



WU KONG

KITCHEN & BAR



ENTREE

Spring Rolls (3) 春卷(3) **\$9**
Crispy vegetarian spring rolls serving with side of sweet & sour sauce.

Peking Duck Spring Rolls (3) 烤鸭春卷(3) **\$16**
Crispy peking duck spring rolls serving with side of sweet & sour sauce.

San Choi Bao (2) 生菜包 (2) **\$14**
Fresh lettuce wraps serving with traditional pork mince and crunchy vegetables in a tasty savoury soy-based sauce.

Deep Fried Wonton (4) 炸云吞(4) **\$9**
Deep fried crispy pork wonton serving with side of sweet & sour sauce.

Deep Fried Tofu 炸豆腐 **\$9**
Deep fried golden crispy tofu pieces.

Seafood & Tofu Soup 海鲜豆腐羹 **\$9 / \$18**
Soft and silky tofu is braised in a scrumptious chicken soup and enhanced by mixed seafood.

Shanghai Hot & Sour Soup 上海酸辣汤 **\$9 / \$18**
The famous Shanghai favourite soup packed with acidity of Zhejiang vinegar, black fungus mushroom, tofu, bamboo shoots and finished with a beaten egg.

DIM SUM

Dumplings in Chilli Dressing (4) 红油抄手 (4) **\$9**
Pork and vegetable dumplings bath in a spicy, fragrant house made chilli oil.

Vegetable Dumplings (4) 素饺 (4) **\$9**
Steamed vegetable dumplings.

Xiao Long Bao (3) 小笼包 (3) **\$9**
Shanghai classic steamed juicy pork dumplings serving with red vinegar.

Har Gao (3) 虾饺 (3) **\$10**
Steamed prawn dumplings.

Prawn Shumai (3) 虾烧卖 (3) **\$10**
Traditional Cantonese steamed prawn dim sim.

Wagyu Beef & Black Truffle Xiao Long Bao (3) 黑松露和牛小笼包 (3) **\$16**
Steamed juicy wagyu beef dumplings infused with black truffle.

Truffle Prawn Dumpling with Tobbiko (3) 黑松露虾饺 (3) **\$16**
Steamed prawn dumplings with black truffle topped with tobbiko (flying fish roe).

Spanner Crab & Lobster Bisque Xiao Long Bao (3) 龙虾贵妃蟹小笼包 (3) **\$20**
Steamed spanner crab dumplings filled with lobster bisque.

THE STORY OF WU KONG KITCHEN & BAR

Wu Kong, is a story that symbolises personal growth. He is a legendary figure best known as one of the core characters in the classic 16th-century Chinese novel "Journey to the West". His story motivates us to grow as Wu Kong did during his quest to the West.

Our venue is designed with inspiration from the iconic waterfall cave and the magical stones, in the epic Wu Kong origin story.

We are a team of hardworking and experienced individuals, combined with over 100 years of hospitality experience, determined to give you an unforgettable experience.

Enter the legendary Monkey King's cave and enjoy your journey!

CHEF SPECIAL

Plum Duck 梅酱鸭 **\$30**
Boneless duck stir fried with house made plum sauce.

Dong Po Pork 东坡肉 **\$28**
Shanghai classic slow braised pork belly with soy sauce, rice wine and brown sugar.

Chef Special Sauteed Prawn 干烧虾 **\$28**
A favourite Shanghai Chinese New Year dish - wok tossed until crispy and soaked in our chef's special sauce.

Golden Crispy Prawn 吉利富贵虾球 **\$28**
Crispy deep-fried prawns tossed in house special sauce.

Eight Treasures Tofu 八珍豆腐煲 **\$26**
A famous dish in the south of the Yangtze River area. Braised tofu serving with eight different ingredients.

Satueed Sichuan Pepper Chicken 碧绿川椒鸡 **\$22**
Charred chicken tossed in chef's special chilli pepper sauce.

