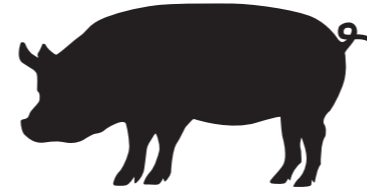




## small bites

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 & chilli sauce (5 pcs) 12  
Sesame, ginger & cabbage wontons, black vinegar & chilli sauce (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



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## 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 & 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](http://www.goldenpig.com.au).*

## dessert

Doughnuts with mandarin curd and mandarin ice cream 14  
Chocolate chilli parfait with ginger poached pear & five spiced biscuit 15  
Star anise cream with grilled pineapple, palm sugar caramel, peanut & 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

Beef Cheek in Chinese master stock with son in law eggs & prik nam pla  
Shredded vegetable salad with lime, peanuts and fresh mint

Jasmine rice

**minimum of 2 for lunch banquet**