

soulful spirits
+ cocktails



518 **new** **thai chilli margarita** 9

a smooth tequila balanced with a chilli liqueur + sweet coconut syrup. elegantly finished with a chilli + lime salt rim, fresh lime + bird's eye chilli



522 **new** **pandan passion fruit colada** 9

our asian twist on a piña colada. pandan vodka paired with pineapple juice, passion fruit purée + coconut cream. presented with a pineapple leaf

520 **new** **sake spritz** 9

sake elevated with grapefruit + lychee, sparkling water + fresh grapefruit

514 **sakura pink g+t** 8.7

japanese craft roku gin infused with a sweet cherry blossom syrup and your choice of light or original fever-tree tonic water. delicately garnished with a sprinkle of dried rose petals + a fresh lime slice

504 **roku tonic** 8.2

japanese craft roku gin combined with your choice of light or original fever-tree tonic water. garnished with fresh lime + ginger

panchi 9

refreshing, fruity + mixed with rum to give a punch-like cocktail with a twist

13 **positive**

spiced rum blended with pineapple, lime, spinach, cucumber + apple

12 **high five** (v)

coconut rum mixed with melon, pineapple, lemon, apple + orange juice

wine

red			
429	merlot spain 13.5% vol	24	8.5 6.5
444	malbec argentina 13% vol	27	9.5 7.5

white			
409	pinot grigio italy 11.5% vol	22	8 6.5
408	sauvignon blanc south africa 12.5% vol	28	10 8

rosé			
449	pinot grigio blush italy 11.5% vol	23	8.5 7
all wine available in 125ml			

sparkling			
404 405	champagne france 12% vol	750ml 375ml	57 33
460	prosecco italy 11.5% vol	750ml 125ml	29 7

beer + cider

620 **atlantis pale ale** 4.1% vol 440ml **6.2**

north brewing co.

made with wheat + barley, gluten is removed during the brewing process

603 **east by southeast cider** 4.6% vol 330ml **6.5**

hawkes collaboration

crisp cider crafted from fuji, gala + bramley surplus supermarket apples

mindful drinks

689 **ginger no-jito** 5.2

zingy, cold-pressed ginger + coriander seed syrup topped with sparkling water, fresh mint + a lime wedge

684 **yuzu + lychee tonic** 5

zesty yuzu purée + lychee syrup swirled with your choice of light or original fever-tree tonic water. garnished with a fresh orange slice

683 **cherry blossom lemonade** 4.2

refreshing cherry blossom + cloudy lemon syrup mixed with sparkling water. finished with a fragrant sprinkle of dried rose petals

soft drinks

714	cloudy lemonade		
large	4	regular	3.7
710	peach iced tea		
large	4	regular	3.7

still water			
703	large 5	701	regular 3

sparkling water			
704	large 5	702	regular 3

705 **coke** 3.8

705 **coke zero** 3.7

705 **diet coke** 3.7

708 **sprite zero** 3.7

**includes sugar tax levy

hot drinks

tea			
774	black assam 3		
strong, black breakfast tea			
782	ginger + lemongrass 3.3		
zesty + fragrant			
784	fresh mint 3		
fresh mint leaves, pure + simple			
781	jasmine flowering 4		
flowering lily + jasmine green tea			

771 **green tea** free

warm your soul with our free green tea

coffee			
731	espresso 2.9		
732	double espresso 3.3		
733	americano 3.3		
736	latte 4		
738	cappuccino 4		
739	macchiato 3.3		
745	hot chocolate 3.5		
740	iced coffee 3.5		

non-calorie menu

non-gluten

this menu is for a non-gluten diet. a great selection of our dishes that do not contain gluten in their ingredients. these dishes are full of flavour, either remaining true to their original recipes or having been subtly modified to suit a non-gluten diet



asmanas

refreshing
juices

raw energy is the rejuvenating power of fruits + vegetables. squeezed and freshly poured. each nourishing you with 1 of your 5-a-day

large 6 | regular 4.7



08 **tropical (v)**
mango. apple. orange juice



14 **power**
spinach. apple. fresh ginger



15 **up-beet**
beetroot. red pepper. cucumber. ginger. apple



05 **high five (v)**
melon. pineapple. lemon. apple. orange juice



04 **carrot cleanse**
carrot. fresh ginger



11 **positive**
pineapple. lime. spinach. cucumber. apple



03 **orange (v)**
orange juice. pure + simple

breakfast

start your day fresh + wake up with wagamama. served until 11am



10168



10176

bright bowls

10168 **avocado smoothie bowl 6.5**
creamy avocado smoothie topped with mixed fruit, agave syrup and buckwheat, berry + chia seed granola



