

ไม่ป็นไร
NO WORRIES

FUNCTIONS & EVENTS



ABOUT THE VENUE

BangPop is a large, colourful open space that immediately takes you from South Wharf to the heart of Thailand. BangPop recreates the energy and excitement of Bangkok's hawker stands, presenting authentic and succulent Thai dishes all made with seasonal ingredients sourced locally or straight from Thailand. The long bench style seating is ideal for large groups, and communal dining.

THE MENU

The best way to enjoy all the menus has to offer, is to share with your fellow diners. We have created several menus that give you the best taste experience, from the betel leaves to start, through to the sticky rice to finish. Wash it all done with a selection of local Thai beers, or our extensive Thai inspired cocktails.

GROUP DINING & EVENTS

BangPop can be booked exclusively for large events up to 200 people standing, or 110 people seated. Our seated menus feature several choices of sharing menus and set menus designed to cater for any style of lunch or dinner. The island bar is perfectly positioned for exclusive use cocktail parties, and we pair all our authentic Thai canapés with our large selection of carefully crafted cocktails.

If you're looking for something different to do with your group, try a Thai cooking class, and master the art of the perfect Pad Thai – our signature dish.



THAI TOGETHER LUNCH SHARING MENU \$38.9PP

Thai food is best enjoyed together, and our Monday to Friday Thai Together sharing lunch menu is the perfect way to do just that.

SHARING BANQUET

Served as they come, curries accompanied with Jasmine Rice

ข้าวเกรียบทอด - RICE CRACKERS

Deep fried sesame seed rice crackers served w/ nam prik ta-krai jam



ปลาหมึกทอด - FLASH FRIED SQUID

w/ tom yum spice & nam jim talay dipping sauce



ผัดไทย - PAD THAI

Stir fried rice noodles, tofu, egg, garlic chives, dried shrimp, pickled turnips, bean sprouts, dried chilli flakes & peanuts



SELECT ONE OF THE FOLLOWING

ปอเปี๊ยะหมูทอด - CRISPY DUCK SPRING ROLLS

House made duck mince, lemongrass & Thai basil spring rolls w/ nam jim gai dipping sauce

ทอดมันข้าวโพด - TOD MAN KHAO POD

Thai style corn fritters w/ nam jim gai dipping sauce



SELECT TWO CURRIES FOR THE TABLE

One of each or double down on your favourite

แกงเขียวหวานไก่ - GREEN CHICKEN CURRY

Traditional creamy green curry w/ free range chicken, young bamboo, kaffir leaf, snake beans, baby corn, chilli & Thai basil



แกงแดงผัก - CENTRAL THAI RED VEGETABLE CURRY

Aromatic seasonal vegetable red curry (please see your server) w/ Thai basil, lime & roasted coconut



Due to operational requirements, this menu is fixed and cannot be altered beyond the options already listed. If you wish to explore a bespoke menu for your event, please speak with your event coordinator to discuss available options.



TUK TUK SHARING MENU \$64PP

SHARING ENTRÉE

เมี่ยงปลา - SMOKED TROUT BETEL LEAF

Smoked trout, papaya, coriander, shallots, chilli & caramelised coconut



ปีกไก่ทอดน้ำปลา - BANGKOK CHICKEN RIBS

Lightly battered free-range chicken ribs, Thai black pepper caramel, toasted rice, cucumber & lime



ส้มตำไทย - SOM TAM

Issan style green papaya salad w/ chilli, lime, cherry tomatoes, snake beans, dried shrimp, garlic & peanuts



SHARING MAI N- ALL SERVED WITH STEAMED JASMINE RICE

แกงเขียวหวานไก่ - GREEN CHICKEN CURRY

Traditional creamy green curry w/ free range chicken, young bamboo, kaffir leaf, snake beans, baby corn, chilli & Thai basil



ผัดไทย - PAD THAI

Stir fried rice noodles, tofu, chicken, egg, garlic chives, dried shrimp, pickled turnips, bean sprouts, dried chilli flakes & peanuts



ยำไก่แตงกวาสด - MARINATED CHICKEN SALAD

Master stock poached chicken w/ cucumber, lychee, mint, coriander, fried shallots, Asian herbs, Thai basil, lemongrass & chilli jam

SHARING DESSERT

เซอร์เบท - THAI STYLE STREET SORBETS

Seasonal flavours



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BLING BLING SHARING BANQUET \$74PP

SHARING ENTRÉE

ข้าวเกรียบทอด - RICE CRACKERS

Deep fried sesame seed rice crackers served w/ nam phrik ta-krai jam



ทอดมันปลา - RED CURRY FISH CAKES

Flathead, red curry & snake bean fish cakes w/ nam phrik ta-karai jam & nam jim ajaad dipping sauce



