



MODERN ASIAN  
FUSION CUISINE

## OUR STORY

Family owned & run, we have come a long way from our humble beginnings back in the 1960's. Mordialloc has been our home since the days when guests would order chop-siu bringing their own pots & pans, to where Sun Wah has evolved today. Over the past 5 years we have transformed from offering traditional Cantonese cuisine to incorporating modern fusion techniques, creating the food that is uniquely Sun Wah. The Sun Wah kitchen produces Asian fusion dishes using Eastern & Western food preparation traditions. Our menu has been created around local, seasonal & sustainable ingredients.

Ingredients are sourced locally so that we support local business and farmers. Less travel time means better and fresher quality ingredients. Some of the producers we source our items from include; Hopkins River Farm, Otway Farms & Oceania Seafood just to name a few. It's these type of ingredients we source that inspires us to create a menu that we love to eat.

Head Chef Rowena describes the Sun Wah restaurant menu; 'Our menu is based on strong classic Cantonese traditions with European fusion techniques, but the food is uniquely Sun Wah.'

We hope that you love our food as much as we love to make it.



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DIM SUM & DUMPLINGS

ALL 3 PCS

- pork shui mai home made dim sims
chilli-soy anise pork dumplings (4)
panfried shanghai pork dumplings (4) w. red vinegar jus
wagyu cheeseburger fried dumplings (4)
minced wagu beef mince, cheese, tomato sauce
steam prawn dumplings in rice flour ravoli coated in olive oil (g)
vegetarian dumplings in rice flour ravoli(g)
exotic mushroom dumplings w. chilli jam (v)
blue crab dumplings w. salmon caviar in a clear consomme (g)
ginger & prawn dumplings
soup pork dumplings (xiao lung bao) (4)
our juicy dumplings filled with soup & pork

BAO & TACOS

- bbq pork char-sui bao bun w. pickles, cucumber, plum sauces (2pc)
nori shaped taco w. sticky rice, xo wagyu beef mince 5+ or ocean trout & black truffle mayo



WE WOULD LIKE TO THANK OUR SUPPLIERS FOR THEIR EFFORTS TO MAKE SUN WAH A BETTER RESTAURANT.

HOPKINS RIVER FARM, TIAGO POULTRY
DEEP BLUE SEAFOOD VIC MARKET
OEANIA SEAFOODS. OTWAY FARMS

Fully Licensed. BYO Wine Only - Corkage fee applies

Best Restaurant & Good Food Gift Cards do not qualify for Entertainment Card discounts

ENTREES

- salmon nori taco, sticky rice, truffle mayo 13
wagyu beef san choi bow, minced wagyu m5+ w. beanshoots, peppers, onions, carrots (g) 11
s.f.c (sun wah fried chicken)
deep fried wok tossed with our chilli salt 14
ginger pear scallops w. crispy pork belly golden pearl sago, ginger pear puree (2)(g) 17
duck & pork croquettes w. black truffle mayo (4pc) 16
twice cooked lamb ribs w. chilli jam and coriander (4pc) 16
firecracker chilli king prawns w. onions and snowpeas (g) 17
peking duck crepes, cucumber, pickles, hoi sin sauce (2pc) (rg) 14.5
prawn money bag parcels, prawn, noodles, chilli, garlic served w. sweet n sour (3pc) 12
spring rolls (v) or duck spring rolls w. rice noodles, sweet n sour (2pc) 7/10
salt & pepper squid w. dried chillies 14/25
otway crackling pork belly w. pickle salad and plum sauce (g) 15/27
chicken satay skewers (2pc) (g) 12
entree sharing platter (min of 2 people) chef's selection of dumplings, dim sum, spring rolls, salt & pepper squid 17 per person

SOUP

- chicken sweet corn soup (g) 8
short won-ton soup 8
hot & sour soup 9

This isn't CHINESE like you know it, we are modern asian fusion eatery.

"The cornerstone of good cooking is to source the finest produce. Supporting our local farmers we source only fresh, sustainable local produce. Our menu changes seasonally to reflect the availability of such fine produce"

If you are after australian-chinese dishes, ask for the aussie menu

# MEAT

✓ coconut curry spiced chicken w. chilli, snowpeas, spinach leaves (g)	24
pork belly caramelised w. beanshoot pickle salad, chilli caramel	27
✓ sweet & sticky crispy sesame beef deep fried & caramelised in a sweet sauce	26
✓ sizzling fire spices beef, hopkins river skirt beef w. snowpeas, peppers, chillies	27
salt & pepper fried chicken ribs wok tossed with chilli and rice noodles	27
cantonese scotch fillet steak wok tossed w. snowpeas, broccoli in our cantonese sauce	32

✓ grass fed hopkins river eye fillet w. snowpeas babycorn, mushrooms, terriyaki jus	38
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# SEAFOOD

