Student / Budget Menu

(version 23.1)



STIR-FRY NOODLES / RICE MENU

All main courses served with seasonal wok cooked vegetables (May choose up to 2 dishes / additional prices for more choices)

THAI / Pad Gratium Prik (MILD) NF, DF, HALAL CERTIFIED.

Succulent chicken fillets with fresh basil, soy and oyster sauce. Served with zucchini, capsicum, carrot and hokkien noodles.

CHINESE / Beef & Black Bean NF, DF, HALAL CERTIFIED.

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



THAI / Tom Yum Vegetarian (MILD) GF, NF, DF, VEG, VE.

Exotic vegetable stir-fry with tofu, bok choy, coriander, zucchini and rice noodles.

INDONESIAN / Vegetarian Nasi Goreng NF, DF, VEG, (GF Optional) (VE Optional).

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

CHINESE / Shanghai Chicken DF, NF, HALAL CERTIFIED.

Marinated chicken strips immersed in Chinese rice wine, oyster sauce, sesame oil & mushrooms with hokkien noodles.

BALINESE STYLE / **Mie Goreng** DF, NF, HALAL CERTIFIED.

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

CHINESE / Vegetarian 'SPECIAL' Fried Rice DF, NF, VEG, (GF Optional).

with onion – garlic – peas n corn – carrot – eggs – mushrooms and spring onion.

THAI / Gang Keow Whan DF, NF, (GF Optional) HALAL CERTIFIED.

Marinated chicken strips with ginger, coconut and mild green curry with bok choy, coriander, mushrooms and steamed jasmine rice.

THAI / Pad Thai DF

An authentic blend of Asian vegetables, chicken, shrimp, egg, **peanuts**, tamarind juice & rice noodles. **NOT NUT FREE**



PAELLA MENU

All main courses are stir-fried with seasonal paella-cooked vegetables. (May choose up to 2 dishes / additional prices for more choices)

Chicken and Sucuk (Beef) Paella GF, DF, NF, HALAL CERTIFIED.

With onions, garlic, red & green peppers, cooked in tomato sauce with oregano and ground black pepper.

Seafood Paella GF, DF, NF

(Additional 15% charge)

Mussels, calamari & fish in tomato, rosemary and thyme & black pepper sauce.



Vegetarian Paella GF, DF, NF, VEG, VE

Mushroom, peppers, zucchini and Peas stewed in a saffron & mushroom stock.

Chicken & Chorizo Paella GF. DF. NF.

With Spanish onions, garlic, red & green peppers.

INDIAN MENU

Served with rice and garnished with fresh coriander (May choose up to 2 dishes / additional prices for more choices)

Chicken Masala GF, DF, NF, HALAL CERTIFIED.

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

Aloo Gobi (Veg) DF, GF, VEG, VE

Potatoes and cauliflower cooked with exotic spices, onions and fresh ginger and coriander.

Dahl Tadka (Veg) DF, GF, VEG, VE

Yellow lentils delicately tempered and seasoned with spices, ginger and fresh coriander.



DUMPLING BOX

Handmade seared dumplings.

Authentic handmade Pork and/or Vegetable dumplings served with traditional soy dipping sauce.

(4 per box: 2 Pork & 2 Veg)

SOUP MENU

Served with fresh bread rolls.

(May choose up to 2 dishes / additional prices for more choices)

Pho Bo (Vietnamese Beef Noodle Soup) HALAL CERTIFIED. With rice noodles, lime & pepper flavours.



Pumpkin Soup

Asian inspired soup made with fresh pumpkin, paprika, cumin and coconut milk.

Tom Yum (Optional VEG) (Prawn - additional 15% charge) With mushroom, chilli & prawns.

Chickpea & Spinach Soup GF, VEG (VEGAN Optional).

A hearty winter warmer with potato, paprika & garlic.

Chicken & Sweet Corn Soup HALAL CERTIFIED.

Chicken broth with onion, garlic, chicken fillets & corn.

Harira Lentil Soup

A traditional Moroccan soup of tomato, lentils, chickpeas with lemon, ginger, fermented butter and broken vermicelli.

Potato & Leek Soup

Always a crowd pleaser, splashed with a dash of cream, chives and croutons.

Miso & Tofu Soup

A Japanese classic with tofu, wakame seaweed & green vegetables.



MOROCCAN TAGINES MENU

Served with couscous or steamed rice, fresh coriander and natural yogurt. (May choose up to 2 dishes / additional prices for more choices)

Fish Tagine DF

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

Chicken Tagine DF, GF, HALAL CERTIFIED.

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



Vegetable Tagine VEG, VE, DF, GF, (NF Optional).

Chunky pieces of butternut pumpkin, and red peppers stewed in a stock with prunes, ginger, honey and mint.

