



FUNKY WOK

THAI KITCHEN + BAR

All dishes are made to be shared.

Please order as a group.

Table of 8 and over must choose a banquet.

Maximum of 4 payment methods per table.

Credit card surcharge applies.

15% Surcharge applies to public holidays.

ph: (07) 5478 1478 **m:** eat@funkywok.com.au

1/180 Alexandra Parade, Alexandra Headland QLD 4572

share @funkywok_sc

funkywok.com.au

BAR

COCKTAIL - \$20

FIREBALL SOUR ☹️

Cinnamon Whiskey, fresh apple juice, lemon juice

LYCHEE CAIPIROSKA

Vodka, lychee liqueur, lychee juice, limes

SOUR APPLE MARTINI ☹️

Vodka, green apple liqueur, fresh apple & lemon juice

SOUR BITCH ☹️

Vodka, Aperol, fresh pineapple juice.

PEAR & GINGER MARTINI

Vodka, ginger liqueur, fresh pear & ginger juice

LYCHEE AND COCONUT MARTINI

Vodka, lychee liqueur, Malibu, lychee juice

FRENCH EARL GREY SOUR ☹️

French earl grey infused Vodka, Chambord, lemon juice

CLASSIC OR SALTED CARAMEL ESPRESSO MARTINI

Vodka, coffee & chocolate liquor, coffee

LYCHEE MARGARITA

Tequila, lychee liquor, lychee juice

CHILLI MARGARITA

Chilli Infused Tequila, Cointreau, lemon juice, chilli salt rim

PASSIONFRUIT MOJITO

Husk Pure Cane Rum, passionfruit pulp, mint, soda

FUNKY WOK COLADA

Havana 3yo Rum, pineapple juice, coconut sorbet

CUBANO OLD FASHION

Bacardi 8yo Rum, cherry liqueur, Angostura bitter, raw sugar

STRAWBERRY OR MANGO DAIQUIRI

Hush Pure Cane Rum, cointreau, strawberries or mango

RASPBERRY AND ROSEMARY SOUR ☹️

Rosemary Gin, Limoncello, lemon juice, raspberry puree

INK GIN & ELDERFLOWER G&T

Ink Gin, blueberries, dehydrated lime, elderflower tonic

☹️ Contains Egg

For any special cocktail request, please ask your waitstaff

MOCKTAIL + MILK BAR - \$14

CHOCOLATE THICK SHAKE

Chocolate ice cream, Hershey's chocolate sauce, milk

CARAMEL THICK SHAKE

Hershey's caramel sauce, vanilla ice cream & milk

COCONUT THICK SHAKE

Coconut sorbet, milk, shaved coconut

MANGO LASSI

Mango, ice cream, milk & honey

VIRGIN PINEAPPLE MOJITO

Fresh pineapple, lime, mint

WATERMELON COOLER

Watermelon, mint, lemon

VIRGIN PINA COLADA

Coconut sorbet, pineapple juice, coconut cream

BEER

LIGHT & MID STRENGTH BEER

Cascade Premium Light Lager 2.4%, Tas	8.5
XXXX Gold Lager 3.5%, Brisbane	9
Balter Captain Sensible (Can) 375ml, Aus.	10
Heineken Lager Zero Alcohol, UK	8

FULL STRENGTH BEER

Big Head Lager 4.2%, Burleigh Heads	10.5
Corona 4.5%, Mexico	10.5
White Rabbit Dark Ale 4.7%, Victoria	11
Stone & Wood Pacific Ale 330ml 4.4%, Aus.	11
Balter XPA (Can) 375ml 5.0%, Aus.	11
Balter IPA (Can) 375ml 6.8%, Aus.	12

TAP BEER

Singha Lager 5.0%, Thailand	11
Asahi Super Dry Pale Lager 5.0%, Japan	12

CIDERS & GINGER BEER

Monteiths Crushed Apple Cider 4.5%, NZ	10
Strongbow Blossom Rosé Cider 8.2%, AUS	12
Ginger Beer 4%, Bundaberg	10

▲ Contains Milk

For any special cocktail request, please ask your waitstaff.

