

# Wu WEEKENDER

## \$95 PER PERSON

FOR THE ENTIRE TABLE | MIN 2 GUESTS

### BANQUET

KINGFISH SASHIMI, AVOCADO PURÉE,  
LEMON ASPEN PONZU

TANG SUI CHICKEN RIBS

STEAMED DUCK BUNS

PIJU YU, RICE CRUSTED BARRAMUNDI  
BRAISED IN TSINGTAO BEER

SOY BRAISED & FRIED CAPE GRIM  
BRISKET, STIR FRIED MUSHROOMS &  
GREEN CHILLI OYSTER SAUCE

WOK TOSSED MARKET GREENS,  
HOUSE MADE OYSTER SAUCE

STEAMED RICE

### BANQUET ADD ONS:

WU SPECIAL FRIED RICE \$6PP

SCALLOP DUMPLINGS, SALMON  
ROE, CHIVE BUTTER \$7PP

PRAWN TOAST, BONITO MAYO,  
TOBIKO \$8PP



## 2 HOUR DRINKS PACKAGE

### SHARING JUGS

ZEN GARDEN  
GIN, CUCUMBER, BASIL

STRAWBERRY BELLINI  
STRAWBERRY, PROSECCO

JAPANESE SLIPPER  
MIDORI, LEMON, TRIPLE SEC

MANGO COWBOY  
BOURBON, PEACH, MANGO & LEMONADE

### SPRITZ

MISSING SUMMER  
VODKA, GRAPEFRUIT, ORANGE

APEROL SPRITS  
APEROL, PROSECCO & SODA

### WINES

SEPPELT 'THE DRIVES' SPARKLING  
821 SOUTH SAUVIGNON BLANC  
CAPE SCHANCK PINOT GRIGIO  
CAPE SCHANCK ROSE  
CRITTENDEN ESTATE GEPPETTO  
PINOT NOIR

### BEERS

PERONI  
ASAHI  
4 PINES PACIFIC ALE  
GREEN BEACON PALE ALE  
BALTER XPA