

PECKISH / WHILE YOU WAIT

5 spice edamame	5
Spiced noodle chips w. gochujang dipping sauce	6
Roti bread w. Korean veganaise	9
Shoestring fries w. kimchi aioli	8
Ghost Chillies	5

Wah Wah Gee

ASIAN INSPIRED
DESIGNED TO SHARE

BAO

Crispy chicken w. candied chilli	3pc 16
Slow cooked pork belly w. slaw & kimchi aioli	3pc 16
Broccolini 'pakora' w. satay aioli	3 pc 16
Prawn coated in green rice flakes w. sriracha mayo & mint cucumber	3pc 16

DUMPLINGS

Pork & water chestnut w. jungle sauce & pickled daikon	4pc 16 6pc 22
Shitake mushroom w. mushroom dressing & seeds	4pc 16 6pc 22
Prawn and ginger w. Thai yellow curry & candied chilli	4pc 16 6pc 22

SMALLER PLATES / SIDES

Confit duck & sweet potato spring rolls w. plum sauce	4 pc 16
Salt and pepper squid w. wah sweet chilli sauce	16
Crispy school prawns w. sriracha mayo	16
KFC- Korean fried cauliflower w. Korean veganaise	15

LARGER

Chicken w. oyster sauce, spring onions, crispy oyster mushrooms	32
Braised beef cheek w. garlic & lime dressing, crispy shallots	34
Roast pork belly w. Szechuan black vinegar dressing, red cabbage	34
Lamb shoulder w. red curry sauce, pickled papaya & snow pea shoots	34
Crisp skinned Barramundi maple miso cured w. miso broth bok choy	34
Seared tuna w. star anise carrot & crispy noodles, coriander dressing	36

Need some more time to decide?
GRAB SOME EDAMAME

CURRY

Thai yellow curry w. cauliflower, zucchini, chickpea, & soy beans - add tofu / pork belly / barramundi	26 +6
WAhssaman chicken curry w. chat potatoes	34
Thai style drunken noodles - add tofu / pork belly / prawns	28 +6
Steamed rice w. coconut & lime	6.5 8.5
Roti bread	6

FEED ME

Can't decide?
Feeling adventurous?

Just say "Feed Me"
& let us do all the work

52pp

59pp w. dessert

SALADS / VEG

Maple soy glazed roast chats	9
Sweet chilli roasted carrots	9
Kungpao sweet potato	9
Steamer basket w. Asian greens & shitake mushrooms	9
Asian slaw w. kimchi aioli	13
3 bean salad w. pickled ginger, wakame & ponzu dressing	13
Thai style salad w. watermelon, celery & cucumber	13
Coconut, cos lettuce & pickled papaya salad w. coconut and lime dressing	13
Steamed Broccolini w. amino seeds & sesame veganaise	15

TO FINISH

Refreshing mango sorbet	9
Mini cinnamon doughnuts chocolate sauce & berry compote	14
Chocolate mousse chilli honeycomb	14
Coconut panna cotta w. berry meringue, berry & sake soup	14



/wahwahgeeoofficial



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BEERS & CIDERS

On Tap

Kirin	8.5 10
Little Creatures Furphy	8.5 10
Little Creatures Bright Ale	9 11
James Squire 'Orchard Crush' Apple Cider	8.5 10

Bottle

James Boags Premium Light	6
Heineken 3 Mid Strength	7
Melbourne Bitter 375 Tinnie	8.5
Blackmans Brewery 'Juicy Banger' 5.8%	9.5
Crown Lager	8.5
Brookvale Union Ginger Beer	9
Hawkers Brewing Co IPA	10
Heineken	9
Asahi Super Dry	8
Corona	8.5
Singah Lager	8
Flying Brick Draught Cider	8
Flying Brick Pear Cider	8

JARS & JUGS

[10 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 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

Espresso Martini 18

42 Below manuka honey vodka,
Kahlua, 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.