KITCHEN

SMALL PLATES

BOWL OF PRAWN CRACKERS	7
ROTI BREAD G! Add satay sauce on the side + 3.5	4.5
DEEP FRIED SPRING ROLLS 4PC VO G! Pork or veg w cabbage, homemade sweet chilli	16
FRESH OYSTER 6PC w namh jim, chilli jam	30
SASHIMI WHITE FISH w coconut milk, kaffir lime & green namh jim	24
CRUNCHY CORN & CORIANDER FRITTERS VO w cos lettuce, chilli jam, ginger	18
STEAM PORK & SHIITAKE DUMPLING 4PC G! w black vinegar, ginger, shallot	17
SALTY, CRUNCHY, SESAME SQUID w vietnamese mint, fresh lemon	18
GRILLED SPICED LAMB ROTI G! w cucumber, shallot & chilli pickle	19
BARBECUE CHICKEN SATAY 4PC w cucumber, pineapple, peanuts	18
SOFT DUCK PANCAKES 4PC VO G! w cucumber, pickled chilli, soy, chrisp shallots <i>Can be made GF w lettuce leaf instead of pancake</i>	24
VEGAN SAN CHOW BOW VO w iceberg, shitake, corn, onion, baby bamboo	18
TOFU SALAD GF, VEGAN w sweet soy, ginger dressing, season mushroom	21
CRISPY BARRAMUNDI & CARAMEL PORK w green apple, peanuts & mint salad	24
SZECHUAN SALTED SOFT SHELL CRAB w green papaya, sweet namh jim, peanuts	22
CRISPY SLOW COOKED PORK BELLY w cucumber, shallots, red onion	27

Please Note: All dishes are served banquet style, when you order please order as a group.

VO Vegetarian Option **G!** Contains Gluten

For any Vegan requests, please ask your waitstaff.

LARGE PLATES

ROYAL RED CURRY BONELESS ROASTED DUCK	38
w cucumber, sunflower sprouts, greens, herbs	
MILD CURRY OF COCONUT GRILLED CHICKEN	32
w kipfler potatoes, pineapple, peanuts	
VEGETARIAN PANAENG CURRY VO	30
w sweet potato, eggplant, silken tofu	
CHICKEN CASHEW NUT	34
w king brown mushrooms, greens, chilli, onion, chilli jam, crisp shallots, cashew nut	
WAGYU BEEF PAT PRIK KING	36
Dry red curry wagyu beef w young ginger, chilli, green beans	
HOT GREEN CURRY OF PRAWNS	36
w baby corn, ginger root, herbs	
SERIOUS FRIED CHICKEN	32
w szechuan salt, fresh lime, chilli sauce	
STICKY BEEF RIBS	38
w chilli jam, sprout & herb salad, crisp shallots	
HALF PEKING DUCK	38
w yellow bean caramel, fresh mandarin, shallots	
WAGYU BEEF PAT SEE YEOW VO	31
hand cut rice noodles, oyster sauce, greens, side of pickled chilli	
CHICKEN PAD THAI VO	30
w rice noodles, tamarind, sprouts, peanuts, side of lime & chilli	
SHREDDED DUCK FRIED RICE VO	32
w shitakes mushrooms, beans, tomato, very HOT thai chilli sauce served on side	
STIR FRIED BROCCOLINI VO	24
w king brown mushrooms, fried tofu, vegan sauce	
PAPAYA SALAD VO	17
w cherry tomatoes, fish sauce, lime juice, tamarind, peanuts	
STIR FRIED GREENS VO	17
w fresh ginger, mushroom, sesame, soy, oyster sauce or vegan sauce	
RICE	5
white or brown	

! We use **peanuts, shellfish** and **eggs** throughout our menu. Please let our staff know of any allergies.

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BANQUETS

SILVER - \$59PP

Minimum 4 people. Available all day.

PRAWN CRACKERS

CRUNCHY CORN & CORIANDER FRITTERS VO
w cos lettuce, chilli jam, ginger

SALTY, CRUNCHY, SESAME SQUID
w vietnamese mint, fresh lemon

SOFT DUCK PANCAKES VO G!
w cucumber, pickled chilli, soy, crisp shallots
Can be made GF w lettuce leaf instead of pancake

WAGYU BEEF PAT PRIK KING
Dry red curry wagyu beef w young ginger,
chilli, green beans

MILD CURRY OF COCONUT GRILLED CHICKEN
w kipfler potatoes, pineapple, peanuts

SHREDDED DUCK FRIED RICE VO
w shitakes mushrooms, beans, tomato,
very HOT thai chilli sauce served on side

RICE
white or brown

COCONUT SORBET



Tables of 8 people and over must choose a banquet.

