



WHITE + WONG'S

EMPEROR BANQUET \$99PP

Prawn crackers & chilli salt
Kingfish sashimi, heirloom tomatoes, chilli, lime, coconut cream, coriander
Basket of dumplings
Bang Bang chicken salad, bean sprouts, cucumber, peanuts, sesame seeds, black vinegar & chilli dressing
Octopus & potato takoyaki, bergamot glaze, kewpie mayo, spring onion, bonito flakes
Peking Duck, hoisin sauce, cucumber, spring onion
Massaman curry of lamb shoulder, agria potatoes, crispy shallots, peanuts
Wok-fried seasonal greens, miso & sesame
Steamed jasmine rice
Miso chocolate ganache, chocolate crunch, mango & passionfruit sorbet
GRAND BANQUET \$80PP
Prawn crackers & chilli salt
Tuna tataki, yuzu, ginger, radish, puffed buckwheat & nori
Basket of dumplings
Vietnamese beef salad, mint, lime, coriander, carrot, bean sprouts, nuoc cham, crispy vermicelli
Salt & pepper squid, five spice, chilli salsa, tamarind caramel, bean sprouts, mint, coriander
Masterstock fried pork hock, tamarind & chilli caramel, crispy ginger, coriander
Green curry of chicken, eggplant, roast cauliflower, kaffir lime, coconut cream, crispy curry leaves
Wok-fried seasonal greens, miso & sesame
Steamed jasmine rice
Coconut & matcha sago crumble, galangal lychee, elderflower & strawberry sorbet
Banquets - minimum of four people

JUST SAY “FEED ME” \$69PP

For a selection of house favourites

WOKTAILS

Jade Slipper - Absolut Elyx vodka, Midori, coconut syrup, fresh lime, pineapple juice	21
Orchard Road - Malfy Blood Orange gin, Martini Fiero, elderflower liqueur, sake, soda	22
Mama-san Mango Margarita - Olmeca Altos tequila, Mango Shotta, lime, mango juice, jalapeños	23
Jungle Duck - Bumbu Original rum, lychee liqueur, lime, pineapple juice	23
Midnight Monkey - Skrewball Peanut Butter whiskey, Kahlua, espresso, nutmeg	23
(CONTAINS SESAME & PEANUT TRACES)	

DOUBLE HAPPY WOKTAILS

Frozen Margarita - Olmeca Reposado tequila	15
Frozen Daiquiri - Havana Club 3yo rum	15

QUICK BITES

Prawn crackers & chilli salt	9
Cucumber kimchi, coriander, sesame	12
Poppadoms, tamarind chutney (v)	9
Edamame beans, spicy sweet soy (v)	13
Grilled roti, spicy peanut curry sauce	16

RAW & MORE

Freshly shucked market oysters, chilli jam, fresh lime, crispy shallots	6 for 39 12 for 78
Tempura market oysters, nahm jim, kaffir lime mayonnaise	6 for 39 12 for 78
Kingfish sashimi, heirloom tomatoes, chilli, lime, coconut cream, coriander	24
Tuna tataki, yuzu, ginger, radish, puffed buckwheat & nori	23
Bang Bang chicken salad, bean sprouts, cucumber, peanuts, sesame seeds, black vinegar & chilli dressing	26
Vietnamese beef salad, mint, lime, coriander, carrot, bean sprouts, nuoc cham, crispy vermicelli	26
Rainbow glass noodle vegetable salad, cashew nuts, same seeds, coriander, chilli & lime dressing (v)	21

SOUP KITCHEN

1970's Chicken & corn soup (appetiser)	12
Tom Yum, hot & sour prawn soup, fresh lime, coriander, chilli jam	22

DUMPLINGS SERVED W RED VINEGAR & SOY | CHILLI OIL

Wagyu beef shumai, shiitake mushroom & cumin	4 for 19
Prawn & coriander crystal skin dumplings (M)	4 for 19
Pork & octopus dumplings, tobiko, gochujang sauce	4 for 19
BBQ pekepeke mushroom dumplings, crispy ginger, yakitori & bergamot glaze (v)	4 for 18
Duck & chive xiao long bao	4 for 19
Chicken & shiitake mushroom money bags, sweet chilli sauce (CRISPY FRIED)	4 for 19

