

ALL DAY MENU

HOUSE COCKTAILS

THE BUSINESS \$19

chilli infused Tromba Blanco tequila, grapefruit, lime, agave

SOUTH OF THE MEKONG \$18

Plymouth gin, lime, lemongrass, Vietnamese mint

ICE-T 2.0 \$17

Makers Mark bourbon, Crème De Peche, mint

LE PECHE \$19

Havana 3YO rum, Le Pere Jules, orange bitters

LYCHEE & LEMONGRASS \$19

lemongrass infused Plymouth gin, lychee, ginger

YUZU \$17

Absolut vodka, ginger beer, yuzu, pineapple

SUMMERTIME NEGRONI \$19

Plymouth Sloe gin, Dolin dry vermouth, Punt e Mes, orange bitters

CAFE CHOCOLAT \$20

Seven Seeds espresso, Kahlua, Havana 7YO rum, milk



TAP BEER

ASAHI SUPER DRY 330ml \$10

ASAHI SUPER DRY BLACK 330ml \$11

CRICKETERS LAGER 425ml \$9.5

CRICKETERS SPEARHEAD 425ml \$10

ESTRELLA LAGER 330ml \$10

MOUNTAIN GOAT STEAM ALE 425ml \$10

SAMPLE PALE ALE 425ml \$10

EMPIRE APPLE CIDER 425ml \$10

SNACKS

SMOKED TROUT BETEL LEAF \$7

peanut, kaffir lime, trout roe

POMELO BETEL LEAF \$6.5

cashew, coriander, lemongrass

PORK SCRATCHING \$5

green nahm jim, spring onion

RED CURRY RICE BALL (3) \$6

pumpkin, tamarind soy dressing

CHAR GRILLED SWEET CORN \$6

Sriracha sauce, sesame

SALT & PEPPER SQUID \$15

roasted shallot dressing

CRISPY CHICKEN RIBS \$15

lemongrass caramel, chilli, coriander

SMALL SHARES

HIRAMASA KINGFISH SASHIMI \$22

green nahm jim, tobiko fish roe, radish

OCEAN TROUT LARB \$22

mint, coriander, roasted rice, iceberg, Thai crackers

DUCK LIVER PATE \$15

pickled cucumber, toasted baguette

SILKEN TOFU \$16

pickled ginger, soy mirin dressing

POMELO, CASHEW, BEAN SHOOT SALAD \$13

crispy egg noodles, Vietnamese mint

STIR FRY APPLE EGGPLANTS \$16

red turmeric curry, snake bean, wild ginger

SALTED PORK BELLY \$22

nashi, green nahm jim, master stock caramel

HAINANESE POACHED FISH \$24

snake beans, Asian celery, ginger

TWICE COOKED BRISKET \$23

charred tomato, tamarind jaew, roasted rice

PLEASE INFORM US OF ANY DIETARIES

LARGE SHARES

BARRAMUNDI & MUSSELS TOM YUM \$39

galangal, lemongrass, chilli

GRILLED LAMB SHOULDER \$36

pickled ginger, Muslim style mint dressing

BABY SNAPPER & RED CURRY \$37

kaffir lime leaf & sugar snap peas

TWICE COOKED HALF DUCK \$41

cucumber, tamarind roasted rice dressing

AROMATIC MASSAMAN PUMPKIN CURRY \$30

kipfler potatoes, pickled ginger

CRISP HALF CHICKEN \$30

lemongrass & lime sauce

SIDES

shiso, beetroot, apple salad \$12

iceberg, pennyworth & radicchio salad \$9

papaya & kohlrabi slaw \$14

stir fry kang kong, bean curd, garlic, chilli \$14

french fries, roasted chilli, lime leaf, kewpie mayo \$8

steamed open bao (1) \$3

DESSERT

BLACK STICKY RICE \$15.5

pandan sweet cream, mango sorbet

LAMINGTON CREPE \$16

chocolate crepe, berry gel, coconut parfait

SAGO & CHIA PUDDING \$12

passionfruit, orange, lemon balm

SCOOPS \$5

mango / passionfruit / coconut - sorbet
salted caramel / chocolate mousse - ice-cream

KIDS

crispy chicken, coleslaw, sweet chilli \$8

lamb bao burger, fries \$8

kids fried rice \$8

donuts, cinnamon, condensed milk \$7

10% SURCHARGE APPLIES ON PUBLIC HOLIDAYS



FEED ME MENU

\$59PP

Four or more? Just say "feed me" then sit back & relax and we'll do all the hard work for you.

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DRINKS

\$29PP

Enhance your meal with drinks matched to today's menu. Cocktail on arrival and 2 glasses of wine.



SOME WINE

(PLEASE ASK FOR FULL WINE LIST)

EARTHWORKS

Riesling, 2016 Eden Valley, SA - \$9.5 / 24 / 46

SWINGING BRIDGE

Pinot Gris 2016 Orange, NSW - \$10 / 25 / 48

ENDLESS WINES

Sauvignon Blanc 2017 King Valley, VIC - \$8.5 / 22 / 42

GEMTREE 'GEMSTONE'

Chardonnay 2017 McLaren Vale, SA - \$9 / 23 / 44

FONTANET ROSE

Grenache, Syrah, Carignan, Cinsault 2016,
Pays d'Oc, France - \$10 / 24 / 48

CHATEAU DE PIZAY

Gamay 2016 Beaujolais, France - \$11.5 / 29 / 56

ENDLESS WINES

Pinot Noir 2016 Yarra Valley & Strathbogie, VIC
\$8.5 / 22 / 42

CIRILLO 'THE VINCENT'

Grenache 2016 Barossa SA - \$12.5 / 30 / 58

SLOW WINES

Shiraz 2015 Adelaide, SA - \$9 / 23 / 44