

# WELCOME BACK :)

## HOUSE COCKTAILS

### YUZU \$18

Wyborowa vodka, yuzu, pineapple, lemon,  
ginger beer

### LAVENDER PARK \$19

Beefeater gin, aloe vera, lavender, cucumber, lime

### LYCHEE & LEMONGRASS \$18

lemongrass infused Beefeater gin, lychee, lemon, ginger

### ELYSSE MORGAN \$20

chilli infused Tromba blanco tequila, passionfruit, lime,  
agave

### SUNNY BOI \$17

Beenleigh 5YO rum, Chateul Soorok soju, coconut,  
grapefruit juice, lime

### COCKTAIL 9 \$17

Aperol, egg white, lemon, ginger, soda, Viet mint

### SUMMERTIME NEGRONI \$19

Plymouth Sloe gin, Dolin Dry, Punt e Mez, orange bitters

## SPRITZ

### BANK ST \$15

St Germain, prosecco, cucumber, mint

### GRAPEROL SPRITZ \$14

Aperol, prosecco, grapefruit

## TAP BEER

ASAHI SUPER DRY 300ml \$11

ASAHI SUPER DRY BLACK 300ml \$11

BALTER XPA 425ml \$11

GREEN BEACON PASSION SOUR 425ml \$10

4 PINES SUMMER ALE 425ml \$11

MOUNTAIN GOAT STEAM ALE 425ml \$10

MOONDOG 'OLD MATE' PALE ALE 425ml \$9

BERTIE APPLE CIDER 425ml \$9

### OYSTERS \$5 / \$19

cucumber mignonette

### SALTED MANGO BETEL LEAF \$5

pickled cucumber & chilli

### OCTOPUS BETEL LEAF \$6

nam prik pao, pickled chilli

### SALMON SASHIMI \$19

green nahm jim, pickled cucumber,  
wasabi mayo

### NEM CHUA \$12

Vietnamese cured beef, pickles

### SESAME TOAST \$12

chicken mince, coriander seed, pickles

### POPCORN CAULIFLOWER \$14

mushroom XO buffalo sauce

### CHICKEN DRUMETTES \$16

smoked chilli mayo, fish sauce caramel

### SMOKED LAMB RIBS \$19

tamarind jeow, soft herbs

### LIANGBAN DOFU \$18

chilled silken tofu, Szechuan sauce, crispy chilli  
tofu, spring onion

### PAD THAI \$16

flat rice noodle, egg, bean shoot, dried shrimp,  
chilli flakes

### EGGPLANT RENDANG CURRY \$26

braised eggplant, malay pickles, toasted coconut

### GAI YANG \$29

roast Thai baby chicken, turmeric, lemongrass

### CRUMBED ROCKLING \$33

burnt butter nuoc mau, chilli

### BEEF BRISKET \$34

12-hour braised beef, hoisin, jungle herb salad

### BABI GULING \$31

Balinese roast pork shoulder, crackling, lawar

### PAPAYA SALAD \$12

cucumber, Thai basil, galangal,  
fried anchovies, scud chilli

### SPRING BEAN SALAD \$9

biang biang sauce, crispy shallot

### APPLE & SAVOY CABBAGE SLAW \$9

spring onion vinaigrette

### FRENCH FRIES \$9

roasted chilli, kaffir lime, kewpie mayo

### RICE \$4

steamed jasmine rice

### ROTI \$4

charred roti bread

### BAO \$6

3 soft steamed bao buns

## SWEET

### CHOCOLATE POT DE CREME \$10

chilli chocolate soil, crushed peanuts

### MANGO STICKY RICE \$10

candied cashew, salted coconut cream

### THAI MILK TEA PANNA COTTA \$10

fruit salad, coconut jelly



PLEASE INFORM US OF ANY DIETARIES - 10% SURCHARGE APPLIES ON PUBLIC HOLIDAYS  
1.1% SURCHARGE APPLIES TO ALL CARD PAYMENTS

## BANG-QUET

\$59PP

Let us put together the perfect bang-quet  
for you.

## BOTTOMLESS BRUNCH

\$59PP (SAT + SUN)

2 hours of bottomless beverages  
plus a hawker style feed me menu.  
Minimum of 4pax 12 - 2pm



## SOME WINE

(PLEASE ASK FOR FULL WINE LIST)

### CA DI ALTE

Prosecco DOC NV Veneto, Italy - \$11 / 55

### RIESLINGFREAK 'NO. 3'

Riesling 2017 Clare Valley, SA - \$14 / 34 / 65

### PACHA MAMA

Pinot Gris 2019 Strathbogie Ranges, VIC -  
\$14 / 32 / 60

### OAKRIDGE

Chardonnay 2018 Yarra Valley, VIC - \$14 / 34 / 50

### JARDIN DES CHARMES

Cinsault, Grenache 2018  
Coteaux de Beziers, France - \$12 / 30 / 55

### DOMINIQUE PIRON

Gamay 2018 Beaujolais Villages, France -  
\$13 / 32 / 60

### HENTY FARM

Pinot Noir 2016 Henty, VIC - \$14 / 34 / 65

### CLOAK

Sangiovese 2018 King Valley, VIC - \$14 / 34 / 65

### MOTLEY CRU

Shiraz 2018 Central Victoria, VIC - \$10 / 24 / 45