

maew maew

SMALL PLATES

SHANGHAI PORK DUMPLINGS 3PCS

Pork soup dumplings

BETEL LEAVES 2PCS (GF)

Coconut sweet and sour mix topped with a prawn, peanuts, lime on a betel leaf

MOO PING 4PCS

Grilled pork skewers

CHICKEN WINGS 5PCS

Sticky, sweet garlic and ginger chicken wings

CORN FRITTERS 4PCS (VG)

Corn and thai lime leaf fritters served with a sweet chilli dipping sauce

PRAWN RICE PAPER ROLLS 2PCS (GF)

Served with our secret dipping sauce

VEGETABLE DUMPLINGS 4PCS (V, VG, GF)

Vegetable steamed dumplings

SALT AND PEPPER SQUID 🔥

Topped with chilli Salt

PEKING DUCK SPRING ROLLS 2PCS

Duck springs rolls served with a plum dipping sauce

CURRY PUFFS 3PCS (VG)

Vegetarian taro curry puffs

STICKY TOFU 4PCS (V, VG)

Sweet soy glazed tofu pieces

SIDES

STEAMED RICE (VG, V, GF)

Steamed jasmine rice

COCONUT RICE (VG, V, GF)

Jasmine rice cooked in cocout milk

LOTUS GARLIC CRACKERS (VG, V)

Flower shaped garlic crackers

FRENCH FRIES (VG, V)

Served with kewpie mayo and ketchup

PICKLED ASIAN VEGETABLES (VG, V, GF)

Selection of asian vegetables pickled in house

WOK FRIED GREENS (VG, V, GF)

In a vegan mushroom sauce

SWEETS

PA TONG GO (VG)

Thai style donuts served with pandan coconut custard

STICKY RICE WITH COCONUT ICECREAM (VG, GF)

Served with peanuts and jackfruit

STICKY RICE WITH VEGAN VANILLA ICECREAM (VG, V, GF)

Served with peanuts and jackfruit

LARGE PLATES

NASI GORENG PORK BELLY (GF) 🔥

Indonesian style fried rice with pork belly served with a fried egg and ketchup manis

NASI GORENG VEGETARIAN (VG, GF) 🔥

Indonesian style fried rice with served with a fried egg and ketchup manis

LARB LETTUCE WRAPS CHICKEN (GF) 🔥

Chicken larb with kaffir lime leaves and chilli served with lettuce cups

MASAMAN BEEF (GF)

Tender beef and roasted kipfler potatoes cooked in a masaman curry

HAINANESE CHICKEN HALF SERVE OR FULL SERVE (GF) 🔥

Hainanese chicken served with secret chilli sauce and side soup

PAD SE EW WAGYU BEEF (GF)

Flat rice noodles stir-fried with wagyu beef

SPICY PAPAYA SALAD (GF) 🔥

Shredded green papaya, with tomato, peanuts, chilli and a lemon juice dressing

VEGAN YELLOW CURRY (VG, V) 🔥

Cauliflower, pumpkin and tofu in a delicious yellow curry

BARRAMUNDI SALAD (GF) 🔥

Barramundi served with an apple and herb salad

PRAWN PENANG (GF) 🔥

Delicious penang curry with prawns

TEMPURA VEGETABLES (VG, V)

A selection of vegetables served tempura style

VEGAN PAD THAI (VG, V, GF)

Our speciality vegan pad thai

BANQUETS

BANQUET 1 \$45 PER PERSON

Moo Ping
Chicken Wings
Vegetable Dumplings
Curry Puffs

Masaman Beef
Hainanese Chicken
Pad Se Ew Wagyu Beef
Prawn Penang
Tempura Vegetables

Steamed Rice

BANQUET 2 \$58 PER PERSON

Salt and Pepper Squid
Curry Puffs
Peking Duck Spring Rolls
Betel Leaves

Chicken Wings
Barramundi Salad
Masaman Beef
Vegan Yellow Curry
Pad Se Ew Wagyu Beef

