

KITCHEN

SMALL PLATES

BOWL OF PRAWN CRACKERS (I) Q!	7
EDAMAME VO NEW!	12
Steamed young soybeans with sesame oil and sea salt	
ROTI BREAD Q!	5
Add satay sauce on the side + 3.5	
DEEP FRIED SPRING ROLLS 4PC VO Q!	16
Pork or veg w cabbage, homemade sweet chilli	
MIANG KHAM SCALLOP 2PC (A) NEW!	19
Seared scallop, chilli shrimp, pemelo and mandarin, lemongrass, onion, kaffir lime	
MIANG KOONG 2PC (A) RECOMMENDED!	24
Jumbo king prawn, rice powder, larb dressing, thai herbs	
FRESH OYSTER WITH CAVIAR 6PC (A)	33
Namh jim, chilli jam	
SASHIMI WHITE FISH (I)	27
w coconut milk, kaffir lime & green namh jim	
SALTY, CRUNCHY, SESAME SQUID (I)	19
w vietnamese mint, fresh lemon	
CRUNCHY CORN & CORIANDER FRITTERS VO	18
w cos lettuce, chilli jam, ginger	
STEAM CHICKEN DIM SIM 4PC Q!	17
w black vinegar, ginger, shallot	
KHAO SOI DUMPLING 4PC Q! RECOMMENDED!	22
Pork dumping, Northern Thai curry, chilli oil, cucumber, red onion, sour pickle green mustard	
NUEA SIAM-TAKI NEW!	25
Torched-seared Shabu-shabu Beef, red onion, jum-jaew, mint and lime dressing	
GRILLED SPICED LAMB ROTI Q!	23
w cucumber, shallot & chilli pickle	
BARBECUE CHICKEN SATAY 4PC	18
w cucumber, pineapple, peanuts	
SOFT DUCK PANCAKES 4PC VO Q!	25
w cucumber, pickled chilli, soy, chrisp shallots Can be made GF w lettuce leaf instead of pancake	
SAN CHOW BOW VEGAN	22
w iceberg, shitake, corn, onion, baby bamboo	
TOFU SALAD VEGAN	19
w soy, roast sesame vinegar, ginger dressing	
CRISPY BARRAMUNDI & CARAMEL PORK (A)	26
w green apple, peanuts & mint salad	
SZechuan SALTED SOFT SHELL CRAB 150G (I)	28
w green papaya, sweet namh jim, peanuts	
CRISPY SLOW COOKED PORK BELLY 170G	28
w cucumber, shallots, red onion	

! PLEASE NOTE: All dishes are served banquet style, when you order please order as a group.

Seafood Origin: (A) Australian – (I) Imported – (M) Mixed

LARGE PLATES

ROYAL RED CURRY BONELESS ROASTED DUCK	38
w cucumber, sunflower sprouts, greens, herbs	
MILD CURRY OF COCONUT GRILLED CHICKEN	33
w kipfler potatoes, pineapple, peanuts	
VEGETARAIN PANAENG CURRY V0	32
w sweet potato, eggplant, green bean, baby corn, silken tofu	
BEEF RIBS COCONUT CURRY NEW!	44
Slow cook beef ribs, kipfler potatoes, pineapple, peanuts	
CHICKEN CASHEW NUT	34
w king brown mushrooms, greens, chilli, onion, chilli jam, crisp shallots, cashew nut	
WAGYU BEEF PAT PRIK KING 180G	38
Dry red curry suvie wagyu beef w young ginger, chilli, green beans	
GAI YANG – KHAO KIAB NEW!	33
Grilled marinated tumeric chicken, e-san dressing, rice cracker	
HOT GREEN CURRY OF PRAWNS (A)	38
4 Jumbo king prawns w baby corn, ginger root, herbs	
SERIOUS FRIED CHICKEN	34
w szechuan salt, fresh lime, chilli sauce	
STICKY BEEF RIBS 450G RECOMMENDED!	44
w chilli jam, sprout & herb salad, crisp shallots	
HALF PEKING DUCK	39
w yellow bean caramel, fresh mandarin, shallots	
VOLCANO PORK KNUCKLE NEW!	47
w plum sauce and papaya salad	
BEEF TOMAHAWK 1.1KG	135
served medium rare w namh jim e-san, papaya salad	
WAGYU BEEF PAT SEE YEUW V0	33
Hand cut rice noodles, oyster sauce, greens, side of pickled chilli	
CHICKEN PAD THAI V0	31
w rice noodles, tamarind, sprouts, peanuts, side of lime & chilli	
SHREDDED DUCK FRIED RICE V0	32
w shitakes mushrooms, beans, tomato, very HOT thai chilli sauce served on side	
STIR FRIED BROCCOLINI V0	26
w king brown mushrooms, fried tofu, vegan sauce	
PAPAYA SALAD V0	20
w cherry tomatoes, fish sauce, lime juice, tamarind, peanuts	
STIR FRIED GREENS V0	20
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.

