

small bites

- Chinese style sweet and salty walnuts 5
- Ma hor - sticky fried peanuts and coconut with pineapple (vegan) 2.5
- Bao with twice cooked master stock pork, yuzu mayo, chilli caramel and apple slaw 5
- Lamb and water chestnut potsticker dumplings with ginger and shallot sauce 3.5
- Vegetarian potsticker dumplings - cashew and dried shiitake mushroom with ginger and shallot sauce 3.5
- Scallop with ponzu miso butter & perilla 4
- Betel leaf with tea smoked salmon, fresh coconut, tamarind & grape 4.5
- Fried pork meatballs with quail egg with 3 flavour sauce and pineapple 4.5

medium bites

- Minced pork larb with crisp vegetables & prik nam pla 20
- Rare beef salad with cherry tomatoes, pomelo, peanuts and ground roast rice 24
- Roast sweet potato, eggplant and cashews in Massaman curry sauce, pickled bean sprouts (vegan) 18
- Crispy fried Sichuan chicken with chilli tamarind sauce and Kewpie mayo 18
- Spicy red bean curd marinated lamb ribs with eggplant relish 25

large bites

- NZ Ora King salmon with black bean, sweet soy, chilli & ginger 34
- Crispy skin barramundi in yellow fragrant broth, with lemongrass, galangal and Thai basil 30
- Slow cooked beef cheek with dried shiitake mushrooms, red dates & mermaids tresses 29
- Sichuan spiced half duck with mandarin, miso, black vinegar and star anise 40
- Turmeric curry of pork belly with tomato, coconut, fresh lime & coriander 27

sides

- Green papaya salad with dried shrimp, peanuts, tamarind and nam jim. 12
- Cabbage and carrot salad with fresh ginger, chilli lime and white soy dressing (vegan) 9
- Chinese greens with fresh oyster mushrooms, chilli & yellow bean sauce (vegan) 12
- Jasmine rice 3

can't decide?

- BANQUET 1 \$55pp
- Ma hor - sticky fried peanuts and coconut with fresh pineapple
- Lamb and water chestnut pot sticker dumpling with ginger and shallot dipping sauces
- Crispy fried Sichuan chicken with chilli tamarind sauce and Kewpie mayo
- Ora King salmon with black bean, sweet soy, chill and ginger
- Turmeric curry of pork belly with tomato, coconut and fresh Lime
- Cabbage and carrot salad with fresh ginger, chilli, lime and white soy dressing
- Jasmine rice
- Lemongrass tapioca, coconut sorbet, passionfruit and sesame crisp

BANQUET 2 - \$70pp

- Ma hor - sticky fried peanuts and coconut with pineapple
- Lamb and water chestnut pot sticker dumpling with ginger and shallot dipping sauce
- Scallop with ponzu miso butter & perilla
- Crispy fried Sichuan chicken with chilli tamarind sauce and Kewpie mayo
- NZ Ora King salmon with black bean, sweet soy, chill and ginger
- Turmeric curry of pork belly with tomato, coconut and fresh lime
- Rare beef salad with cherry tomatoes, pomelo, peanuts and ground roast rice
- Cabbage and carrot salad with fresh ginger, chilli, lime and white soy dressing
- Jasmine rice
- Lemongrass tapioca, coconut sorbet, passionfruit and sesame crisp

Minimum of 4 for banquets

dessert

- Deep fried banana ice cream with salty caramel sauce 13
- Lemongrass tapioca, coconut sorbet, dark palm sugar syrup, passionfruit and sesame crisp 13
- Lime and coconut sugar delicious pudding with vanilla and kaffir lime ice cream 13
- Black coffee with star anise sabayon, ginger sablé biscuit 10

Find us on our social at
www.instagram.com/thegoldenpig
www.facebook.com/thegoldenpigrestaurantandcookingschool

"Like our food? Come along to one of our Golden Pig cooking classes. Our hands on classes are fun as well as educational and cover a wide range of international cuisines and specialties such as bread making, butchery, pastry and desserts. Check out our class calendar or buy a gift voucher at www.goldenpig.com.au."

wine

Sparkling

- NV Ziro Prosecco NV – Veneto, ITALY 12/52
- Chain of Ponds Sparkling Chardonnay Pinot Noir NV – Adelaide Hills, SA 10/44
- NV DeChanceney Cremant de Rose NV – Loire Valley, FR 14/62
- NV Delemere Cuvee Brut NV – Pipers Brook, TAS 75
- Champagne Collet Art Deco Brut NV – Ay, Champagne, FR 120

White

- 2017 3 Drops Riesling – Great southern, WA 11/48
- 2017 Grosset 'Alea' Riesling – Clare Valley, SA 76
- 2017 Novello Pinot Grigio – Adelaide Hills, SA 10/42
- 2016 Kris Pinot Grigio – Venezia, ITALY 48
- 2017 Juniper Estate Fiano – Margaret River, WA 12/52
- 2017 See Saw Sauvignon Blanc – Orange, NSW 44
- 2017 Astrolabe Sauvignon Blanc – Marlborough, NZ 12/56
- 2017 Laurenz 'Singing' Gruner Veltliner – Kamptal, AUSTRIA 60
- 2017 Holm Oak Pinot Gris – Tamar Valley, TAS 56
- 2016 Joseph Cattin Pinot Blanc – Alsace, FR 13/50
- 2016 Delatite 'Dead Man's Hill' Gewurtztraminer – Mansfield, VIC 50
- 2017 Borrowed Cuttings Piquepoul – Cowra, NSW 62
- 2014 Alauda Muscat Sauvignon Blanc – Moral de Calatrava, SPAIN 46
- 2016 Te Whare Ra Toru Gewurtz, Riesling & Pinot Gris – Marlborough, NZ 52
- 2016 J.Moreau & Fils Petit Chablis – Chablis, FRANCE 76
- 2016 Austins & Co Estate Chardonnay – Geelong, VIC 14/58

Rose

- 2017 Spy Valley Rose (Pinot Noir) – Marlborough, NZ 48
- 2015 Les Ligeriens Rose D'Anjou – Loire Valley, FR 10/42
- 2016 Mason Angelvin Rose – Provence, FR 62
- 2017 The Pawn 'El Desparado' Tempranillo Sangiovese Rose – Adelaide Hills, SA 11/44

Red

- 2016 Cellier des Samsons Beaujolais Villages – Beaujolais, FR 12/54
- 2017 d'Soumah Pinot Noir – Yarra Valley, VIC 13/56
- 2013 Wooing Tree Pinot Noir – Central Otago, NZ 94
- 2015 LaZona Barbera – King Valley, VIC 52
- 2017 Jericho 'Joven' Tempranillo – McLaren Vale, SA 56
- 2017 Manos Libre Temperanillo/ Shiraz - 2017 Castilla, SPAIN 12/52
- 2016 Alejandro Monastrell – Riverland, NSW 11/46
- 2017 Hither & Yon Nero d'Avola – McLaren Vale, SA 12/50
- 2015 Jed Malbec – Mendoza, ARGENTINA 48
- 2015 BK Springs GSM – Blewitt Springs, SA 78
- 2014 Lunar Apoge Lirac Grenache, Syrah, Mouvedre – Rhone Valley, FR 88
- 2016 Killanoon 'Killermans Run' Shiraz – Clare Valley, SA 10/44
- 2016 Yelland & Papps Second Take Shiraz – Barossa Valley, SA 72
- 2015 Baron Philippe de Rothschild Mapu Reserva Carmenere – Maipo Valley, CHILE 52

Menu artwork by Singaporean artist, William Chua. The writing on the pig says "Lucky"