

WELCOME BACK

HOUSE COCKTAILS

6 IN THE MORNIN' \$21

Wyborowa vodka, Manly Spirits limoncello,
Larson & Thompson earl grey

LAVENDER PARK \$20

Beefeater gin, aloe vera, lavender,
cucumber, lime

LYCHEE & LEMONGRASS \$20

lemongrass infused Beefeater gin,
lychee, lemon, ginger

ELYSSE MORGAN \$21

chilli infused Tromba blanco tequila,
passionfruit, agave, lime

SOJU LONG BOI \$24

Kraken dark spiced rum, Chateul Soorok soju,
Disaronno, Thai basil, apple

COCKTAIL 9 \$18

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

SUMMERTIME NEGRONI \$20

Plymouth Sloe gin, Dolin dry, Punt e Mez

SPRITZ

CAMPARI SPRITZ \$15

Campari, prosecco, soda, orange

GRAPEROL SPRITZ \$15

Aperol, prosecco, soda, grapefruit

SLOE DOWN \$15

Plymouth Sloe gin, prosecco, mint, tonic

TAP BEER

ASAHI SUPER DRY 300ml \$11

ASAHI SUPER DRY BLACK 300ml \$11

GREEN BEACON PASSION SOUR 425ml \$10

GREEN BEACON TROPICAL ALE 425ml \$11

MOUNTAIN GOAT SUMMER ALE 425ml \$11

MOUNTAIN GOAT STEAM ALE 425ml \$11

MOONDOG 'OLD MATE' PALE ALE 425ml \$10

BERTIE APPLE CIDER 425ml \$10

OYSTERS \$24

6pc, cucumber mignonette

SALTED MANGO BETEL LEAF \$5

pickled cucumber & chilli

OCTOPUS BETEL LEAF \$6

nam prik pao, pickled chilli

SEMI DRIED BEEF \$12

house made sriracha

SALMON SASHIMI \$19

green nahm jim, pickled cucumber,
wasabi mayo

SESAME TOAST \$13

chicken mince, coriander seed, pickles

POPCORN CAULIFLOWER \$15

mushroom XO buffalo sauce

CHICKEN DRUMETTES \$17

smoked chilli mayo, fish sauce caramel

LIANGBAN DOFU \$18

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

STEAMED SNAPPER \$36

consomme, lemongrass, chilli, ginger

ROAST DUCK \$38

tea brined 1/2 duck, crispy rice noodle, plum sauce

RED BBQ PORK \$25

spit roasted, Filipino sawsawan

BEEF BRISKET \$35

12-hour braised beef, hoisin, jungle herb salad

LAMB SHANK MASSAMAN \$28

braised lamb shank, smashed potato, pickled shallot

EGGPLANT RENDANG \$27

braised eggplant curry, malay pickles,
toasted coconut

DAN DAN SESAME NOODLE \$24

Shanghai noodle, shiitake mushroom, sesame paste,
black bean

PAPAYA SALAD \$13

cucumber, Thai basil, fried anchovies,
scud chilli, crushed peanuts

MORNING GLORY \$14

wok tossed siamese watercress, yellow bean

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

BUTTER ROASTED QUINCE \$10

white chocolate ganache, chilli chocolate soil

5 SPICE APPLE TURNOVER \$10

coconut sorbet

THAI MILK TEA PANNA COTTA \$10

strawberries, coconut jelly



10% SURCHARGE APPLIES ON PUBLIC HOLIDAYS

DUE TO COVID19, WE ARE NOT CURRENTLY TAKING CASH - 1.1% SURCHARGE APPLIES TO ALL CARD PAYMENTS

PLEASE INFORM US OF ANY DIETARIES - WE PROCESS MEAT, SEAFOOD, NUTS & PRODUCTS CONTAINING GLUTEN ON SITE

SO WE CANNOT GUARANTEE ANYTHING WILL BE 100% ALLERGEN FREE

BANG-QUET

\$59PP

Sit back & relax as we put together
the perfect bang-quet for you & your table!

BOTTOMLESS BRUNCH

\$59PP

2 hours of bottomless beverages plus
a hawker style feed me menu.

Available on Sat + Sun



SOME WINE

(PLEASE ASK FOR FULL WINE LIST)

CA DI ALTE

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

RIESLINGFREAK 'NO. 3'

Riesling 2020 Clare Valley, SA - \$14 / 34 / 65

PRINTHIE

Pinot Gris 2019 Orange, NSW - \$14 / 34 / 65

BARE

Chardonnay 2020 Adelaide Hills, SA - \$14 / 34 / 65

AIX

Cinsault, Grenache, Syrah 2019 Provence, France -
\$14 / 34 / 65

PREECE

Pinot Noir 2019 Yarra Valley, VIC - \$14 / 34 / 65

DOMINIQUE PIRON

Gamay 2019 Beaujolais Villages, France -
\$13 / 32 / 60

SMALLFRY 'ECLECTIK VIOLET'

Grenache, Cinsault 2020 Barossa Valley SA -
\$14 / 34 / 65

LONGVIEW 'VISTA'

Shiraz, Barbera 2018 Barossa Valley, SA - \$13 / 32 / 60



**BANG
BANG**
AT THE RIFLE CLUB