

SMALL PLATES

VEGETABLE SPRING ROLLS 17
sweet chilli sauce (V)

SALT & PEPPER SQUID 19
Nuoc Chaum (GF)

CHICKEN SATAY SKEWERS 17
peanut dipping sauce (GF)

DEEP-FRIED CHICKEN WINGS 16
Asian-style marinade, lemongrass, kaffir lime leaves, garlic, chilli flakes

HIRAMASA KINGFISH SASHIMI 19
Nam jim, coriander, coconut cream, kaffir lime (GF)

BETEL LEAF 19
spanner crab, chilli, peanuts, granny smith apple, salmon roe, diced lime (GF)

LARGE PLATES

STEAMED SNAPPER FILLET 32
soy, ginger, shallot, chilli & coriander
(GF option available upon request)

CARAMELISED PORK BELLY 28
Asian slaw

HALF CHICKEN 24
soy sauce, sesame, chilli, coriander

BRAISED BEEF SHORT RIBS 36
pickled cucumber, Asian slaw, sambal mayo, bao buns

250GM SIRLOIN MBS3+ 44
grain fed, fries, spinach salad & Asian pesto (GF)

GRILLED OCEAN TROUT FILLET 32
green papaya salad, peanuts (GF)

DEEP-FRIED SILKEN TOFU 26
salted black bean, Asian mushrooms, baby spinach & chilli (GF) (V)

SALADS

OCEAN TROUT 25
red cabbage, cucumber, bean sprouts, Asian herbs, mirin dressing
(V & VE options available)

HARD TOFU 22
shredded cabbage, cucumber, daikon, carrot, shallot, sesame & soy-ginger dressing (V) (VE)

POACHED CHICKEN 24
snow peas, green beans, bean sprouts, eschallots, Asian herbs, chilli & coconut-lime dressing

Patrons with food allergies or dietary requirements, please inform staff prior to ordering. We will make every effort to accommodate your dietary needs however, traces of allergens may be present in our kitchen. All credit card payments will incur a 1.6% processing fee. A 10% surcharge applies on all public holidays.

HOUSE MADE CURRIES

THAI GREEN CHICKEN 28
Thai eggplant, snake beans & baby corn

BEEF MASSAMAN 28
potato, fried shallots, peanuts

HIRAMASA KINGFISH & PRAWN 32
snow pea, cherry tomato

PUMPKIN TOFU 24
yellow curry, Japanese pumpkin, hard tofu

CURRY NIGHT EVERY THURSDAY FROM 5PM
Your favourite curry served with steamed rice and a house drink.

BURGERS

BEEF BURGER 25
grilled beef, chilli mayo, lettuce, cheese, fresh tomato, Sichuan-style pickled cucumber served with fries

CHICKEN BURGER 25
marinated deep-fried chicken thigh, chilli mayo, lettuce, pickled carrot & daikon served with fries

SIDES

CHINESE-STYLE FRIED RICE 12
Chinese pork sausage, eggs, red onion, ginger, shallots, soy & sesame oil
(GF / V & VE options available)

WOK-TOSSED GREENS 8
soy & sesame (GF) (V) (VE)

FRIES 10
sambal mayo & chilli salt (VE)

STEAMED RICE (V) (VE) 3pp

DESSERTS 8

A selection of ice creams and sorbets made locally by Bodella Dairy Ice Cream. Choose from:

- chilli chocolate (GF)
- wild strawberry (GF)
- rainbow (GF)
- mixed berry sorbet (GF) (VE)

GF: Gluten Free | V: Vegetarian | VE: Vegan



SPARKLING:

Tyrrell's 'Moore's Creek' Brut, Hunter Valley, NSW
Dal Zotto, Pucino Prosecco, King Valley, VIC
Supernatural, Pet Nat, Cradle Coast, TAS (O)(B)(N)

	
8	42
12	59
	60

CHAMPAGNE:

Champagne Philippe Gonet Champagne, Blanc De Blancs, Mesnil-sur-ogre, FRA
Andre Delorme, Cremant De Bourgogne, Blanc De Blancs, FRA
Bollinger, Special Cuvée, Ay, Champagne, FRA
Bollinger Rose, Ay, Champagne, FRA

60 375ml bottle	115
	95
29	170
	250

WHITE:

Riesling, Chaffey Brothers, Eden Valley, SA (O)
Sauvignon Blanc, Beside Broke Road, Margaret River, WA
Fume Blanc, Nashdale Lane, Orange, NSW
Sancerre, Domaine Delaporte, FRA
Pinot Grigio, Artigiano, Venezia, ITA
Pinot Grigio, Tiefenbrunner, Alto Adige, ITA
Gewurtztraminer, Willm Reserve, Alsace, FRA
Petit Chablis, Domaine Laroche, Chablis, FRA
Chardonnay, Tyrrell's, Hunter Valley, NSW
Chardonnay, Domenica Moncur Cellars, Beechworth, VIC

12	58
9	43
	75
22	105
11	53
	73
	75
21	99
11	53
	90

ROSÉ:

Chateau Maylandie, 'Les Amis', Cotes De Provence, FRA
Domenica, Nebbiolo Rose, Beechworth, VIC

11	53
	85

RED

Pinot Noir, Liv Zak, Yarra Valley, VIC
Pinot Noir, Colmar Estate, Orange, NSW
Pinot Noir, Edouard Delaunay, Septembre, Burgundy, FRA
Grenache, Langmeil, Barossa, SA
Cotes Du Rhone, La Famille Perrin, FRA
Nero D'avola, Mitolo, McLaren Vale, SA
Cabernet Sauvignon, Beside Broke Road, Margaret River, WA
Shiraz Malbec, Nashdale Lane, The Social Red, Orange, NSW
Shiraz, Tyrrell's, Rufus Stone, Heathcote, VIC
Shiraz, Yangarra, McLaren Vale, SA (O)(B)(PF)
Shiraz, Izway 'Rob & Les', Barossa, SA

12	58
	65
	105
14	68
21	105
	80
9	43
12	58
11	53
	65
	85

COCKTAILS:

APEROL SPRITZ 18

Carafe 44

Aperol, Amanti Prosecco, soda fresh orange

MONCUR NEGRONI 24

Our unique recipe.

Made in collaboration with the team at Four Pillars Gin

MARGARITA 22

Casamigos Blanco Tequila, Cointreau, fresh lime

Spice it up with a chilli salt rim!

WINTER MARTINI 24

Tanqueray 10, our winter syrup

STRAWBERRY CHAMOMILE MOJITO 20

Pampero Blanco, fresh mint, lime, strawberries, our chamomile syrup

LYCHEE MARTINI 20

Ketel One Citroen, lychee, lemon juice

GINGERBREAD OLD FASHIONED 24

Woodford Reserve Bourbon, Domaine Canton Ginger liqueur, gingerbread syrup, orange bitters

DARK, SPICY & STORMY 20

Kraken Spiced Rum, fresh lime, lemongrass, ginger beer top

MAI TAI 20

Pampero Blanco, Kraken Spiced rum, fresh lime, orgeat

CARAFES:

PALOMA SPRITZ 36

Casamigos Blanco Tequila, Cointreau, grapefruit, fresh agave

PIMM'S WINTER CUP 30

Pimm's No.1, apple juice, strawberry, mint, ginger ale

PHI PHI ISLAND ICED TEA 36

Gordon's pink gin, Ketel One, Cointreau, Tyrrell's Brut, fresh strawberries

NON-ALCOHOLIC:

NO-JITO 11

Cranberry, fresh mint, lime & strawberries

JAMAICAN COOLER 11

Pineapple juice, ginger beer, fresh mint & lime

STRAWBERRY APPLE PUNCH 11

Apple juice, fresh strawberries, lemon juice & soda

CELEBRATE WITH US!

Planning a special event? Let us do the hard work!
Call 02 9327 9777 to get in touch with our Events Team today.