

COCKTAILS

- Yuzu Tom Collins** **18**
Four Pillars Modern Australian, yuzu sake, lemon, lemongrass syrup, soda
- Southside** **18**
Bombay Sapphire, fresh lemon, fresh mint, touch of syrup
- Jammaretto Sour** **20**
Jameson, Dissaronno Ammaretto, fresh lemon, orange bitters, egg white (vegan option available)
- Bramble on** **18**
Bombay Bramble, Marionette Groseille, lemon, fresh rosemary
- Rum Runner** **19**
Bacardi Spiced, Cointreau, pineapple turmeric shrub, fresh lime, Orgeat, Angostura bitters
- Sonder Sunset** **14**
Passionfruit, peach sake & prosecco
- Day at the Spa** **18**
Hendricks Midusmmer , Elderflower, fresh strawberries, mint, cucumber, lavender mist, tonic
- Almost Famous** **19**
Mezcal, Aperol , lemon, D.O.M benedictine
- Simmi Smash** **18**
Mulberry Gin, De Kyper apricot, schnapps, fresh citrus, plum

Loose Goose **20**

Lemon, pepper infused Grey Goose,
Noilly Pratt dry Vermouth, grilled olives

Basil Bliss **18**

Tequila Blanco, strawberry infused pink
Lillet blanc, pink grapefruit juice, lime,
aloe vera, fresh basil

Ancho Fashioned **22**

Woodford Reserve Bourbon, Del
Maguey Mezcal, Ancho chilli syrup,
Aztec chocolate bitters

“Golden Hour” **19**

Pisco, Mango Liqueur ,yellow chartreuse,
fresh lemon, peach bitters, egg white
(vegan option available)

**Classic cocktails
available on request**

WINE

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 |
| Muna Muna, Sauvignon Blanc
Marlborough, NZ | 9.5/46 |
| Ricco Terra Bronco,
Buster white blend
Riverland, SA | 9.5/46 |
| Xanadu Chardonnay
Margaret River, WA | 11/53 |

RED

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

BEER

SCHMIDDY/PINT

Bentleigh Lager	8/10
Goat Steam Ale	9/12
Goat Pale Ale	9/12
Goat Summer Ale	9/12
Bodriggy Speccy Juice IPA	10/13
Stone & Wood Pacific Ale	9.5/12.5
Wolf of the Willows Pilsner	9.5/12.5
Stomping Ground Gipps St Pale Ale	10/13
Bad Shepherd Passionfruit Sour	10/13
2 Brothers Little Apple Cider	8/10

FOOD

SHARE

- Lime & Chilli Cured Salmon** **17**
Radish, apple & cucumber salad,
coriander, vermicelli noodles, yuzu
dressing (gf, df, vgo)
- Asian Super Salad** **17**
Quinoa, green bean, kale, pomegranate,
wasabi peas, roasted garlic & black vinegar
dressing (vg, gf, df)
- Add slamon +5, chicken +4, tofu +4
fried egg +3*
- Tofu Bao Buns (2)** **13**
Fried tofu, pickled daikon, spring onion,
wombok, chilli bean sauce (vg, df)
- Roasted Chicken Bao Buns (2)** **14**
Sweet & sour sauce, lime leaves,
iceberg lettuce, fried shallot (df)
- Salt & Pepper Calamari** **14**
XO mayo, lime, pickled chilli, coriander
(df)
- Hanoi Spring Rolls (4)** **10**
Pork, prawn & veggie w / iceberg
lettuce & nuoc charm (gf, df)
- Waffle Fries** **12**
w/ roasted garlic aioli & cucumber
pickle (v, df)
- Bad Boy Chips** **9**
Sriracha Mayo (v)

BBQ Chicken Drumettes **15**

Sweet & spicy gouchujang, pickled daikon, toasted sesame (df)

Crispy Porkbelly Bits **16**

Peanut miso-caramel, lime, kimchi (gf, df)

MAINS

Sweet Potato Panang Curry **19**

Vermicelli noodles, jungle salad, pickled pineapple (vg, gf, df)

Black Lip Mussels **22**

Ginger, lemongrass, kaffir lime & Basil (gf, df)

Add roti bread - +4

Steamed Barramundi **27**

Chinese broccoli, Wombok, Fish sauce caramel, pickled veg (gf, df)

Hainanese Chicken **26**

Masterstock braised chicken, coconut rice, cucumber, ginger-shallot sauce (gf, df)

Sichuan Beef Brisket **28**

Slow cooked Aromatic Brisket, Asian herbs salad, bean shoots, pickled veg & coconut rice (gf, df)

SWEET

Coconut Vanilla Pannacotta **10**

Fresh mango, coconut tapioca, toasted coconut (vg, gf, dfo)

Cinnamon Donuts **10**

Salted caramel, vanilla Icecream, almond crumb (v)

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

DF - Dairy Free VGO - Vegan option

FEED ME 49PP

MINIMUM 4 PEOPLE

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

ADD DESSERT +10pp