

# 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

COLONAIL IPA 425ml \$11

GREEN BEACON PASSION SOUR 425ml \$10

HAWKERS HAZY PALE 425ml \$10

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

sweet chilli, toasted coconut

### PRAWN BETEL LEAF \$6.5

charred pineapple, chilli jam

### TUNA TARTARE \$21

Albacore tuna, crispy shallot,  
black sesame rice cracker

### POPCORN CAULIFLOWER \$16

XO buffalo sauce

### POPCORN CHICKEN \$18

smoked chilli mayo, fish sauce caramel, pickled chilli

### LIANGBAN DOFU \$18

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

### LARB MUANG MOO \$24

northern Thai chopped pork salad, lettuce cups

### FRIED BANANA BLOSSOM \$28

pickled fresh vegetables, tamarind

### TAMARIND ROASTED SALMON \$32

jungle herb salad, nuoc cham

### ROAST DUCK \$39

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

### WOK TOSSED CLAMS \$39

lime butter sauce, dill

### BEEF SHIN RENDANG \$37

malay peanut pickle, toasted coconut

### SMOKED LAMB RIBS \$38

tamarind glaze, soft herbs

### BANH CUON \$15

rolled rice noodle, charred corn, ginger dressing

### SOM TUM \$13

papaya, kohlrabi, roasted peanut,  
shrimp floss, tamarind

### SPRING BEAN SALAD \$10

sesame dressing, crispy shallot

### 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

### MANGO SAGO \$10

coconut, sorbet, soy praline

### BANANA ROTI \$10

chocolate, coconut sorbet

### CREME CARAMEL \$10

coconut creme



10% SURCHARGE APPLIES ON SUNDAYS & 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 \$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 ALTA

Prosecco DOC NV Veneto, Italy - \$12 / 60

### RIESLINGFREAK 'NO. 3'

Riesling 2021 Clare Valley, SA - \$15 / 37 / 70

### MARC BREDIF

Chenin Blanc 2019 Vouvray, France - \$18 / 42 / 85

### MEADOWBANK

Chardonnay 2018 Derwent Valley, TAS - \$21 / 49 / 100

### AIX

Cinsault, Grenache, Syrah 2019 Provence, France - \$16 / 39 / 75

### BELLINGHAM ESTATE

Pinot Noir 2020 Mornigton Peninsula, Vic - \$16 / 39 / 75

### DOMINIQUE PIRON

Gamay 2020 Beaujolais Villages, France - \$14 / 34 / 65

### LUCKYS

Syrah, Pinot 2019 Orange, NSW - \$12 / 29 / 55

### A RODDA 'CUVEE DE CHEZ'

Cabernet blend 2017 Beechworth, VIC - \$19 / 47 / 90





**BANG  
BANG**  
AT THE RIFLE CLUB