

**GLUTEN FREE MENU**

**PECKISH / WHILE YOU WAIT**

- Edamame** 8  
w. Sea salt flakes
- Roti bread 9  
w. Coconut yoghurt, mint & cumin
- Oysters** 3pc 13 | 6pc 22  
w. Lime & homemade sweet chilli sauce

# Wah Wah Gee

ASIAN INSPIRED  
DESIGNED TO SHARE

**BAO**

- Crispy chicken **OPTION** 3pc 18  
w. Candied chilli, lettuce & sriracha vegemaise 🌶️🌶️
- Pork teriyaki **OPTION** 3pc 18  
w. Apple chilli jam & rocket 🌶️
- Chilli tofu **OPTION** 3pc 16  
w. nam jim sauce, rocket leaves & fresh cucumber 🌶️

**DUMPLINGS**

- Pork & water chestnut 4pc 16  
w. Chilli, garlic & lime dressing & pineapple 🌶️
- Vegetable 4pc 16  
w. Malaysian curry sauce 🌶️
- Prawn & ginger 4pc 16  
w. Tom yum dipping sauce 🌶️🌶️

**GET ME STARTED...**

- Vegetable & glass noodle spring rolls 2pc 11  
w. plum sauce
- Salt & pepper squid** 18  
w. wah sweet chilli sauce
- Asian meatballs** 🌶️ 15  
**Korean spice marinated meatballs**  
w. Teriyaki glaze, sesame seeds & spring onion
- Korean fried cauliflower** 16  
w. Mint & lime vegemaise
- Steamed broccolini** 14  
w. Vegemaise & nuts
- Thai fish cakes** 16  
w. Avocado salsa
- Miso soup** 12  
w. Spring onions, tofu, carrots, mushrooms, edamame
- Korean seafood soup** 14  
w. miso, spring onions, sriracha, squid, prawns, fish, lime, chilli
- Chilli tofu** 🌶️ 18  
w. nam jim sauce & rocket salad

**FILL ME UP...**

- Wah poke bowls** 22  
w. carrot, red cabbage, sweet corn, edamame, avocado, beetroot, quinoa & rice
- Your choice of the following options: teriyaki chicken, salmon, prawn or crispy tempeh 7
- Roast duck legs, maple & 5 spice glaze **OPTION** 36  
Confit duck for 4 hours, roasted with Maple & 5 spice glaze in the oven  
w. DIY pancakes, hoisin sauce, carrots, cucumber & spring onions
- Xinjiang cumin roasted lamb shanks** 35  
Slow cooked overnight, marinated with hand picked Asian spices  
w. braised red cabbage & sweet chilli salsa verde
- Tempura whiting & sweet potato chips 34  
w. coriander tartare, sesame seeds & lemon
- Yuzu & orange miso glazed salmon** 28  
w. cauliflower puree, crunchy salad
- Panko crumbed chicken breast** 🌶️ 28  
w. Thai curry sauce, crunchy salad
- Braised beef cheek, Thai red curry** 30  
Aromatic creamy curry with chillies, coconut, kaffir lime peel, coriander roots cumin seeds, peppercorns, lemon grass & galangal  
w. Shitake mushroom & snowpeas
- Khao soi, crispy noodle curry 🌶️🌶️ 28  
w. chickpeas, boiled and crispy noodles & spring onion  
+ tofu/prawn or chicken 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 jasmine rice** 8  
w. Sesame seeds & chives
- Sweet potato fries 🌶️ 11  
w. sriracha vegemaise
- Chips** 🌶️ 9  
w. salt and sriracha vegemaise
- Poke on the side** 12  
w. Fresh seasonal salad vegetables, leaves, Vietnamese dressing
- Vegetable steamer basket & sesame oil** 9  
w. Asian greens, vegetables, shitake mushrooms

**SWEET TOOTH?**

- Sorbet** 9  
A refreshing finish to dinner
- Mini cinnamon donuts 14  
w. chilli chocolate sauce & berry gel
- Coconut & star anise panna cotta** 14  
w. berry gel, toasted coconut
- 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



/wahwahgeeeofficial



@wahwahgee #itsallgee



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**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 Pacific Sour         | 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        |

**COCKTAILS**

- 12 SINGLE PLAYER
- 30 MULTI PLAYER
- Pash Mi, Pash Yu**  
Passoa passionfruit liqueur, Cointreau & fresh lemon topped w. apple juice & a dash of soda
- Zest Express**  
Tanqueray gin, 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

**Paper Crane** 18  
Lychee, vodka, cranberry, lime

**Espresso Martini** 18  
42 Below manuka honey vodka, Mr Black, Licor 43, Cold drip coffee

**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, as not every ingredient is on the menu.

**PUBLIC HOLIDAYS**

Please note a 15% surcharge applies on public holidays.