

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

SZECHUAN FRAGRANT CRISPY DUCK
W PAOCAI VEGETABLES

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

