



UNCLE WANG

ABOUT US

Welcome to Uncle Wang Restaurant, a uniquely crafted modern Chinese culinary paradise, created for you.

The owner of Uncle Wang treats every dining guest as if they were family, just like an uncle caring for his loved ones. This philosophy that "every guest is family" is not only our guiding principle but also the inspiration behind the UNCLE Wang name.

Our head chef is an exceptionally creative young talent who is familiar with various international culinary styles. Our kitchen team ingeniously blends Chinese, Korean, and Western cooking techniques to create a unique modern Chinese menu, while still preserving the original flavors of Chinese cuisine, introducing a chic modern twist!

In addition to offering unique mainstream Chinese cuisine, UNCLE WANG also deeply respects the dietary needs of different religious beliefs, allergens, and personal choices and focuses on providing stylish dishes for each person's needs. We strive to satisfy the taste buds of a diverse audience while strictly ensuring food safety.

We hope that every guest who visits feels like experiencing the warmth and hospitality of being at home and we look forward to you enjoying every moment spent with UNCLE WANG.

ENTRÉE

DIM SUM

Pork Potstickers 4pcs

Shandong style, pan-fried pork & shiitake dumplings13

Xiao Long Bao 4pcs

Steamed soup-filled pork dumplings13

Prawn & Pork Dumplings 4pcs

Cantonese style, steamed pork and chunky prawn dumplings16

Chicken Shumai 4pcs

Steamed open style dumplings with chicken and water chestnuts13

COLD

Scallop 4pcs (GF)

Hokkaido scallop marinated in a spiced soy, green oil, garlic crumb16

Broccoli Salad (VE, GF)

Garlic oil & red vinegar dressing with crunchy broccoli12

Liangban Cucumber (VE, GF)

Crunchy cucumber with Xin li mei radish and red vinegar dressing12

Oysters (VE, GF)

Oysters serve with red vinaigrette6 each

Lychee King fish Crudo (VE, GF)

Lychee, Chinese Chinkiang vinegar gel, red chili, raw Kingfish26

HOT

Popcorn Chicken (GF) 🌶️

Deep-fried crispy chicken with chili plum mayo14

Crispy Tofu (VE, GF)

Crispy fried tofu served with plum mayo12

Pork Spring Rolls 3pcs

Pork and wombok spring rolls with sweet and sour sauce12

Vegetarian Spring Rolls 3pcs

Assorted vegetables and tofu spring rolls with sweet and sour sauce12

Spring onion Pancake (NUTS, VE)

Pan-fried crispy pancake with minced shiitake mushroom sauce12

GF - gluten free

GFO - gluten free option

VE - vegan

MAIN

MEAT

Chasiu Pork Ribs

Sweet and tender pork ribs with Chasiu sauce and chilli powder.....41

Crispy Pork Belly (GF)

Slices of pork belly with a black garlic sauce and chilli plum jam36

Sichuan Spicy Grilled Chicken (NUTS)

Sous-vide, grilled chicken topped with Sichuan peppercorn sauce26

Crispy Kung Pao Chicken

Crispy fried chicken with Mala tangy sauce, fermented chil26

Sweet and Sour Chicken (GF)

Fried chicken served with our housemade sweet and sour sauce26

Peking Duck (GFO)

Crispy skin lightly smoked half duck platter served with pancake wraps, hoisin sauce, pickled ginger, leek, and cucumber.....59

Smoked Crispy Skin Duck (GF)

Crispy half duck with a blended fragrant light soy46

Black Bean Wagyu Beef Chop Steak

Wagyu beef stir-fried with capsicum, beans, and black bean sauce49

SEAFOOD

Steamed market fish (GF)

Steamed market fish served in our light house made soy sauce, topped with ginger, chilli, and spring onion.....44

Chili Ginger Prawns

Stir-fried jumbo tiger prawns with ginger Douban chili sauce43

Salt & Pepper Prawn (GF)

Crispy fried prawns with crunchy shallot and garlic crumbs.....29

Whole Barramundi (GF)

Deep fried whole Barramundi with prawn crackers42

Salt & Pepper Fish (GF)

Crispy fried fish with crunchy shallot and garlic crumbs.....37

Bang Bang Cashew Prawn (GF)

Crunch prawns coated chilli jam aioli, roasted cashews.....32

GF - gluten free

GFO - gluten free option

VE - vegan

MAIN

VEGETABLE

Gan Bian Beans (VE,GF) <i>Stir-fried green beans with minced mushrooms and tofu</i>	24
Smoky Hongyou Eggplant (VE, GFO) <i>Stir-fried eggplant with smokey Douban chilli sauce</i>	24
Black Garlic Cauliflower (VE,GF) <i>Crispy fried cauliflower with black garlic sauce</i>	22
Mushroom Mapo Tofu (VE) <i>Spicy Mapo tofu with minced tofu and mushrooms</i>	23
Steamed Kailan (NUTS, VE, GFO) <i>Steamed kailan topped with fermented mushroom sauce</i>	14
Wang's Special Kung Pao Potatoes (VE) <i>Crispy potatoes served in a spicy mala sauce</i>	19
Stir-fried Seasonal mushroom (VE) <i>Stir-fried Local mushroom with dutch carrot and brussel sprouts</i>	34

