

WOKON

Share the love...

AT WOK ON WE HAVE DESIGNED THE MENU FOR SHARING WITH FAMILY & FRIENDS. BASED ON THE FINEST SEASONAL PRODUCE, SEASONED WITH AN UNMISTAKABLE ASIAN FLAVOUR.

ENTREES

		M / NM
Prawn har gow	3 pcs	12/14
Pork & prawn shu mai	4 pcs	11/13
Chicken gyoza	4 pcs	11/13
Pork and prawn gyoza	4 pcs	14/16
Vegetarian gow gee	4 pcs	10/12
Garlic Chive & Prawn gow gee	4 pcs	11/13
Char sui bao (BBQ pork bun)	3 pcs	12/14
Fried chicken wings five spice salt & prawn crackers		15/17
Squid "Fingers" in panko & black sesame seeds, red vinegar caramel		15/17
Fried tofu with lemongrass, ginger & garlic relish		15/17

HOT POT BAR

Create your own!

\$17 MEMBER
\$19 NON-MEMBER

STEP ONE 1

NOODLES:

Egg, Vermicelli, Hokkien or Rice Noodles

STEP TWO 2

STOCK:

Vegetable, Beef, or Chicken

STEP THREE 3

The HERO:

Slow Braised Beef Brisket, Sliced Breast of Chicken or Tofu

STEP FOUR 4

All come with seasonal fresh Asian Greens, however choose your toppings:

Bean Sprouts
Chopped Shallots
Fresh Chopped Chilli
Crispy Fried Shallots
Sambal Olek Chilli
Sliced Spanish Onion
Snow Pea Tendrils
Pickled Cucumber

STIR CRAZY

Prawn chow mein
with seasonal vegetables
and pan-fried egg noodles 22/24

Wok O'Clock stir fried rice noodles
with sliced beef and black bean, spring onion
and bean sprouts 16/18

Barbeque pork chow mein
with seasonal vegetables
and pan-fried egg noodles 18/20

Thai green curry chicken
served with steamed rice
and snowpea sprouts 16/18

Pork Mandarin
served with steamed rice
and snowpea sprouts 16/18

SOUP

	M / NM
Sweetcorn & bean sprouts	7/9
Chicken & sweetcorn	10/12
Long Soup , char sui & choy	13/15
Pork & prawn wonton	13/15
Combination wonton	18/20

RICE

		M / NM
Steamed rice		3/5
Fried rice	small	7/9
	large	12/14
Deluxe fried rice (king prawns)		23/25
Vegetarian fried rice		10/12

TRADING HOURS

Monday to Sunday 11.30am - 2.00am

SPRING ROLLS

Pork and vegetable	4 pcs	11/13
Sesame prawn rolls	4 pcs	12/14
Vegetarian spring rolls	4 pcs	9/11
Prawn spring rolls	4 pcs	11/13

DESSERT

Guang Zhou Mess:
Lychees, chantilly cream, raspberry coulis,
merignue chards and pashmak 13/15

Sago Crème Brûlée
served with vanilla bean double cream 13/15

Banana Fritters
in panko with butterscotch
sauce & ice cream 13/15

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