

ชื่อปาก
BANGPOP



ไม่ซีเรีย
NO WORRIES

**GROUP DINING +
CELEBRATIONS**



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 have to offer is to share with your fellow diners. We have created several menus that give you the best taste experience, from the miang kham to start, through to sweet Thai desserts to finish. Wash it all down with a selection of local Thai beers, or our extensive Thai inspired cocktails.

GROUP DINING & EVENTS

BangPop is all about sharing! To ensure your group receives the freshest, most delicious hawker style Thai food in a timely manner we require any group over 8 people on our terrace or over 12 people inside to select from one of our sharing style menus. Alternatively, we can arrange a pre-order if you and your guests would rather enjoy their very own delicious Thai meal.

DIETARY REQUIREMENTS

We have provided the most popular solutions to most dietary requirements below each menu and guidance on our suggestions cover most scenarios. All of our meals, except of course our pork, is Halal. If you have a group with varying dietary requirements, we will work closely with you to facilitate.

BEVERAGES

Guests can order and pay for beverages individually through our at table ordering system Me&u. You can also set up a beverage tab through Me&u if you would like to pay for the guests' drinks.

Please note that at busy times we do require a minimum spend on beverages in addition to the sharing menu or pre-order. We will advise you if a minimum beverage spend is required for your preferred date.

FREQUENTLY ASKED QUESTIONS

Visit our website for more group dining and celebrations frequently asked questions bangpop.com.au/functions-groups/

We love groups and helping you celebrate!

THAI TOGETHER

LUNCH SHARING MENU \$39.9PP

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

ข้าวเกรียบกุ้ง - CRISPY THAI PRAWN CRACKERS

Crispy Thai prawn crackers w/ peanut dipping sauce

ปอเปี๊ยะสาบฤดูใบไม้ผลิ - SAM KASAT SPRING ROLLS

Spring rolls w/ prawn, chicken, carrot, cabbage, spring onion & ginger served w/ nam jim gai dipping sauce, lettuce wraps, bean shoots & fresh herbs

ทอดมันข้าวโพด - TOD MAN KHAO POD

Thai style corn fritters w/ nam jim gai dipping sauce



SELECT TWO CURRIES OR A CURRY & PAD THAI 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



แกงแดงใจ - CENTRAL THAI RED VEGETABLE CURRY

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



ผัดไทยไก่ - CHICKEN PAD THAI

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



MORE CURRIES? NO WORRIES!

Upgrade your lunch curry offerings

Add Beef Cheek Massaman curry + \$5pp

Add Lamb Shank Penang curry + \$10pp

Choose any four curry varieties from our menu to share* + \$15PP

THAI TOGETHER REFRESHER?

Add a glass of wine, pot of lager or soft drink on arrival + \$7.5PP

VEGAN & VEGETARIAN GUESTS:

We will substitute one portion of prawn crackers for Rice Crackers* and one portion of spring rolls for Yum Khao Tod* per non-meat guest.

1 of each of the following meals for every four (4) vegan / vegetarians or part thereof will be made vegan or substituted to be shared by the table, our servers will notify your guests as to which meals are vegan / vegetarian, we request that you identify these guests to our host so we can position the meals close to them.

Vegan Pad Thai*

If you have vegetarian or vegan guests you will need to select the Red Vegetable Curry* as one of your curries.

HALAL GUESTS

This menu is Halal.

*See our menu for details on these replacement dishes.

Further dietary / intolerance requirements will be handled in a similar way as our vegan & vegetarian policy where possible. Please consult your coordinator.

Allergens will be handled on a case by case basis, please advise us of any serious allergies.

