

## small bites

- Chinese style sweet and salty walnuts 5 (GF) (vegan)
- Ma hor - sticky fried peanuts and coconut with pineapple (3 pcs) 7.5 (vegan)
- Bao with twice cooked master stock pork, yuzu mayo, chilli caramel and apple slaw (2 pcs) 10
- Pork and shiitake mushroom spring rolls with fresh plum sauce (4 pcs) 12
- Vegetarian spring rolls with cashew and dried shiitake mushroom, fresh plum sauce (4 pcs) 12 (vegan)
- Scallops with miso butter & perilla (2 pcs) 8 (GF)
- Betel leaf with rare beef, sticky tamarind, grapefruit & ground roast rice (2 pcs) 9 (GF)
- Fried prawn toasts with chilli jam (4 pcs) 10
- Chicken and prawn wontons with garlic chives, black vinegar & chilli sauce (5 pcs) 12

## medium bites

- Prik King stir fry of pork with pickled garlic, green beans and pickled green peppercorns 20 (GF)
- Warm salad of crispy fish, lemongrass, mint, shallots and ground roast rice (GF) 24
- Roast sweet potato, eggplant and cashews in Massaman curry sauce, pickled bean sprouts (vegan) (GF) 18
- Crispy fried Sichuan chicken with chilli tamarind sauce and Kewpie mayo 18
- Steamed eggplant with chilli bean sauce, salt and pepper tofu 18 (vegan)

## large bites

- NZ Ora King salmon with black bean, sweet soy, chilli & ginger 36
- Crispy skin barramundi in yellow fragrant broth, with lemongrass, galangal and Thai basil 30 (GF)
- Grilled coconut poached spatchcock with spicy sambal, cucumber and fresh coconut relish 29 (GF)
- Sichuan spiced half duck with plums, miso, black vinegar and star anise 40 (GF)
- Twice cooked sweet soy beef rib with spicy peanut sauce, green papaya 32

## sides

- Spicy watermelon and fresh coconut salad 12 (GF) (vegan)  
w sticky pork 20 (GF)
- Egg noodle and spinach salad with fresh ginger, chilli, lime and white soy dressing (vegetarian) 12
- Chinese greens with fresh oyster mushrooms, chilli, yellow bean sauce & shrimp floss 12
- Jasmine rice 3

## can't decide?

- BANQUET 1 \$60 pp
- Ma hor - sticky fried peanuts and coconut with fresh pineapple
- Pork and shiitake mushroom spring roll with fresh plum sauce
- Chicken and prawn wontons with garlic chives, black vinegar & chilli sauce
- Crispy fried Sichuan chicken with chilli tamarind sauce and Kewpie mayo
- Twice cooked sweet soy beef rib with spicy peanut sauce, green papaya
- Ora King salmon with black bean, sweet soy, chill and ginger
- Egg noodle and spinach salad with fresh ginger, chilli, lime and white soy dressing
- Jasmine rice
- Crepe fraiche and cardamom panna cotta with watermelon granita, sesame praline
- BANQUET 2 - \$70 pp
- Ma hor - sticky fried peanuts and coconut with fresh pineapple
- Pork and shiitake mushroom spring roll with fresh plum sauce
- Chicken and prawn wontons with garlic chives, black vinegar & chilli sauce
- Scallops with miso butter & perilla
- Crispy fried Sichuan chicken with chilli tamarind sauce and Kewpie mayo
- Twice cooked sweet soy beef rib with spicy peanut sauce, green papaya
- Spicy watermelon and fresh coconut salad with sticky pork
- Ora King salmon with black bean, sweet soy, chill and ginger
- Egg noodle and spinach salad with fresh ginger, chilli, lime and white soy dressing
- Jasmine rice
- Crepe fraiche and cardamom panna cotta with watermelon granita, sesame praline

minimum of 4 for banquets  
vegan and vegetarian options available

## dessert

- Deep fried banana & coconut ice cream with salty caramel sauce and peanuts 13
- Crepe fraiche and cardamom pannacotta with watermelon granita, sesame praline 13
- Chilli chocolate parfait with coconut meringue and spiced cherries 13

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[www.facebook.com/thegoldenpigrestaurantandcookingschool](http://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](http://www.goldenpig.com.au)."

