



MODERN ASIAN FUSION CUISINE

COCKTAILS

- umeshu aperol spitz 16
umeshu plum liqueur, prosecco, soda, aperol
- purple dragon 20
tequila, triplesec, lemon mixed berries
- asian hedgehog 18
midori, bacardi, malibu, ginger beer
- espresso martini 18
coldrip coffee, vodka, kahlua, brandy snapps
- passionfruit mojito 18
bacardi, sailors jerry, passionfruit lime, mint, soda
- hong kong comos 18
umeshu plum liqueur, malibu, midori pineapple, lime, soda
- on the rocks 16
white rum, blue curaco, peach snapps grenadine, lemonade

ON TAP

- wah wah pale lager 8/12
- asahi supr dry 9/13
- serena prosecco 9

BEERS

- tsing tao chinese beer 8
- ku foo rice lager 2 brothers 9
- cascade light 7
- corona 8



WINE BY THE GLASS/BOTTLE

- NV Serena Prosecco Italy 9/38
- NV Paul Louis Brut Loire France 50
- NV Moet Champagne Brut Tours-Sur France 95
- NV Foxeys Sparkling White Mornington Peninsula VIC 13/60
- NV Johnny Q Sparkling Rose Padthaway SA 8/32
- 17 Seresin Sauvignon Blanc Marlborough NZ 14/55
- 19 Babich Sauvignon Blanc Bellarine Peninsula VIC 10/40
- 17 Leeuwin Est Sauc Blanc Margaret River WA 70
- 19 Dalrymple Sauvignon Blanc Pipers River TAS 45
- 18 Foxeys Chardonnay Mornington Peninsula VIC 13/48
- 17 Stefano Lubiana Chardonnay Italy 60
- 18 Seville Estate Chardonnay Yarra Valley VIC 55
- 18 Quealy Pinot Grigio Mornington Peninsula VIC 9/38
- 17 Foxeys Shiraz Mornington Peninsula VIC 10/48
- 18 Quealy Shiraz Mornington Peninsula VIC 38
- 16 Mt Langhi Cliff Shiraz Grampians VIC 60
- 14 Geoff Merill Shiraz McLaren Vale SA 13/50
- 16 Vasse Felix Cab Sauv Margaret River WA 12/48
- 11 Domaine A Cab Sauv Merlot Coal River Valley TAS 70
- 17 30 Mile Cab Sauvignon Great Southern WA 30
- 17 Foxeys Pinot Noir Mornington Peninsula 10/55
- 16 Quealy Pinot Noir Mornington Peninsula 48
- 17 Two Paddocks Pinot Noir Central Otago NZ 60
- 17 Miss Collette Pink Moscato - McLaren Vale SA 8/28
- 18 Foxeys Rose Mornington Peninsula VIC 10/55

CHEF'S GRAZING/TAPAS MENU

for 2 or more persons

\$59 per person

Its a fresh take on the YUM CHA/High Tea Concept Fancy a grazing menu like no other. Its like Asian High Tea & Fancy Yum Cha mixed into one

- Wagyu Cheeseburger Dumplings
- Ginger Pear Scallops
- Duck & Pork Croquette
- Peking Duck Crepes
- Pork Shui Mai
- Chilli-soy Dumplings
- Steamed Prawn Dumplings
- Steamed Char-sui Pork Bao
- Blue Swimmer Crab Dumplings
- Spring Rolls & Shared Dessert Plate

Upgrade to our Premium Menu for \$15 pp inc soup dumplings, ginger prawn dumplings salt & pepper squid & upgraded to our signature indulgence dessert platter inc our famous bombe alaska

FEED ME MENU

for 2 or more persons

Our Most Popular Menu Can't Decide -

Let us Serve you our Fusion Signature Specials \$50 per person

Just mention "Feed Me Menu" and we'll deliver up 4 courses of Sun Wah's current fusion chef selections

sample menu you will be served 2 entrees, 2 mains and rice option of adding dessert for extra \$8

- chilli-soy dumplings
- peking duck crepes
- bbq char-sui pork gua bao
- wagyu san choi bow

grass fed eye fillet salt & pepper prawns & squid complimented with dry fried spicy green beans or local curry greens special fried rice

dessert of the day or cheese plate to share



CHEF DEGUSTATION MENU

WITH OR WITHOUT MATCHING WINES

\$90 per person | with wine \$150 per person

Experience our award winning signature dishes with our our Chefs Signature Menu

amuse bouche

ginger pear scallop
crispy pork belly, golden pearl sago, ginger pear puree
seresin sauvignon blanc, marlborough nz

lobster hargow dumpling
xo pipette injection
foxeys chardonnay, mornington peninsula

rendang beef curry puffs
minced wagyu w. potatoes, onions in our rendang curry
port phillip rose, mornington peninsula

deep of the sea
king prawn, scallops, chilli, garlic,
dr loosen riesling, mosel, germany

peking duck crepe
steamed chinese crepe w. cucumber, pickles, hoi sin
foxeys pinot noir, mornington peninsula

sher wagyu grass fed eye fillet
w. snowpeas, babycorn, mushrooms, terriyaki jus
vasse felix cabernet sauvignon, margaret river wa

fermented spiced chinese style roast duck
w. xo spices, eggplant kaarages
geoff merill shiraz, mclaen vale, sa

palate cleanser

indulgence dessert sharing platter
debortoli deen vat 5 bortrytis semillon, yarra valley

followed by coffee or tea and petit fours