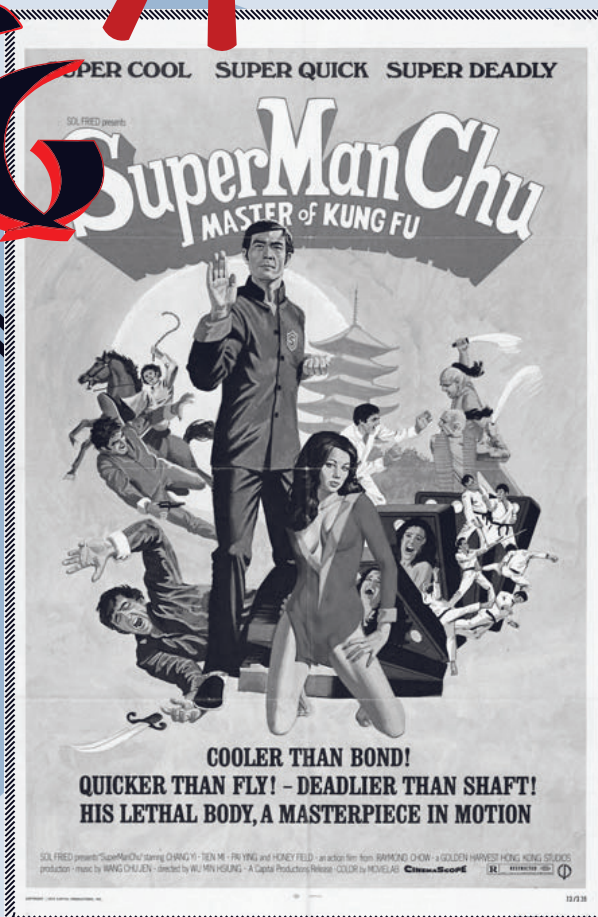


FOOD MENU

MASTER KONG

MAN
WITH ONE
CHOPSTICK
GO
HUNGRY

Ass kickin'
street food!
MOT HAI BA YO!



SURELY NOT
EVERYBODY WAS
KUNG FU FIGHTING?

BAQUET MENU
PRICES: \$79pp & \$64pp
(Min. 4 Guests)

BAO BUNS • DUMPLINGS • CURRY • SNACKS

KONG BANQUETS

Fit for Emporer
or Urchin!

DOUBLE HAPPY HOUR

\$9 TAPTAILS & FORTUNE
FAVOURS BEER | MONDAY TO
FRIDAY 4-6PM

MIYAGI
WAS HERE!

MY FIST HUNGERS FOR JUSTICE! KAPOW!

UNSTOPPABLE!
UNBELIEVABLE!
UNBEATABLE!



KICK-ASS ASIAN STREET FOOD

@masterkongthemount



@masterkongthemount



BANQUET 1

(MINIMUM 4 GUESTS)

Banquets served with steamed rice and prawn crackers

EDAMAME Kong sauce (gf) (df) (ve)

12 SPICE SALT & SICHUAN PEPPER SQUID Rick & Morty sauce (gft) A

KFC – KONG FRIED CHICKEN WINGS Sweet & sticky dried chilli sauce, shallots, kewpie mayonnaise (df) A A

BOK CHOY DUMPLINGS Truffle oil, Kong sauce (df) (ve)

ROUNDHOUSE CHICKEN SALAD Ass-kickin’ Nilaga chicken salad with Vietnamese herbs, cabbage, and peanuts (gf) (df) A

PORK BELLY MEE GORENG Twice cooked pork belly on Indonesian street noodle mee goreng (df) A

MONKEY MAGIC Our famous flambé banana, pineapple, and cinnamon boat served with ice cream for two and coconut caramel (gf) (df) (ve)

\$64.0 PER PERSON

KEY

YUZU: East Asian citrus fruit.

SICHUAN: South Western Chinese province famous for the Yangtze river, giant pandas, and kick-ass food.

FURIKAKE: Japanese seasoning.

GOCHUJANG: Korean fermented chilli paste.

RICK AND MORTY SAUCE: Kong’s Sichuan sauce.

HOISIN: Fragrant southern Chinese dipping sauce.

KEWPIE: A cult classic, super creamy, rice vinegar mayonnaise.

NILAGA: Filipino stewing or slow poaching method.

PONZU: Japanese citrus soy sauce.

CHINKIANG: Rice based black vinegar.

KINILAW: Filipino marinated fish, similar to ceviche.

TATAKI: Rare seared and marinated meat or fish.

MOCHI: Soft Japanese rice cake.

PIMIENTO: Heart-shaped chilli peppers.

“A falling tree makes more noise than a growing forest” – PROVERB

Master Kong makes every attempt to use locally sourced, free range and environmentally friendly products and ingredients. While we can make most dishes nut free on request, we can’t guarantee a dish is 100% free of trace elements.

