

Welcome to Woks News, your quarterly information service about all things wokkin from the team at Wok on oriental catering!

Each edition will bring you the latest and greatest news on up to date wok on menu's, new wok on services and even a recipe section to help you bring a dash of flavour, flames and flair into your kitchen at home!

We hope you enjoy the News!

## IN THIS ISSUE

[Win a dinner for 20!!](#)  
[2007 menu released](#)  
[Event feature](#)  
[Venue feature](#)  
[Wok on at home](#)

[www.wokon.com.au](http://www.wokon.com.au)

## Win a wok on dinner for 20!



Simply by receiving the first edition of Woks News you have been placed into the draw to win a **wok on** dinner for 20.

We are pleased to announce the first winner for this year is Bronwyn Buckley of Chelmer. Congratulations Bronwyn, we look forward to adding a dash of flavour flames and flair to an event for you soon.

In each edition of Woks News we will announce a lucky winner. With four prizes to be won this year why not have your friends and family subscribe, all subscribers automatically will go into the draw. The more friends and family you have subscribed the better your chances of being invited to a free dinner by one of the lucky winners!

Friends and family can subscribe at [www.wokon.com.au](http://www.wokon.com.au)

Keep an eye out for the next edition and the announcement of our next lucky winner.

(Full terms and conditions for this promotion are available from the wok on website. [www.wokon.com.au](http://www.wokon.com.au))



[back to top](#)

## 2007 menu released



New salads, desserts and finger foods are the highlight of the 2007 wok on menu that was released earlier this year.

A Vietnamese noodle salad, Thai salad and a sweet chilli noodle salad have all been added to the Wok Box menu selections. The salads will provide a great compliment to the current hot meal menu.

For the sweet tooth why not try our hand made sweet spring rolls as dessert for your next event. A light pastry encases the fresh flavours with a choice of chocolate mud cake, tropical banana, or citrus cheesecake to choose from. All Spring rolls are served with a dipping sauce and dustings.

[Download the 2007 menu today](#)  
[back to top](#)

## A Wokkin Christmas party!



The end of 2006 had us flat out with many many Christmas parties across Brisbane and the Gold Coast, one of our favourites was for our GR8 M8's at Personalised Plates Queensland (PPQ).

Thanks to Ian, Mel and the team at PPQ for awarding Mr Wok with the "Wokkiest Wok 'n' woller ever" award at their "Wok and roll" themed Christmas party in December. The party included the release of PPQ's very own "Wok and roll" album and guests attending as their favourite rock stars.

Wok on have had the pleasure of adding flavour, flames and flair to several PPQ events over the last 12 months and the theming of the Christmas party added a new dimension for a group who really know how to party.

Theming a party is a great way to add something memorable for your upcoming event. A few great ideas include:

- A Letter party – For example at a W party guests come as a person or object that starts with "W" such as Wonder Woman, Wally Lewis, Warwick Capper, William Wallace etc.
  - An international party where all guests come as a specific country.
  - A "colour" party where all guests come along wearing a particular colour or colours.
- Or why not have your very own "wok and roll" party.

These are just a few ideas to help you create that very special celebration for your next event.

[back to top](#)



## Where to wok !



If you are looking for a great place to hold your next function why not give us a call, we have a range of venues across Brisbane and the Gold Coast ranging from fantastic garden settings to halls and function venues with water views.

This editions feature venue is the RNA Showgrounds at Bowen Hills. This enormous complex is home of the Ekka and has some of the largest and best undercover and open air venues in Brisbane. Just a short taxi from the city or the valley and with great access to parking and public transport facilities the showgrounds are very user friendly.

With rooms, halls, ovals and exhibition halls of various capacities the RNA showgrounds are sure to have a venue that is just perfect for your next function or your 2007 Christmas celebrations.

If you'd like to hold a function at the RNA or would like some other ideas of where to wok in South East Queensland call the wok on office on 07 3901 6631 or contact Peter Budd at the RNA on 07 3253 3914 or follow the links at the bottom of the page.

[back to top](#)

## Wok on at home



Each Quarter Woks News will bring you a delicious recipe to help you bring a dash of flavour, flames, and flair into your home. This month's recipe is the fabulous;

### Hokkien Noodle Stir-fry

Serving size: Serves 4

Cooking time: Less than 30 minutes

#### INGREDIENTS

500g hokkien noodles  
500g chicken breast strips  
½ cup (120ml) plum sauce  
¼ cup (60ml) soy sauce  
1 tablespoon vegetable oil  
1 medium onion, Asian cut  
2 cloves garlic, crushed  
1 small knob ginger, chopped finely  
1 medium (200g) green capsicum, julienne cut  
1 medium (200g) yellow capsicum, julienne cut  
1 large carrot, julienne cut  
½ cup (125ml) vegetable stock  
1 cup (80g) bean sprouts

Note: recipe best made close to serving.

#### METHOD

Cover the noodles with boiling water, stand two minutes; drain. Meanwhile cut meat into thin strips. Cut vegetables and set aside in bowls. Heat half the oil in a wok, stir-fry chicken until browned lightly, remove from wok.

Add remaining oil to wok with onion, ginger and garlic, stir-fry until onion is soft. Add capsicum and carrots, stir-fry until just tender. Add noodles and stir fry with vegetables, add stock as required. Return cooked chicken to the wok, add combined mixture of plum sauce & soy sauce. Stir-fry until noodles are heated through, add bean sprouts and toss lightly. Serve immediately.

[back to top](#)

## Quick Links



[✉ mailto:info@wokon.com.au](mailto:info@wokon.com.au)

Ph: 07 3901 6631

[www.wokon.com.au](http://www.wokon.com.au)



This mailing system may only be used for sending permission based email.  
If you did not give permission to receive emails from this sender, [please notify us](#).

This email was sent to info@wokon.com.au by info@wokon.com.au | [Print / PDF version](#) | Read our [Privacy Policy](#).