TUK TUK SHARING MENU \$64PP

SHARING ENTRÉE

ข้าวจี๋ - KHAO GEE

Grilled sticky rice cakes w/ shredded coconut, kaffir lime, peanuts, coconut cream & sweet chilli jam



ปีกไก่ทอดน้ำปลา - BANGKOK CHICKEN RIBS

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

ยำข้าวทอด - YUM KHAO TOD

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



SHARING MAIN

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



ผัดซีอิ๊ว - PAD SEE EW

Stir-fried flat rice noodles w/ pork belly, egg, gai lan, bean shoots, dried chilli flakes & oyster sauce

ส้มตำไทย - SOM TAM

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



SHARING DESSERT

เซอร์เบต - THAI STYLE STREET SORBETS

Seasonal flavours



VEGAN & VEGETARIAN GUESTS:

We will substitute one of the khao gee for a jackfruit miang kham* per vegan guest.

1 of each of the following meals for every four (4) vegan / vegetarians or part thereof will be made vegan or substituted to be shared by the table, our servers will notify your guests as to which meals are vegan / vegetarian, we request that you identify these guests to our host so we can position the meals close to them.

- Vegan Som Tam*
- Bangkok Chicken Ribs for Tod Man Khao Pod*
- Pad Se Ew for Seasonal Vegetable Vermicelli*
- Green Chicken Curry for Red Vegetable Curry*

HALAL GUESTS

1 of the Pad Se Ew dishes per every 4 halal / vegan / vegetarian guests or part thereof will be substituted for a Pad Mama* to share for the table our servers will notify your guests as to which meals contain pork, we request that you identify those guests who do not eat pork to our host so we do not position the meals close to them.*

GLUTEN FREE GUESTS

1 of each of the Khao Gee, Bangkok Chicken Ribs & Pad See Ew and street sorbets for every four (4) gluten free guests or part thereof will be exchanged for a replacement without gluten to be shared by the table, our servers will notify your guests as to which meals contain gluten, we request that you identify those guests who do not eat gluten to our host so we do not position this meal close to them.

*See our menu for details on these replacement dishes.

Further dietary / intolerance requirements will be handled in a similar way as our vegan & vegetarian policy where possible. Please consult your coordinator.

Allergens will be handled on a case by case basis, please advise us of any serious allergies.

BLING BLING SHARING BANQUET \$74PP

SHARING ENTRÉE

ข้าวเกรียบทอด - RICE CRACKERS

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



ทอดมันข้าวโพด - TOD MAN KHAO POD

Thai style corn fritters w/ nam jim gai dipping sauce



ปลาหมึกทอด - FLASH FRIED THAI SQUID

w/ tom yum spice & nam jim talay dipping sauce



SHARING MAIN

ALL SERVED WITH STEAMED JASMINE RICE

แกงมัสมั่นเนื้อ - BEEF CHEEK MASSAMAN CURRY

A rich & earthy curry w/ slow-cooked beef cheek, roasted new potatoes, shallots, peanuts, fresh chilli & Thai eggplant



ผัดซีเม่ากุ้ง - DRUNKEN PRAWNS

Stir-fried prawns w/ snow peas, king mushrooms, krachai, green peppercorns, young bamboo, Thai basil, chilli, spring onion, garlic & oyster sauce



ผัดกะป๋ายหมูกรอบ - GAI LAN & PORK BELLY

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



INDIVIDUAL DESSERT

สวรรค์ชั้น7 - SAWAN CHAN 7

Layered mango mousse, coconut & kaffir panna cotta, passion fruit curd, lime cream, hibiscus raspberry compote & vanilla tuile



VEGAN & VEGETARIAN GUESTS:

1 of each of the following meals for every four (4) vegan / vegetarians or part thereof will be made vegan to be shared by the table, our servers will notify your guests as to which meals are vegan / vegetarian, we request that you identify these guests to our host so we can position the meals close to them.*

- Flash Fried Squid for Tod Man Khao Pod*
- Beef Curry for Red Vegan Curry*
- Drunken Prawns for Northern Thai Vegan Larb*
- Gai Lan & Pork Belly for Vegan Pad Thai*
- Sawan Chan 7 for Vegan Street Sorbets*

HALAL GUESTS:

1 of the The Gailan and Pork Belly dishes per every 4 halal guests or part thereof will be substituted for a Red Vegan Curry* to share for the table our servers will notify your guests as to which meals contain pork, we request that you identify those guests who do not eat pork to our host so we do not position the meals close to them.*

GLUTEN FREE GUESTS

We will arrange the gluten free option for the Sawan Chan 7 for each gluten free guest.