BUDDHA BOWL MENU

(May choose up to 2 dishes / additional prices for more choices)

Vegetarian Buddha Bowl

Potato and cauliflower cooked in exotic spices. Spicy paprika chickpeas, baby spinach & coriander. Thinly sliced carrot & cucumber dried cranberries, sunflower seeds drizzled with maple syrup & tahini sauce.



Thai Style Chicken Satay Bowl HALAL CERTIFIED.

Thai style chicken with a satay sauce. Quinoa shredded purple cabbage, baby spinach, thinly sliced carrot & cucumber. Bean sprouts, peanuts & coriander.

Tuna & Kim Chi Bowl

Tuna in a honey, soy dressing with hard boiled egg, shredded purple cabbage & baby spinach. Thinly sliced carrot, cucumber, kimchi & parsley.

Beef Chilli Con Carne Bowl HALAL CERTIFIED.

Shredded purple cabbage, baby spinach, thinly sliced carrot, red peppers, baby tomatoes & parsley. Quinoa & Sour Cream.



SAUSAGES MENU

Including fried onions, tomato sauce satchels, white bread and/or gluten free bread.

Beef Sausages GF, HALAL CERTIFIED.

Halal beef sausages.

Vegan Sausages GF, VEG, VE.

Deliciously filled with walnuts, chai seeds and cannellini beans, making them both wheat and gluten free.

DESSERT MENU

(May choose up to 1 dish / additional prices for more choices)

Spanish Churros (2 pieces per serve)

Dusted in cinnamon, our mouth-watering churros are cooked on the spot and served with couverture chocolate. Decadent!



Banana Fritters

Ripe bananas are deep fried in tapioca batter and rolled in cinnamon & shredded toasted coconut. Served with ice cream.



Sticky Date Pudding (Optional Vegan & Gluten Free @ \$10.45 per serve)

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



Sweet Black Rice & Mango Pudding

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





Price Guide

				MOST POPULAR	
MENU	70-99	100-149	150-299	300-749	750+
SOUP	\$11.95	\$9.95	\$9.55	\$8.40	\$7.80
NOODLES	\$18.85	\$15.75	\$11.95	\$10.90	\$9.95
PAELLA	\$18.85	\$15.75	\$11.95	\$10.90	\$9.95
INDIAN	\$18.85	\$15.75	\$11.95	\$10.90	\$9.95
DUMPLINGS	\$17.85	\$13.95	\$10.95	\$9.10	\$7.95
MOROCCAN	\$19.85	\$16.85	\$13.20	\$11.95	\$10.95
BUDDHA BOWLS	\$19.85	\$16.85	\$13.20	\$11.95	\$10.95
DESSERTS	\$7.95	\$6.95	\$6.50	\$5.95	\$4.95
SAUSAGES	\$13.95	\$12.95	\$10.95	\$8.95	\$7.49

CANCELLATION POLICY, June 2023

- 1) Any function that is cancelled (for whatever reason) greater than 7 days before the function date incurs a charge of \$750.00 (including GST). If the client books a function in the following six months there is a \$500.00 discount provided.
- 2) Any function that is cancelled (for whatever reason) less than 7 days of the date of the function incurs a charge of 20% of the total bill or \$750.00 (including GST) whichever is the higher. The deposit cannot be reapplied to a new booking date.
- 3) Any function that is cancelled less than 24 hours before the start of the function incurs a charge of 50% of the total price of the booked function.



TERMS & CONDITIONS – THANK YOU

- 1) 2023 Standard Set Up Fee \$320.00 (+GST) for all functions.
- 2) Client is to provide a dry option and a wet option for set up. Flying Woks can provide marquee hire for an additional \$150.00 (+GST).
- 3) Minimum Uni/School function charge is \$1300.00 (+GST) before 4.00pm weekdays (excluding public holidays).
- 4) Meats are Halal certified (certificate available upon request), except dumplings.
- 5) Flying Woks requests the help of at least two students and/or staff members (for every 200 serves) to help serve the food.
- 6) Customer to provide parking for Flying Woks truck/van. Alternatively, an additional parking fee of \$75.00 (+GST) may be applied if necessary.
- 7) Travel fees apply and charged at \$3.00 (+GST) per KM from Melbourne CBD.
- 8) Noodle choices may change at our discretion.
- 9) Combining items from different menus incurs an additional charge.
- 10) Note this offer is a small size, lunch and dinners size dishes incur additional charges.
- 11) Flying Woks will serve to the ordered number of servings. If there is more food available the client will be advised and asked if they would like us to keep going. Additional serves will be invoiced accordingly afterwards.
- 12) Induction and/or Registrations will incur an additional charge of \$25.00 (+GST) per staff member required to complete induction/registration.
- 13) PCR / Covid tests on-site incurs additional charge of \$25.00 (+GST) per staff member.
- 14) Additional charge if set-up is above ground level. (Eg. Level 10).
- 15) PAYMENT IS EXPECTED WITHIN 30 DAYS OF THE FUNCTION. AFTER THIS TIME WE CHARGE A 5% LATE SERVICE FEE.