

PLATES

MALAYSIAN ROTI - \$9

Served with a house made coconut peanut satay sauce (VG,N)

BEER BATTERED CHIPS - \$10

With makrut lime salt and served with sriracha mayo

KINGFISH CRACKER - \$11e

Sashimi-grade, cured South Australian Kingfish, green nam jim, makrut mayo, lemongrass and chilli on prawn cracker (GF)

THAI CURRY PUFF - \$12e

Plant based mince, rep pepper, pickled onion, sweet and sour

THAI CHIVES CAKES - \$23

Fried garlic and chives cakes, Asian herbs, iceberg with a sweet soy and vinegar sauce

FRESHLY SHUCKED

OYSTERS - \$6e

Served with green nam jim (GF)

CHICKEN SPRING

ROLL - \$7e

Served with house made sweet chilli sauce

BANGING BANGKOK

CHIPS - \$15

Loaded with Massaman curry sauce, roasted peanuts, fried curry leaves and coconut (N)

THAI FRIED

CHICKEN - \$24

Marinated in ginger, garlic, chilli and lemongrass and served with sriracha mayonnaise (GF)

**OUR PLATES ARE
BROUGHT TO YOU IN
COLLABORATION
WITH OUR FRIENDS**



GF, Gluten Free — VG, Vegan — N, Contains Nuts



WINES

WHITE

Delatite Pinot Gris • Mansfield, VIC	\$11 / \$50
Delatite Sauvignon Blanc • Mansfield, VIC	\$11 / \$50
DeBortoli Estate Vineyard Chardonnay • Yarra Valley, VIC	\$11 / \$50

RED

Grenache Wizardry Grenache • Yarra Valley, VIC	\$11 / \$50
DeBortoli Estate Shiraz • Yarra Valley, VIC	\$11 / \$50
Vinoque Same Same Pinot Noir • Yarra Valley, VIC	\$11 / \$50
Hither & Yon Cabernet Sauvignon • McLaren Vale, SA	\$11 / \$50
Trentham Estate 'The Family' Nebbiolo • Murray Darling, NSW	\$11 / \$50
Bodegas Enguera Finca Tempranillo • Valencia, ESP	\$11 / \$50

SPARKLING

Divici Prosecco • Treviso, ITA	\$11 / \$50
DeBortoli Este Cuvee • Yarra Valley, VIC	\$11 / \$50

ROSE

La Boheme Rose • Yarra Valley, VIC	\$11 / \$50
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BEER ON TAP

Pirate Life South Coast Pale Ale	\$12
Balter Lager	\$13
Asahi Super Dry	\$13

BEVERAGE IN THE FRIDGE

Brookvale Union Ginger Beer • \$10	Cascade Premium Light • \$8
Great Northern Zero • \$7	Carlton Draught • \$10
Great Northern Super Crisp • \$9	Balter XPA • \$11
Bulmer's Apple Cider • \$9	Corona Extra • \$10



CLASSIC COCKTAILS — \$22

Global favourites or our in-house specialties

📖 **NEGRONI**

Bitter and fresh. to start the night or finish it off!

🍸 **PAVLOVA SPRITZ**

A spritz take on the classic dessert with Gin, Strawberry & Passionfruit

📖 **MARGARITA**

Silver, Reposado or Añejo, whatever your tequila taste its delicious!

🍸 **ESPRESSO MARTINI**

Vodka and coffee combine for a deliciously frothy cocktail.

📖 **SOUR**

Choose your spirit, we'll shake it up! Amaretto? Whiskey? Mezcal or Pisco?

🍸 **MARTINI**

Gin or Vodka? Shaken or Stirred? Dirty, wet, dry, gibson? Take your pick!

THE HOUSE SELECTS — \$22

A rotating selection of what we're drinking... made for your enjoyment

📖 **RUM**

The Big Berry

White Rum, Triple Sec, Raspberry, Lime

📖 **WHISKEY**

Glasgow Mule

Whisky, St Germain, Lemon, Ginger Beer

🍸 **GIN**

Melon Martini

Gin, Watermelon Liqueur, Sugar

📖 **TEQUILA**

One Hunny

Tequila, Triple Sec, Lime, Mango Puree, Hot Chilli Honey

🍸 **VODKA**

Chocolate Kiss

Grey Goose Vodka, Passionfruit, White Chocolate, Grapefruit

🍸 **NON-ALC • \$16**

Mango Magic

Mango, Pineapple, Passionfruit, Lime & Soda



SUNDAY PLATES

THAI FRIED CHICKEN • \$24

Marinated in ginger, garlic, chilli and lemongrass and served with sriracha mayonnaise (GF)

MALAYSIAN ROTI • \$10

Served with a house made coconut peanut satay sauce (VG,N)

COCONUT SNAPPER CEVICHE • \$24

Lime-cured snapper, coconut pomelo, chilli with Crispy Wonton Crackes

CRISPY BARRAMUNDI • \$36

Lime-cured snapper, coconut pomelo, chilli with Crispy Wonton Crackers (GF)

THAI CHIVES CAKES • \$23

Fried garlic and chives cakes, Asian herbs, iceberg with a sweet soy and vinegar sauce

MUSHROOM LARB • \$23

Grilled Mushrooms, shallots lemongrass, herbs, nuoc cham, roast rice powder

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