

ENTREES/FINGER FOOD

Seared Dumplings \$4.80 2 piece

Authentic hand made dumplings served with traditional soy dipping sauce. Pork or Veg HOT, DF, NF

Rice Paper Rolls \$4.50 1 piece

Hand rolled with coriander, vermicelli and vegetables with Vietnamese dipping sauce. Prawn and Veg COLD, DF, and NF

Prawn & Potato Wraps \$4.00 1 piece

Golden fried prawns wrapped in shredded potato and served with sweet chilli sauce. HOT, GF, DF, NF

Thai Style Bruschetta \$4.00 1 piece

Ripe tomato, Thai basil and mild chilli paste on fresh sourdough bread. COLD, DF, NF, VE

Steamed Buns \$4.00 1 piece

Delicious hand made buns cooked in front of your guests from our giant wok steamers. Pork or Veg HOT, DF, NF, VE

Spring Rolls \$4.80 2 pieces

Home made Vietnamese spring rolls, pork or vegetable. HOT, DF, NF

Five Spice Samosas \$4.80 2 pieces

Hand turned pastry filled with masala-curried vegetables. HOT, DF, NF

Baby Dim Sims \$4.00 2 pieces

Sweet vegetable & tofu baby dim sims steamed with Asian broth & chives. HOT, DF, NF, VE

Thai Fish Cakes \$4.00 2 pieces

Cumin, chilli and lemon grass flavors. HOT, DF, NF



Roti Chanai \$4.00 3 pieces

Crispy roti bread lightly browned in the wok with soybean oil and mild chilli powder. HOT, DF, NF, VE

Vegetable Pakora \$4.80 2 pieces

Vegetables marinated in exotic spices and chickpea batter then golden fried and served with a yogurt and cucumber dip. HOT

Cassava (VEG) & Prawn Crackers \$4.00 3 pieces

Vegetable cassava & prawn crackers fried till golden. HOT, DF, NF

Satay Sticks Chicken \$4.50 Prawn \$5.30 1 piece

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

Pan-fried Vegetable Skewers \$5.30 1 Piece

A selection of vegetables skewed and marinated in lemon, paprika and chilli, pan-fried then served with Tzatziki sauce.

Peking Duck Crepes \$5.30 1 piece

Served with traditional hoi sin dipping sauce. COLD, DF, NF

300-500 entrée serves @ 10% off & 500+ serves @ 15% off

COLD, HOT, GF=Gluten Free, **DF**=Dairy Free, **NF**=Nut Free, **VE**=Vegan **VEG**=vegetarian Halal, Kosher Friendly and other dietary requirements are happily accommodated for.



MAIN COURSE

Noodles & Rice (May choose up to 3 dishes)

CHICKEN

(Certified organic chicken available at additional \$2.00 per person)

Chicken Teriyaki (Japanese)

Succulent chicken strips marinated in ginger, onion, mirin & soy sauce, served with green vegetables and steamed rice. DF, NF, (GF optional)

Chicken Yakisoba (Japanese)

Succulent chicken strips marinated in garlic, onion, chilli paste & yakisoba sauce, served with green vegetables and noodles. DF, NF

Prad Gratium Prik (Malay)

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

Shanghai Chicken (Chinese)

Marinated chicken strips immersed in Chinese rice wine, oyster sauce & sesame oil & shitake mushrooms with udon noodles. DF, NF

Char Kway Teow (Singapore Noodles with Prawn & Chicken)

Tossed quickly with shallots, bean sprouts, garlic and light soy sauce. DF, NF

Mie Goreng (Balinese style)

A mildly spicy fried noodle dish with Chicken & green vegetables, tomato, mushroom, fried shallots and lime juice



Tom Yum (Thai)

Our popular stir-fry version of a Thai classic with tenderised chicken, chilli, lemon grass & galanga with vegetables & rice noodles. DF, NF, (GF optional)

Gang Keow Whan (Thai)

Marinated chicken strips with ginger, coconut & mild green curry with bok choy, coriander, mushrooms and steamed jasmine rice. DF, NF, (GF optional)

Pad Thai (Thai)

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

Ayam Goreng Kuning (Indonesian)

Exotic chicken stir-fry with nutmeg, lemongrass and cinnamon flavours and chow mein noodles. DF, NF.

BEEF MENU

(Certified bio-dynamic beef available at additional \$2.00 per person) Beef & Black Bean (Chinese)

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

Beef Teriyaki (Japanese)

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

DF, NF, (GF optional)

Beef & Black Bean (Chinese)

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



Szechwan Peppered Beef (Chinese)

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

Gang Keow Whan (Thai)

Marinated beef strips with ginger, coconut & mild green curry with bok choy, coriander, mushrooms and steamed jasmine rice. DF, NF, (GF optional)

Pad Thai (Thai)

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

Pad Satay (Chinese))

Garlic, ginger, beef, coriander & authentic Hong Kong satay served best with rice noodles. DF, NF, (GF optional)

VEGETERIAN

Teriyaki Vegetables (Japanese)

Seasonal Asian vegetables in ginger, onion, mirin & soy sauce, served with green vegetables and steamed rice. DF, NF, (GF optional)

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). DF, (GF optional)

Nasi Goreng (Indonesian)

Sweet, spicy, sour & salty flavors combine to make Indonesian Fried rice with aroma of lime, chilli and garnished with an egg omelette. DF, NF, (GF optional)



Mie Goreng (Balinese style)

A mildly spicy fried noodle dish with tofu & green vegetables, tomato, mushroom, fried shallots and lime juice.

