

VEGAN 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 3pc 18
w. Candied chilli, lettuce & sriracha vegenaïse 🌶️🌶️
- Pork teriyaki 3pc 18
w. Apple chilli jam & rocket 🌶️
- Chilli tofu** 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 vegenaïse
- Steamed broccolini** 14
w. Vegenaïse & 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**
w. carrot, red cabbage, sweet corn, edamame, avocado, beetroot, quinoa & rice
- Your choice of the following options: teriyaki chicken, salmon, prawn or **crispy tempeh**
- Roast duck legs, maple & 5 spice glaze
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 vegenaïse
- Chips** 🌶️ 9
w. salt and sriracha vegenaïse
- 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 OPTION 14
w. 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



/wahwahgeeoofficial



@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 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

Lychee, vodka, cranberry, lime

18

Espresso Martini

42 Below manuka honey vodka, Mr Black, Licor 43, Cold drip coffee

18

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.