



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

Prawn & Potato Wraps (A,HOT,GF,DF,NF)

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

Thai Style Bruschetta (A,COLD,DF,NF,VE)

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

Steamed Pork (or Veg) Buns (A,HOT,DF,NF,VE)

Delicious hand made buns cooked in front of your guests from our giant wok steamers.

Thai Spring Rolls (B,HOT,DF,NF)

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

Five Spice Somosas (B,HOT,DF,NF)

Hand turned pastry with Indian Marsala curried vegetables.

Baby Dim Sims (B,HOT,DF,NF,VE)

Sweet vegetable & tofu baby dim sims steamed with Asian broth & chives.

Thai Fish Cakes (B,HOT,DF,NF)

Cumin, chilli and lemon grass flavours.

Roti Chanai (C,HOT,DF,NF,VE)

Crispy roti bread lightly browned in the wok with soy bean oil and mild chilli powder.

Cassava^(VE) & Prawn Crackers (C,HOT,DF,NF)

Vegetable cassava & prawn crackers fried till golden.

Chicken^(D) or Tiger Prawn^(E) Satay Sticks (HOT,DF)

Seared in the wok with chilli, spices and served with satay dipping sauce.

Peking Duck Crepes (E,COLD,DF,NF)

Served with traditional hoi sin dipping sauce.

CODE:

A,B,C,D,E relates to the number of pieces per item and price per serve, please see the fees page.

COLD,HOT,GF=Gluten Free, DF=Dairy Free, NF=Nut Free, VE=Vegan(vegetarian)

Halal, Kosher Friendly and other dietary requirements are happily accommodated for.

STIR FRY'S / MAIN COURSE

Your choice of three different dishes for your guests to enjoy.





Teriyaki Chicken (Japanese)

Succulent chicken strips marinated in ginger, onion, mirin & soy sauce, served with green vegetables and steamed rice.

Prad Gratium Prik (Malay)

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

Pad Satay (Chinese)

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

Madras Curry (Indian)

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

Beef & Black Bean (Chinese)

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

Szechwan Peppered Beef (Chinese)

Marinated Beef strips tossed with dry roasted Szechwan pepper and seasonal vegetables.

Gado Gado (Indonesian)

A healthy Javanese salad, served hot or cold combining potatoes, red onions, and mixed vegetables and a little chilli covered in our authentic sambal kacang (peanut sauce).

Gang Keow Whan (Thai)

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

Nasi Goreng (Indonesian)

Sweet, spicy, sour & salty flavours combine to make Indonesian Fried rice with aroma of lime, chilli and garnished with an egg omelette.

Pad Thai (Thai)

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

Mie Goreng (Balinese style)

A mildly spicy fried noodle dish, with chicken, green vegetables, tomato, candlenut and coconut oil, finished with fried egg.

Black Peppered Calamari (Chinese)

Garlic & ginger infused squid with spring onion, coriander & hokkien noodles.

Shanghai Chicken (Chinese)

Marinated chicken strips immersed in Chinese Rice Wine, oyster sauce & sesame oil with udon noodles.

Char Kway Teow (Singapore Noodles with Prawn & Chicken)

Tossed quickly with shallots, bean sprouts and light soy sauce and vermicelli.

Tom Yum (Thai)

Our popular stir-fry version of a Thai classic with chilli, lemon grass & galanga with vegetables & rice noodles.

All dishes can be created as **Nut Free** (except Pad Satay, Gado Gado & Mie Goreng)
All dishes can be created with your choice of beef, chicken, pork, prawn* (*additional charge for prawns).

Gluten Free dishes are served with rice noodles, vermicelli or steamed Jasmine rice.
All dishes can be made as **Gluten Free** except Black Bean, Pad Thai & Prad Gratium Prik.
All dishes are **Dairy Free**.

All dishes can be made as **Vegetarian** except Pad Thai
Vegan, Halal & other requirements happily accommodated for.
Kosher friendly menu additional charge.

Noodle Options are Hokkien, Udon, Vermicelli (GF) or Rice Noodles (GF)





DESSERTS

(One choice for less than 50 serves, two choices for more than 100 serves)

Asian Paddle Pops (cold/A)

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 or Pineapple Fritters & Ice Cream (hot/C)

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

Wok Gelato (cold/B)

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

Sticky Date Pudding (hot/C)

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

Red Bean Pancakes (hot/C)

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)

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





FEES	
Entrée Items	Cost
A (1 piece per serve, min. order 50 pieces)	\$3.50 per serve
B (2 pieces per serve, min. order 50 pieces)	\$3.50 per serve
C (3 pieces per serve, min. order 50 pieces)	\$3.50 per serve
D (1 piece per serve, min order 50 pieces)	\$4.00 per serve
E (1 piece per serve, min order 50 pieces)	\$4.80 per serve
* Without Mains – Min. \$1750.00 order (includes set up fee of \$350.00)	
* With Mains – Min. \$400.00	

Mains - No of Serves	Small	Medium	Large
30 – 39	-	\$40.00	\$45.00
40 - 49	-	\$30.00	\$33.50
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	
Seared Roti Bread or Prawn Crackers served with mains		\$1.50 per serve	

Desserts No of Serves	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

Set Up Fee (mains or mains plus entrees/desserts)	Standard	\$150.00
Set Up Fee (entrees only functions)	Standard	\$350.00
Marquee Hire (3 x 3 metre)	Optional	\$150.00
Wok Pre-set	Optional	\$150.00
Wok Post-set	Optional	\$150.00
Travel Fee	First 30kms Free	\$2.50 per km after 30km

Sample Cost Table for 75 Serves			
ITEM	No	Price	Total
Entrée A x 2 choices	150	3.50	525.00
Entrée D	75	4.00	300.00
Entrée E	75	4.80	360.00
Mains (Medium)	75	22.50	1687.50
Desserts - C	75	8.50	637.50
Set Up Fee (standard)			150.00
TOTAL COST (inc gst)			\$3659.50





THE FINE PRINT – BOOKING CONDITIONS

1. Menu prices are valid for 30 days and are subject to seasonal variation / Menu ingredients listed may alter dependent on market availability.
2. Courses are served within an hour of each other. We are happy to extend the serving time at \$75.00 per hour pro rata for extended serving time.
3. 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.
4. An additional rate of \$150 (inc GST) wok set up above ground (i.e. on 1st or above floor). An additional rate of \$330 (inc GST) wok set up above ground where no lift is available.
5. Amex transactions incur a surcharge of 5%.
6. 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.
7. Minimum order on Friday, Saturday & Sunday is \$1400.00, all other times \$1200.00. (Fingerfood only functions min is \$1750.00/\$1550.00)

Payment Options
Cash (5% Disc in person only)
Credit Card: Visa, Mastercard, Amex (+% charge Amex only)
EFT: Macquarie Bank, BSB 183 337, Account 119 712 024
– BPAY : Biller Code : 20206 Ref: 119 712 024

May the wok be with you!

Flying Woks (Aust) Pty Ltd

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