

Wah Wah Gee Dairy Free Menu

PECKISH / WHILE YOU WAIT

- Edamame** 8
w. Kaffir lime salt
- Roti bread 9
w. curry vegenaise
- Oysters** 3pc 13 | 6pc 22
w. Lime & homemade sweet chilli sauce 🌶️🌶️
Non chilli option available
- Ghost Chillies** 8
CAUTION – Only for the brave.
Eat at own risk 🌶️🌶️🌶️🌶️

Wah Wah Gee

ASIAN INSPIRED
DESIGNED TO SHARE

BAO

- Crispy chicken **Dairy Free Option** 3pc 18
w. Candied chilli, lettuce & sriracha vegenaise 🌶️
- Pork teriyaki** 3pc 18
w. Cucumber relish & red cabbage 🌶️
- Black bean burger** 3pc 16
w. Curried vegenaise, pickled carrot & gem lettuce 🌶️

DUMPLINGS

- Pork & water chestnut** 4pc 16
w. Chilli, garlic & lime dressing & pineapple 🌶️
- Vegetable** 4pc 16
w. Japanese pickled cucumber & homemade hoisin
- Prawn & kimchi** 4pc 16
w. Tom yum dipping sauce 🌶️

GET ME STARTED...

- Pulled jackfruit & Thai red curry spring rolls** 2pc 11
w. **Homemade bbq sauce** 🌶️
- Salt & pepper squid** 16
w. **wah sweet chilli sauce** 🌶️
- Korean meatballs** 18
w. **Szechuan dressing** 🌶️
- Korean fried cauliflower** 15
w. **Lime & mint dipping sauce**
- DZ ʔkʔf ^ Ž i kZpg p hgrhgl p' MZbr ^ehp \nkr 1Zn^** 15
🌶️🌶️

Need some more time to decide?

SLURP SOME OYSTERS

FILL ME UP...

- Half duck roasted in maple syrup & 5 spice** 34
w. **DIY pancakes, homemade hoisin, cucumber & spring onions**
- Xinjiang cumin roasted lamb shanks** 35
w. **Braised red cabbage & sweet chilli salsa verde** 🌶️
- Cured & steamed salmon torchon** 35
w. **Wakame seaweed, pickled ginger & teriyaki sauce**
- Eggplant, butternut pumpkin & miso gratin** 28
[Vegetables baked in a miso based sauce with vegan cheese]
- Braised beef cheek, Thai red curry** 30
w. **Shitake mushroom & green beans** 🌶️
- Khao soi, crispy noodle curry** 28
w. **chickpeas, boiled and crispy noodles & spring onion** 🌶️🌶️
+ **tofu/prawn or pork** 7

FEED ME

**Can't decide?
Feeling adventurous?**
If your whole table is up for
it just say 'Feed Me'
& let us do all the work

55pp
60 w.dessert

CAN'T DO WITHOUT...

- Roti bread 7
- Steamed black & white rice** 8
w. **Coconut & lime cream & toasted coconut**
- Soy braised chat potatoes** 12
w. **Fried shallots**
- Chips** 9
w. **Chilli salt, sriracha vegenaise** 🌶️
- Asian leafy salad** 12
w. **Cucumber, capsicum, pickled carrot, radish, toasted coconut, coconut & lime cream & sweet chilli sauce** 🌶️🌶️
Non chilli option available
- Slaw** 9
w. **Wombok, cabbage, daikon, carrot with lime & mint dressing**
- Sautéed bok choy** 9
w. **Chilli soy & ginger** 🌶️
- Wakame seaweed** 8
- Zucchini strips** 10
w. **Sriracha, marinated in turmeric & Szechuan pepper** 🌶️
- Miso & maple roasted heritage carrots** 9

SWEET TOOTH?

- Build a bao** 9pp
Choose one of the following options:
- 2 fried buns, fried banana, honeycomb w. chocolate gelato 9
- 2 fried buns, apple crumble w. vanilla ice cream 9
- **2 fried buns, chilli poached pineapple, coconut chilli granola w. coconut sorbet** 9 🌶️
- Choc top** 16
w. **Vanilla ice-cream, ice magic & baileys with choice of mint or caramel**
- Affogato** 14
w. **Vanilla ice-cream, fresh Locale coffee & your choice of baileys/kahlua/frangelico**
- Sorbet** 9
A refreshing finish to dinner



/wahwahg



@wahwahgee #itsallgee



wahwahgee.com.au

BEERS & CIDERS

- | On Tap | sch pnt |
|--|-----------|
| Kirin | 9 12 |
| Little Creatures Furphy | 8.5 10 |
| Little Creatures XPA | 9 12 |
| James Squire 'Orchard Crush' Apple Cider | 8.5 10 |

Bottle/Cans

- | | |
|-------------------------------|-----|
| Wolf of The Willows P | 11 |
| James Boags Premium Light | 6 |
| Little Creatures Rogers Mid | 7.5 |
| Melbourne Bitter 375 Tinnie | 8.5 |
| Crown Lager | 8.5 |
| Heineken | 9 |
| Asahi Super Dry | 9 |
| Chancer Golden Ale | 9 |
| Corona | 8.5 |
| Flying Brick Draught Cider | 8.5 |
| Flying Brick Pear Cider | 8.5 |
| Kaiju Krush Tropical Pale Ale | 11 |

JARS & JUGS

[12 JARS | 30 JUGS]

Pash Mi, Pash Yu

Passoa passionfruit liqueur, Cointreau & fresh lemon topped w. apple juice & a dash of soda

Woo Woo

Smirnoff vodka, Peach Schnapps & fresh lime topped w. cranberry juice

Zest Express

Tanqueray elderflower liqueur, peach schnapps, lemon juice & a dash of bitters topped w. Squash

Tokyo Moon

Pavan grape liqueur, blue curaçao liqueur & fresh strawberries topped w. apple juice & a dash of lemonade

Espresso Martini 18

42 Below manuka honey vodka, Mr Blac

GROUP BOOKINGS | PRIVATE EVENTS | STAND UP OR SIT DOWN

We do it all – enquiries@wahbah.com.au

ANY DIETARIES?

Please seek one of our friendly staff members for assistance as not every ingredient is on the menu.

PUBLIC HOLIDAYS

Please note a 15% surcharge applies on public holidays.