SNACKS

EDAMAME Kong sauce / 9 (gf) (ve) (df)

PRAWN CRACKERS Chilli salt, lemongrass dip / 8 (df)

PIMIENTO WONTONS Cream cheese, cashews, capsicum with sweet and spicy sesame sauce, and kaffir lime / 17

POPCORN PRAWNS Taiwanese spices, yuzu mayonnaise, cured egg yolk / 19 (df)

12 SPICE SALT & SICHUAN PEPPER SQUID Rick & Morty sauce / 19 (gft) A

KFC – KONG FRIED CHICKEN WINGS Sweet & sticky dried chilli sauce, shallots, kewpie mayonnaise / 21 (df) A A

FRIED CAULIFLOWER Walnut crumble, dried cranberries, gochujang sauce, lotus root crisp, and Vietnamese mint / 17 (gf) (ve) A

KOREAN PORK BELLY BARBECUE Grilled pork, galbi glaze, ssamjang, lettuce, and kimchi / 21 (gf) (df)

Don’t leave without trying our

BAO BUNS (ALL \$19.50, 2 PER SERVE)

CRISPY PORK BELLY Roy Choi sauce, onions, coriander mayo, and crackling dust (df)

KAARAGE CHICKEN Smoked maple syrup, Kaitaia mayonnaise, slaw (df) A

JACKFRUIT Mesclun, basil mayonnaise, spring onions (ve) (df)

TEMPURA BATTERED FISH Edamame salsa, miso mayonnaise (df)

GRAND MASTERS

GET DUCKED Half roast Peking duck, cucumber & spring onion, Chinese pancakes with plum, cherry and hoisin sauces / 45 (df)

12 HOUR WAGYU SHORT-RIB Filipino Asado sauce, kumara crisps, roast garlic and chive butter served with duck fat fried rice / 41 (gf) (df)

KARE RICE Japanese curry, roasted kumara, charred capsicum, edamame, cucumber, fried tofu / 28 (df) (ve*) A add chicken katsu / 36

KONG SPECIALTIES

FIRECRACKER CHICKEN Sizzling lemongrass chicken in firecracker sauce, compressed pineapple with steamed rice / 35 (df) A A A

PORK BELLY MEE GORENG Twice cooked pork belly on Indonesian street noodle mee goreng / 35 (df) A

PAD THAI Wok fried rice noodles in sweet tamarind sauce with mushrooms, peanuts, tofu, and mung beans / 30 (ve) (df) add chicken / +5

ROUNDHOUSE CHICKEN SALAD Ass-kickin’ Nilaga chicken salad with Vietnamese herbs, cabbage and peanuts / 26 (gf) (df) A

BUTTERNUT MISO SALAD Lychee, baby spinach, Asian herbs, mung beans, sesame, fermented honey, and miso dressing / 25 (ve) (gf) add prawns / +7

FRESH

WAGYU BEEF TATAKI Mandarin & yuzu ponzu, miso mayo, furikake, spring onions, wakame, and rice crisp / 21 (gf) (df)

SOJU CURED SALMON Kiwifruit, kaffir lime cream, pickled daikon, dill, tobiko, and wasabi ponzu / 22 (gf)

CEVICHE Fish of the day, spicy coconut sauce, coriander oil, lime curd, onions, and crisp kumara / 22 (gf)

TOFU SASHIMI Tamarind mayo, wakame, wasabi ponzu, dill, and pickled onions / 18 (gf) (ve)

DUMPLINGS (ALL \$15, 4 PER SERVE)

PORK & CABBAGE Pork crackling dust, Kong sauce (df)

BOK CHOY Truffle oil, Kong sauce (ve) (df)

PRAWN HARGOW Chinkiang vinegar (df)

NUNCHUCK CHILLI GUIDE

Most of our food has a hint of spice. Here’s what to expect!

A LIGHT TOUCH

A A PUNCH TO THE GUTS

A A A K.O.

(gf) - entirely gluten free
(gft) - gluten free with possible traces
(df) - dairy free
(v) - vegetarian
(ve) - vegan
(ve*) - vegan on request

BANQUET 2

(MINIMUM 4 GUESTS)

Banquets served with steamed rice and prawn crackers

EDAMAME Kong sauce (gf) (df) (ve)

POPCORN PRAWNS Taiwanese spices, yuzu mayonnaise, cured egg yolk (df)

PORK AND CABBAGE DUMPLINGS Pork crackling dust, Kong sauce (df)

CRISPY PORK BELLY BAO Roy Choi sauce, onions, coriander mayo, and crackling dust (df)

FIRECRACKER CHICKEN Sizzling lemongrass chicken in firecracker sauce, compressed pineapple with steamed rice (df) A A A

12 HOUR WAGYU SHORT-RIB Filipino Asado sauce, kumara crisps, roast garlic and chive butter served with duck fat fried rice (gf) (df)

MONKEY MAGIC Our famous flambé banana, pineapple and cinnamon boat served with ice cream for two and coconut caramel (gf) (df) (ve)

\$79.0 PER PERSON

RICE, SPICE AND GREENS

DUCK FAT FRIED RICE With 6-minute egg / 14 (gf) (df)

HOT ASIAN GREENS / 11 (gf) (df) (ve)

STEAMED RICE / 5 (gf) (df) (ve)

GRILLED ROTI BREAD / 6 (v)

SWEET TREATS

MONKEY MAGIC Our famous flambé banana, pineapple, and cinnamon boat served with ice cream for two and coconut caramel / 18 (additional ice cream scoops / +4) (gf) (df) (ve)

TAHO Tofu mousse, burnt caramel, rose pearl, and rice dust / 16

UBE MOCHI Yam and coconut custard, drunken cherries, coconut snow, and almonds / 16