ขนมกุยช่าย KHANOM GUI CHAI

Fried Thai chive dumpling w/ dark soy, black vinegar & chilli dipping sauce



SHARING MAIN - ALL SERVED WITH STEAMED JASMINE RICE

แกงพะแนง - PANANG LAMB SHANK CURRY

Slow braised Victorian lamb shank in peanut red curry sauce, green peas, Thai eggplant, curry leaf & chat potatoes



ซี่โครงเนื้อ - BEEF SHORT RIB

Twice cooked beef short rib w/ chilli caramel, cucumber, mint, coriander, red pepper, house pickled vegetables, bean shoots, lime & nam jim talay dipping sauce



คะน้าหมูกรอบ - GAI LAN & PORK BELLY

Slow roasted pork belly, gai lan, oyster sauce, garlic, chilli, crispy shallots & oyster sauce



SHARING DESSERT

ขนมเลาะทะเล - KAHNOM LHER THER

Mango panna cotta, vanilla meringue & Thai doughnut w/ pandan custard, Thai tea ice cream & raspberries

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BOOM BOOM SHARING BANQUET \$99PP

ON ARRIVAL

ซาลาเปาไส้หมูกรอบ - CRISPY PORK BELLY BAO BUN 
w/ green papaya, cucumber & Thai BBQ sauce

ข้าวเกรียบทอด - RICE CRACKERS  
Deep fried sesame seed rice crackers served w/ nam phrik ta-krai jam

SHARING ENTRÉE

แกะปิ้ง - LAMB SATAY SKEWER 
Char-grilled lamb skewer w/ peanut satay sauce, cucumber & micro cress


ปลาหมึกทอด - FLASH FRIED SQUID 
w/ tom yum spice & nam jim talay dipping sauce

จ้อเป็ดยะเป็ดทอด - CRISPY DUCK SPRING ROLLS
House made duck mince, lemongrass & Thai basil spring rolls
w/ nam jim gai dipping sauce

SHARING MAIN

ALL SERVED WITH STEAMED JASMINE RICE

ผัดจ๋าทะเลวุ้นมิตร - PAD CHA TALAY 
Thai king prawns, scallops, mussels & calamari stir fry
w/ galangal, lemongrass, chilli, kaffir lime, jungle curry
paste, bamboo & basil

**เป็ดพะโล้ - TWICE COOKED MASTER STOCK
"AYLESBURY" DUCK** 
w/ sticky star anise, soy & lime sauce with
stir fry greens

แกงมัสมั่นเนื้อ - BEEF CHEEK MASSAMAN CURRY 
A rich & earthy curry w/ slow-cooked beef cheek, roasted
new potatoes, shallots, peanuts, fresh chilli & Thai eggplants

SHARED DESSERT PLATTER

โรตีสถั้วหอย - THAI BANANA ROTI 
Banana & hazelnut spread in a crispy roti bread
w/ sweetened condensed milk

เซอร์เบต - THAI STYLE STREET SORBETS  
Seasonal flavours

ขนมเลอะเทอะ - KAHNOM LHER THER
Coconut panna cotta w/ mango curd, & Thai doughnut
w/ pandan custard, Thai tea ice cream & raspberries

ผลไม้ - PHULA MUAY  
Fresh seasonal fruit

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BANGPOP COCKTAIL PARTIES

SET CANAPÉ SELECTION | \$35 PER PERSON

เมี่ยงปลา - SMOKED TROUT BETEL LEAF

Smoked trout, papaya, coriander, shallots, chilli & caramelised coconut



ทอดมันข้าวโพด - TOD MAN KHAO POD

Crispy rice w/ wood ear mushrooms, spring onion, lime, coriander, ginger, mint, Thai basil, chilli, peanuts, lettuce & nam jim gai dipping sauce



ซาลาเปาไส้หมูกรอบ - CRISPY PORK BELLY BAO BUN

w/ green papaya, cucumber & Thai BBQ sauce



ม้าฮ่อ - MA HOR

Caramelised pork & pineapple bites, kaffir lime, shrimp, chilli, peanuts & coriander



ข้าวเกรียบทอด - WATERMELON CEVICHE

Watermelon, green chilli, mint, lime & coconut ceviche



ทอดมันปลา - RED CURRY FISH CAKES

Thai style fish cakes w/ nam jim ajaad dipping sauce



BESPOKE CANAPÉ PACKAGES

Option 1 ~ Choose any 6 canapés for \$36pp

Option 2 ~ Choose any 8 canapés for \$46pp

Option 3 ~ Choose any 4 canapés & 1 substantial canapé \$32pp

Option 4 ~ Choose any 4 canapés & 2 substantial canapés \$44pp

เมี่ยงปลา - SMOKED TROUT BETEL LEAF

Smoked trout, papaya, coriander, shallots, chilli & caramelised coconut

VO GF

ทอดมันปลา - RED CURRY FISH CAKES

Thai style fish cakes w/ nam jim ajaad dipping sauce

GF

ทอดมันข้าวโพด - TOD MAN KHAO POD

Thai style corn fritters w/ nam jim gai dipping sauce

VE GF

กุ้งมะพร้าว - COCONUT PRAWNS

Queensland tiger prawns & coconut w/ house made sweet chilli

ซี่โครงไก่ - THAI STYLE CHICKEN RIBS

Lightly battered free-range chicken ribs, Thai black pepper caramel, toasted rice, cucumber & lime