*See our menu for details on these replacement dishes.

Further dietary / intolerance requirements will be handled in a similar way as our vegan & vegetarian policy where possible. Please consult your coordinator.

Allergens will be handled on a case by case basis, please advise us of any serious allergies.

BOOM BOOM SHARING BANQUET \$99PP

ON ARRIVAL

กุ้งทอดซอสมะขาม - GOONG TOD MAKHAM

Crispy deep-fried prawns, sweet & sour tamarind sauce, prawn crackers & Thai herbs

SHARING ENTRÉE

ข้าวเกรียบทอด - RICE CRACKERS

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



เนื้อย่าง - GRILLED LEMONGRASS WAGYU BEEF SKEWERS

Marinated Victorian Wagyu beef skewers w/ Thai herb salad & nam jim jaew



ปลาหมึกทอด - FLASH FRIED SQUID

w/ tom yum spice & nam jim talay dipping sauce



ไก่คลุกแป้งทอด - KAI KLUK PAENG TOD

Sweet chilli & kaffir lime tossed chicken tenders w/ spring onion, peanuts, Thai herbs, fried shallots & kaffir lime nam jim phrik wan

SHARING MAIN

ALL SERVED WITH STEAMED JASMINE RICE

แกงพะแนง - PANANG LAMB SHANK CURRY

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



เนื้อตุ๋นยาจีนทอดกรอบ - SOY & GINGER BRAISED WAGYU BRISKET

Braised Wagyu brisket w/ spring onion, sesame & ginger dressing, house pickled vegetables, lime & toasted roti bread



ปลาทอดสามรส - BARRAMUNDI PLA SAM ROD

Crispy whole baby barramundi w/ tamarind wild ginger & lime sauce & forbidden rice, cucumber, radish, spring onion, cherry tomato & Thai herb salad

SHARED DESSERT PLATTER

บางป๊อบบอมบี้ - BANGPOP BOMBE

Pandan ice cream, banana fritters, coconut cake, lime custard, strawberries, young coconut, coconut cream & torched meringue



เซอร์เบต - THAI STYLE STREET SORBETS

Seasonal flavours



ผลไม้ - PHULA MUAY

Fresh seasonal fruit



BOOM BOOM SHARING BANQUET OPTIONS

VEGAN & VEGETARIAN GUESTS:

1 of each of the following meals for every four (4) vegan / vegetarians or part thereof will be made vegan to be shared by the table, our servers will notify your guests as to which meals are vegan / vegetarian, we request that you identify these guests to our host so we can position the meals close to them.*

- Flash Fried Squid for Yum Khao Tod*
- Kai Kluk Paeng Tod* for Miang Kham Kanoon
- Wagyu Beef Skewers for Tod Man Khao Pod*
- Barramundi for Red Vegetable Curry*
- Lamb Shank Curry for Northern Thai Vegan Larb*
- Wagyu Brisket for Vegan Tom Yum Fried Rice*
- Additional sorbets and fresh fruit

HALAL GUESTS:

This menu is halal.

*See our menu for details on these replacement dishes. Further dietary / intolerance requirements will be handled in a similar way as our vegan & vegetarian policy where possible. Please consult your coordinator.

Allergens will be handled on a case by case basis, please advise us of any serious allergies.

GLUTEN FREE GUESTS:

We will substitute the pork belly bao bun on arrival for a betel leaf* on arrival for each gluten free guest.

