Sun Wah

MAMMA'S TABLE

vip members only
not a member join now
to order this menu

$54.50 PP *

2 Dim Sum / Entrees
2 Large Plates
1 Side

add extra entree and indulgence dessert platter for $15 pp

* minimum of 2 people, maximum 6. everyone on table must participate.

ABOUT US

family owned and run, we have come a long way from our humble beginnings in the 1960s. Mordialloc has been our home since the days when guests would order & bring their own pots and pans, to where Sun Wah has evolved today. Over the past 10 years we have transformed from offering traditional cantonese cusine to incorporating modern fusion techniques, creating food that is uniquely Sun Wah.

FULLY LICENSED - NO BYO PERMITTED

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

(g) = gluten free
(rg)= request gluten free option
xo = name comes from xo cognac. chic sauce of dried scalllops/shrimps in chilli

* not to be used with any promotional offers and gift card payments

SNACKS

crab & cheese croquette, salmon caviar, kewpie mayo (2)	14	
morton bay spring roll w. prawn, sweet chilli, (1) (A)	18	
hokkaido scallops steamed w. spiced xo, vermicelli (2) (g)	22	+ 3 MT

DIM SUM & DUMPLINGS

bay lobster & chicken wontons schuian chilli oil (3)	25	+ 6 MT
crispy wagyu beef dumplings, spiced xo sauce (3)	15	
chilli-soy pork dumplings poached, chilli-soy anise (4)	15	
panfried shanghai dumplings otway pork, red vinejar (4)	15	
soup pork dumplings (xiao long bao) juicy soup pork (4)	15	
pork shui mai home made otway pork dim sim (3)	11	
blue swimmer crab dumplings salmon caviar, consomme (3) (g)	20	
lobster hargow dumplings our signature transulent lobster hargow dumplings with xo pipette injection (g) (2)	25	+ 6 MT
steam prawn dumplings (classic hargow) (3) (g)	16	
fried football dumplings crispy, juicy chewy pork dumpling (2)	14	
ginger prawn dumplings whole & minced prawn, chilli jam (3)	16	
exotic mushrooms dumplings potstickers panfried (3)	15	
steamed vegetarian dumplings in a gluten free rice flour (g)	14	
chive & prawn dumplings gluten free rice flour pastry (3) (g)	16	
scallop dumplings minced prawn and scallop dumplings (3) (g)	18	
signature dim sum platter assorted steamed dim sum (8)	40	

ENTREES

salmon sashimi crudo yarra valley salmon caivar, yuzu soy	26	+ 6 MT
wagyu skewers flame grilled, satay mango-pineapple salsa (2) (g)	22	+ 3 MT
sesame prawn and sweet corn toast our twist on the classic w. king prawn mousse, ginger, sweet corn (3)	21	
ginger pear scallops pork belly, golden pearl sago (2)(g)	19	
rendang beef curry puffs potato, wagyu mince rendang (3)	14	
peking duck crepes w. pickles, cucumber, peking sauce (2)	18	
duck & pork croquettes with black truffle mayo (4)	17	
lamb spring rolls saltbush lamb, rosemary, hoi sin (3)	21	
vegetarian spring rolls fried noodles, sweet n sour (2)	12	
bbq char-sui pork bao gua bao w. pickles, hoi sin (2)	16	
tempura of broccoli black truffle mayonnaise	16	
firecracker king prawns snowpeas, chilli, garlic (g)	23	+ 4 MT
chicken sweet corn soup or crabmeat and sweet corn soup (g)	11/15	

request full gluten free and vegetarian menu

MEAT

black pepper angus beef chargrilled, snowspeas, greens (rg)	40	+ 7 MT
wagyu rump sher wagyu rump MS8 grilled w. khao soi, coconut (g)	40	+ 8 MT
crackling pork belly apple salad, caramelised plum sauce (g)	38	
kung pao chicken sichuan peppercorns, chillies, peanuts (g)	34	
coconut curry spiced chicken yellow curry, chilli (g)	32	
sizzling fire spices beef wagyu skirt, snowpeas, chillies (g)	34	
chicken & byron bay macadamia hotpot ginger & shallots (g)	34	
mapo tofu a twist on the classic w. pork, silken tofu, sichuan spices, parmesan (request vegan version) (g)	30	
old school sweet n sour pork otway pork, pineapple, capsicum	32	
honey chicken battered, pure peninsula honey	30	
sweet & sticky crispy fried pork with fried rice noodles	32	

SEAFOOD

crispy pepper-garlic prawns wok tossed in signature pepper-garlic	44	+ 8 MT
salt & pepper king prawns & squid tempura, chilli salt	36	
sizzling deep of the sea prawn, scallops, squid, chilli, garlic (g)	42	+ 7 MT
xo mooloolaba king prawns w. mixed greens in our spiced xo (g)	39	+ 6 MT
seafood chow mien noodles stirfry seafood combination w. egg noodles	38	+ 5 MT
honey king prawns battered, pure peninsula honey	38	+ 5 MT

