
Kindly note, we cannot fully guarantee our food will be completely free of gluten, nuts, or shellfish residue, as these ingredients are present in our kitchen.
ALL CREDIT CARD TRANSACTIONS INCUR A PROCESSING FEE OF 1.5% | ALL DEBIT CARDS INCUR A PROCESSING FEE OF 1.5% | ALL EFTPOS NO CHARGE | 'TAP & GO' INCURS CREDIT/DEBIT CARD FEE
GROUPS OF 8 OR MORE INCUR A DISCRETIONARY SERVICE CHARGE OF 10%. PUBLIC HOLIDAYS INCUR A 15% SURCHARGE. SUNDAYS INCUR A 10% SURCHARGE