Tom Yum (Thai)

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

DF, NF, (GF optional)

Prad Gratium Prik (Malay)

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

Vegetarian Gaeng Phet (Thai)

Seasonal vegetables with ginger, coconut & mild red curry with bok choy, coriander, mushrooms and steamed jasmine rice. DF, NF, (GF optional)

Pad Satay (Chinese)

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

SEAFOOD

(Prawns or seasonal white fish Stir-fry available at \$1.50 extra per serve)

Black Peppered Calamari (Chinese)

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

Pad Thai (Thai) DF

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



Gang Keow Whan* (Thai)

Wok seared tiger prawns, with ginger, coconut & mild green curry and bok choy, coriander, mushrooms and steamed jasmine rice.

Pad Satay (Chinese) DF, (GF Optional)

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

Sweet and Sour Fish (Chinese) DF

With ginger, garlic & spring onion, this classic Chinese dish is always popular. Served best with steamed Jasmine Rice.

Moroccan Tagine (May choose up to 3 dishes) Served with couscous, fresh coriander and natural yogurt

Chicken Tagine

Tender pieces of chicken stewed in a blend of Moroccan spices with olives, lemon and almonds. DF, GF optional

Fish Tagine

Pieces of fish gently stewed in a tomato sauce with saffron, ginger and chilli. DF, GF optional

Vegetable Tagine

Chunky pieces of butternut pumpkin, shallots and peppers stewed in a stock with prunes, ginger, honey and mint. VE, VEG, DF, NF optional, GF optional



Indian (May choose up to 3 dishes) Served with rice and garnished with fresh coriander

Chicken Masala

Pieces of chicken cooked in a creamy tomato sauce with a blend of spices and fresh garlic, mixed with capsicum and onion. DF, NF

Lamb Madras

Lamb cooked with a combination of curry leaves tempered with mustard seeds in coconut cream with fresh coriander.

DF, NF

Aloo Gobi

Potatoes and Cauliflower cooked with exotic spices, onions and fresh ginger and coriander. VEG, VE, DF, NF

Dahl Tadka

Yellow lentils delicately tempered and seasoned with spices, ginger and fresh coriander. VEG, VE, NF, DF

Mains Pricelist

SERVES	SMALL	MEDIUM	LARGE
30-39	NA	\$42	\$47
40-49	NA	\$32	\$35
50-99	NA	\$27	\$30
100-299	\$15	\$23.50	\$26
300-399	\$13	\$17	\$20
400-599	\$11	\$15	\$18
600+	\$10	\$14	\$17

Further discounts for multiple bookings



SALADS

Asian Green Salad \$5.50

Cos lettuce tossed with grated carrot, shallots, and bean shoots with chilli coriander and mint, drizzled in a lemon and pepper dressing.

Pomegranate & Pistachio Salad \$5.50

Green Salad tossed with mint, fennel, pomegranate & pistachio seeds and splashed with red wine vinegar & orange juice dressing.

Tomato & Chickpea Salad \$5.50

Baby rocket, chickpeas, tomato and red onion drizzled with a Moroccan spiced dressing.

Black Bean Salad \$5.50

Red capsicum, black beans, corn & coriander in a lime & cayenne pepper dressing.



DESSERTS

DESSERTS FOR A STAND UP OCCASION Mini Tarts \$90 / 20 serves

20 Assorted mini tarts including lemon tart, lime meringue, Tiramisu, Chocolate praline, pistachio and caramel nut.

Slice Bites \$75 / 20 Serves

20 assorted petite sized slices, including cherry, lemon, caramel, mint and hedgehog.

Jar Cakes \$8

Berry Trifle jelly and creamy mousse spiked with macaroon crumb

Caramel Apple Pie layers of apple cinnamon cream, gooey caramel and crumble topping.

Honey Nougat layers of praline mousse and honey nougat with yummy chocolate cake.

ICECREAMS Wok Gelato \$8.00

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

Asian Paddle Pops \$3.80

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

DESSESRTS FOR A MORE FORMAL OCCASION

(All served with cream or ice cream, your choice of 1 < 60 Serves, 2 Choices > 60 Serves)

Banana Fritters \$9.30

Ripe bananas are deep fried in tapioca batter and rolled in cinnamon & shredded coconut.



Sticky Date Pudding \$9.30

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

Sweet Black Rice & Mango Pudding \$9.30

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

Raspberry White Mousse \$9.30

Crispy thin shell of pure white chocolate encases a delightful vanilla mousse, on a raspberry macaron base. COLD GF

Bailey & Belgium Chocolate Mousse \$9.30

Creamy Baileys and Belgium chocolate cream mousse blended together in this delicious creamy dessert. COLD

Mixed Berry Cheese Cake \$9.30

Vanilla crumb cheesecake with a berry full fruit glaze. COLD

Fruit Tart \$9.30

Butter shortbread filled with creamy custard filling and topped with fresh fruits of the season. COLD

Banana & Honey Cake \$9.30

Individual banana & honey cakes topped with cream cheese icing drizzled with honey syrup. COLD

Tiramisu \$10.50

Layers of expresso soaked fresh baked savoirdi biscuits within a layered marsala cream topped with chocolate shavings.

COLD

300-500 dessert serves @ 10% off & 500+ serves @ 15% of