✓ sizzling deep of the sea w. king prawns scallops, snowpeas, chilli, garlic (g)	36
taramind crispy fried barramundi fillet wok tossed w. taramind & chilli	32
ginger king prawns w. snowpeas, shallots xhaosing rice wine (g)	36
✓ salt & pepper king prawns & squid lightly fried, wok tossed in chilli, salt & pepper	33
black truffle scallops w. mixed greens (g)	38

# BBQ

✓ honey plum glazed BBQ char-sui pork loin, w. pickles, dry fried spicy green beans (g)	27
xo fermented chinese roast duck w. caramelised eggplant kaarage	32
✓ peking duck - 12 pieces specially prepared duckling wrapped in pancakes w. pickles, cucumber, hoi sin	68

# RICE & NOODLES

special fried rice (g)	small	12
	large (2-3pp1)	16
or order enough for the table		
vegetarian fried rice (g)	small	12
	large (2-3pp1)	16
steam rice (g)	per person	3
vermicelli noodles w. shrimp, egg, bbq pork wok tossed in curry powder (g)		20

## FEED ME SET MENU



can't decide - let us do the deciding  
 chef selection of dishes  
 • minimum two people,  
 • 5 courses 58pp  
 • 7 courses 70pp  
 • all details overleaf

## GRAZING TAPAS SET MENU



it's a fresh take on the YUM CHA/ HIGH TEA CONCEPT  
 • fancy a grazing menu like no other  
 • it's like asian high tea and yum cha mixed into one  
 • see overleaf to see whats included

# OLD SCHOOL MAINS

✓ albert's old school sweet n sour pork pork n batter w. pineapple, peppers	25
chicken & cashews stir fry (g)	23
beef and black bean stir fry	23
combination chow mien fry noodles aussie style	27
✓ honey chicken/king prawns, deep fried & wok tossed topped w. sesame seeds	23/36

# THE GREEN STUFF

vegetarian yum cha basket	12
tempura of broccoli w. black truffle mayonnaise, pickles (v)	entree 13
✓ caramelised eggplant	entree/side 13
✓ salt & pepper tempura of cauliflower w. asian apple slaw, dry fried spicy beans	23
stir fried mix greens (g)	side 10
	large 18
✓ dry fried spicy green beans w. chilli and garlic (g)	side 11 large 18
✓ curry of local greens, coconut w. toasted cashews (g)	20

steam gaii lan (chinese brocolli) in oyster and sesame seeds 18

\* ask for the vegetarian/gluten free menu

✓ = SUNWAH popular dishes  
 (g) = gluten free  
 (v) = vegetarian  
 (rg) = request gluten free option  
 xo = name comes from xo cognac. chic sauce of dried scallops/shrimps in chilli

# SOMETHING SWEET

PASSIONFRUIT-CHOCOLATE MOLTEN SPHERE (g)  
 inspired by masterchef, a chocolate shaped  
 sphere filled w. a passionfruit mousse, see  
 the sphere melt w. hot chocolate, mango  
 sorbet 18

BOMBE ALASKA (g)  
 our bombe alaska filled w. coconut gelato  
 mango sorbet topped w. italian meringue  
 flamed w. grand marnier liquer and  
 complimented with a chocolate/strawberry  
 macaron 17

APPLE PIE FRIED ICECREAM  
 vanilla bean and apple pie filled icecream  
 coated in buttermilk sponge and served  
 with butterscotch sauce 13

VEGAN CHOCOLATE BROWNIE (vg)  
 our egg free and diary free chocolate brownie  
 w. zuchinni, walnuts, topped w. a dark  
 chocolate ganache & sorbet 12

BANANA FRITTER W. BUTTERSCOTCH (rd)  
 deep fried banana topped w. homemade  
 butterscotch sauce & vanilla bean icecream 9.5

CHOCOLATE WONTONS (3) (vg)  
 callebaut chocolate, stewed cinammon apple  
 wontons sprinkled w. icing sugar, chocolate  
 sauce & sorbet 11

AFFOGATO OUR WAY  
 espresso w. vanilla bean icecream and  
 topped w. homade honeycombe 12

— add choice of liquer \$5

INDULGENCE DESSERT PLATTER  
 our signature dessert platter of our  
 bombe alaska, chocolate wontons, honeycombe  
 lime coconut cheesecake, passionfruit  
 mousse, macaron, icecream/sorbets 34

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## COFFEE / TEA

cappucino/caffe latte/machiatto	4
short/long black	3.5
chai latte/hot chocolate	4.5
ginseng caffe latte	4
green teas	
jasmine	per person 3
oolong	per person 3
gorgeous geisha green	pot 4.5
gen mai cha sencha green	pot 4.5
herbal teas	
lemon grass ginger	pot 4.5
peppermint	pot 4.5
organic chai	pot 4.5
french early grey	pot 4.5

## DESSERT WINES / LIQUERS

debortoli bortrytis semillon	10
quealy balnarring muscat rose	8
juniper cane cut riesling	10
frangelico/baileys/kahlua	9
espresso martini	18

(vg) = vegan

(rd)= request diary free option