

## 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 crispy fried prawn, spicy green chili mayo, pickled daikon and carrot (2 pcs) 15  
Scallops with miso butter & perilla (2 pcs) 12 GF  
Betel leaf with smoked duck breast, sticky tamarind sauce & grapefruit 12 GF  
Chicken and pork wontons with garlic chives, black vinegar & chilli sauce (5 pcs) 12  
Fried dumplings with water spinach, pine nuts and fermented white bean curd (4 pcs) 12 (vegan)  
Chinese pancakes with cumin spiced twice cooked lamb, cucumber pickle & house made hoisin (4 pcs) 20

## medium bites

Silky egg and chicken with XO sauce and puffed rice 12 GF  
Fragrant prawn salad with chili, dill, glass noodles and salmon roe 32 GF  
Duck leg braised with soy and coconut in rich pineapple curry sauce 29 GF  
Sweet and spicy Korean crunchy fried chicken with peanuts 24 GF  
Steamed eggplant with chilli bean sauce, salt & pepper tofu 22 (vegan) GF  
Warm salad of fried fish with green apple, shallots, lemongrass and fresh herbs 26 GF  
Chang mai curry of pork with ginger, pickled garlic & peanuts 29 GF  
Crispy quail and mushrooms tossed with sweet black vinegar and dark soy 29

## large bites

Claypot goldband snapper with ginger and shallot 36  
Crispy skin barramundi in yellow fragrant broth, with lemongrass, galangal and Thai basil 32 GF  
Roast pumpkin, sweet potato, eggplant and cashews in massaman curry sauce, pickled bean sprouts 26 (vegan) GF  
Crispy free range pork belly with plum, miso & black vinegar sauce 40 GF  
Beef Cheek in Chinese master stock with son in law eggs & prik nam pla 36  
Kobe Wagyu Rump MB6 220g with curry butter, pickled green peppercorns & ground roasted rice 45 GF

## 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 bacon and XO sauce 15  
Jasmine rice 4

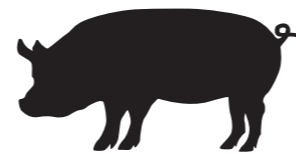
## dessert

Doughnuts with passionfruit curd and passionfruit ice cream 14  
Vietnamese coffee semifreddo with chocolate & hazelnut meringue 14  
Tapioca and coconut panna cotta, watermelon and lime granita, peanut & coconut brittle 14 GF

Please note a variable card surcharge of 1-1.6% applies

 @thegoldenpigfoodandwineschool  @thegoldenpig

*Like our food?  
Come along to one of  
our Golden Pig cook-  
ing 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, butch-  
ery, pastry & desserts.  
Check out our class  
calendar or buy a gift  
voucher at  
[www.goldenpig.com.au](http://www.goldenpig.com.au)*



## BANQUET 1 - \$65 pp MINIMUM OF 4 FOR BANQUETS 1 & 2

Ma hor - sticky fried peanuts and coconut with fresh pineapple  
Chinese pancakes with cumin spiced twice cooked lamb, cucumber pickle & house made hoisin  
Chicken and pork wontons with garlic chives, black vinegar & chilli sauce  
Chang mai curry of pork with ginger, pickled garlic & peanuts  
Sweet and spicy Korean crunchy fried chicken with peanuts  
Claypot gold band snapper with ginger and shallot  
Steamed gai lan with black bean and chilli sauce  
Jasmine rice  
Tapioca and coconut panna cotta, watermelon and lime granita, peanut & coconut brittle

## BANQUET 2 - \$80 pp

Ma hor - sticky fried peanuts and coconut with fresh pineapple  
Scallops with miso butter & perilla  
Betel leaf with smoked duck breast, sticky tamarind sauce & grapefruit  
Chicken and pork wontons with garlic chives, black vinegar & chilli sauce  
Chinese pancakes with cumin spiced twice cooked lamb, cucumber pickle & house made hoisin  
Sweet and spicy Korean crunchy fried chicken with peanuts  
Kobe Wagyu Rump MB6 220g with curry butter, pickled green peppercorns & ground roasted rice  
Claypot goldband snapper with ginger and shallot  
Chang mai curry of pork with ginger, pickled garlic & peanuts  
Steamed gai lan with black bean and chilli sauce  
Jasmine rice  
Tapioca and coconut panna cotta, watermelon and lime granita, peanut & coconut brittle

## VEGETARIAN/VEGAN BANQUET- \$60 pp

Ma hor - sticky fried peanuts and coconut with fresh pineapple  
Fried dumplings with water spinach, pine nuts and fermented white bean curd  
Crispy mushrooms tossed with sweet black vinegar and soy  
Steamed eggplant with chilli bean sauce, salt & pepper tofu  
Roast pumpkin, sweet potato, eggplant and cashews in massaman curry sauce, pickled bean sprouts  
Steamed gai lan with black bean and chilli sauce  
Jasmine rice  
Coconut Sorbet, watermelon and lime granita, peanut praline

## LUNCH BANQUET - \$39 pp (FRIDAY LUNCH ONLY)

Ma hor - sticky fried peanuts and coconut with fresh pineapple  
Chinese pancakes with cumin spiced twice cooked lamb, cucumber pickle & house made hoisin  
Bao with crispy fried prawn, spicy green chili mayo, pickled daikon and carrot  
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