

Wok & Wild

FEED ME - CHEF'S SELECTION

\$66 / PERSON
*minimum 2pax

SMALL

DRAGON EGGPLANTS - VO charred, XO base w. aromatic spices	16	GOLDEN PRAWN WONTONS (3) steamed, succulent filling, served w. spiced chilli sauce	14
CRISPY PORK & TRUFFLE WONTONS (3) truffle infused, topped w. flaky kale chips	14	FLOSSY PRAWN DUMPLINGS (3) deep-fried, torched w. homemade salted egg sauce	14
THE "BAOS" (2) beef, turmeric, coconut cream, lemon grass, w. fragrant chilli	18	FIRECRACKER WINGETTES (6) fried chicken, w. Korean swicy sauce on the side	17
THAI BEEF SALAD seasonal veggies, herbs & namjim sauce	22	CEVICHE seasonal fish, cured w. lime, coconut, finished w. grapefruit, cherry tomatoes, microherbs & rice crisps	20
WAVY CRACKLES crispy chicken skin w. savoury seasoning	11	CHARRED CORN RIBS - VO grilled, topped w. creamy coconut & coriander salsa	15

LARGER

HOUSE SIGNATURE GALBI tender slow cooked beef ribs, marinated in special house sauce, cos lettuce, kimchi, korean capo sauce, + <i>arancini</i> (2)	48	WOK-TOSSED GREENS - VO seasonal veggies, garlic	22
350g GRAIN-FEED STEAK chunky beef steak, soy glazing, broccollini, carrot, served with roasted potatoes & seasonal salad	58	LEMONGRASS & PEPPER SQUID fried, lemongrass infused, crispy battered squid & chillies	28
PAD THAI wok stir-fried w. egg & veggies - MAKE IT WITH CHICKEN +\$7 - MAKE IT WITH WAGYU +\$12	22	CRISPY BARRAMUNDI w. SCALLION SOY crunchy kai-lang base, fried lemon & onion	32
WILD HERB FRIED RICE - VE, VO addictive wok charred egg rice w. veggies - MAKE IT WITH CHICKEN +\$7 - MAKE IT WITH WAGYU +\$12	21	FIRE CABBAGE - VE slow cooked till caramelized, glazed w. sambal matah	24
KUNG PAO CHICKEN stir-fried w. mixed veggies, dried chilli & roasted cashew	26	STICKY PRAWNS fried, wokked w. veggies, coated in tamarind sauce	26
		AROMATIC GREEN CURRY - VE capsicum, eggplants, thai basil & small rice bowl - MAKE IT WITH CHICKEN +\$7 - MAKE IT WITH BARRAMUNDI +\$10	25

SIDES

LOTUS CHIPS - VE, VO crispy lotus root sliced w. home made spicy mayo	14	UMAMI EDAMAME - VO buttery & nutty japanese soy beans	10
ROSEMARY POTATO - VO crispy roasted, tossed w. rosemary salt	13	ARANCINI (3) - VE, VO crispy fluffy rice, kimchi mayo & furikake	11
WILD SKEWERS - MAKE IT CHICKEN - MAKE IT BEEF	16	STEAMED RICE - VE, VO sprinkled with furikake & salted egg yolk	7

VO | VEGAN OPTION VE | VEGETARIAN

DISHES ARRIVE AS THEY ARE READY, IF YOU'D PREFER A SLOWER PACE, KINDLY LET OUR STAFF KNOW.

PLEASE INFORM OUR TEAM OF ANY ALLERGIES OR DIETARY REQUIREMENTS.

NONETHELESS, PLEASE BE AWARE THERE ALWAYS EXIST TRACES IN OUR KITCHEN.

CREDIT CARD AND EFT PAYMENTS INCUR A SURCHARGE.

ADDITIONALLY, A 15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS.



DESSERTS

Our desserts rotate often to keep things exciting. Ask our team what's sweet today!

MANGO STICKY RICE ROLLS - V

15

Crispy spring roll filled with sticky rice, creamy coconut, and a touch of sesame

PANNA COTTA

15

Silky smooth panna cotta infused with Earl Grey tea, topped with a hint of citrus and floral notes.



