

# barbarino's +wong

Enjoy the new flavours of barbarino's +wong dishes designed to mix & share.

## specialties

<b>Our World Famous Onion Rings</b>	<b>\$13.50</b>
Dangerously delicious	
<b>Potato Skins and Three Dips</b>	<b>\$13.95</b>
Avocado, spicy tomato, sour cream	
<b>Caesar Salad</b>	<b>\$16.95</b>
Romaine leaves, parmesan, prosciutto and Caesar dressing	
<b>French Fries</b>	<b>\$6.00</b>

## the ribs

<b>Barbecue Baby Back Ribs</b>	<b>\$28.00</b>
A stack of ribs, marinated, smoked and barbecued. Served with our barbecue sauce	
<b>Barbecue Chicken Wings</b>	<b>\$26.50</b>
Moist juicy barbecued chicken wings	
<b>Rib and Chicken Marriage</b>	<b>\$28.00</b>
A combination of barbecued ribs and chicken wings	
<b>Barbecue Mixed Grill</b>	<b>\$28.50</b>
Combination of ribs, wings & spicy kebabs	
<b>Tournedos and Ribs</b>	<b>\$29.50</b>
A tender tournedos with a portion of barbecue ribs	

## from the grill

<b>The Hamburger</b>	<b>\$18.95</b>
Ground beef fillet, lamb and veal, topped with cheese	
<b>Spicy Kebabs</b>	entree <b>\$12.95</b> main <b>\$26.50</b>
Barbecued baby sausages with a zesty flavour	
<b>Char-grilled Chicken</b>	<b>\$29.00</b>
Tender chicken breast with fresh spinach and avocado with herbed Bernaise	
<b>Lamb Fillet</b>	<b>\$29.50</b>
Marinated lamb served with tzaziki and Greek salad	
<b>Scotch On The Bone</b>	<b>\$30.00</b>
450gm aged prime beef on the bone	
<b>Porterhouse</b>	<b>\$30.00</b>
410gm aged prime beef	

## seafood

<b>Beer Batter Fish and Chips</b>	<b>\$26.50</b>
An old-fashioned favourite	
<b>BBQ Whole Fish Of The Day</b>	<b>\$M.P.</b>
Drizzled with virgin olive oil and lemon, mayo and fries	

## curries

<b>Curry Vegetable Bowl with Naan</b>	<b>\$22.50</b>
Mixed seasonal vegetables in spiced coconut broth	
<b>Thai Green Curry Chicken and Sweet Basil</b>	<b>\$23.00</b>
Chicken in creamy coconut curry and sweet basil	
<b>Ayam Curry</b>	<b>\$23.00</b>
Chicken in curry spices and coconut milk	
<b>Beef Rendang</b>	<b>\$23.00</b>
Beef in curry spices and coconut milk	
<b>Madras Lamb Curry</b>	<b>\$23.00</b>
Lamb in Malay-Indian spices	

## rice and sides

<b>Wong's Special Fried Rice</b>	<b>\$16.50</b>
Rice with shrimp, chicken, bbq pork, spring onion and bean shoots	
<b>Vegetarian Nasi Goreng</b>	<b>\$16.50</b>
Stir-fried rice with egg, assorted vegetables, beanshoots with shallots	
<b>Steamed Rice</b>	small <b>\$1.75</b> large <b>\$3.50</b>
<b>Roti</b>	1 piece <b>\$4.50</b>

## starters

<b>Wonton Soup</b>	<b>\$8.50</b>
Soup with noodles, prawn and chicken dumplings	
<b>Spring Rolls (3)</b>	
Vegetable	<b>\$8.50</b>
Chicken	<b>\$8.50</b>
Prawn	<b>\$8.50</b>
<b>Wongs Dim Sims (3)</b>	<b>\$8.50</b>
Home-made steamed dumplings	
<b>Curry Puffs (2)</b>	<b>\$8.50</b>
Vegetables with curry spices wrapped in pastry	
<b>Sun Choi Bou – Chicken in Lettuce Cup (2)</b>	<b>\$12.50</b>
Chicken, mushroom, bamboo shoot, water chestnut in lettuce	
<b>Chicken Sticks with Peanut Sauce</b>	<b>\$12.50</b>
Skewered chicken sticks with spicy peanut sauce	
<b>BBQ Roast Pork</b>	<b>\$10.50</b>
Slices of BBQ pork with Hoi Sin	
<b>Peking Duck Wrap</b>	<b>\$14.95</b>
Crispy skin duck with pancake & garnishes	
<b>Deep-Fried Squid</b>	<b>\$12.50</b>
Fresh squid, lightly floured and deep-fried with five-spice salt	