All courses are served shared style.

Gluten free soy / rice noodles / rice flour used.

No dairy is used on our menu.

Substitue courses might be arranged for diertary requirements. Please let our waitstaff know.

VO Vegeterian Option **G!** Contains Gluten

GOLD - \$79PP

Minimum 4 people. Available all day.

PRAWN CRACKERS

STEAM PORK & SHIITAKE DUMPLING **G!**

w black vinegar, ginger & shallot

SASHIMI WHITE FISH

w coconut milk, kaffir lime & green namh jim

CRUNCHY CORN & CORIANDER FRITTERS **VO**

w cos lettuce, chilli jam, ginger

GRILLED SPICED LAMB ROTI **G!**

w cucumber, shallot, chilli pickle

ROYAL RED CURRY BONELESS ROASTED DUCK

w cucumber, sunflower sprouts, greens, herbs

STICKY BEEF RIBS

w chilli jam, sprout & herb salad, crisp shallots

STIR FRIED BROCCOLINI

w king brown mushroom, fried tofu, vegan sauce

RICE

white or brown

COCONUT SORBET

CHEF SPECIAL BANQUET

\$39PP

Minimum 2 people.

AVAILABLE ONLY

LUNCH SATURDAY - 12pm till 2:30pm

SUNDAY - All Day

Banquet is a *surprise banquet* chosen by the head chef, usually consisting of favourite dishes on our a la carte menu.

For more information please email us at admin@funkywok.com.au

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DESSERTS

CHOC BANANA SUNDAE G! Δ	15
Fresh banana, chocolate ice cream, chocolate sauce, whipped cream	
CARAMEL APPLE SUNDAE G! Δ	15
Caramelized apple, caramel ice cream, caramel sauce, toasted nuts	
FUNKY WOK AFFOGATO Δ	15
w vanilla ice cream, coffee, waffle toffee whipped cream Add Frangelico or Tia Maria +5	

G! Contains Gluten **Δ** Contains Dairy

ORGANIC TEA

ENGLISH BREAKFAST	6
Blend of Indian and Ceylon	
EARL GREY	6
Black tea w bergamot, apricot, mango	
REVIVE	6
Green tea w peppermint and lemongrass	
ROOIBOS	6
Caffeine free and rich in protective antioxidants	

SPIRITS / FORTIFIED

RUM

Kraken Spiced	11
Sailor Jerry	12
Plantation XO 20yo	17

VODKA

White Light (House)	9.5
Belvedere	11
Grey Goose	11

WHISKEY

Canadian Club	11	Elijah Craig	15
Jameson	11	Glenfiddich 12yo	16
Jack Daniels	12	Lagavulin 16yo	17
Chivas Regal	13	Laphroaig 10yo	17
Glenmorangie	15	Johnnie Walker	
Hibiki Japanese	26	Black Label	12
Makers Mark	13	Blue Label	26

COGNAC

Hennessey VSOP	14
Hennessey XO	26

FORTIFIED

Seppeltsfield Parra Grand Tawny	10
Penfolds Grandfather	18

WINE

BY THE GLASS

SPARKLING

NV Delamere Pinot Rose, Tasmania	16
Madfish Prosecco NV, Western Australia	14
Spring Seed Moscato, McLaren Vale, SA	12

WHITE WINE

Astrolabe Pinot Gris, Marlborough, NZ	14
Rockbare Riesling, Clare Valley, SA	12
Spring Seeds, Pinot Grigio, McLaren Vale, SA	12
Tin cottage Sav, Marlborough, NZ	12
Howard Park, Chardonnay, Margaret River, WA	12

