

# WELCOME

## HOUSE COCKTAILS

### 6 IN THE MORNIN' \$21

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

### WENDY'S \$20

chilli infused Tromba blanco tequila, coconut,  
blood orange, kaffir lime, ginger

### LYCHEE & LEMONGRASS \$20

lemongrass infused Beekeeper gin,  
lychee, lemon, ginger

### CHRISP 'N' SMOKEY \$21

Chivas Regal 12YO, Nustrea Mezcal, pear,  
maple syrup, lemon

### SOJU LONG BOI \$24

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

### COCKTAIL 24 \$21

Makers Mark, Dolin rouge, blackberry, lemon, egg

### CRAIG DAVID \$22

Four Pillars Bloody Shiraz gin, Dolin dry,  
Liquor 43, agave, chocolate bitters

### SUMMERTIME NEGRONI \$20

Plymouth Sloe gin, Dolin dry, Punt e Mez



## TAP BEER

ASAHI SUPER DRY 300ml \$11

ASAHI SUPER DRY BLACK 300ml \$11

COLONIAL DRAUGHT 425ml \$10

GREEN BEACON PASSION SOUR 425ml \$10

GREEN BEACON TROPICAL ALE 425ml \$11

MOUNTAIN GOAT LAGER 425ml \$10

MOUNTAIN GOAT STEAM ALE 425ml \$11

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

### OYSTERS \$28

6pc, cucumber mignonette

### POMELO BETEL LEAF \$5.5

Lemongrass & cashew

### SCALLOP BETEL LEAF \$6.5

nam prik pao, toasted coconut

### SALMON SASHIMI \$21

green nahm jim, pickled cucumber,  
wasabi mayo

### SESAME TOAST \$13

chicken mince, coriander seed, pickles

### POPCORN CAULIFLOWER \$16

mushroom XO buffalo sauce

### CHICKEN DRUMETTES \$18

smoked chilli mayo, fish sauce caramel

### LIANGBAN DOFU \$18

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

### MARKET FISH \$MP

steamed 200g fillet, consomme, lemongrass,  
chilli, ginger

### ROAST DUCK \$39

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

### RED BBQ PORK \$28

spit roasted, Filipino sawsawan

### BEEF BRISKET \$35

12-hour braised beef, hoisin, jungle herb salad

### LAMB SHANK MASSAMAN \$32

braised lamb shank, smashed potato, pickled shallot

### EGGPLANT RENDANG \$29

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 \$10

spring onion vinaigrette

### FRENCH FRIES \$10

roasted chilli, kaffir lime, kewpie mayo

### RICE \$5

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 & A 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 \$65PP

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

## BOTTOMLESS BRUNCH \$65PP

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 - \$12 / 60

### RIESLINGFREAK 'NO. 3'

Riesling 2020 Clare Valley, SA - \$15 / 37 / 70

### PRINTHIE

Pinot Gris 2019 Orange, NSW - \$15 / 37 / 70

### MARC BREDIF

Chenin Blanc 2015 Vouvray, France - \$17 / 42 / 80

### AIX

Cinsault, Grenache, Syrah 2019 Provence, France -  
\$15 / 37 / 70

### LOBETHAL RD 'CAREY GULLY'

Pinot Noir 2017 Adelaide Hills, SA - \$16 / 39 / 75

### DOMINIQUE PIRON

Gamay 2019 Beaujolais Villages, France -  
\$15 / 37 / 70

### LONGVIEW 'VISTA'

Shiraz, Barbera 2018 Barossa Valley, SA - \$14 / 34 / 65

### SEABROOK 'TIGER MOTH'

Montepulciano 2018 Adelaide Hills, SA - \$16 / 39 / 75



**BANG  
BANG**  
AT THE RIFLE CLUB