BUNS | BAOS | ROTI

Char siu pork bun	2 for 18
Gua bao, Chinese roast pork belly, chilli jam, red onion & peanut salad	2 for 19
Gua bao, pickled cucumber, coriander, slaw, sriracha mayo	
Korean Fried Chicken Tempura Eggplant (v)	2 for 19
Roti Roll, slaw, soy & sesame dressing, coriander, mint, lime, crispy shallots, toasted almonds	
Bang Bang Chicken Pulled Lamb Tempura Cauliflower (v)	19

APPETISERS

Octopus & potato takoyaki, bergamot glaze, kewpie mayo, spring onion, bonito flakes	25
Masterstock fried pork hock, tamarind & chilli caramel, crispy ginger, coriander	26
Crispy soft shell crab, garlic, chilli, bean sprouts, spring onion & Sichuan pepper	28
Salt & pepper squid, five spice, chilli salsa, tamarind caramel, bean sprouts, mint, coriander	26
Crispy fried chicken, sticky chilli sauce, sesame seeds	26
Triple pork fried rice, Chinese lap cheong sausage, pork belly, char siu pork, ginger spiked orange	24
Triple Pork & Prawn	28

OVEN ROAST CLASSICS

Peking Duck, hoisin sauce, cucumber, spring onion	Half (8 PANCAKES) 48 Whole (16 PANCAKES) 96
Braised lamb shank, charred eggplant purée, Asian slaw, peanuts	43
Chinese crispy chicken, satay sauce	Half 38 Whole 60
250g Chinese roast pork belly, hoisin sauce	43

HOT WOKS

Crispy fried whole market fish, grilled chilli nahm jim, seasonal leaves, toasted rice, spiced confit tomato	58
Tea-smoked Big Glory Bay salmon, tomato sambal, coriander, spring onion, tapioca wafer	39
Kung Pao chicken, green beans, peanuts, garlic chives, chilli	35
Crispy fried sweet & sour pork, capsicum, shallots, spring onion	34
Shaking Beef, wok-fried pasture fed beef fillet, chilli, garlic, ginger & soy, red onion, cress, coriander	43
Pad Kee Mao 'Drunken Noodles' veges, capsicum, egg, shallots, coriander, bean sprouts, dried chilli, fresh lime	
Chicken Prawns Tofu (V - NO EGG)	32

CURRY HOUSE

Wok-fried crispy hapuka dry curry, broccolini, green beans, red onion, dried chillies, bean sprouts, mint, coriander, kaffir lime, curry leaves, peanuts	39
Massaman curry of lamb shoulder, agria potatoes, crispy shallots, peanuts	39
Beef rendang, slow-cooked short rib, tamarind, chilli, fresh herbs, toasted coconut	45
Green curry of chicken, eggplant, roast cauliflower, kaffir lime, coconut cream, crispy curry leaves	39
Penang curry, tofu, mushrooms, green beans, tomatoes, potatoes, coconut, pickled chilli & radish (v)	36

SIDE KICKS

Steamed jasmine rice – serves two (v)	7
W+W fried rice Prawn Chicken Vege	18
Wok-fried broccolini, miso & sesame (v)	14
Green papaya salad, chilli, lime, dried shrimp, mint, crushed peanuts	18
Mixed green salad, soy & sesame dressing (v)	13
Grilled roti (v)	6

SWEET THINGS

Deep fried ice cream, coconut, salted butterscotch	18
Grilled pineapple, coconut panna cotta, pandan sorbet, wild rice clusters	18
Coconut & matcha sago crumble, galangal lychee, elderflower & strawberry sorbet	18
Miso chocolate ganache, chocolate crunch, mango & passionfruit sorbet	18
House made sorbet & ice cream selection	3 for 16
Samurai Shot - ask your server (CONTAINS ALCOHOL)	15

No added MSG. 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 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.