## recommended tastes

<b>BBQ Roast Duck (1/2 duck)</b>	<b>\$29.50</b>
Sliced crisp skin roast duck	
<b>Sizzling Plate</b>	
Chicken	<b>\$25.00</b>
Lamb	<b>\$25.00</b>
Beef	<b>\$25.00</b>
Prawn	<b>\$28.00</b>
<b>Claypot</b>	
Chicken, eggplant & seasonal vegetables	<b>\$24.50</b>
Prawns & seafood	<b>\$26.50</b>

## noodles

<b>Curry Laksa</b>	<b>\$23.00</b>
Noodles, spicy coconut curry broth, chicken, fish cake, tofu, bean shoots	
<b>Vegetarian Laksa</b>	<b>\$20.00</b>
Noodles, spicy coconut curry broth, vegetables, tofu, bean shoots	
<b>Pad Thai Vegetarian</b>	<b>\$18.50</b>
Rice noodles, egg, bean shoots, carrot, spring onions, crushed peanuts	
<b>Singapore Noodles</b>	<b>\$18.50</b>
Thin noodles, chicken, shrimp, egg, spring onions, bean shoots	
<b>Pad Kee Mou</b>	<b>\$18.50</b>
Flat thick rice noodles, chicken, broccoli, baby corn, bean shoots, garlic, chilli and Asian basil	
<b>Chicken Tom Yum Noodles</b>	<b>\$18.50</b>
Thin noodles, chicken, egg, choy-sum, basil, tom yum paste	
<b>BBQ Roast Duck Noodles</b>	<b>\$21.00</b>
Shredded roast duck, baby spinach & vegetables	
<b>Hokkien Mee</b>	<b>\$20.00</b>
Thick egg noodles, chicken, squid, choy-sum, dark soy	
<b>Seafood Mee Goreng</b>	<b>\$20.00</b>
Egg noodles squid, prawn, egg, bean shoots, curry spices	

## fish and seafoods

<b>Seafood Hot Pot and Asian Basil</b>	<b>\$28.00</b>
Prawns, squid, mussels, clams, in chilli, curry and basil	
<b>Teryaki Salmon “Sizzle Plate”</b>	<b>\$27.00</b>
Salmon and Seasonal Vegetables on Hot-Plate	
<b>Soy Steamed Fish &amp; Asian Greens</b>	<b>\$27.00</b>
Delicate steamed fish, soy, ginger, spring onion	
<b>Crystal Prawns</b>	<b>\$28.00</b>
Stir-fry prawns, ginger, garlic, Chinese wine and snowpeas	
<b>Chilli Prawns</b>	<b>\$28.00</b>
Singapore Style Prawns sauteed with garlic and fresh chilli	
<b>Satay Prawns</b>	<b>\$28.00</b>
Malaysian-style prawns with spicy peanut sauce	

## wok dishes

<b>B.B.Q. Satay Chicken Malaysian Style</b>	<b>\$26.50</b>
Charred chicken breast with spicy peanut sauce	
<b>Honey-Sesame Chicken</b>	<b>\$24.00</b>
Crispy fried chicken pieces tossed in honey and sesame seeds	
<b>Lemon Chicken</b>	<b>\$24.00</b>
Lightly battered chicken with Tangy Lemon Sauce	
<b>Koong-Po Chicken or Beef with Cashews</b>	<b>\$24.00</b>
Choice of chicken or beef, water chestnuts, corn, whole dried chilli, cashews, zesty four-flavoured sauce	
<b>Seared Chicken or Beef with Black Bean</b>	<b>\$24.00</b>
Beef seared with ginger, garlic and black bean	
<b>Szechwan Chicken or Beef</b>	<b>\$24.00</b>
Choice of chicken or beef, rice wine, Szechwan spices	
<b>BBQ Tibetan Lamb, Rocket Leaves, Charred Vegetables</b>	<b>\$25.00</b>
Charred spiced lamb with seasonal vegetables	
<b>Crispy Peking Beef</b>	<b>\$24.00</b>
Strips of crispy beef in plum-Peking spices	
<b>Spicy Thai Beef</b>	<b>\$24.00</b>
Stir-fry beef with fragrant Thai herbs and spices	
<b>Mongolian Lamb or Beef</b>	<b>\$24.00</b>
Lamb or Beef with fiery bean sauce and Chinese broccoli	
<b>Sweet &amp; Sour Pork</b>	<b>\$24.00</b>
Crisp battered pork, pineapple, sweet sour sauce	

## vegetables

<b>Chinese Broccoli</b>	<b>\$14.50</b>
Steamed Chinese broccoli with oyster sauce	
<b>Sambal Spinach</b>	<b>\$14.50</b>
Sautéed spinach with chilli prawn paste	
<b>Stir-Fry Vegetables with Bean Curd &amp; Cashews</b>	<b>\$15.00</b>
Wok tossed vegetables, bean curd and cashews	
<b>Small Steam Vegetables</b>	<b>\$9.00</b>