1 of each of the following meals for every four (4) gluten free guests or part thereof will be exchanged for a replacement without gluten to be shared by the table, our servers will notify your guests as to which meals contain gluten, we request that you identify those guests who do not eat gluten to our host so we do not position these meals close to them.

- Barramundi for Seasonal Vegetable Vermicelli*
- BangPop Bombe for additional serves of the other desserts

*See our menu for details on these replacement dishes.

Further dietary / intolerance requirements will be handled in a similar way as our vegan & vegetarian policy where possible. Please consult your coordinator.

Allergens will be handled on a case by case basis, please advise us of any serious allergies.

HAA-LAAN HAA-LAAN SHARING BANQUET (HALAL) \$69PP

SHARING ENTREE

ข้าวจี๊ - KHAO GEE

Grilled sticky rice cakes w/ shredded coconut, kaffir lime, peanuts, coconut cream & sweet chilli jam



ทอดมันปลา - RED CURRY FISH CAKES

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



ไก่ทอดแมงทอด - KAI KLUK PAENG TOD

Sweet chilli & kaffir lime tossed chicken tenders w/ spring onion, peanuts, Thai herbs, fried shallots & kaffir lime nam jim phrik wan

SHARING MAIN

เนื้อตุ๋นยาจีนทอดกรอบ - SOY & GINGER BRAISED WAGYU BRISKET

Braised Wagyu brisket w/ spring onion, sesame & ginger dressing, house pickled vegetables, lime & toasted roti bread



ไก่ผัดเม็ดมะม่วงหิมพานต์ - CASHEW CHICKEN

Chicken & cashew stir-fried in a chilli jam & oyster sauce w/ celery, spring onion, red onion, red capsicum & baby corn

ยำมะม่วงกุ้ง - YUM MA MUANG GOONG

Tiger prawns, green mango, asparagus, green beans, shrimp paste, kaffir lime leaf, lime juice & soft-boiled egg



INDIVIDUAL DESSERT

บางป๊อบอบมัม - BANGPOP BOMBE

Pandan ice cream, banana fritters, coconut cake, lime custard, strawberries, young coconut, coconut cream & torched meringue



HALAL GUESTS

This menu is Halal

GLUTEN FREE GUESTS

We will substitute the Khao Gee on arrival for a Rice Crackers on arrival for each gluten free guest.

1 of each of the following meals for every four (4) gluten free guests or part thereof will be exchanged for a replacement without gluten to be shared by the table, our servers will notify your guests as to which meals contain gluten, we request that you identify those guests who do not eat gluten to our host so we do not position these meals close to them.

Cashew Chicken for Tom Yum Fried Rice*

*See our menu for details on these replacement dishes.

Further dietary / intolerance requirements will be handled in a similar way as our vegan & vegetarian policy where possible. Please consult your coordinator.

Allergens will be handled on a case by case basis, please advise us of any serious allergies.

PHI PHI BANQUET (SEAFOOD) \$89PP

SHARING ENTREE

หอยนางรมสด FRESH AUSTRALIAN OYSTERS

Fresh Australian oysters w/ spring onion, nam jim talay & fried shallots



ทอดมันปลา - RED CURRY FISH CAKES

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



กุ้งทอดซอสมะขาม - GOONG TOD MAKHAM

Crispy deep-fried prawns, sweet & sour tamarind sauce, prawn crackers & Thai herbs

SHARING MAIN

ผัดจ๋าทะเลรวมมิตร - PAD CHA TALAY

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



ปลาทอดสาหร่าย - BARRAMUNDI PLA SAM ROD

Crispy whole baby barramundi w/ tamarind wild ginger & lime sauce & forbidden rice, cucumber, radish, spring onion, cherry tomato & Thai herb salad

ผัดซีเม่ากุ้ง - DRUNKEN PRAWNS

Stir-fried prawns w/ snow peas, king mushrooms, krachai, green peppercorns, young bamboo, Thai basil, chilli, spring onion, garlic & oyster sauce



