

COCKTAILS

Yuzu Tom Collins Four Pillars Modern Australian, yuzu sake, lemon, lemongrass syrup, soda	18
Southside Bombay Sapphire, fresh lemon, fresh mint, touch of syrup	18
Jammareto Sour Jameson, Dissaronno Ammareto, fresh lemon, orange bitters, egg white (VGO)	20
Bramble on Bombay Bramble, Marionette Groseille, lemon, fresh rosemary	18
Rum Runner Bacardi Spiced, Cointreau, pineapple turmeric shrub, fresh lime, Orgeat, Angostura bitters	19
Sonder Sunset Passionfruit, peach sake & prosecco	14
Day at the Spa Hendricks Mid Summer, Elderflower, fresh strawberries, mint, cucumber, lavender mist, tonic	18
Almost Famous Mezcal, Aperol, lemon, D.O.M benedictine	19
Simmi Smash Mulberry Gin, De Kyper apricot, schnapps, fresh citrus, plum	18
Basil Bliss Tequila Blanco, strawberry infused pink Lillet blanc, pink grapefruit juice, lime, aloe vera, fresh basil	18

Classics available on request

Ancho Fashioned Woodford Reserve Bourbon, Del Maguey Mezcal, Ancho chilli syrup, Aztec chocolate bitters	22
“Golden Hour” Pisco, Mango Liqueur, yellow chartreuse, fresh lemon, peach bitters, egg white (VGO)	19

SPARKLING

Cat out of the bag, NV Brut Victoria, Aus	9/38
Villa Sandi, Prosecco Italy	11/52
Tenuta Maccan, Sparkling Rosé Friuli-Venezia Giulia, Italy	11/52

WHITE

Longhop, Pinot Gris Adelaide Hills, SA	9.5/46
Eden Hall, Riesling Eden Valley, SA	10/48
Checkerboard, Sauvignon Blanc South Australia	8/37
Ricco Terra Bronco, Buster white blend Riverland, SA	9.5/46
The Sum Chardonnay Pemberton, WA	11/53

RED

Ricca Terra, Colour of calmness Rosé Riverland, SA	9/43
Juno Nebbiolo Rosato Rosé Adelaide Hills, SA	12/55
Bellvale, Pinot Noir Gippsland, VIC	11/53
Longview, Nebbiolo Fresco Adelaide Hills, SA	14/60
Slurpy Boi Chilled Cab Sauv/ Sauv blanc blend Victoria	55
Checkerboard, Shiraz South Australia	8/37
Torzzi Matthews DJ Shiraz Barossa Valley, SA	10/48

BEER

Bentleigh Lager	8/10
Goat Steam Ale	9/12
Goat Pale Ale	9/12
Goat Summer Ale	9/12
Goat Lager	9/12
Stone & Wood Pacific Ale	9.5/12.5
The Woodsman Amber Ale	10/13
Wolf of the Willows Pilsner	9.5/12.5
Stomping Ground Gipps St Pale	10/13
Dos Equis Lager Especial	10/13
2 Brothers Little Apple Cider	8/10

* Please note a 15% surcharge applies to both food and beverage on public holidays

SHARES

Sydney Rock Oysters Peanut nahm jim dressing, fried shallots & lime leaf (gf, df)	5ea
Charred Roti Bread w/ Malaysian satay (vg, df)	7
5 Spice Salt & Pepper Calamari XO chilli mayo, lemon, red chilli, soft Asian herbs (df, gfo)	14
XO Prawn Toast w/ pickled relish mayo, soft Asian herbs, lemon (df)	16
Mushroom Bao Buns (2) Field mushrooms, bean shoots, honey-carrot, cucumber, chilli bean sauce (vg)	13
Roasted Chicken Bao Buns (2) Sweet & sour sauce, lime leaves, iceberg lettuce, fried shallot (df)	14
Cheeseburger Spring Rolls (3) w/ iceberg lettuce, dill pickle & not so secret, secret sauce	14
Waffle Fries w/ garlic aioli & cucumber pickle (v, df) <i>- Load em' up! Add 24 hours braised pork shoulder w/ green tomatillo salsa +8</i>	12
Bad Boy Chips w/ lemon-paprika salt & Sriracha mayo (v)	9
BBQ Chicken Drumettes Sweet & spicy gouchujang, pickled daikon, toasted sesame (gf, df)	15
Crispy Porkbelly Bites Peanut miso-caramel, lime, kimchi (gf, df)	16

MAINS

Lime & Chilli Cured Salmon Radish, apple & cucumber salad, coriander, vermicelli noodles, yuzu dressing (gf, df, vgo)	17
Asian Super Salad Quinoa, freekeh, green bean, kale, pomegranate, wasabi peas, roasted garlic & black vinegar dressing (vg, gf) <i>- Add salmon +5, chicken +4, tofu +4 fried egg +3</i>	17
Black Lip Mussels Ginger, lemongrass, kaffir lime & Thai basil (gf, df) <i>- Add roti bread +4</i>	22
Yellow Jungle Coconut Curry Japanese pumpkin, vermicelli noodles, fried garlic, pickled veg, galangal (vg, gf)	21
Steamed Barramundi w/ Asian greens, roasted shallot & chilli dressing, lime & pickles (gf, df)	27
Hainanese Chicken Masterstock braised chicken, coconut rice, cucumber, ginger-shallot sauce (gf, df)	26
Sichuan Beef Brisket Slow cooked Aromatic Brisket, w/ confit potato, jungle salad, bean shoots, pickles (gf, df)	28
Black Bean Pork Shoulder Stir-fried udon noodles, green cabbage, gai lan, Korean black bean sauce (df)	26

SWEETS

White Chocolate Mousse Tapioca palm sugar caramel (v, gf)	10
Cinnamon Donuts Salted caramel, vanilla ice cream, almond crumb (v)	10

**FEED ME
49PP**

MINIMUM 2 PEOPLE

Let our chef feed you with a delicious selection of entrees and mains

Sweet tooth? Add dessert +8pp

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ONLINE**

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GF - Gluten free, V - Vegetarian, VG - Vegan
DF - Dairy free

Whilst we do our best to accommodate any allergies or sensitivities, we are unable to guarantee that trace elements will not be present.