Steamed Rice

BEERS ON TAP

GRIFTER PALE ALE	\$11
GRIFTER MID STRENGTH	\$10
GRIFTER SPECIAL	\$11.50
6 STRINGS COASTIE LAGER	\$10
6 STRINGS GINGER BEER	\$11.50
ASAHI	\$11
TIGER	\$9
BETTER BEER	\$10

NON ALCOHOLIC

THAI PACHE MOCKTAIL	\$10
Non Alcoholic Fermented in house using pineapple skins and spices	
LITTLE CREATURES 0%	\$8.50
SOFT DRINKS	\$4.50
JUICES	\$5
SAN PELLEGRINO SPARKLING WATER	\$7

FIZZ

	BOTTLE	GLASS
VARICHON ET CLERC	\$31	\$8
Burgundy France		
SANTA DSAS PATTERN PROSECCO	\$34	\$8.50
King Valley VIC		
LIQUID ROCK N ROLL TINGLY BITS PET NAT (LF)	\$39	
Multi Regional VIC		
PUPPET MASTER MOSCATO	\$30	
Margaret River WA		
LAURENT PERRIER CUVÉE	\$110	
Burgundy France		

FRESH AND VIBRANT WHITES

	BOTTLE	GLASS
MR RIGGS WATERVALE RIESLING	\$32	\$8.50
Clare Valley		
LITTLE ANGELS SAUV BLANC	\$31	\$8
Marlborough NZ		
JERICO FUME BLANC (V)	\$38	
Adelaide Hills SA		
LINO RAMBLE YO YO PINOT GRIGIO (B,V)	\$35	\$9
McLaren Vale SA		
PARACOMBE GRUNER (V)	\$35	
Adelaide Hills SA		

TEXTURAL AND RICH WHITES

	BOTTLE	GLASS
PUPPET MASTER PINOT GRIS	\$33	\$8.50
Margaret River WA		
KP CHENIN BLANC (V,LF,N)	\$37	
Margaret River WA		
TELLURIAN FIANO (O,V)	\$41	
Heathcote VIC		
WINMARK RUSTY RUN CHARDONNAY (V)	\$38	\$9.50
Hunter Valley NSW		
PARINGA PENINSULA CHARDONNAY (V)	\$44	
Mornington VIC		

RICH AND STRUCTURED REDS

	BOTTLE	GLASS
BTW SHIRAZ	\$25	
Murray Darling VIC		
DUNE BLEWITT SPRINGS SHIRAZ	\$37	
McLaren Vale SA		
PAXTON QUEEN OF THE HIVE SHIRAZ (O,B,V)	\$34	
McLaren Vale SA		
THE GAUCHO CLUB MALBEC	\$28	
Mendoza Argentina		
SMOKING BARRELS MERLOT	\$28	\$8
Barossa Valley SA		
SONS OF EDEN PUMPA CABERNET SAUVIGNON	\$36	\$9
Barossa Valley SA		

LIGHT AND BRIGHT REDS

	BOTTLE	GLASS
INGRAM RD PINOT NOIR	\$34	\$8.50
Yarra Valley VIC		
THISTLEDOWN GORGEOUS GRENACHE	\$35	
McLaren Vale SA		
GEOFF MERRILL SAINT NIC GSM	\$31	\$8
McLaren Vale SA		
SHUT THE GATE SANGIOVESE	\$33	
Clare Valley SA		

ROSE

	BOTTLE	GLASS
BUTTERFLY KISS (O,V)	\$28	\$8
Yarra Valley VIC		
DOMAINE ASPRAS' A LISA (B,O)	\$35	\$9
Cotes de Provence France		

GIN

UKIYO BLOSSOM GIN	\$14
ROKU	\$12
HENDRICKS	\$13
MOORES GIN	\$10
BOMBAY	\$10
TANQUERY	\$10
FOUR PILLARS BLOODY SHIRAZ	\$12

