



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.

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share @funkywok_sc
funkywok.com.au

KITCHEN

SMALL PLATES

BOWL OF PRAWN CRACKERS G!	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
MIANG KOONG 2PC NEw! Jumbo king prawn, rice powder, larb dressing, thai herbs	22
FRESH OYSTER WITH CAVIAR 6PC Namh jim, chilli jam	30
SASHIMI WHITE FISH w coconut milk, kaffir lime & green namh jim	26
SALTY, CRUNCHY, SESAME SQUID w vietnamese mint, fresh lemon	18
CRUNCHY CORN & CORIANDER FRITTERS VO w cos lettuce, chilli jam, ginger	18
STEAM CHICKEN DIM SIM 4PC G! NEw! w black vinegar, ginger, shallot	16
KHAO SOI DUMPLING 4PC G! NEw! Pork dumping, Northern Thai curry, chilli oil, cucumber, red onion, sour pickle green mustard	22
GRILLED SPICED LAMB ROTI G! w cucumber, shallot & chilli pickle	21
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
SAN CHOW BOW VEGAN w iceberg, shitake, corn, onion, baby bamboo	21
TOFU SALAD VEGAN w soy, roast sesame vinegar, ginger dressing	19
CRISPY BARRAMUNDI & CARAMEL PORK w green apple, peanuts & mint salad	24
SZECHUAN SALTED SOFT SHELL CRAB w green papaya, sweet namh jim, peanuts	26
CRISPY SLOW COOKED PORK BELLY w cucumber, shallots, red onion	28

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	
VEGETARAIN PANAENG CURRY VO	32
w sweet potato, eggplant, green bean, baby corn, silken tofu	
CHICKEN CASHEW NUT	34
w king brown mushrooms, greens, chilli, onion, chilli jam, crisp shallots, cashew nut	
WAGYU BEEF PAT PRIK KING	38
Dry red curry wagyu beef w young ginger, chilli, green beans	
HOT GREEN CURRY OF PRAWNS	38
w baby corn, ginger root, herbs	
SERIOUS FRIED CHICKEN	32
w szechuan salt, fresh lime, chilli sauce	
STICKY BEEF RIBS	42
w chilli jam, sprout & herb salad, crisp shallots	
HALF PEKING DUCK	38
w yellow bean caramel, fresh mandarin, shallots	
BEEF TOMAHAWK 1.1KG NEW!	129
served medium rare w namh jim e-san, papaya salad	
WAGYU BEEF PAT SEE YE UW VO	33
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	18
w cherry tomatoes, fish sauce, lime juice, tamarind, peanuts	
STIR FRIED GREENS VO	18
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 **G!**

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

STEAM CHICKEN DIM SIM 4PC **G!**
w black vinegar, ginger, shallot

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

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.

Substitutue 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 G!

CRUNCHY CORN & CORIANDER FRITTERS VO

w cos lettuce, chilli jam, ginger

STEAM PORK & SHIITAKE DUMPLING G!

w black vinegar, ginger & shallot

SASHIMI WHITE FISH

w coconut milk, kaffir lime, green namh jim

SOFT DUCK PANCAKES 4PC 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

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

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

VO Vegetarian Option G! Contains Gluten

DESSERTS

CARAMEL APPLE SUNDAE	15
Caramelized apple, caramel ice cream, caramel sauce, toasted nuts	
FUNKY WOK AFFOGATO 	15
w vanilla ice cream, coffee, waffle toffee whipped cream Add Frangelico or Tia Maria +5	
BANANA FRITTER   NEW!	18
w vanilla ice cream, whipped cream, pandan sauce	
WARM ORANGE AND ALMOND CAKE GF  NEW!	18
w coconut sorbet, whipped cream	
MANGO STICKY RICE GF SEASONAL NEW!	20
w coconut cream sauce	
TAKE HOME COCONUT SORBET 500ML NEW!	22

 Contains Gluten  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
Hennessy XO	26

FORTIFIED

Seppeltsfield Parra Grand Tawny	10
Penfolds Grandfather	18

BAR

COCKTAIL

SABAI SABAI NEW!	20
Mekong whiskey, lemon juice, simple syrup, soda, basil leaves	
CUBANO OLD FASHION	22
Bacardi 8yo rum, cherry liqueur, angostura bitter, raw sugar	
SOUR BITCH ☹️	20
Vodka, aperol, fresh pineapple juice	
FRENCH EARL GREY SOUR ☹️	20
French earl grey infused vodka, chambord, lemon juice	
FIREBALL SOUR ☹️	20
Cinnamon whiskey, fresh apple juice, lemon juice	
RASPBERRY AND ROSEMARY SOUR ☹️	20
Rosemary gin, limoncello, lemon juice, raspberry puree	
PEAR & GINGER MARTINI	20
Vodka, ginger liqueur, fresh pear & ginger juice	
LYCHEE AND COCONUT MARTINI	20
Vodka, lychee liqueur, malibu, lychee juice	
CLASSIC OR SALTED CARAMEL ESPRESSO MARTINI	22
Vodka, coffee & chocolate liquor, coffee	
LYCHEE MARGARITA	20
Tequila, lychee liquor, lychee juice	
CHILLI MARGARITA	20
Chilli infused tequila, cointreau, lemon juice, chilli salt rim	
PASSIONFRUIT MOJITO	20
Husk purecane rum, passionfruit pulp, mint, soda	
LYCHEE CAIPIROSKA	20
Vodka, lychee liqueur, lychee juice, limes	
MANGO DAIQUIRI	22
Hush purecane rum, cointreau, mango	
INK GIN & ELDERFLOWER G&T	20
Ink gin, blueberries, dehydrated lime, elderflower tonic	
LONG ISLAND NEW!	22
Vodka, tequila, gin, contreau, havana Rum, coke, lemon juice	
FUNKY WOK COLADA	20
Havana 3yo rum, pineapple juice, coconut sorbet	
GAYTIME NEW!	22
Baileys, kahlúa, butterscotch, cream, biscoff, gaytime icecream,	

☹️ Contains Egg

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	10

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

Big Head Lager 4.2%, Noosa, QLD	10.5
Great Northern 4.2%, AUS	10.5
Corona 4.5%, Mexico	10.5
White Rabbit Dark Ale 4.7%, VIC	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	12
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, QLD	11

 Contains Milk

For any special cocktail request, please ask your waitstaff.

WINE

ROSE

Little Angle Rose, Marlborough, NZ	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, VIC	57
Astrolabe Pinot Gris, Marlborough, NZ	68
Kris Pinot Grigio, Montagna, Italy	62

CHARDONNAY

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

SAUVIGNON BLANC/ SEMILLON

Audrey Wilkinson Semillon, Hunter Valley, NSW	50
Leeuwin Estate Sav, Margaret 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, Richemond Tasmania	58
Soumah Pinot noir, Yarra Valley, VIC	60
Giant Steps, Yarra Valley, VIC	63
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	58
D’ Arenberg ‘Love Grass’ Shiraz, McLaren Vale, SA	68
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	50
Heartland Spice Trader Cab Sav, Longhorn Creek, SA	60
Zema Estate ‘Cluny”, Cab/ Merlot, Coonawarra, SA	62
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	55
Fiorini Chianti Superiour DOCG, Tuscany, Italy	62
Bouchard GSM, Côtes du Rhône, France	68



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WINE

BY THE GLASS

SPARKLING

NV Delamere Pinot Rose, TAS	16
Madfish Prosecco NV, WA	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, 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	65
NV Delamere Pinot Rose, TAS	79
Madfish Prosecco NV, WA	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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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.