SEAFOOD

Pan-Fried Halibut Fish 香煎/椒盐左口鱼 **\$30**
Pan-fried whole halibut fish served with side of house special dressing.

Salt & Pepper Squid/Prawn 椒盐虾球/鱿鱼 **\$28**
Light battered squid or prawns tossed in a mixture of crunchy stir-fried garlic and hot pepper.



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MEAT

Beef Cubes in XO Sauce XO爆牛仔粒

Wok tossed diced beef in spicy XO sauce.

Black Pepper Beef Cubes 黑椒牛肉粒

Wok tossed diced beef with black pepper.

Traditional Beef Brisket 牛腩煲

Tender slow cooked beef brisket with a wide range of Chinese spices.

Shredded Beef in Sweet & Sour Sauce 干烧牛柳丝

Crispy beef strips tossed in tangy sweet and sour sauce with a hint of chilli.

Sichuan Chilli Broth Beef 水煮牛肉

Famous Sichuan poached beef in hot and spicy broth.

Sweet & Sour/Salt & Pepper Pork Chop 糖醋/椒盐排骨

Crispy deep-fried pork chop tossed with a choice of tangy **sweet & sour sauce** or **salt & pepper flavour**.

Spicy Double-Cooked Pork Belly 回锅肉

Flaming stir-fried pork belly slices in Sichuan chilli and pepper.

Sichuan Spicy Green Bean 干煸四季豆

Charred green bean tossed with minced pork, ginger, garlic and chilli pepper.

Mapo Tofu 麻婆豆腐

Braised silky tofu in Sichuan chill and pepper with pork mince.

Kong Pao Chicken 宫保鸡丁

Stir-fried chicken in spicy and sour sauce topped with roasted peanuts.

Sweet & Sour Chicken 甜酸鸡球

Crispy bone-less chicken coated with tangy sweet and sour sauce.

Honey Chicken 蜜汁鸡球

Crispy bone-less chicken coated with honey sauce.

Satay Chicken 沙爹鸡

Stir-fried chicken fillet in creamy peanut satay sauce.

VEGETABLES

Seasonal Vegetable Stir Fry 耗油/蒜蓉炒时菜

Wok tossed Asian greens (Kai Lan/Bok Choy/Choy Sum) with choice of **oyster sauce** or **garlic sauce**.

Choy Sum in Malazhan Sauce 马来盏炒菜心

Stir-fried choy sum in Malaysian sambal with dried shrimp, fresh & dried chilli and belacan sauce.

Seasonal Vegetables & Tofu Hot Pot 杂菜豆腐煲

Assorted seasonal vegetables stir-fried with fluffy tofu puffs.

RICE

Wu Kong Fried Rice 悟空炒饭(鸡，牛，素)

House special fried rice with a choice of **beef**, **chicken** or **vegetables**.

XO Sauce Fried Rice XO酱炒饭(鸡，牛，素)

Spicy XO sauce fried rice with a choice of **beef**, **chicken** or **vegetables**.

Steamed Rice 米饭

Bowl of steamed jasmine rice.

NOODLES

Xing Chow Bee Hoon 星洲炒米粉(鸡，牛，素)

Known as Singaporean Rice Vermicelli stir fried noodle with dash of curry powder.

Choice of **beef**, **chicken** or **vegetables**.

Scramble Egg Stir Fried Rice Noodle 滑蛋炒河(鸡，牛，素)

Wok tossed flat rice noodles in succulent white egg sauce with a choice of **beef**, **chicken** or **vegetables**.

Cantonese Crispy Chow Mein 粤式脆面(鸡，牛，素)

Classic Cantonese crispy noodles topped with a saucy stir fry of **beef**, **chicken** or **vegetables**.

Hong Kong Stir Fried Rice Noodle 干炒河粉(鸡，牛，素)

Most famous Hong Kong wok stir-fried flat rice noodles with a choice of **beef**, **chicken** or **vegetables**.