VODKA

SMIRNOFF	\$10
BELVEDERE	\$11.5
GREY GOOSE	\$12
DISTILLERY BOTANICA	\$11
HAKU VODKA	\$11

RUM

SAILOR JERRY	\$10.5
MALIBU	\$9.5
KRAKEN	\$10.5
BACARDI	\$9.5
CAPTAIN WEBBS TWO SWALLOWS CITRUS AND SALTED	\$9.5
CARAMEL SPICED RUM	
BANANA BOMB NAVY STRENGTH RUM	\$11
DIPLOMATICO RESERVA EXCLUSIVA RUM	\$14

SCOTCH BRANDY COGNAC

JOHNNY WALKER	\$10
CHIVAS	\$11
HENNESSY	\$14

WHISKEY

CANADIAN CLUB	\$10
FIREBALL	\$11
JAMESON	\$9.5
IWAI BOURBON BARREL WHISKY	\$13

APERITIFS

APEROL	\$9
CAMPARI	\$9
PIMMS	\$9

BOURBON

JIM BEAM	\$10
JACK DANIELS	\$10
MAKERS MARK	\$10.5
FOUR ROSES	\$14

TEQUILA

ARETTE BLANCO TEQUILA	\$11.5
1800 COCONUT TEQUILA	\$12.5
EL JIMADOR ANEJO	\$10
PATRON SILVER	\$15
PATRON XO	\$13.5
ESPOLON REPOSADO	\$9

LIQUEURS

SOUTHERN COMFORT	\$10
RUBY MISTELLE	\$10
TRIPLE SEC	\$7
MR BLACK COFFEE LIQUEUR	\$11
BAILEYS	\$9
CHAMBORD	\$9
COINTREAU	\$10
AMARETTO	\$10.5
FRANGELICO	\$9.5
SAMBUCA WHITE	\$10.5
SAMBUCA BLACK	\$10.5
MIDORI	\$9
KAHLUA	\$9.5

JAPANESE

SOCHU	\$8
YUZU SAKE	\$8

cocktails

SIGNATURE COCKTAILS

YUZU AND MATCHA SLIPPER

Green tea, midori, yuzu sake and yuzu juice

\$20

MAEW MAEW ESPRESSO MARTINI

Vodka, espresso, and salted caramel served with a condensed and coconut milk float

\$22

CHARRED PINEAPPLE AND CHILLI MARGARITA

Arette blanco tequila, triple sec, lime, charred pineapple syrup and thai chilli

\$21

PICKLE BLOSSOM MARTINI

Ukiyo blossom gin, choya plum wine, umeboshi and pickled sakura flower

\$22

PATTAYA PUNCH

Rhubi mistelle, rose wine, strawberries, and soda garnished with rose floss, petals and a disco ball

\$20

MAI THAI

Banana bomb navy strength rum, amaretto, mango, pineapple syrup and holy basil

\$21

NASHI PEAR BELLINI

Nashi puree, sochu and prosecco

\$20

CLASSIC COCKTAILS

MARGARITA

\$19

CAPRIOSKA

\$19

SPICY MARGARITA

\$19

LONG ISLAND ICE TEA

\$19

NEGRONI

\$19

SOURS

\$19

OLD FASHIONED

\$19

PINA COLADA

\$19

MOJITO

\$19

ESPRESSO MARTINI

\$19

GOSMOPOLITAN

\$19

AMARETTO SOUR

\$19

DIRTY MARTINI

\$19

bar menu

VEGETABLE GYOZA 4PCS (V, GF)	\$13
STEAMED PORK BUNS 2PCS	\$12
PORK SOUP DUMPLINGS 3PCS	\$14
PRAWN CHIVE DUMPLINGS 4PCS	\$14
MASAMAN BEEF (GF)	\$29
STEAMED RICE (V, GF)	\$5
COCONUT RICE (V, GF)	\$7

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(V) - VEGAN / (GF) - GLUTEN FREE