RICE + NOODLES

Smoked Duck Noodle <i>Shredded duck, egg, house made Chinese pork jerky, and vegetables</i>	27
<i>stir-fried with flat noodles</i>	
Mushroom Black Dan Dan Noodle (VE) <i>Seasonal mushrooms and tofu stir-fried with flat noodles</i>	27
Wang's Fried Rice (GFO) <i>Roasted duck chop, egg, greens pork belly jerky fried rice</i>	19
Buddha Fried Rice (VE, GF) <i>Chunky mushrooms, greens, and tofu mince fried rice</i>	18
Steamed rice (VE, GF) <i>A small portion to share</i>	4.5
Kids Noodles (VE) <i>Flat noodles lightly topped with soy sauce</i>	12

GF - gluten free
GFO - gluten free option
VE - vegan



BANQUET OPTION

FOR TWO OR MORE GUESTS

THE CLASSIC

\$65pp

DUMPLING PLATTER
POPCORN CHICKEN
SCALLOPS & OYSTERS
WANG'S SPECIAL SALAD

—

CRISPY PORK BELLY
BLACK BEAN WAGYU BEEF
SMOKED CRISPY DUCK
SMOKY EGGPLANT
STEAMED JASMINE RICE



WANG'S SIGNATURE

\$88pp

DUMPLING PLATTER
KINGFISH CRUDO
SCALLOPS & OYSTERS
WANG'S SPECIAL SALAD

—

RED OIL PRAWN
BLACK BEAN WAGYU BEEF
SMOKED CRISPY DUCK
STEAMED FISH
EGGPLANT
WANG'S FRIED RICE

—

DESSERT



BANQUET FOR MORE GUESTS/
VEGAN BANQUET SEE OUR STAFF
FOR DETAILS

Menu can be modified by dietary requirements

WINE LIST



SPARKLING + ROSE

Astoria butterfly Prosecco Extra Dry Veneto, Italy

Zesty and Fruit-driven and bone-dry on the palate, invigorating minerals and stone fruits are accompanied by white tea and citrus.

13/58

Thorn Clarke Eden Valley Brut Cuveé NV Eden Valley, SA

Fresh, vibrant palate, with a creamy mousse and fine bubbles. The fresh green apple and citrus notes, along with the toasty brioche follows through on the palate.

13/58

La Gita Moscato Mc Laren Vale, SA

Alluring complex aroma of honey-dew melon, ripe pear, mandarin-orange all encircled in vibrant elderflower. The off-dry palate is light and fresh with a gentle spritz from the bubbles.

12/55

Skuttlebutt Rose Margaret River, WA

Notes of musk and cherry blossom with hints of fresh strawberry. Bursting with red summer berries, pink grapefruit and rosehip, the palate is complemented with crisp, natural acidity and a subtle savoury finish.

13/58

Villa Trasqua Sangiovese Rose Tuscany, Italy

Bright blush reflections that recall the colour of petals. Trasole is a rosé of rare elegance from Sangiovese grapes, fresh and rich in minerals.

59

WINE LIST

RED WINES

Stumpy Gully Pinot Noir Mornington Penninsula, VIC

Rich plum and strawberry aromas are complimented with spicy oak. The palate shows good depth: fruit weight is balanced with acidity and there are earthy spicy overtones from toasty oak.

14/65

Rockcliffe Third Reef Pinot Noir Margaret River, WA

Ripe plum with cherry and dark berries on the palate, it would be perfect accompaniment with any rich meat dishes.

75

Pembroke Pinot Noir Coal River Valley, TAS

Black cherry aromas, exceptional balance and structure, with rich full fruit and soft tannin. Pembroke Estate Pinot Noir is known for its deep colour, balance and length.

85

Thorn Clarke Shotfire Shiraz Barossa, SA

Rich cherry jam and sweet spice with a touch of vanilla oak on the nose and a smoothly textured, full flavoured palate with ripe grainy tannins

14/65

William Randall Shiraz Barossa, SA

Black fruits, ripe plum and rich oak highlight the intense aromatics. The palate is densely structured with a powerful fruit and oak profile. Blackberry, star anise and wood smoke. The finish is firm and full bodied.

99

Small Victories Adelaide Hills Sangiovese Adelaide Hills, SA

Juicy red cherry and red raspberry fruits overlay earth, subtle tobacco and spice elements. Slightly dryish, fine grained tannins finishing fresh, savoury and spicy.