V0 Vegeterian Option **G!** Contains Gluten

For any Vegan requests, please ask your waitstaff.

BANQUETS

SILVER - \$62PP

Minimum 4 people. Available all day.

PRAWN CRACKERS (I) G!

DEEP FRIED VEGETABLE SPRING ROLLS VO G!

w cabbage, homemade sweet chilli

CRUNCHY CORN & CORIANDER FRITTERS VO

w cos lettuce, chilli jam, ginger

STEAM CHICKEN DIM SIM G!

w black vinegar, ginger, shallot

SALTY, CRUNCHY, SESAME SQUID (I)

w vietnamese mint, fresh lemon

PAPAYA SALAD VO

w cherry tomatoes, fish sauce, lime juice,
tamarind, peanuts

WAGYU BEEF PAT PRIK KING

Dry red curry wagyu beef w young ginger,
chilli, green beans

VEGETARAIN PANAENG CURRY VO

w sweet potato, eggplant, green bean,
baby corn, silken tofu

SERIOUS FRIED CHICKEN

w szechuan salt, fresh lime, chilli sauce

RICE

white or brown

COCONUT SORBET

CHEFS SPECIAL BANQUET \$41PP

Minimum 2 people.

AVAILABLE ONLY

LUNCH SATURDAY – 11:30am 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.

PLEASE NOTE: To ensure the best dining experience, **tables of 8 or more are required to select one of our banquet menus.** This enables our chefs to deliver dishes efficiently and consistently, with all courses served shared-style for the table to enjoy together.

Substitutue courses can be arranged for diertary requirements.
Please let our waitstaff know.

Seafood Origin: (A) Australian – (I) Imported – (M) Mixed

GOLD - \$86PP

Minimum 2 people. Available all day.

EDAMAME VO

MIANG KHAM SCALLOPS (A)

Seared scallop, chilli shrimp, pemelo and mandarin, lemongrass, onion, kaffir lime

SASHIMI WHITE FISH (I)

w coconut milk, kaffir lime, green namh jim

CRUNCHY CORN & CORIANDER FRITTERS VO

w cos lettuce, chilli jam, ginger

KHAO SOI DUMPLING G!

Pork dumping, Northern Thai curry, chilli oil, cucumber, red onion, sour pickle green mustard

SOFT DUCK PANCAKES VO G!

w cucumber, pickled chilli, soy, chrisp shallots

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 VO

w king brown mushrooms, fried tofu, vegan sauce

RICE

white or brown

STICKY DATE ROULADE Δ

w butter scotch sauce and icecream

! PLEASE NOTE: Banquets are designed to be enjoyed by those ordering it and cannot be shared with non-banquet guests at the same table. We appreciate your honesty.

FUNKY FEED ME LUNCH \$49PP

Minimum 2 people. Available Lunch Only Tuesday - Friday.

MIANG KHAM SCALLOP 2PC (A)

NUEA SIAM-TAKI

KHAO SOI DUMPLING G!

SOFT DUCK PANCAKES VO G!

CRISPY BARRAMUNDI & CARAMEL PORK (A)

CURRY OF COCONUT GRILLED CHICKEN

RICE

**! We use peanuts, shellfish and eggs throughout our menu.
Please let our staff know of any allergies.
Gluten free soy, rice noodles, rice flour used.**

VO Vegeterian Option **G!** Contains Gluten **Δ** Contains Dairy

DESSERTS

BANANA FRITTER G! Δ	18
w vanilla ice cream, pandan sauce, fairy floss	
STICKY DATE ROULADE Δ NEW!	18
w butter scotch sauce and icecream	
CARAMEL APPLE SUNDAE Δ	15
Caramelized apple, caramel ice cream, caramel sauce, toasted nuts, cream	
FUNKY WOK AFFOGATO Δ	15
w vanilla ice cream, coffee, whipped cream <i>Add Frangelico or Tia Maria +5</i>	
SWEET FINISH NEW!	22
Trio of home made Thai sweets – Luk Chup, Coconut Jelly and Taro Tako. Paired with your choice of coffee or tea.	
TAKE HOME COCONUT SORBET 500ML	22