One account per table

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## cocktails

<b>Bananarama</b> Baileys, Kahlua, Banana Liqueur, Tia Maria, Cream	<b>\$15.50</b>
<b>BB Bliss</b> Frangelico, Butterscotch Schnapps, Baileys, Ice Cream	<b>\$15.50</b>
<b>Bloody Mary</b> Absolut Vodka, Tomato Juice, Worcestershire Sauce	<b>\$13.00</b>
<b>Champagne Cocktail</b> Champagne, Brandy, Bitters, Sugar Cube	<b>\$13.00</b>
<b>Cosmopolitan</b> Absolut Vodka, Cointreau, Lime Juice, Cranberry Juice	<b>\$14.50</b>
<b>Daiquiri</b> Bacardi, Cointreau, Fruit, Lime Juice, Sugar Syrup	<b>\$15.50</b>
<b>Housequake Punch</b> Vodka, Blue Curacao, Brandy, Pineapple Juice	<b>\$14.50</b>
<b>Illusion</b> Midori, Malibu, Cointreau, Pineapple Juice, Lemon	<b>\$17.00</b>
<b>Manhattan</b> Bourbon, Dry Vermouth, Bitters	<b>\$12.50</b>
<b>Margarita</b> Gold Tequila, Cointreau, Fresh Lime Juice	<b>\$15.50</b>
<b>Martini</b> Bombay Sapphire Gin, Dry Vermouth	<b>\$14.50</b>
<b>Chocolate Martini</b> Absolut Vodka, White Curacao	<b>\$14.50</b>
<b>Vodka Martini</b> Absolut Vodka, Dry Vermouth	<b>\$14.50</b>
<b>Moscow Mule</b> Absolut Vodka, Lime Juice, Ginger Beer	<b>\$12.50</b>
<b>Mojito</b> White Rum, Lime, Mint	<b>\$12.50</b>
<b>Pina Colada</b> Barcardi, Malibu Cream, Pineapple Juice	<b>\$15.50</b>
<b>Pimms</b> Pimms No. 1, Lemonade, Dry Ginger, Fresh Lemon	<b>\$9.00</b>
<b>Toblerone</b> Frangelico, Creme De Cacao, Kahlua, Baileys, Orange Cream	<b>\$14.50</b>
<b>Whiskey Sour</b> Bourbon, Lemon Juice, Egg White, Sugar Syrup, Bitters	<b>\$13.50</b>

## flavoured vodka

<b>Absolut Vanilia</b>	<b>\$8.00</b>
<b>Absolut Citron</b>	<b>\$8.00</b>
<b>Absolut Kurant</b>	<b>\$8.00</b>
<b>Absolut Mandrin</b>	<b>\$8.00</b>

## shooters

<b>Banana Split</b> Kahlua, Banana Liqueur, Strawberry Liqueur	<b>\$9.00</b>
<b>Black and White</b> Opal Nera, White Sambucca	<b>\$9.00</b>
<b>Cowboys</b> Butterscotch Schnapps, Baileys	<b>\$9.00</b>
<b>Hard On</b> Kahlua, Amaretto	<b>\$9.00</b>
<b>Jelly Bean</b> Ouzo, Tequila, Grenadine	<b>\$9.00</b>
<b>Kamikaze</b> Cointreau, Vodka, Lemon	<b>\$9.00</b>
<b>QF</b> Kahlua, Midori, Baileys	<b>\$9.00</b>
<b>Quiksilver</b> Banana Liqueur, Tequila, Vodka	<b>\$9.00</b>
<b>2000</b> Galliano, Midori	<b>\$9.00</b>

## beers

<b>Stella</b>	<b>\$8.00</b>
<b>Corona</b>	<b>\$8.00</b>
<b>Boags</b>	<b>\$7.50</b>
<b>Crown Lager</b>	<b>\$7.50</b>
<b>Ashai</b>	<b>\$8.50</b>
<b>Little Creatures</b>	<b>\$8.50</b>
<b>Victoria Bitter</b>	<b>\$6.00</b>
<b>Pure Blonde</b>	<b>\$7.50</b>
<b>Boags Light</b>	<b>\$6.00</b>

## non-alcoholic cocktails

<b>Mango Frosty</b> Crushed Mango Delight	<b>\$8.00</b>
<b>Strawberry Bomb</b> Chilled Strawberry Surprise	<b>\$8.00</b>
<b>Tropical Fruit Punch</b> Refreshing Blend of the Tropics	<b>\$8.00</b>
<b>Spiders and Milkshakes</b>	<b>\$5.50</b>

## sparkling wines

<b>Barbarino's House</b>	glass <b>\$7.00</b>	bottle <b>\$28.00</b>
<b>Chandon Blanc de Blan</b> Australia		<b>\$55.00</b>
<b>Meot &amp; Chando</b> France		<b>\$110.00</b>

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