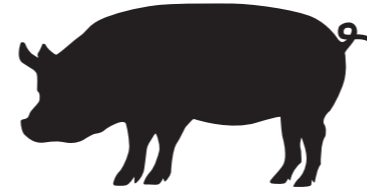




small bites

Chinese style sweet and salty walnuts 6 GF (vegan)
Ma hor - sticky fried peanuts & coconut with pineapple (3 pcs) 7.5 (vegan) GF
Bao with twice cooked master stock pork, yuzu mayo, chilli caramel and apple slaw (2 pcs) 12
Crispy fried king prawns, with spicy green chilli dressing (3 pcs) 24 GF
Scallops with miso butter & perilla (2 pcs) 12 GF
Betel leaf with salmon roe, sticky tamarind sauce and fresh lemon 12 GF
Chicken and pork wontons with, garlic chives black vinegar and chilli sauce (5 pcs) 12
Sesame, ginger & cabbage wontons (5 pcs) 12 (vegan)
Chinese pancakes with cumin spiced twice cooked lamb, cucumber pickle and house made hoisin (4 pcs) 18

medium bites

Stir fry of cuttlefish with asparagus, cloud ear mushroom, tomato and glass noodles 24
Chinese style omelette with crispy pork belly, fresh tomato and ginger sauce 26 GF
Sweet and spicy Korean fried chicken with peanuts 22 GF
Black onyx sirloin with curry butter, fresh green peppercorns, ground roasted rice 36 GF
Steamed eggplant with chilli bean sauce, salt & pepper tofu 18 (vegan) GF
Salad of pepper crusted chicken, green beans, grapes, thai basil and coconut & chilli jam dressing \$24



 @thegoldenpigfoodandwineschool  @thegoldenpig

sides

Shredded vegetable salad with lime, peanuts and fresh mint 13 GF
Steamed gai lan with black bean and chilli sauce 13 (vegan)
Wok tossed brussel sprouts with house made bacon and XO sauce 15
Jasmine rice 3

large bites

Claypot goldband snapper with ginger and shallot 32
Crispy skin barramundi in yellow fragrant broth, with lemongrass, galangal and Thai basil 30 GF
Roast sweet potato, eggplant and cashews in massaman curry sauce, pickled bean sprouts 25 (vegan) GF
Sichuan spiced half duck with mandarin, miso, black vinegar & star anise 44 GF
Grilled sweet soy pork neck in green curry sauce 29 GF
Beef Cheek in Chinese master stock with son in law eggs and prik nam pla 32

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.

dessert

Doughnuts with mandarin curd and mandarin ice cream 14
Green tea cake, apple jelly, caramelised apples and condensed milk custard 15 GF
Star anise cream with grilled pineapple, palm sugar caramel, peanut and coconut brittle 14 GF

CAN'T FIT ANY MORE IN?

2017 Marcarini Moscato d'Asti DOCG Piedmont, ITY	10 (90ml) /80
2017 D'Arenberg Noble Mud Pie McLaren Vale, SA	15 (90ml) /60
Dows 10yr Old Tawny Port Duoro Valley, PRT	15 (60ml)
Campbells Classic Muscat Rutherglen, VIC	15 (60ml)
Campbells Liquid Gold Topaque Rutherglen, VIC	15 (60ml)

BANQUET 1 - \$65 pp

Ma hor - sticky fried peanuts and coconut with fresh pineapple
Chinese pancakes with cumin spiced twice cooked lamb, cucumber pickle and house made hoisin
Chicken and pork wontons with garlic chives, black vinegar & chilli sauce

Sweet and spicy Korean fried chicken with peanuts
Claypot gold band snapper with ginger and shallot
Grilled sweet soy pork neck in green curry sauce
Steamed gai lan with black bean and chilli sauce
Jasmine rice

Star anise cream with grilled pineapple, palm sugar caramel, peanut and coconut brittle

minimum of 4 for banquets
vegan and vegetarian options available

BANQUET 2 - \$80 pp

Ma hor - sticky fried peanuts and coconut with fresh pineapple
Scallops with miso butter & perilla
Crispy fried king prawns with green chilli dressing
Chicken and pork wontons with garlic chives, black vinegar & chilli sauce

Chinese pancakes with cumin spiced twice cooked lamb, cucumber pickle and house made hoisin
Sweet and spicy Korean fried chicken with peanuts
Black onyx sirloin with curry butter, fresh green peppercorns, ground roasted rice
Claypot goldband snapper with ginger and shallot
Grilled sweet soy pork neck in green curry sauce.
Steamed gai lan with black bean and chilli sauce
Jasmine rice

Star anise cream with grilled pineapple, palm sugar caramel, peanut & coconut brittle

BANQUET 3 - \$35 pp (FRIDAY LUNCH ONLY)

Ma hor - sticky fried peanuts and coconut with fresh pineapple
Chinese pancakes with cumin spiced twice cooked lamb, cucumber pickle and house made hoisin
Bao with twice cooked master stock pork, yuzu mayo, chilli caramel and apple slaw

Grilled sweet soy pork neck in green curry sauce
Shredded vegetable salad with lime, peanuts and fresh mint

Jasmine rice

minimum of 2 for lunch banquet