SHARING DESSERT

ปอเปี๊ยะข้าวเหนียวมะม่วง - MANGO STICKY RICE SPRING ROLLS

Crispy fried mango & coconut sticky rice spring rolls w/ sweetened condensed milk



บางป๊อบบอมบี้ - BANGPOP BOMBE

Pandan ice cream, banana fritters, coconut cake, lime custard, strawberries, young coconut, coconut cream & torched meringue



HALAL GUESTS

This menu is Halal

GLUTEN FREE GUESTS

1 of each of the following meals for every four (4) gluten free guests or part thereof will be exchanged for a replacement without gluten to be shared by the table, our servers will notify your guests as to which meals contain gluten, we request that you identify those guests who do not eat gluten to our host so we do not position these meals close to them.

Baramundi for Tom Yum Fried Rice*

BangPop Bombe & Mango Spring Rolls for Seasonal Fruit Salad with Passionfruit*

*See our menu for details on these replacement dishes.

Further dietary / intolerance requirements will be handled in a similar way as our vegan & vegetarian policy where possible. Please consult your coordinator.

Allergens will be handled on a case by case basis, please advise us of any serious allergies.

PHED PHED BANQUET (SPICY) \$69PP

SHARING ENTREE

ไก่ทอดแมงทอด - KAI KLUK PAENG TOD

Sweet chilli & kaffir lime tossed chicken tenders w/ spring onion, peanuts, Thai herbs, fried shallots & kaffir lime nam jim phrik wan

ปลาหมึกทอด - FLASH FRIED THAI SQUID

w/ tom yum spice & nam jim talay dipping sauce

ลาบไก่ - LARB GAI

Free-range chicken w/ lemongrass, red onion, Thai basil, ginger, toasted rice, spring onion, chilli, lime, mint & fish sauce



SHARING MAIN

ผัดกะเพราไก่ - PAD GRAPOW GAI

Stir-fried free-range chicken mince w/ holy basil, chilli, onion, snake beans, garlic, fried egg, fish, soy & oyster sauces

ควักลิ้มหมู - KUA KLING

Traditional southern pork mince stir-fry w/ galangal, black pepper, lemongrass, turmeric, kaffir lime, shallots, garlic, cashews, cabbage & broccoli

ก๋วยเตี๋ยวผัดหมูสามชั้น - DRUNKEN PORK BELLY NOODLES

Stir-fried flat noodles w/ crispy pork belly & green peppercorns



SHARING DESSERT

ไอศกรีม - THAI STYLE STREET SORBETS

Seasonal flavours



HALAL GUESTS

1 of the Pork Belly Noodles dishes per every 4 halal guests or part thereof will be substituted for a Pad Thai* to share for the table, our servers will notify your guests as to which meals contain pork, we request that you identify those guests who do not eat pork to our host so we do not position the meals close to them.*

GLUTEN FREE GUESTS

1 of each of the following meals for every four (4) gluten free guests or part thereof will be exchanged for a replacement without gluten to be shared by the table, our servers will notify your guests as to which meals contain gluten, we request that you identify those guests who do not eat gluten to our host so we do not position these meals close to them.

Pork Belly Noodles for Pad Thai*
Sorbets for Seasonal Fruit Salad with Passionfruit*

*See our menu for details on these replacement dishes.

Further dietary / intolerance requirements will be handled in a similar way as our vegan & vegetarian policy where possible. Please consult your coordinator.

Allergens will be handled on a case by case basis, please advise us of any serious allergies.