## wine

### Sparkling

- NV Ziro Prosecco NV – Veneto, ITALY 13/54
- Chain of Ponds Sparkling Chardonnay Pinot Noir NV – Adelaide Hills, SA 11/45
- NV Chevalier Rose NV – Nuits- Saint Georges, FR 48
- NV Jed Blanc de Blanc Mendoza, ARG 62
- Champagne Collet Art Deco Brut NV – Ay, Champagne, FR 120

### White

- 2018 3 Drops Riesling – Great southern, WA 12/50
- 2017 Grosset 'Alea' Riesling – Clare Valley, SA 76
- 2018 Greg Cooley Pinot Grigio – Clare Valley, SA 11/44
- 2016 Kris Pinot Grigio - Delle Venezie, ITALY 50
- 2017 See Saw Sauvignon Blanc – Orange, NSW 46
- 2017 Astrolabe 'Province' Sauvignon Blanc – Marlborough, NZ 13/58

- 2017 Juniper Estate Fiano – Margaret River, WA 12/54
- 2016 Laurenz 'Singing' Gruner Veltliner – Kamptal, AUSTRIA 60
- 2016 Joseph Cattin Pinot Blanc – Alsace, FR 12/54
- 2017 Trout Valley Pinot Gris – Nelson, NZ 54
- 2016 Te Whare Ra Toru Gewurtz, Riesling & Pinot Gris – Marlborough, NZ 54
- 2016 Delatite 'Dead Man's Hill' Gewurtztraminer – Mansfield, VIC 56
- 2017 Borrowed Cuttings Piquepoul – Cowra, NSW 62

- 2016 J.Moreau & Fils Petit Chablis – Chablis, FRANCE 76
- 2014 Les Lys Vouvray Tranquille (Chenin Blanc) - Loire Valley, FR 14/58
- 2017 Soumah Chardonnay – Yarra Valley, VIC 12/52
- 2016 The Pawn Wine Co 'Jeu de Fin' Chardonnay, Adelaide hills, SA 72

### Rose

- 2015 Les Ligeriens Rose D'Anjou – Loire Valley, FR 11/44
- 2018 Six Foot Six Rosé (Pinot Noir) - Geelong, VIC 48
- 2016 Torpez Saint T Rosé – Provence, FR 62

### Red

- 2018 Protège Pinot Noir – Tamar Valley, TAS (served lightly chilled) 11/44
- 2017 Petit Detours Gamay – Languedoc, FR (served lightly chilled) 44

- 2017 Moorooduc Devil Bend Creek Pinot Noir- Yarra Valley, VIC 12/54
- 2014 Wooing Tree Pinot Noir – Central Otago, NZ 94

- 2016 El Desperado Tempranillo Sangiovese- Adelaide Hills, SA 11/44
- 2014 El Cantico 'Crianza' (Tempranillo) - Rioja, SP 58
- 2017 Hither & Yon Grenache Touriga – McLaren Vale, SA 12/52
- 2017 Yelland & Papps Second Take Grenache- Barossa Valley, SA 72
- 2015 Boccantino Nero d'Avola- Sicily, IT 12/50

- 2015 BK Springs GSM – Blewitt Springs, SA 78
- 2014 Lunar Apoge Lirac Grenache, Syrah, Mouvedre – Rhone Valley, FR 88
- 2016 Kilikanoon 'Killermans Run' Shiraz – Clare Valley, SA 11/46
- 2017 Paxton Quandong Single Vineyard Shiraz- McLaren Vale, SA 68

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