10185

on toast

10185 **mackerel + egg 9.5**
non-gluten toast topped with smoked mackerel and a tea-stained egg. garnished with coriander + red chilli

avocado
non-gluten toast topped with seasoned smashed avocado, tofu + edamame. garnished with coriander + red chilli

10184 **smoked salmon + tea-stained egg 10.5**

10178 **two tea-stained eggs (v) 9.5**

extras

760 **two slices of non-gluten toast (v) 2.8**
with butter



10124

sides + sharing

1098 **prawn kushiyaki 8.5**
three grilled prawn skewers, marinated in zesty lemongrass + chilli. served with a caramelised lime

10104 **edamame, your way 5**
pop them out of their pod + enjoy simply salt / chilli + garlic salt

10126 **refreshed wok-fried greens 5.7**
crunchy tenderstem broccoli, fine beans + mangetout. cooked in a flavourful garlic + soy sauce

10124 **new asian-style padron peppers 6.5**
peppers cooked in soy sauce and tossed in chilli + lime salt. topped with a fresh red chilli garnish

10122 **new prawn nori rolls 7**
succulent prawns, freshly pickled asian slaw and a sticky red chilli + miso sauce, wrapped in nori. served with sriracha vegan mayonnaise and topped with coriander cress

and to finish...

always room for dessert. this time with a fresh twist + the unique flavours of asia

10150 **new wagamama juice sorbet 5**
two scoops of fruity sorbet inspired by our iconic tropical + power juices. garnished with a sprig of mint

10140 **coconut reika ice cream 6**
three scoops served with coconut flakes + passion fruit sauce

10128 **miso caramel ice cream 6**
three scoops drizzled with toffee sauce + garnished with fresh mint

10125 **chocolate + cherry kefir ice cream (v) 6**
three scoops garnished with fresh mint

10145 **dough-chi® (v) 7**
three cookie dough balls with a smooth ice cream centre. served with passion fruit sauce and garnished with mint + icing sugar. mix + match to find your flavour

contains gluten free oat flour

/ **matcha + white chocolate**
/ **coconut**
/ **cherry, vanilla + yuzu**



10145



10242

mains

new koyo bowls
a bright bowl combining your choice of protein or vegetables with a sticky red chilli + miso sauce. served on a bed of mixed leaves, beetroot, carrot, cucumber, mooli, red radish + edamame beans. topped with crunchy sunflower seed brittle + coriander cress with a creamy white dressing on the side

10244 **chicken + caramelised onion 14**

10242 **salmon 15.5**

10240 **aubergine + caramelised onion 13**

1020 **grilled chicken ramen 14.5**
marinated chicken breast + rice noodles served in a light chicken broth. topped with pea shoots + a spring onion garnish

1048 **chicken + prawn pad thai 15**
rice noodles cooked with chicken, prawns, egg, beansprouts, leeks, chilli and red + spring onion. topped with crispy fried onions, mint, coriander + a fresh lime wedge

10230 **shu's 'shiok' chicken 14.5**
shu han lee collaboration
chicken marinated in turmeric, garlic + ginger, roasted and served on a bed of coconut + lemongrass dressed rice. served with a side of pickled slaw + radish. topped with chilli, coriander, coconut flakes + a caramelised lime

raisukaree
mild + citrusy. a fragrant coconut sauce, mangetout, red + green peppers and red + spring onion. served with a dome of white rice, chilli, coriander, sesame seeds + a fresh zingy lime wedge

1079 **prawn 16.5**

1075 **chicken 15.5**

1076 **tofu 14.5**

(v) vegetarian

vegan

new new

refreshed refreshed recipe

may contain shell or small bones

full nutritional information can be found at wagamama.com/our-menu

allergies + intolerances if you have a food allergy, intolerance or sensitivity, please let your server know every time you visit, before you order. the manager on duty will personally take and deliver your order, whilst the kitchen manager will personally prepare your food as you require. this may mean that your meal may take a little longer than normal to prepare, whilst we take every care to prevent cross-contamination. please note, we cannot guarantee that your dish will be free from allergenic ingredients, as dishes are prepared in areas where these ingredients are present