ROSE

AIX, Provence, France	14
Bullmans, Barossa Valley, VIC	13

RED WINES

Radio Boca Tempranillo, Valencia, Spain	12
Soumah Pinot Noir, Yarra Valley, VIC	12
Heartland Spice Trader Cab Sav, Longhorn Creek	13
Bouchard GSM Côtes du Rhône, France	14
D' Arenberg 'Love Grass' Shiraz, McLaren Vale, SA	14

SPARKLING WINE

NV Veuve Ambal Blanc de Blanc, France	65
NV Delamere Pinot Rose, Tasmania	79
Madfish Prosecco NV, Western Australia	68

CHAMPAGNE

NV Louis Roederer Brut (375ml), Reims, France	90
NV Moët & Chandon, Epernay, France	160
NV Louis Roederer Brut, Reims, France	175

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WINE

ROSE

Little Angle Rose, Marlborough	58
Bullmans, Barossa Valley, VIC	60
Aix Provence, France	70
Aix Provence, France	1.5 Litre – 135 3 Litre – 260

WHITE

RIESLING

Vickery Watervale, Clare Valley, SA	50
Rockbare, Clare Valley, SA	58
Leeuwin 'Art Series' Marg River, WA	58

PINOT GRIS/ GRIGIO

Spring Seeds, Pinot Grigio, McLaren Vale, SA	53
Crittenden, Geppetto, Pinot Gris, King Valley	57
Astrolabe Pinot Gris, Marlborough, NZ	68
Kris Pinot Grigio, Montagna, Italy	62

CHARDONNAY

Bouchard Aine &Fils, Languedoc, France	53
Howard Park 'Miamup' Marg River, WA	58
Giant Steps, Yarra Valley, VIC	70
Louis Jadot Chablis, France	110

SAUVIGNON BLANC/ SEMILLION

First Creek Semillion, Hunter Valley, NSW	50
Leeuwin Estate Sav, Marg River, WA	54
Trout Valley Sav, Nelson, NZ	58
Astrolabe Sav, Marlborough, NZ	60
Craggy Range Sav, Martinborough, NZ	72
Shaw &Smith Sav, Adelaide Hills, SA	75

OTHER VARIETAL

Spring Seed Moscato, McLaren Vale, SA	52
Jericho Fiano, Adelaide Hill, SA	55
Domaine Fournier 'MMM' Sancerre, France	85

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RED

PINOT NOIR

Storm Bay Pinot Noir, <i>Richemond Tasmania</i>	58
Soumah Pinot noir, <i>Yarra Valley, VIC</i>	60
Giant Steps, <i>Yarra Valley, VIC</i>	63
Catalina Sounds, <i>Marlborough, NZ</i>	72
Dog Point, <i>Marlborough, NZ</i>	86
Yabby Lake Single Vineyard, <i>Mornington, VIC</i>	115

SHIRAZ / SYRAH

First Drop “Mothers Milk”, <i>Barossa Valley, SA</i>	58
D’Arenberg ‘Love Grass’ Shiraz, <i>McLaren Vale, SA</i>	68
Glaetzer ‘Bishop’, <i>Barossa Valley, SA</i>	78
Shaw & Smith, <i>Adelaide Hills, SA</i>	88
Penfolds Bin 128, <i>Coonawarra, SA</i>	136

CABERNET / MERLOT

Fire Gully Cab/Merlot, <i>Margaret River, WA</i>	50
Heartland Spice Trader Cab Sav, <i>Longhorn Creek, SA</i>	60
Zema Estate ‘Cluny”, <i>Cab/ Merlot, Coonawarra, SA</i>	62
Oliver Tauranga Cab/Sav, <i>McLaren Vale, SA</i>	90
Leeuwin Estate Cab/Sav, <i>Art series, Marg River, WA</i>	127

OTHER VARIETAL

Radio Boca Tempranillo, <i>Valencia, Spain</i>	55
Fiorini Chianti Superiour DOCG, <i>Tuscany, Italy</i>	62
Bouchard GSM, <i>Côtes du Rhône, France</i>	68



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FUNCTIONS @
FUNKYWOK
THAI KITCHEN + BAR

Looking for a venue to have
your next function?

BIRTHDAYS
ANNIVERSARY
FAMILY GATHERING
WORK EVENT
END OF YEAR PARTY

Visit funkywok.com.au
or email eat@funkywok.com.au
for more information.