



Flying Woks



On Show
Wok
Catering.



Our Mission

To provide a catering service that our customers thoroughly enjoy, fondly remember and are proud to recommend.





ENTREES/FINGER FOOD

Chicken or Tofu Satay Sticks (hot) (1/A)

Marinated in chilli & limejuice.

Thai Spring Rolls (hot) (2/B)

Home made Chinese vegetable & beef combo, mild Thai curry and coriander.

Five Spice Somosas (hot) (3/B)

Hand turned pastry with Indian Marsala curried vegetables.

Roti Chanai (hot) (4/C)

Crispy roti bread lightly browned in the wok and coated with brown sugar.

Baby Dim Sims (hot) (5/B)

Sweet chicken dim sims steamed with Asian broth & chives.

Roasted Pumpkin & Chilli Dip (cold) (6/A)

Basil & pumpkin pesto on rice crackers with fried shallot garnish.

Thai Fish Cakes (hot) (7/B)

Cumin, chilli and lemon grass flavours.

Cassava & Prawn Crackers (hot) (8/C)

Vegetable cassava & prawn crackers fried till golden.

Thai Style Bruschetta (cold) (9/A)

With organic tomato and mild chilli paste on fresh sourdough bread.

Rice Paper Rolls (cold) (10/A)

Hand rolled with coriander, vermicelli, Chinese vegetables & hoi sin sauce (prawn and vegetarian).

Peking Duck Crepes (cold) (11/E)

Served with traditional hoi sin dipping sauce.

Yum Cha Platter (hot) (12/D)

Selection of steamed Asian delicacies including lobster dumpling, ginger prawns, hacao (shrimp & bamboo shoots) & xuímai (shrimp & yam bean)

Potato Shrimp (hot) (13/B)

Golden fried prawns wrapped in shredded potato and served with sweet chilli sauce.





STIR FRY'S / MAIN COURSES

Gang Keow Whan (Thai) (15) Tom Yum (Thai) (22)

Marinated beef strips with ginger, coconut & mild green curry with bok choy, snow peas, mushrooms and steamed Jasmine rice.

Hot & sour broth of chilli, lemon grass & galanga with vegetables & rice noodles.

Prad Gratium Prik (Malay) (16) Pad Thai (Thai) (23)

Quickly tossed vegetables & chicken fillets with sweet Vietnamese basil, palm sugar soy glaze & hokkien noodles.

An authentic blend of Asian vegetables, shrimp, egg, tamarind juice & rice noodles.

Pad Satay (Chinese) (17) Laksa (Malay) (24)

Garlic, ginger, coriander & authentic Hong Kong satay served best with rice noodles.

Stir Fry cut vegetables in laksa broth of lemon grass, shallots & dried chilli best with rice noodles.

Pud Puk (Malay) (18) Black Peppered Calamari

Asian vegetables, pork and fried tofu immersed in sweet chilli sauce and sprinkled with crushed peanuts, best with hokkien noodles.

(Chinese) (25)
Garlic & Ginger infused Squid with Spring Onion, Coriander & Chow Mein Noodles.

Madras Curry (Indian) (19) Sweet & Sour Fish (Chinese) (26)

Chickpeas, chilli & our own special five spice immersed beef strips, with market fresh vegetables & best with steamed jasmine rice.

Marinated Seasonal White fish in Tomato, Sugar, Black Vinegar & Lemon Juice best with steamed Long Grain rice.

Beef & Black Bean (Chinese) (20) Singapore Noodles with Prawn &

Sesame oil, garlic & sweet black bean glaze, bok choy, and steamed jasmine rice.

Chicken (Char Kway Teow) (27)
Tossed quickly with shallots, bean sprouts and light soy sauce.

Ayam Goreng Kuning Szechwan Peppered Beef

(Indonesian) (21) (Chinese) (28)

Chicken fillets, Nutmeg, lemongrass, cinnamon flavours with vegetables and steamed jasmine rice.

Marinated Beef strips tossed with Dry roasted Szechwan pepper and snow peas, Chinese broccoli & rice noodles.





DESSERTS

Oriental Ice Confections (cold) (A/29)

A fun and refreshing option of ice creams on sticks served by our roving chef from his mobile esky. Try flavours of mango, coconut & honey dew melon.

Banana Fritters & Ice Cream (hot) (C/30)

Our most popular dessert, ripe bananas are deep fried in tapioca batter and rolled in cinnamon & shredded coconut, with vanilla ice cream.

Traditional Passionfruit Cheesecake (cold) (B/31)

Cream filled individual cheesecakes topped with glazed fruit & whipped cream.

Wok Gelato (cold) (B/32)

A selection of strawberry, lemon and chocolate gelato served in sugar cones or classic cups.

Sticky Date Pudding (hot) (C/33)

Guests are served direct from the steamer, a delicious individual pudding with hot butterscotch sauce & ice cream.

Red Bean Pancakes (hot) (C/34)

Guests are invited up to our giant pans to take a stack of freshly cooked hot pancakes with red bean glaze & ice cream or cream.

Sweet Black Rice & Mango Pudding (hot) (C/35)

A melt in your mouth dish of glutinous black rice cooked in the wok with pandan leaves, & garnished with mango slices & coconut milk.





Entrée Items	Cost
A (1 piece per serve, min. order 50 pieces)	\$5.00 per serve
B (2 pieces per serve, min. order 50 pieces)	\$5.00 per serve
C (3 pieces per serve, min. order 50 pieces)	\$5.00 per serve
D (4 pieces per serve, min. order 50 pieces)	\$6.00 per serve
E (1 piece per serve, min 50 pieces)	\$4.40 per serve
* Without Mains – Min. \$1200.00	*10% discount for orders over 100 pieces.
* With Mains – Min. \$400.00	

Mains - No of Serves	Small	Medium	Large
50 – 99	-	\$22.50	\$25.00
100 – 299	\$14.00	\$19.80	\$22.00
300 – 500	\$12.00	\$16.00	\$19.00
500 +	\$10.00	\$15.00	\$17.00

Black Tiger Prawns	+ \$1.50 per person
Additional Dish	+ \$150.00
Fresh Chilli (Condiments)	+ \$15.00 per 50 serves

Dessert - No of Serve	A	B	C
50 – 99	\$3.50	\$6.50	\$8.50
100 – 299	\$3.00	\$6.00	\$8.00
300 – 500	\$2.50	\$5.00	\$6.00
500 +	\$1.50	\$4.50	\$5.00

Marquee Hire	+ \$150.00
Wok Pre-set	+ \$150.00
Travel Fee (applies after first 30kms)	+ \$2.50 per km
Additional Waiter (Bar, Floor, Min. 3 Hours)	+ \$31.00 per hour (per service staff required)
5% discount for cash payments*	

Booking Conditions

Menu prices are valid for 30 days and are subject to seasonal variation / Menu ingredients listed may alter dependent on market availability.

Courses are served within an hour of each other. A charge is incurred of \$75.00 per hour pro rata for extended serving time.

A 30% non-refundable deposit confirms your booking. The change of booking day (without charge) can be made to an alternative day within six months of original booking day. / Cancellation of booking results in forgoing of deposit or an alternative day within six months can be booked.

A standard rate of \$150 (inc GST) wok set up above ground (i.e. on 1st or above floor). A standard rate of \$350 (inc GST) wok set up above ground where no lift is available.

All Amex transactions will incur a surcharge of 4%.

Cash payments must be in person to a Flying Wok staff member before or on the date of the function. Cash payments do not include direct debit or payments made directly into the Flying Woks account.

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