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DRINK MENU



TAP BEERS

	PINT	MIDDY
Swan Draught 4.4%	13	9
Little Creatures Rogers Amber Ale 3.8%	13	9
James Squire One Fifty Lashes Pale Ale 4.2%	13	9
James Squire Alcoholic Ginger Beer 4.0%	13	9
Heineken Lager 5.0%	13	9
Pipsqueak Apple Cider 5.2%	13	9

COCKTAILS

Banana Margarita tequila, banana liqueur, agave syrup, banana lolly rim, fresh banana garnish	16
Lychee Martini vodka, lychee liqueur, dry vermouth, lime juice, lychee garnish	16
Espresso Martini vodka, kahlua, espresso, sugar syrup - Make it caramel (+\$1)	16
Dirty Martini gin, vermouth, olive brine, olives garnish	17
Cosmo vodka, triple sec, lime juice, cranberry juice, orange peel	16
Spicy Margarita vodka, triple sec, agave syrup, lime juice, cholula hot sauce	17
Negroni campari, gin, vermouth	17

MOCKTAILS

Virgin Pineapple Mojito 0% - Non Alc pineapple, lime, mint, pineapple soda	13
Fruit Punch 0% - Non Alc pineapple, apple, cranberry, orange, grenadine, lemonade/soda	14
Silent Disco 0% - Non Alc pineapple, strawberry, passionfruit, lemon, ginger bubbles	12

BUBBLES

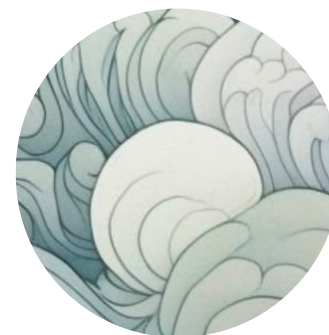
	150ml	250ml	Bottle
Zilzie Cuvee Blanc S.E.AUSTRALIA	10	15	45
Da Luca Prosecco VENETO, IT	11	16	50
Chandon Brut YARRA VALLEY	13	18	60

ORANGE

Blonde Crow "Rizzy Rascal" Riesling Blend MOUNT BARKER	12	17	55
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ROSE

Whipbird MCLAREN VALE	11	16	50
Triennes PROVENCE, FR	13	18	60



WHITE150ml 250ml Bottle

Zilzie Sauvignon Blanc	10	15	45
MURRAY DARLING			
Chaffey Bros "Tripelpunkt" Riesling			50
EDEN VALLEY			
Taku Pinot Gris	11	16	50
MARLBOROUGH			
Mchenry Hohnen "Aromatico" Chenin Blend			50
MARGARET RIVER			
Hay Shed Hill Chardonnay	12	17	55
MARGARET RIVER			
Vasse Felix "Filius" Chardonnay			60
MARGARET RIVER			

RED

Whipbird Pinot Noir	11	16	50
VICTORIA			
Millbrook G.S.M			50
GEOGRAPHE			
Zilzie Shiraz	10	15	45
MURRAY DARLING			
Long Mile Shiraz			55
BAROSSA VALLEY			
Devils Lair Cheeky Devil Cab Sauv	11	16	50
MARGARET RIVER			
Vasse Felix "Filius" Cab Sauv			60
MARGARET RIVER			



WHISKEY & BRANDY

Jameson Irish Whiskey - Ireland	12
Evan Williams Black Label Bourbon - Kentucky, USA	12
Gentlemen Jack - Tennessee, USA	14
Glenfiddich 15yo Unique Solera Reserve - Speyside, Scotland	17
Grants Triplewood Blended Scotch - Scotland	15
Hennessy VSOP Cognac - France	17

VODKA

Kolective Co Australian Grain Vodka - WA	11
Belvedere Pure Vodka - Poland	14

GIN

Kolective Co Australian Dry Gin - WA	11
Tenjaku Japanese Gin - Japan	14

TEQUILA

El Jimador Blanco 100% Agave - Mexico	12
Rooster Rojo Tequila Reposado - Mexico	14

RUM

Stolen Rum White (Caribbean style)	12
Chairmans Reserve Original Rum - St. Lucia	14
Sailor Jerry Spiced Rum - USA	12

