# beer + cider

608 new jubel peach lager 4% vol 330ml 5 craft lager cut with fruit to radiate refreshment, served over ice, made with barley, gluten is removed during the brewing process

605 new sxollie cider 4.5% vol 330ml 5.5 sweet, crisp and made purely with apples

north atlantis ipa 4.1% vol 440ml 6 made with wheat + barley. gluten is removed during the brewing process





# wine Toom 250mt Toom 125mt red 23 8.5 7 5.5 429 merlot spain 13.5% vol 23 8.5 7 5.5 444 malbec argentina 13% vol 26 9.5 8 6 white 23 8.5 7 5.5 409 pinot grigio italy 10.5% vol 23 8.5 7 5.5 408 sauvignon blanc south africa 13% vol 26 9.5 8 6 rosé 449 pinot grigio blush italy 11% vol 23 8.5 7 5.5



sparkling



### herbals + coffee

### tea

fresh lemon + ginger 3

fragrant warming tea with fresh ginger + a zesty ginger syrup

pink peppercorn + strawberry rooibos 3.5

mildly spiced + fruity flavoured tea. naturally caffeine free

japanese cherry 3.5

sweet cherry flavoured green tea infused with rose petals

774 assam breakfast tea 2.5

strong + earthy black tea. served with semi-skimmed milk on the side or swap to oat to make vegan

784 fresh mint 2.5

fresh mint leaves, pure + simple

green tea free warm your soul with our free green tea



### coffee

a medium roast asian coffee blend for a smooth + mellow finish

743 cafetière 3.5

black coffee served with oat or semi-skimmed milk on the side

742 new iced cold brew 3.5

black coffee served over oat or semi-skimmed milk option to sweeten with sugar cane syrup

# soft drinks

cloudy lemonade

large 4 regular 3.5

peach iced tea

large 4 regular 3.5

still water

703 large 5 701 regular 3

sparkling water

704 large 5 702 regular 3

705 coke' 3.6

705 coke zero / diet coke 3.5

5.5 sprite zero

\*includes sugar tax levy

# all our vegan dishes are registered with The Vegan Society

### 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





# refreshing juices

enjoy the rejuvenating power of fruits + vegetables. nutrient powerhouses squeezed and freshly poured

large 6 | regular 5

orange (v)

orange juice, pure + simple

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

08 tropical (v) mango, apple, orange juice positive

pineapple. lime. spinach. cucumber. apple

power

spinach, apple, fresh ginger

15 up-beet

beetroot, red pepper, cucumber, ginger, apple

# soulful spirits + cocktails



pandan passion fruit colada 8.7

our asian twist on a piña colada pandan vodka paired with pineapple juice, passion fruit and coconut purée

thai chilli margarita 8.7

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

622 new strawberry shiso mojito 9

fragrant shiso vodka balanced with rum + strawberry purée. finished with sparkling water + fresh mint

1448 new lychee blush sangria 8

refreshing yuzu + lychee purée paired with an elegant pink pinot blush, garnished with grapefruit + orange

548 new pad thai sour 9

a playful fusion of vodka, rum and passion fruit spiced with lime, lemongrass and tamarind. topped with a fried rice noodle

### g+t

your choice of light or regular double dutch tonic water served over a single or double pour of japanese craft roku gin

yuzu lychee g+t

sophisticated + citrussy. swirled with yuzu + lychee purée. garnished with orange 70ml 11 35ml 8.5

504 roku g+t

classic + refreshing, garnished with fresh lime + ginger

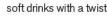
70ml 10 35ml 7.7

514 sakura pink g+t

delicate + floral, sweetened with a cherry blossom syrup, garnished with fresh lime + a sprinkle of dried rose petals

70ml 11 35ml 8.5

### mindful drinks





iced matcha + strawberry latte 4.5

ienki collaboration

served with oat over ice, contains gluten free oat

684 refreshed yuzu + lychee tonic 6

zesty yuzu + lychee purée swirled with light or regular double dutch tonic water, garnished with a fresh orange slice

ginger no-jito 6

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

cherry blossom lemonade 4.5

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



# sides + sharing



seared tataki
thinly sliced and drizzled with a zesty yuzu sauce. garnished with chilli + coriander

10123 beef fillet + pickled mooli 8.5

10124 sashimi salmon + pickled mooli \$ 8 10125 smoky tofu + gyocado 7

1096 prawn kushiyaki 7.5

three grilled prawn skewers marinated in lemongrass + chilli, served with a caramelised lime

10104 edamame, your way 4.9

pop them out of their pod + enjoy simply salt / chilli + garlic salt

10126 wok-fried greens 5

crunchy tenderstem broccoli, fine beans and mangetout. cooked in a flavourful garlic + soy sauce

### desserts

end on something sweet with a fresh twist on the unique flavours of asia

10133 new yuzu basque cheesecake (v) 7.5 a soft + creamy baked cheesecake with a zesty yuzu twist. drizzled with sweet passion fruit sauce

wagamama juice sorbet 4.5
two scoops of fruity sorbet inspired by our iconic tropical
+ power juices. garnished with fresh mint

10140 coconut reika ice cream 6

three scoops served with coconut flakes + passion fruit sauce

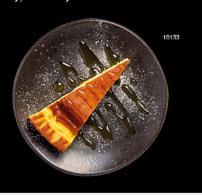
10128 miso caramel ice cream 5.5

three scoops drizzled with toffee sauce. garnished with fresh mint

10145 dough-chi® (v) 6.5

three cookie dough balls with a smooth ice cream centre. served with passion fruit sauce, garnished with mint + icing sugar. mix + match to find your flavour

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





## mains

### coconut kare

rich + warming with a hint of chilli. crunchy tenderstem broccoli, fine beans and squash, served with a dome of white rice + fresh asian slaw. topped with pea shoots + a lime wedge

1065 marinated chicken thigh 16

1067 succulent hoki \$ 17.5

1063 roasted butternut squash 14

mild + citrussy. a fragrant coconut sauce, mangetout, peppers and onion, served with a dome of white rice, chilli, coriander, sesame seeds and a lime wedge

1079 prawn 16

1075 chicken 15.5

1076 tofu 13

1020 grilled chicken ramen 14

marinated chicken breast + rice noodles in a light chicken broth. topped with pea shoots + spring onion

### 1048 chicken + prawn pad thai 14.5

rice noodles cooked with chicken, prawns, egg, beansprouts, leeks, chilli and onion. topped with mint, coriander, fried onions and a fresh lime wedge

### 10230 shu's 'shiok' chicken 14

shu han lee collaboration

chicken marinated in turmeric, garlic and ginger on a bed of coconut + lemongrass rice, served with pickled slaw + radish. topped with chilli, coriander, coconut flakes and a caramelised lime

### 10242 salmon koyo bowl ? 14.5

a bright bowl of mixed leaves, beetroot, carrot, cucumber, radish and edamame beans, topped with crushed sunflower seeds and a sticky red chilli + miso sauce. served alongside a creamy tofu + mustard dressing

(v) vegetarian

may contain shell or small bones

refreshed refreshed

allergies + intolerances if you have a food allergy or intolerance, or need help accessing our allergen information, please let your server know before you order, every time you visit, the manager on duty will personally take and serve 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, we cannot guarantee that your dish will be free from allergenic ingredients as our food and drinks are prepared in busy kitchens where cross-contamination may occur, our menu descriptions do not include all ingredients, full allergen + nutritional information can be found at wagamama.com/allergen-information