13/58

Tellurian GSM (grenache Shiraz Mataro) (organic) Heathcote, VIC

Rich juicy raspberry, plum and red liquorice fruits are underpinned by fresh acidity. Sitting in the background are subtle fennel, earth and peppered herb elements. Slightly chalky tannins with an energy loaded red to dark fruited finish.

14/65

Otro Vño Tempranillo, Shiraz, Malbec Margaret River, WA

Subtle savoury aromas, with hints of fruit cake, plums and star anise leap from the glass. A medium bodied combo of red currants and dried cherry. A full mouth feel. Luscious finish

60

Stella Bella Cabernet Merlot Margaret River, WA

Juicy, medium bodied and full of flavour. Cherry, red currant and dark chocolate fill the palate while silk, soft tannins coat the palate. Supple tannin and red fruits.

13/58

WINE LIST



WHITE WINE

Woodvale Watervale Riesling Clare Valley, SA

Layered and with a long finish, the palate brings together the limes and lemons from the nose and perfectly balanced on the palate. Classic Watervale.
13/58

Milton Riesling Freycinet, TAS

Cool climate mandarin peel and cumquat aromatics, subtle rosewater on the front palate and lime and grapefruit flavours following through to the end.
69

Stella Bella Semillon Sauvignon Blanc Margaret River, WA

Citrus and lychee flavours follow through on the palate with a hint of musk. Refreshing natural acidity leads to a soft and supple finish.
12/55

Auntsfield Sauvignon Blanc Marlborough New Zealand

Intense ripe fruit flavours of passionfruit and white peach, with citrus notes of lime and mandarin pith. The palate has intense concentration and generous weight, balanced
13/58

Sandpiper Pinot Gris Barossa, SA

Zesty notes of finger lime and grapefruit are paired with the sweeter notes of white nectarine
13/58

Astoria Pinot Grigio Veneto, Italy

Bright aromas of melon and hints of honey with fresh fruit flavors which finish velvety and refined.
13/58

Stella Bella Chardonnay Margaret River, WA

Generous flavours of peach, lemon and lime drives length and tension through the palate. Refreshing mineral acidity, well-balanced oak, capturing a unique Stella Bella personality.
14/65

Stumpy Gully Chardonnay Mornington Peninsula

Intense pear and lifted orange blossom aromas welcome you to this Chardonnay with ripe peach and buttered toast richness on the palate. This is a generous cool climate Chardonnay.
67

Glengarvald Marsanne Rousanne Yarra Valley, VIC

Aromas of ginger, makrut lime leaf, vanilla custard, flint and fennel seed introduce the rich and viscous palate which has its length and persistence
75



COCKTAILS LIST

CLASSIC

Espresso Martini

Vodka, Kahlua and Espresso
18

Margarita

Tequila, Triple Sec, Lime Juice
18

Aperol Spritz

Aperol, Prosecco, Soda Water
18

Long Island Iced Tea

Vodka, White Rum, Gin, Tequila, Triple Sec, Lemon Juice and Coke
20

Old Fashioned

Whiskey, bitters
22

Negroni

Gin, Campari, Cinzanno Vermouth Rosso
22

HOUSE SPECIAL

Mandarin Citrus Serenade

Grapefruit Gin, Orange Juice, Lemon Juice
18

Sunset on the Middle Kingdom

Malibu, Passoa, Orange Juice, Pineapple Juice, Soda Water
18

Hazelnut Martini

Bailey's, Frangelico, Cream
18

Lychee Martini

Lychee Liqueur, Vodka and Lychee Juice
18

ALCOHOL LIST

BEER ON TAP

Hawkers Pale Ale	<i>Schooner 11 / Jumbo 16</i>
Hawkers Lager	<i>Schooner 11 / Jumbo 16</i>
Suntory	<i>Schooner 12 / Jumbo 18</i>

BEER & CIDER

Tsingtao Chineses Lager	9
James Squire One Fifty Lashes Pale Ale	9
Scapegoat Apple Cider	9
Hawkers Berry Kettle Sour	9
Rover Merri Creek Middy (Mid Strength)	8

SPIRITS

VODKA

House	9
Greygoose	11

GIN

House	9
Roku Japanese Gin	11
Nosferatu Blood Orange	11

WHISKEY

Canadian Club	9
Jim Beam Bourbon	9
Jack Daniels	9
Johnny Walker Red Scotch Whiskey	9
Makers Mark Bourbon	11
Suntory Toki Japanese Whiskey	11

TEQUILA

House	9
Epsolon Blanco	11

RUM

House	9
Captain Morgan	9.5
Bacardi	9.5
Kraken Black Spiced Rum	11

NON-ALCOHOL LIST



SOFT DRINKS

Coke / Coke No Sugar / Lemonade / Ginger Ale 4.5
Sanpellegrino Sparkling Water BTL 9

MIXED DRINKS

Lemon Lime & Bitters 6
Wang's Lychee Mocktail 9

0 BEER + TEA

Bottomless Jasmine / Green Tea 6/head
0 Alcohol Beer 9