

ALL DAY MENU

HOUSE COCKTAILS

ICHI BANG \$18

Wyborowa vodka, Junmai sake, yuzu, lime

SOUTHSIDE JAM \$19

Maker's Mark bourbon, Cointreau, lime, raspberry jam

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 \$19

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

COCKTAIL 7 \$21

Beefeater gin, St Germain, lemon, egg, grenache float

CORY HART \$18

Havana 7YO, Baileys, chai syrup, coconut cream, star anise

COCKTAIL JUGS (1L)

ROSY CHEEKS \$40

lychee liqueur, rose petal infused sake, grapefruit, lemon

SOJU BOY \$40

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

STORM CHASER \$40 / \$10 GLS

Tromba blanco, spiced fig & pear, lime, tonic

\$5 HAPPY HOUR

— 4.30PM-6.30PM EVERY DAY —

SELECTED BEER, WINE, BUBBLES & SPRITZ

Plus check out 'What's On' at 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

SNACK

FRESHLY SHUCKED OYSTER (1) \$4.5
red chilli & lime granita

MARINATED MUSSEL BETEL LEAF (1) \$6
chilli jam, toasted coconut

POMELO BETEL LEAF (1) \$5
cashew, coriander, lemongrass

THAI SEMI DRIED BEEF \$7
housemade sriracha

CHICKEN LIVER PATE \$18
candied quince, melba toast

SATAY CHICKEN SKEWERS (3) \$12
peanut, red curry

PUMPKIN & CHIVE CAKES \$12
yellow bean soy, cucumber, ginger

SALT & PEPPER SQUID \$16
roasted shallot dressing

CRISPY CHICKEN RIBS \$15
lemongrass caramel, chilli, coriander

CHARRED ASSAM LAMB RIBS (3) \$19
tamrind, chilli, lime

SMALL

HIRAMASA KINGFISH SASHIMI \$23
green nahm jim, tobiko fish roe, radish

PAPAYA & KOHLRABI SLAW \$14
snake beans, cherry tomato, dried shrimp

BARRAMUNDI WINGS \$19
black pepper, coriander, spring onion

STEAMED SILKEN TOFU \$15
pickled ginger, soy mirin dressing

BAKED TURMERIC EGGPLANT \$14
snow pea shoots, dill, eggplant chips

STIR FRIED CLAMS \$22
lime butter sauce, fennel

ROASTED PORK BELLY \$18
nashi, green nahm jim, master stock caramel

CRYING TIGER BEEF \$18
tamrind jaew, roasted rice, lettuce cups

DRY RED CURRY
PUMPKIN \$19 or SOFT SHELL CRAB \$21
okra, krachai, green peppercorn

LARGE

BANANA LEAF WRAPPED BARRAMUNDI FILLET \$28
turmeric, dill, Thai basil

THAI ROAST POUSSIN \$34
lemongrass, tumeric

LAMB SHOULDER JUNGLE CURRY \$36
kampot pepper, krachai, scud chilli

TWICE COOKED DUCK \$38 / 58
cucumber, tamarind roasted rice dressing

YELLOW CURRY ROASTED CAULIFLOWER \$24
sweet potato, cherry tomato

BEEF SHORT RIB BO KO \$42
coconut, chinese cinnamon, soy sauce

SIDE

mirin marinated cucumbers \$5

baked sweet potato, Sriracha butter \$6

apple, spring onion & savoy cabbage slaw \$8

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

SWEET

BLACK STICKY RICE \$14
pandan sweet cream, coconut macaron

LAMINGTON CREPE \$16
chocolate crepe, berry gel, coconut parfait

HOUSEMADE APPLE PIE \$10
cinnamon, vanilla ice cream

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

PLEASE INFORM US OF ANY DIETARIES
10% SURCHARGE APPLIES ON PUBLIC HOLIDAYS



BANG-QUET

\$59PP

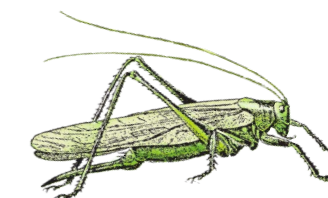
Four or more? Let us put together the perfect bang-quet for you.

