

PECKISH / WHILE YOU WAIT

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

Wah Wah Gee

ASIAN INSPIRED
DESIGNED TO SHARE

BAO

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

DUMPLINGS

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

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	
Kaffir lime & prawn crispy wontons	18
w. Thai yellow curry sauce 🌶️	

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 w. Coconut & lime cream & toasted coconut	8
Soy braised chat potatoes w. Fried shallots	12
Chips w. chilli salt and sriracha vegenaise 🌶️	9
Asian leafy salad w. Cucumber, capsicum, pickled carrot, radish, toasted coconut, coconut & lime cream & sweet chilli sauce 🌶️🌶️ Non chilli option available	12
Slaw w. Wombok, cabbage, daikon, carrot with lime & mint dressing.	9
Sautéed bok choy w. Chilli soy & ginger 🌶️	9
Wakame seaweed	8
Fried Zucchini Strips Marinated in turmeric and szechuan pepper w. sriracha vegenaise 🌶️	10
Miso & maple roasted heritage carrots	9

SWEET TOOTH?

Build a bao 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, chili poached pineapple, coconut chilli granola w. coconut sorbet 9 🌶️	
Choc top w. Vanilla ice-cream, ice magic & baileys with choice of mint or caramel	16
Affogato w. Vanilla ice-cream, fresh Locale coffee & your choice of baileys/kahlua/frangelico	14
Sorbet A refreshing finish to dinner	9



/wahwahgeeoofficial



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BEERS & CIDERS

On Tap

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

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 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,
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.