Char Kway Teow 炒贵刁(鸡，牛，素)

Popular South East Asian street eats, charred stir-fried flat rice noodles with a hint of spiciness and smokiness.

Choice of **beef**, **chicken** or **vegetables**.

Beef Brisket Lo Mein 牛腩干捞面

Dry thin egg noodles topped with slow cooked beef brisket, rich and bold flavour.

BBQ Pork & Wonton Lo Mein 叉烧云吞干捞面

Dry thin egg noodles serving with a side of BBQ pork and steamed pork wonton.

Braised Beef Noodle Soup 红烧牛肉面

A rich and comforting bowl of noodle soup topped with tender braised beef, bursting with flavour from its plentiful armoa and sauce.

DESSERTS

Taro Bao 香芋包

Steamed sweet taro bun.

Egg Custard Bao 奶皇包

Steamed bun filled with creamy egg custard.

Fried Ice Cream 炸雪糕

Battered vanilla ice cream served on fresh fruit.

DRINKS MENU

SPARKLING WINES

Veuve Fourny Blanc de Blancs Brut Vertus Premier Cru Champagne (France)	\$196
A flowery bouquet with citrus zest, spice and toast; a long, intense palate with biscuit notes, then a fresh finish.	
Este Sparkling Vintage Cuvee (Yarra Valley, Australia)	\$96
Fine complex, hazelnut, toast and brioche. Creamy mouthfeel but still vibrant and youthful.	
Proverbio Prosecco (Glera, Italy)	\$10 (glass) / \$50
Fine bubbles, with a classic Prosecco aromatic nose. The wine is very soft on the palate, offering refreshing acidity with lots fruity flavours such as apple, apricot and some banana.	

MOSCATO

De Bortoli Petit Moscato Rose Frizzante (Rutherglen, Australia)	\$40
Highly aromatic, fresh and lively berry fruit supporting the bright sorbet characters.	
Vivo Moscato (Australia)	\$9 (glass) / 26
The palate is lively and fresh and tastes of freshly crushed grapes with just a squeeze of lemon & ginger on the finish.	

ROSE

De Bortoli Rosé Rosé (King Valley, Australia)	\$9 (glass) / \$40
Delicate fragrance of berry, watermelon and pomegranate, with a hint of spice. Rosé Rosé is a delicately structured wine with a textural dry finish.	
Wizardy Grenache Rosé (Heatcote, Australia)	\$50
Very pale in colour, perfumed, dry, textural, seaspray, delicious.	

WHITE WINES

3 Tales Sauvignon Blanc (Marlborough, New Zeland)	\$9 (glass) / \$36
Pale straw in colour with a subtle lime green highlight. Tropical aromatics of guava and passionfruit intertwine with green apple and bright citrus notes.	
De Bortoli Lorimer Semillon Sauvignon Blanc (Riverina, Australia)	\$26
Fresh, grassy aromas with tropical and citrus fruit notes carry through onto the palate which is soft and rounded, finishing with a crisp, balanced acidity.	
La Bohème Act One Riesling (Yarra Valley Australia)	\$50
Pale green colour. Punch Riesling flavours, apple, waxy, textural and soft acidity.	
La Bohème Act Three Pinot Gris (Yarra Valley Australia)	\$50
Vibrant straw colour. Gently fragrant with exotic Pinot Gris characters of pear, orange blossom and stone fruit. Textural, flavours of apple and mandarin, classic perfumed 'Gris' style.	
Rutherglen Estate Pinot Grigio (Rutherglen, Australia)	\$9 (glass) / \$36
Pale straw with green hues. This wine has delicate flavours of pears, almond with a savoury textural palate with a citrus pith finish.	
The Estate Vineyard Chardonnay (Yarra Valley Australia)	\$56
Pale straw with a green edge. Restrained, citrus florals, brioche and nutty. Fine, minerally and textural flavours with soft acidity.	
De Bortoli Lorimer Chardonnay (Riverina, Australia)	\$9 (glass) / \$26
Very pale straw with a green tinge. Tight and bright early picked peach and melon notes carried on a weighty palate. Culminating in a fresh and crisp finish with the most interesting of oak nuances	

