

WELCOME

HOUSE COCKTAILS

YUZU \$18

Wyborowa vodka, yuzu, lemon, ginger beer

RANDY MANDY \$19

Chilli & mandarin infused Wybrowa vodka, Cointreau, coconut, cranberry, lime

LYCHEE & LEMONGRASS \$21

lemongrass infused Beefeater gin, lychee, lemon, ginger

JASON PITT \$21

Tromba tequila, Jinro soju, Thai basil, apple, lime

COCKTAIL 23 \$21

Four Pillars Bloody Shiraz, Nustrea Mezcal, Vietnamese mint, lemon, egg

KING MEKHONG \$19

Mekhong whiskey, Disaronno amaretto, agave, lemon orange bitters

SUMMERTIME NEGRONI \$22

Plymouth sloe gin, Punt et Mes, Dolin dry vermouth, orange bitters, grapefruit



TAP BEER

ASAHI SUPER DRY 300ml \$11

ASAHI SUPER DRY BLACK 300ml \$11

COLONIAL W. MELON & RASPBERRY SOUR 425ml \$10

HAWKERS HAZY ALE 425ml \$10

MOUNTAIN GOAT LAGER 425ml \$10

MOUNTAIN GOAT STEAM ALE 425ml \$11

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

MOONDOG 'SUMMER 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

CURED KINGFISH SASHIMI \$24

green nahm jim, coconut gel, salmon caviar

POPCORN CAULIFLOWER \$16

XO buffalo sauce

CHICKEN DRUMETTES \$18

fish sauce caramel, smoked chilli mayo

PANGSIT UDANG \$18

prawn & pork wonton, chilli vinegar

LIANGBAN DOFU \$18

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

SMOKED LAMB RIBS \$21

3pc, tamarind glaze, soft herbs

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

WOK TOSSED HOPKINS RIVER SIRLOIN \$45

200gms, cherry tomato, gai lan, parmesan tuille

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

PASSIONFRUIT MOUSSE \$10

coconut milk crumb, white chocolate

BANANA ROTI \$10

chocolate, coconut sorbet

CREME CARAMEL \$10

coconut creme



10% SURCHARGE APPLIES ON WEEKENDS & PUBLIC HOLIDAYS

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

MAC FORBES

'Cleanskin' Riesling 2020 Strathbogie, VIC, 12.5% - \$15 / 37 / 70

MARC BREDIF

Chenin Blanc 2020 Vouvray, France - \$17 / 42 / 80

BULLANT

Chardonnay 2019 Langhorne Creek, SA - \$13 / 32 / 60

AIX

Cinsault, Grenache, Syrah 2020 Provence, France - \$16 / 39 / 75

BELLINGHAM ESTATE

Pinot Noir 2020 Mornington Peninsula, VIC - \$16 / 39 / 75

DOMINIQUE PIRON

Gamay 2020 Beaujolais Villages, France - \$15 / 37 / 70

RISING 'BAD EARTH'

Shiraz, Pinot 2020 Yarra Valley, VIC - \$15 / 37 / 70

A RODDA 'CUVEE DE CHEZ'

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



**BANG
BANG**
AT THE RIFLE CLUB