

small bites

Ma hor - sticky fried peanuts & coconut with pineapple (3 pcs)	8 vegan GF
Scallops with miso butter & perilla (2 pcs)	15 GF
Prawn betel leaf with grapefruit, chilli jam and toasted coconut	21 GF
Pork & chive dumplings, dry chilli & Sichuan pepper dressing (4pcs)	18
Market fish sashimi with green nam jim, apple and Thai basil	mp GF
Chicken & pork wontons with chilli and black vinegar dressing (5pcs)	25
Fried spinach & water chestnut wontons, spicy chilli sauce (3 pcs)	16 vegan
Crispy smoked tofu, black fungus, pickled green chilli	18 vegan GF
Steamed bao with crispy lamb, hoisin sauce and yuzu slaw (2 pcs)	18

medium bites

Sweet and spicy Korean crunchy fried chicken with peanuts	29 (or GF)
Steamed Korean eggplant with chilli & salt and pepper tofu	28 vegan GF
Warm salad of fried fish with, green mango, sweet tamarind & chilli dressing	34 GF
Fried pork ribs, green mango, whisky tamarind sauce	30
Salad of crispy spiced rice cakes, peanuts, mushrooms, fresh herbs	26 vegan GF
Darling downs Wagyu (MBS 4-5) 200g, Nikkei style green chilli butter prepared medium rare only	58 GF

large bites

Crispy skin barramundi in yellow fragrant broth, with lemongrass, galangal & Thai basil	42 GF
Massaman vegetable curry with pumpkin and cashews	36 vegan GF
Duck leg braised with soy and coconut in red curry sauce with pineapple	48 GF
Chinese crispy pork belly with Kumquat sauce	46
Southern Thai curry of beef with peanuts and ikan bilis	45 GF

sides

Sweet and sour stir fry Sichaun eggplant	18
Green papaya salad with crushed peanuts, nam jim dressing	22 GF
Stir fried Asian greens, smoky eggplant & fragrant chilli oil	18 GF
House-made roti bread	10
Jasmine rice	5

dessert

Vietnamese coffee semifreddo with hazelnut meringue	18 GF
Spiced panna cotta, mandarin granita and coconut crunch	15 GF
Steamed pumpkin custard, coconut sorbet, candied pepitas and crispy shallot	16 vegetarian GF

Our menu is designed to share. Our chefs will provide you with a delicious stream of taste sensations starting with small bites and culminating in larger dishes.
We encourage you to embrace the rhythm of our kitchen to fully enjoy your Golden Pig dining experience.



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