G! Contains Gluten **Δ** Contains Dairy

ORGANIC TEA

ENGLISH BREAKFAST	6.5
Blend of Indian and Ceylon	
EARL GREY	6.5
Black tea w bergamot, apricot, mango	
REVIVE	6.5
Green tea w peppermint and lemongrass	
ROOIBOS	6.5
Caffeine free and rich in protective antioxidants	

SPIRITS / FORTIFIED

RUM

Kraken Spiced	11
Sailor Jerry	12
Plantation XO 20yo	18

VODKA

White Light (House)	10
Belvedere	13
Grey Goose	13

WHISKEY

Canadian Club	11	Elijah Craig	16
Jameson	12	Glenfiddich 12yo	20
Jack Daniels	12	Lagavulin 16yo	22
Chivas Regal	14	Laphroaig 10yo	18
Glenmorangie	16	Johnnie Walker	
Hibiki Japanese	28	Black Label	13
Makers Mark	14	Blue Label	32

COGNAC

Hennessey VSOP	16
Hennessy XO	32

FORTIFIED

Seppeltsfield Parra Grand Tawny	14
Penfolds Grandfather	20

BAR

COCKTAIL

SABAI SABAI RECOMMENDED!	21
Mekong whiskey, lemon juice, simple syrup, soda, basil leaves	
KISS ME NEW!	21
White rum, pineapple juice, lychee juice, sala syrup	
CUBANO OLD FASHION SMOOTH!	23
Bacardi 8yo rum, cherry liqueur, angostura bitter, raw sugar	
SOUR BITCH ☹️	22
Vodka, aperol, fresh pineapple juice	
SIAM MARTINI NEW!	22
Gin, Chambond, raspberry cordial, pineapple, lemon juice, simple syrup.	
FIREBALL SOUR ☹️	22
Cinnamon whiskey, fresh apple juice, lemon juice	
RASPBERRY AND ROSEMARY SOUR ☹️	22
Rosemary gin, limoncello, lemon juice, raspberry puree	
PEAR & GINGER MARTINI	22
Vodka, ginger liqueur, fresh pear & ginger juice	
LYCHEE AND COCONUT MARTINI	22
Vodka, lychee liqueur, malibu, lychee juice	
CLASSIC OR SALTED CARAMEL ESPRESSO MARTINI	23
Vodka, coffee & chocolate liquor, coffee	
LYCHEE MARGARITA	22
Tequila, lychee liquor, lychee juice	
CHILLI MARGARITA	22
Chilli infused tequila, cointreau, lemon juice, chilli salt rim	
PASSIONFRUIT MOJITO	22
Husk purecane rum, passionfruit pulp, mint, soda	
LYCHEE CAIPIROSKA	22
Vodka, lychee liqueur, lychee juice, limes	
MANGO DAIQUIRI	22
Hush purecane rum, cointreau, mango	
INK GIN & ELDERFLOWER G&T	22
Ink gin, blueberries, dehydrated lime, elderflower tonic	
LONG ISLAND CLASSIC!	22
Vodka, tequila, gin, cointreau, havana Rum, coke, lemon juice	
FUNKY WOK COLADA	22
Havana 3yo rum, pineapple juice, coconut sorbet	
GAYTIME ▲	23
Baileys, kahlúa, tia maria, butterscotch, cream, biscoff, gaytime icecream	

☹️ Contains Egg ▲ Contains Dairy

For any special cocktail request, please ask your waitstaff.

MOCKTAIL

MANGO LASSI 	14
Mango, ice cream, milk, honey	
VIRGIN PINEAPPLE MOJITO	14
Fresh pineapple, lime, mint	
WATERMELON COOLER	14
Watermelon, mint, lemon	
VIRGIN PINA COLADA	14
Coconut sorbet, pineapple juice, coconut cream	
THICKSHAKE 	14
Chocolate or Caramel	
FRESH COCONUT	12

 Contains Dairy

BEER

LIGHT & MID STRENGTH BEER

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

FULL STRENGTH BEER

Heads of Noosa Lager 4.2%, Noosa, QLD	12
Great Northern 4.2%, AUS	10
Corona 4.5%, Mexico	11
White Rabbit Dark Ale 4.7%, VIC	12
Stone & Wood Pacific Ale 330ml 4.4%, AUS	12
Balter XPA (Can) 375ml 5.0%, AUS	11
Balter IPA (Can) 375ml 6.8%, AUS	12

TAP BEER

Singha Lager 5.0%, Thailand	14
Asahi Super Dry Pale Lager 5.0%, Japan	14

CIDERS & GINGER BEER

Monteiths Crushed Apple Cider 4.5%, NZ	12
Ginger Beer 4%, Bundaberg, QLD	12

For any special cocktail request, please ask your waitstaff.