GF

ม้าฮ่อ - MA HOR

Caramelised pork & pineapple bites, kaffir lime, shrimp, chilli, peanuts & coriander

VO GF

ซาลาเปาไส้หมูกรอบ - CRISPY PORK BELLY BAO BUN

Crispy pork belly bao, crispy pork belly, green papaya salad & jaew

VO

ข้าวเกรียบทอด - WATERMELON CEVICHE

Watermelon, green chilli, mint, lime & coconut ceviche

VE GF

แกะปิ้ง - LAMB SATAY SKEWERS

Char-grilled lamb skewer w/ peanut satay sauce

GF

PACKAGE UPGRADES...

Additional Canapés ~ \$5 per canapé per person

Additional Substantial Canapés ~ \$9 per piece per person

....SUBSTANTIAL CANAPÉS ON NEXT PAGE



SUBSTANTIAL 'HAND-HELD' CANAPÉS \$9PP

Available only in addition to the 'Set Canapé Selection' or your 'Bespoke Canapé Selection' package

ปลาหมึกทอด - FLASH FRIED SQUID

w/ tom yum spice & nam jim talay dipping sauce

ผัดไทย - PAD THAI

Stir fried rice noodles, tofu, egg, garlic chives, dried shrimp, pickled turnips, bean sprouts, chilli & peanuts

ปีกไก่ทอด - BANGKOK WINGS

Lightly battered free-range chicken wings w/ nam jim jaew dipping sauce

แกงแดง - CENTRAL THAI RED VEGETABLE CURRY

Aromatic seasonal vegetable red curry (please see your server) w/ Thai basil, lime & roasted coconut

แกงเขียวหวานไก่ - GREEN CHICKEN CURRY

Traditional creamy green curry w/ free range chicken, young bamboo, kaffir leaf, snake beans, baby corn, chilli, Thai basil & rice

แกะย่าง - LAMB SATAY SKEWERS

Char-grilled lamb skewer w/ peanut satay sauce

GF

VO GF

GF

VE GF

GF

GF



INTERACTIVE FOOD STATIONS

Have one of our expert Thai chefs' serve up a Thai feast at one of our fabulous food stations to give your event an absolutely amazing feel and inspire conversation. With beautiful Thai food cooking right there in front of your guests, they will be transported to the hustle and bustle of Thailand's famous hawker markets and street food stalls. Our unique experiences can be set up at various locations throughout the venue or on our riverside terrace and are designed to be either for multiple station functions or as a compliment to your stand up cocktail function. The intoxicating aromas fill the air, and the theatre is something not seen elsewhere. Due to the bespoke nature of these stations our executive chef will liaise with you to create a truly memorable experience. The stations on offer are, but not limited to...

PAD THAI AND PAD SEE EW NOODLE STATION

Two of Thailand's sizzling favourites. Revered worldwide these two wok fried noodle dishes need no introduction. That's why they make the top 2 selling noodle dishes in Thailand and why they are both considered national treasures. Seared a la minute for each guest our wok noodle station is everything you would imagine it to be... and more!!

With the added option to have guests choose their own ingredients, this station really does deliver it all, sizzle, spunk and sumptuous noodles.

PHUKET SEAFOOD BBQ

Capturing the essence of any beachfront getaway, our Phuket Seafood BBQ perfectly captures the sights and smells of the famous Patong seafood market without the need for you to leave Melbourne. This is a truly bespoke station allowing you to offer your guests the finest fish, shellfish and crustaceans. A typical BBQ would have us grilling coconut king prawns, searing lemongrass snapper or chargrilling green chilli calamari, but why stop there! Beautiful Tasmanian rock lobsters with wild ginger await.

With this station, the world really is your oyster (pun intended).

INTERACTIVE FOOD STATIONS CONTINUED...

MOO PING AND CHICKEN SATE STATION

With the heady smell of sizzling meats over charcoal you will have trouble stopping yourself coming back again and again. Moo Ping or Chicken Sate, who can choose?? And with this street side speciality station, you don't have to. Tender skewers expertly marinated, char-grilled to perfection and then served with a delicious dipping sauce...