THE GREEN STUFF

kung pao brussel sprouts roasted & woktossed in kung pao spices		22	
stir fried mixed veges (g) add shitakes mushrooms $3	side large	18 24	Side MT
dry fried spicy green beans w. chilli and garlic (v) (g)		23	Side MT
curry of local greens w. coconut and toasted cashews (g)		27	
salt & pepper cauliflower tempura style w. asian appleslaw		28	
chinese broccoli w. oyster sauce & sesame seeds		24	Side MT

BBQ

peking duck celebration half roast duck, chinese pancakes, pickles cucumber, hoi sin + confit duck leg, DIY	69	NA MT
roast duck in our signature cointreau, soy and orange sauce	55	+ 20 MT
sher wagyu eyefillet tenderloin grass fed, terriyaki jus (rg)	55	+ 20 MT
lamb cutlets chargrilled w. spiced xo sauce (3) (g) extra piece 12	39	+ 6 MT

RICE AND NOODLES

special fried rice (g)	small	20	Side MT
or vegetarian fried rice	large (for 2 to 3 people) or order enough for the table	24	
xo scallop fried rice (g)		33	
steam rice (g)	per person	5	Side MT
singapore noodles vermicelli, bbq pork, shrimps, curry, egg (g)		29	

COCKTAILS

SUZIE WONG 24
white chocolate, vodka, passionfruit, grapefruit

LOVE THY LYCHEE 20
vodka, lychee, lime, passionfruit

PING PONG 20
midori, malibu, pineapple, passionfruit foam

NEGRONI 20
This drinks needs no introduction.
four pillars gin, vermouth, campari

APEROL SPRITZ 16
aperol, prosecco and soda

KOWLOON SLING 18
gin, vermouth, pineapple, grenadine, rose petals

PURPLE DRAGON 24
husk ink gin, elderflower, yuzu

LYCHEE MARTINI 16
vodka, lime, kychee liquer, lychee syrup

PASSIONFRUIT MOJITO 20
bacardi, sailors jerry, passionfruit, lime, mint

GRANNY SMITH MOJITO 14
bacardi, granny smith apples, mint

ESPRESSO MARTINI 20
espresso, kahlua, vodka, brandy snapps

WE THANK OUR SUPPLIERS THAT HELP MAKE WHAT SUN WAH IS TODAY

SHER WAYGU FARM
GREAT OCEAN DUCKS
OTWAY FARM PORK
BANNOCKBURN BURN POULTRY
OCEANIA SEAFOODS
BYRON BAY MACADAMIAS
GELATI SKY
NELSON WINE CO
FOXEYS HANGOUT
QUEALY WINERY

FEEDME MENU

for 2 or more persons

Our Most Popular Menu
Can't decide...
Just mention "Feed Me Menu"
and we'll deliver up a chef selection

WAH WAH | $58 pp

duck croquettes
chilli-soy pork dumplings
bbq pork bao

sizzling fire spices beef
special fried rice
asian greens

FIREY | $75 pp

duck croquettes
chilli-soy pork dumplings
peking duck crepes
sesame prawn toast/lamb spring rolls

sizzling fire spices beef
special fried rice
salt & pepper squid

indulgence dessert platter

CLAW & POUR | $88 pp

glass of sancol prosecco

bay lobster wontons
salmon sashimi tostado
steamed hakkaido scallops
peking duck crepes
chargrilled wagyu skewers

khai soi sher wagyu rump
mixed greens
special fried rice

indulgence dessert platter

YUM CHA GRAZING TAPAS

or 2 or more persons
$60 per person

ginger pear scallops
duck & pork croquettes
peking duck crepes
pork shui mai
chilli-soy dumplings
ginger prawn dumplings
bbq char-sui pork bao
blue swimmer crab dumplings
shared dessert platter

upgrade to our premium menu
for $15 pp and you be served
up the following extra dishes

xiao long bao (soup dumplings)
salt & pepper squid
bay lobster wontons
sesame prawn toast
and upgraded to our signature
dessert platter including our

our famous bombe alaska,
choc wontons, macaron,
mandarin creme brulee

EAT FREE ON YOUR BIRTHDAY BY JOINING OUR VIP CLUB AND RECEIVE VIP OFFERS. SCAN QR CODE TO JOIN

CHEF DEGUSTATION MENU

for 2 or more persons

$105 per person | or
with wine $165 per person

Experience our award winning signature
dishes with our Chef's Degustation

amuse bouche

treasures of the seas
kingfish sashimi crudo yuzu-soy dressing
bay lobster wonton schuian chilli oil
sesame prawn toast ginger, sweetcorn
mahi sauv blanc, marlborough nz

ginger pear hokkaido sea scallop
pork belly, golden pearl sago
rob dolan chardonnay, yarra valley vic

lobster hargow dumpling
spiced pipette, yarra valley caviar
port philip estate rose, morn pen vic

firecracker prawns
mooloolaba king prawns, chilli, garlic
riesling freak no. 5, clare valley sa

roast peking duck
steamed crepes, roast duck, pickles,
cucumber, peking sauce
storm bay pinot noir, pipers river tas

sher wagyu eye fillet
grass fed MS7, dry fried green beans
w. terriyaki jus
geoff merill shiraz, mclaren vale sa
served with special fried rice

dessert of the day
signature indulgence dessert plate
debortoli deen vat 5 bortrytis
yarra valley

followed by coffee and tea