WINE

BY THE GLASS

SPARKLING

NV Delamere Pinot Rose, TAS	16
Madfish Prosecco NV, WA	14
Spring Seed Moscato, McLaren Vale, SA	14

WHITE WINE

Astrolabe Pinot Gris, Marlborough, NZ	14
Rockbare Riesling, Clare Valley, SA	13
Spring Seeds, Pinot Grigio, McLaren Vale, SA	13
Tin cottage Sav, Marlborough, NZ	13
Howard Park, Chardonnay, Margaret River, WA	13

ROSE

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

RED WINES

Radio Boca Tempranillo, Valencia, Spain	13
Soumah Pinot Noir, Yarra Valley, VIC	13
Heartland Spice Trader Cab Sav, Longhorn Creek, SA	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	67
NV Delamere Pinot Rose, TAS	80
Madfish Prosecco NV, WA	70

CHAMPAGNE

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

Maximum of 4 payment methods per table.
15% Surcharge applies to public holidays.

WINE

ROSE

Little Angle Rose, Marlborough, NZ	58
Bullmans, Barossa Valley, VIC	62
Aix Provence, France	70
Aix Provence, France	1.5 Litre – 135 3 Litre – 260

WHITE

RIESLING

Vickery Watervale, Clare Valley, SA	55
Rockbare, Clare Valley, SA	62
Leeuwin ‘Art Series’ Marg River, WA	62

PINOT GRIS/ GRIGIO

Spring Seeds, Pinot Grigio, McLaren Vale, SA	58
Crittenden, Geppetto, Pinot Gris, King Valley, VIC	62
Astrolabe Pinot Gris, Marlborough, NZ	70
Kris Pinot Grigio, Montagna, Italy	62

CHARDONNAY

Bouchard Aine &Fils, Languedoc, France	55
Howard Park ‘Miamup’ Margaret River, WA	62
Giant Steps, Yarra Valley, VIC	70
Louis Jadot Chablis, France	110

SAUVIGNON BLANC/ SEMILLON

Audrey Wilkinson Semillon, Hunter Valley, NSW	55
Leeuwin Estate Sav, Margaret River, WA	56
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

Maximum of 4 payment methods per table.

Credit card surcharge applies.

15% Surcharge applies to public holidays.

RED

PINOT NOIR

Storm Bay Pinot Noir, Richemond Tasmania	60
Soumah Pinot noir, Yarra Valley, VIC	65
Giant Steps, Yarra Valley, VIC	65
Catalina Sounds, Marlborough, NZ	72
Dog Point, Marlborough, NZ	86
Yabby Lake Single Vineyard, Mornington, VIC	115

SHIRAZ / SYRAH

First Drop “Mothers Milk”, Barossa Valley, SA	60
D’ Arenberg ‘Love Grass’ Shiraz, McLaren Vale, SA	70
Glaetzer ‘Bishop’, Barossa Valley, SA	78
Shaw & Smith, Adelaide Hills, SA	88
Penfolds Bin 128, Coonawarra, SA	136

CABERNET / MERLOT

Fire Gully Cab/Merlot, Margaret River, WA	62
Heartland Spice Trader Cab Sav, Longhorn Creek, SA	60
Zema Estate ‘Cluny”, Cab/ Merlot, Coonawarra, SA	65
Oliver Tauranga Cab/Sav, McLaren Vale, SA	90
Leeuwin Estate Cab/Sav, Art series, Marg River, WA	127

OTHER VARIETAL

Rodio Boca Tempranillo, Valencia, Spain	60
Fiorini Chianti Superiour DOCG, Tuscany, Italy	65
Bouchard GSM, Côtes du Rhône, France	72



Maximum of 4 payment methods per table.
Credit card surcharge applies.
15% Surcharge applies to public holidays.

JOIN US FOR

BREAKFAST FRIDAY - SUNDAY 8AM-11:30AM

Serving traditional + modern Asian
breakfast, Aussie breakfast,
Barista coffee and more!

View the menu at funkywok.com.au

FUNCTIONS @ FUNKY WOK

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.