RED WINES

Riorret The Abbey Pinot Noir (Yarra Valley, Australia)	\$90
Bright medium red. Quite pure with hints of blueberry, raspberry, game and woodsmoke. Fine grained texture, restrained, spice, slightly saline, fills the palate with gentle flavours.	
The Estate Vineyard Pinot Noir (Yarra Valley, Australia)	\$56
Bright red colour. Red and dark fruits, wood spice and violets. Generous in character, finesse but soft in style, complex and quite alluring.	
De Bortoli Regional Reserve Pinot Noir (Yarra Valley, Australia)	\$9 (glass) / \$36
Medium red with bright edge. Alluring Pinot aromas of strawberry and red cherry. Soft, plump, textural, spice, gentle acidity, soft tannins.	
De Bortoli Lorimer Shiraz (Riverina, Australia)	\$9 (glass) / \$26
Rich and Intense.	
Melba Reserve Cabernet Sauvignon (Yarra Valley, Australia)	\$116
Dark red with purple hue. Deeply scented notes of blackberry, leaf and cedar wood. Sweet dark fruits, fine tannins, textural, long, smooth and polished.	
The Estate Vineyard Cabernet Sauvignon (Yarra Valley, Australia)	\$56
Deep red with a purple hue. The palate shows fine grained tannins, backed by an elegant flavour profile. Sophisticated and fine.	
De Bortoli Regional Reserve Cabernet Sauvignon (Yarra Valley, Australia)	\$9 (glass) / \$36
Deep red with garnet edge. Gently leafy, bright fruit, violets and blackcurrant. Rich, sweet dark and red fruits, layered tannins, soft acidity.	

COCKTAIL

Wu Kong Daiquiri 悟空黛绮莉	\$14
White Rum, Lime Juice, Banana	
Mount Huaguo 花果山	\$16
White Rum, Jasmine Green Tea Passionfruit, Pineapple, Kumquat Lemon, Osmanthus Sugar	
Flaming Mountain (Chilli & Ginger Mojito) 火燄山	\$16
White Rum, Chilli, Ginger, Lime Juice, Mint	
Margarita - Honey & Kumquat Lemon 東海龍宮	\$16
Tequila, Cointreau, Kumquat Lemon, Lime Juice, Honey, Sea Salt	
Princess Iron Fan (Pandan Colada) 铁扇公主	\$16
White Rum, Pandan, Coconut Cream, Pineapple Juice, Lime Juice, Sugar Syrup	
White Bone Demon (Pina Colada) 白骨精	\$16
White Rum, Coconut Cream, Pineapple Juice, Lime Juice, Sugar Syrup	
Espresso Martini	\$16
Vodka, Crème De Cacao, Coffee, Sugar Syrup	
Lychee Martini	\$14
Vodka, Lychee	
Bubble Tea Lover (Milk Tea Cocktail)	\$12
Vodka, Black Tea, Creamer, Sugar Syrup, Brown Sugar Pearl	
House Tonic	\$12
Gin, Vodka, Lime Juice, Sichuan Pepper, Cucumber, Mints	
Pink Lady (Cosmopolitan)	\$12
Vodka, Cointreau, Cranberry Juice, Lime Juice, Sugar Syrup	
Aperol Spritz	\$14
Prosecco, Aperol, Soda Water	



DRINKS MENU

BEER ON TAP

Tiger on Tap (Singapore) - ABV 5.0%	\$9
Smooth, well hopped beer with a refreshing aftertaste. Brewed using Malt Barley from Australia and Europe and bitter hops from Germany.	
Asahi on Tap (Japan) - ABV 5.0%	\$9
Excellent richness, truly refreshing drinkability and satin smoothness.	

