

SPARKLING

Harvest. Blanc De Blancs Victoria	65
Cat out of the bag, NV Brut Victoria	9/38
Villa Sandi, Prosecco Italy	11/53
Tenuta Maccan, Sparkling Rosé Friuli-Venezia Giulia, Italy	11/53

WHITE

Eden Hall, Riesling Eden Valley, SA	10/48
Shut The Gate For Love, Riesling Eden Valley, SA	65
Bellvale, Pinot Grigio Gippsland, VIC	11/53
Starborough Sauvignon Blanc Marlborough, NZ	10/48
Checkerboard, Sauvignon Blanc South Australia	8/37
The Sum Chardonnay Pemberton, WA	11/53
Ricca Terra Bronco, Vermentino/Fiano/Greco Riverland, SA	9.5/46

SONDER
Bentleigh

RED

Ricca Terra, Terra Do Rio, Rosé Riverland, SA	9/43
Juno Nebbiolo Rosato Rosé Adelaide Hills, SA	12/55
Bellvale, Pinot Noir Gippsland, VIC	11/53
Circe, Pinot Noir Mornington Peninsula	65
Halcyon Days, Nero d'Avola Barmera, Riverland	75
Longview, Nebbiolo Fresco Adelaide Hills, SA	14/60
Checkerboard, Shiraz South Australia	8/37
Torzi Matthews DJ Shiraz Barossa Valley, SA	10/48

BEER

Bentleigh Lager	8/10
Goat Steam Ale	9/12
Goat Pale 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
Bodriggy Neipa Cosmic Microwave	10/13

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

SHARES

- Charred Roti Bread** 7
w/ Malaysian satay (vg, df)
- 5 Spice Salt & Pepper Calamari** 14
XO chilli mayo, lemon, red chilli, soft Asian herbs (df, gfo)
- Mushroom Bao Buns (2)** 13
Field mushrooms, bean shoots, honey-carrot, cucumber, chilli bean sauce (vg)
- Roasted Chicken Bao Buns (2)** 14
Sweet & sour sauce, lime leaves, iceberg lettuce, fried shallot (df)
- Cheeseburger Spring Rolls (3)** 14
w/ iceberg lettuce, dill pickle & not so secret, secret sauce
- Waffle Fries** 12
w/ garlic aioli & cucumber pickle (v, df)
- Bad Boy Chips** 9
w/ lemon-paprika salt & Sriracha mayo (v)
- BBQ Chicken Drumettes** 15
Sweet & spicy gouchujang, pickled daikon, toasted sesame (gf, df)
- Crispy Porkbelly Bites** 16
Peanut miso-caramel, lime, kimchi (gf, df)

MAINS

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

SWEETS

- Cinnamon Donuts** 10
Salted caramel, vanilla ice cream, almond crumb (v)

FEED ME 49PP



MINIMUM 2 PEOPLE

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

Sweet tooth? Add dessert +8pp

GF - Gluten free, V - Vego, 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.

SAFE CHECK IN



Please make sure you have checked in. Masks must be worn throughout the venue when not eating & drinking at your table.

1.5 is still a vibe!