Why not add steamed jasmine rice and a green papaya salad. The choice is yours!

THAI SALAD STATION

Pull on your creative (chefs) hat and choose your own adventure with our build your own salad station. Maybe it's green mango, toddy palm or crispy shallots that get your salad going, or you might just be a lettuce, tomato and cucumber sort of person. At our build your own salad station the possibilities are endless. Add to your choice's crispy pork belly, Queensland tiger prawns or marinated tofu and this station is nearly a meal in itself.

The perfect compliment to any of our other amazing stations or one of our canapé packages, this is one not to be missed.

HAWKER STYLE CURRY STATION

With our Hawker style curry station you and your guests can enjoy classic Thai curries such as our green chicken, jungle Massaman all served with fluffy Jasmine rice and fresh Thai garnishes.

Come to think of it why not add some flaky buttered roti?

ENQUIRE NOW SO WE CAN START DESIGNING YOUR NEXT INCREDIBLE EVENT...

BANGPOP EXPERIENCES ~ THAI COOKING CLASSES

BangPop's chefs will teach you to create the delicate balance of flavours that makes Thai cooking so delicious.

All ingredients, equipment and an apron to wear during the class supplied. All dishes are made with the finest and freshest seasonal ingredients. When the cooking is finished you will sit down with your new found foodie friends and enjoy your culinary creations with a glass of wine (or beer)!

PAD THAI & GREEN PAPAYA SALAD FROM \$109 PER PERSON

- Welcome mocktail on arrival
- 2 hour Thai cooking class
- 2 recipes (Green Papaya Salad + Pad Thai)
- Lunch or dinner with your meal and a beverage

Learn the secrets of making the perfect Pad Thai along with one of Thailand's all time favourite dishes, Green Papaya Salad in this 2 hour masterclass.

CRAB FRIED RICE & DESSERT SPRING ROLLS FROM \$109 PER PERSON

- Welcome mocktail on arrival
- 2 hour Thai cooking class
- 2 recipes (Crab Fried Rice + Chocolate Banana Spring Rolls)
- Lunch or dinner with your meal and a beverage

Learn to cook Thai-Style Crab Fried Rice & crispy Chocolate Banana Spring Rolls in this fun riverside masterclass.

GREEN CURRY PRAWNS & THAI ROTI FROM \$109 PER PERSON

- Welcome mocktail on arrival
- 2 hour Thai cooking class
- 2 recipes (Green Curry Prawns + Thai Roti)
- Lunch or dinner with your meal and a beverage

Master the art of Thai Green Curry & flaky roti in this hands-on cooking class.



BEVERAGE PACKAGES

SILVER PACKAGE

Version2 Sparkling Brut Cuvée, South Eastern Australia
Version2 Pinot Grigio, South Eastern Australia
Version2 Shiraz, South Eastern Australia

Great Northern Super Crisp, FatBoy Lager,
Soft Drinks & Juice

2 Hours ~ 40pp | 3 Hours ~ 55pp | 4 hours ~ 65pp

GOLD PACKAGE

Upside Down Prosecco, Victoria
Espy Rosé, South Australia
Penfolds Koonunga Hill Red, South Australia
Upside Down Pinot Grigio, Victoria

FatBoy Lager, Great Northern Super Crisp, Balter XPA,
Pirate Life South Coast Pale Ale, 4 Pines Hazy Lager,
Sommersby Watermelon Cider, Pirate Life Alcoholic Lemonade,
Asahi Zero, Soft Drinks & Juices

2 Hours ~ 52pp | 3 Hours ~ 68pp | 4 hours ~ 78pp

BESPOKE PACKAGE

Speak to our event team about your specific requirements and our beverage guru will tailor a package to suit your specific requirements.

Custom packages start from \$65pp for 2 hours

UPGRADES

Add Beefeater Gin, Chivas 12yr, Absolut Vodka, Havana Club Rum & Makers Mark Bourbon for \$12pp/per hour (Minimum 2 Hours)

Add Top Shelf Spirits: Tanqueray Gin, Belvedere Vodka, Chivas 18yr, Havana 7yr Rum, Woodford Reserve Bourbon \$16pp/per hour

Add the Asian Experience Spirits: Sangsom Thai Rum, Mekhong Thai whiskey, Japanese Roku Gin \$12pp/per hour

Add a Thai inspired cocktail on arrival to any package for \$18pp, ask your coordinator for our seasonal options



Where to find us?

BangPop is easy to find:

- 15 Minute Walk from Southern Cross Station
- 10 Minute Walk from Crown Casino
- Parking Next Door at DFO South Wharf

35 South Wharf Promenade

Call: (03) 9245 9800

Email: events@southwharfrestaurants.com.au

View our sister venues

southwharfrestaurants.com.au