INTERNATIONAL PREMIUM BEER

Tsing Tao (China) - ABV 4.7%	\$9
China's most famous beer. A cleansing, hoppy European Lager style. A partner for a wide array of Chinese foods	
Corona (Mexico) - ABV 4.5%	\$9
Displays a well-rounded character with pleasant malt and hop aromas	
Peroni (Italy) - ABV 5.1%	\$9
Crispy and refreshing beer with a delicate balance of bitterness	
Hoegaarden White (Belgium) - ABV 4.9%	\$9
Intensely aromatic with lots of lemony fruit, spices and a hint of white chocolate	
Pilsner Urquell (Czech Republic) - ABV 4.4%	\$9
Intensely hoppy, full-bodied flavour with a characteristically fine bitterness against a background of honey-sweetness	

BOTTLE BEER

XXXX Gold ABV - 3.5%	\$8
Mid-strength lager, brewed with the finest Australian malt and barley, refreshing, unique golden cluster hops.	
Somersby Apple Cider - ABV 4.5%	\$8
Natural apple flavouring, unique, tasty and easy to drink.	
Crown Larger - ABV 4.9%	\$8
Classic large, fruity aroma, malty refreshing taste with a smooth, full bodied finish.	
Carlton Black - ABV 4.4%	\$8
Classic ale, boasts a fuller body rich in roasted malts and toffee flavours.	
4 Pines Pacific Pale - ABV 3.5%	\$8
Craft beer, big fruity hop aromas of passionfruit, pineapple and pear.	
4 Pines Hefeweizen - ABV 5.2%	\$9
Craft beer, delicious wheat beer with a cloudy appearance, sweet nose of banana and a palate of spice.	

MOCKTAIL

Mojito	\$9
Mint, Lime, Soda	
Passionfruit & Lychee	\$9
Passionfruit, Lychee, Sugar, Soda	
Grapefruit & Lemon	\$9
Grapefruit, Lemon, Soda	
Pina Colada	\$9
Coconut Cream, Lime Juice, Pineapple Juice, Sugar	

BUBBLE TEA

Classic Pearl Milk Tea	\$8
Black Tea, Sugar Syrup, Creamer, Brown Sugar Pearl	
Taro Milk Tea	\$8
Black Tea, Sugar Syrup, Creamer, Diced Taro	
Strawberry Green Tea	\$9
Jasmine Green Tea, Sugar Syrup, Strawberry	
Kiwi Green Tea	\$9
Jasmine Green Tea, Sugar Syrup, Kiwi	
Lemon & Lemongrass Green Tea	\$9
Jasmone Green Tea, Sugar Syrup, Lemon, Lemongrass	
Fruit Green Tea	\$9
Jasmine Green Tea, Passionfruit, Pineapple, Kumquat Lemon	
Strawberry Frappe with Poppings	\$9
Strawberry, Creamer, Condensed Milk, Strawberry Poppings	
Mango Passionfruit Frappe with Poppings	\$9
Mango, Passionfruit, Creamer, Condensed Milk, Mongo Poppings	
Coconut Frappe with Poppings	\$9
Coconut Cream, Sugar Syrup, Creamer, Condensed Milk, Lychee Poppings	

SOFT DRINKS

Soft Drinks - Pepsi / Pepsi Max / Lemonade / Sunkist / Lemon Lime Bitter	\$4.5
Lipton Ice Tea - Peach / Lemon	\$5
Juice - Apple / Orange / Cranberry	\$5

WATER

Mt Ossa Tasmanian Spring Water Still 750ml (Tasmania)	\$6
Mt Ossa Tasmanian Sparkling Water 750ml (Tasmania)	\$6

HOT TEA

Classic Oolong Tea	\$4
Nutty, toasted flavour. Delicate, dark and intriguing.	
Jasmine Green Tea	\$4
A robust yet smooth green tea with fragrant jasmine.	
Osmanthus Flower Tea	\$4
Yellow-gold flower grown in Southern China. Uniquely sweet and buttery fragrance.	

