

# ALL DAY MENU

## HOUSE COCKTAILS

### TONY JAA \$16

Beefeater gin, Thai basil, cucumber, lime

### YUZU \$17

Wyborowa vodka, yuzu, ginger beer, pineapple

### LYCHEE & LEMONGRASS \$18

lemongrass infused Beefeater gin, lychee, ginger

### THE BUSINESS \$20

chilli infused Tromba blanco tequila, grapefruit, agave, lime

### GLEN COCO \$17

Havana 3YO rum, Licor 43, nashi pear, lemon

### PLAYOFF P \$18

charred pineapple infused Wyborowa vodka, Cargo Cult rum, amaretto, lemon, orange bitters

### COCKTAIL 6 \$19

Barsol pisco, young coconut, egg white, lemon, grapefruit bitters

### THE CLASSIC \$20

brown butter & popcorn washed Maker's Mark bourbon, Le Pere Jules 5YO, agave, aromatic bitters

## COCKTAIL JUGS

### ROSY CHEEKS \$40

lychee liqueur, rose petal infused sake, grapefruit, lemon

### SOJU BOY \$40

Kraken rum, Jinro soju, apple, ginger beer, orange bitters

## \$5 HAPPY HOUR

— 4.30PM-6.30PM EVERY DAY —

SELECTED BEER, WINE, BUBBLES & SPRITZ

Plus check out 'What's On' at [bangbang.com.au](http://bangbang.com.au)

## TAP BEER

ASAHI SUPER DRY 300ml \$11

ASAHI SUPER DRY BLACK 300ml \$11

ESTRELLA LAGER 400ml \$11

CRICKETERS LAGER 425ml \$9

MOUNTAIN GOAT 'GOAT' LAGER 425ml \$9

MOUNTAIN GOAT STEAM ALE 425ml \$10

CRICKETERS PALE ALE 425ml \$10

BERTIE APPLE CIDER 425ml \$9

## SNACKS

### FRESHLY SHUCKED OYSTER \$4.5

red chilli & lime granita

### SMOKED TROUT BETEL LEAF \$6

peanut, kaffir lime, flying fish roe

### POMELO BETEL LEAF \$5

cashew, coriander, lemongrass

### PORK SCRATCHINGS \$6

green nahm jim, spring onion

### SATAY CHICKEN SKEWERS \$6

peanut, red curry

### STIR FRY CHICKEN LIVERS \$5.5

yellow bean soy, ginger, Chinese celery

## SMALL SHARES

### CRISPY CHICKEN RIBS \$15

lemongrass caramel, chilli, coriander

### SALT & PEPPER SQUID \$16

roasted shallot dressing

### PUMPKIN & CHIVE CAKES \$12

yellow bean soy, cucumber, ginger

### HIRAMASA KINGFISH SASHIMI \$23

green nahm jim, tobiko fish roe, radish

### OCEAN TROUT LARB \$22

chilli, lime, roasted rice, fried shallot

### PAPAYA & KOHLRABI SLAW \$14

snake beans, cherry tomato, dried shrimp

### STEAMED SILKEN TOFU \$15

pickled ginger, soy mirin dressing

### BAKED TURMERIC EGGPLANT \$14

snow pea shoots, dill, eggplant chips

### ROASTED PORK BELLY \$18

nashi, green nahm jim, master stock caramel

### CRYING TIGER BEEF \$18

tamarind jaew, roasted rice, lettuce cups

### DRY RED CURRY SOFT SHELL CRAB \$21

wild ginger, peppercorn, basil

PLEASE INFORM US OF ANY DIETARIES

## LARGE SHARES

### WAGYU BEEF JUNGLE CURRY \$28

kampot pepper, krachai, scud chilli

### BANANA LEAF WRAPPED BARRAMUNDI FILLET \$28

turmeric, dill, Thai basil

### CRISP BABY SNAPPER TOM YUM DRESSING \$39

green apple, fried lemongrass, cashew nut

### GRILLED LAMB SHOULDER \$36

pickled ginger, green chilli & mint dressing

### TWICE COOKED DUCK \$38 / 58

cucumber, tamarind roasted rice dressing

### YELLOW CURRY ROASTED CAULIFLOWER \$24

sweet potato, cherry tomato

### GRILLED HAINANESE CHICKEN \$26 / 38

five spice salt, Vietnamese mint, lemon

## SIDES

mirin marinated cucumbers \$5

baked sweet potato, Srircha butter \$6

apple, cashew, celery slaw \$7

iceberg, pennyworth & radicchio salad \$9

stir fry gai lan, oyster sauce \$12

French fries, roasted chilli, lime leaf, Kewpie mayo \$9

charred roti bread \$4

steamed open bao (3) \$5

steamed jasmine rice \$2 / 4

## DESSERT

### BLACK STICKY RICE \$14

pandan sweet cream, coconut macaron

### LAMINGTON CREPE \$16

chocolate crepe, berry gel, coconut parfait

### MANGO & YUZU MOUSSE \$14

white chocolate, raspberries, passionfruit sorbet

### SCOOPS \$5

mango / passionfruit / coconut - sorbet

salted caramel / chocolate mousse - ice-cream

## KIDS

grilled chicken, coleslaw \$8

calamari, fries, mayonnaise \$8

chicken fried rice \$8

cinnamon donuts, condensed milk \$7

10% SURCHARGE APPLIES ON PUBLIC HOLIDAYS



## BANG-QUET

\$59PP

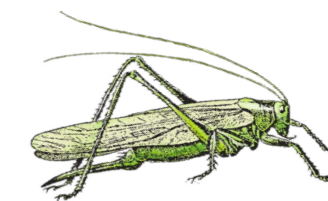
Four or more? Let us put together the perfect bang-quet for you.

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## DRINKS

\$29PP

Enhance your meal with drinks matched to today's menu. Cocktail on arrival and 2 glasses of wine.



## SOME WINE

(PLEASE ASK FOR FULL WINE LIST)

### SIDEWOOD

'Brut' NV Adelaide Hills, SA - \$12 / 65

### RIESLINGFREAK 'NO. 5'

Riesling 2018 Clare Valley, SA - \$13 / 65

### HOLLY'S GARDEN

Pinot Gris 2016 Gippsland, VIC - \$13 / 65

### KONRAD

Gewurztraminer 2016 Marlborough, NZ - \$5

### LIGHT FOOT & SONS ROSE

Pinot Nior 2017 Gippsland, VIC - \$12 / 60

### BEAUTIFUL ISLE

Pinot Noir 2016 Tamar Valley, TAS - \$13 / 65

### TELMO RODRIGUEZ 'GABA DO XIL'

Mencia 2015 Valdeorras, Spain - \$60

### MOUNT LANGI GHIRAN 'HOLLOWS'

Shiraz 2016 Grampians, VIC - \$13 / 65