+++

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. 3'

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

HOLLY'S GARDEN

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

DOMAINE PAUL JABOULET AINE 'PARALLELE 45'

Grenache Blanc, Marsanne, Viognier 2017
Rhône Valley, France - \$12 / 60

FONTANET ROSE

Grenache, Syrah, Carignan, Cinsault 2016
Pays d'Oc, France - \$10 / 50

BEAUTIFUL ISLE

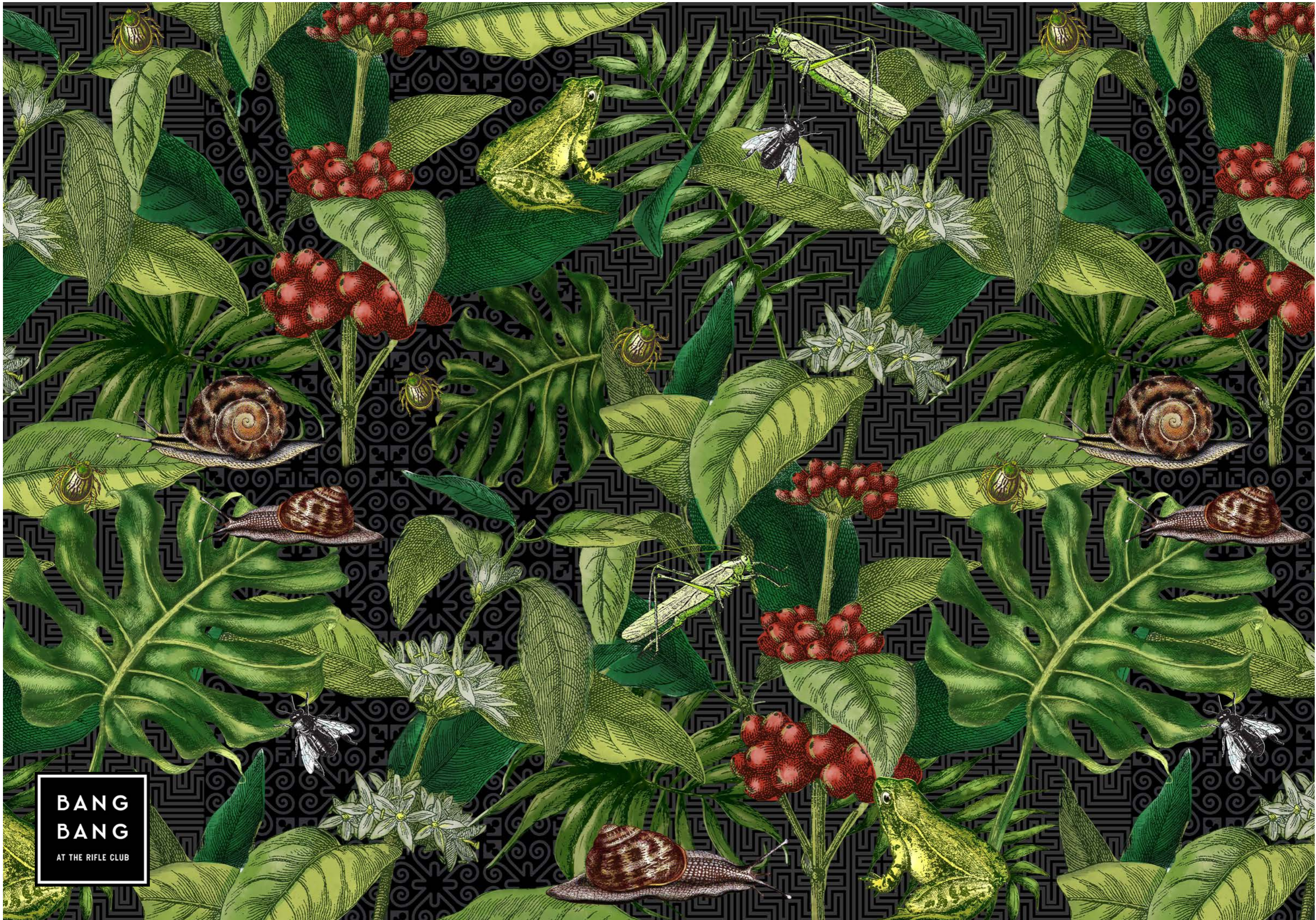
Pinot Noir 2016 Tamar Valley, TAS - \$13 / 65

TELMO RODRIGUEZ 'GABA DO XIL'

Mencia 2015 Valdeorras, Spain - \$60

MOUNT LANGI GHIRAN 'HOLLOWS'

Shiraz 2016 Grampians, VIC - \$13 / 65



**BANG
BANG**
AT THE RIFLE CLUB