JAY JAY SHARING BANQUET (VEGAN) \$64PP

SHARING ENTREE

ข้าวเกรียบทอด - RICE CRACKERS

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



ทอดมันข้าวโพด - TOD MAN KHAO POD

Thai style corn fritters w/ nam jim gai dipping sauce



ยำข้าวทอด - YUM KHAO TOD

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



SHARING MAIN

ข้าวผัดต้มยำผัก - SEASONAL VEGETABLE TOM YUM FRIED RICE

Stir-fried seasonal vegetables w/ jasmine rice, tom yum paste, spring onion, lime & egg



แกงแดงใจ - CENTRAL THAI RED VEGETABLE CURRY

Aromatic seasonal vegetable red curry w/ Thai basil, lime & roasted coconut



ผัดวุ้นเส้นผัก - SEASONAL VEGETABLE VERMICELLI

Stir-fried fine rice noodles w/ seasonal vegetables chilli, garlic & vegan oyster sauce



SHARING DESSERT

ไอศกรีม - THAI STYLE STREET SORBETS

Seasonal flavours



ผลไม้ - PHULA MUAY

Fresh seasonal fruit



HALAL GUESTS

This menu is Halal

GLUTEN FREE GUESTS

Additional seasonal fruit will be provided for those who are coeliac

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, Carlton Draught,
Somersby Apple Cider, 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

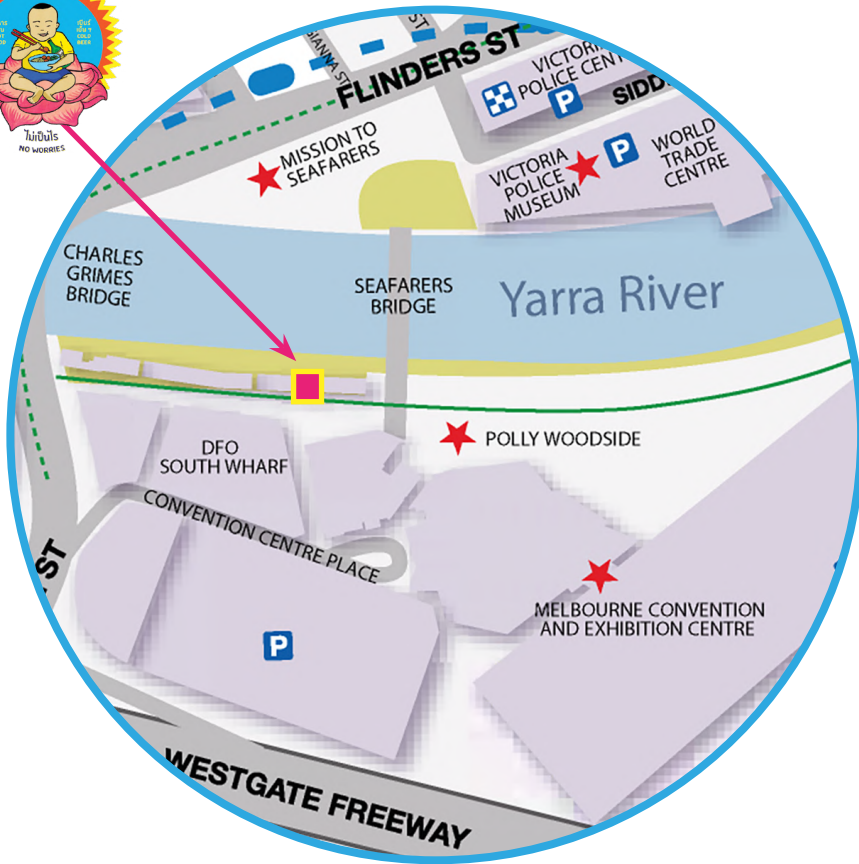
UPGRADES

*Add Beefeater Gin, Chivas 12yr, Absolut Vodka,
Havana Club Rum & Makers Mark Bourbon
\$14pp/per hour (Minimum 2 Hours)*

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

*Add the Asian Experience Spirits:
Sangsom Thai Rum, Mekhong Thai whiskey,
Japanese Roku Gin
\$14pp/per hour*

*Add a Thai inspired cocktail on arrival to
any package for \$20pp, 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

