

# WELCOME

## HOUSE COCKTAILS

### LYCHEE & LEMONGRASS \$21

lemongrass infused Forty Spotted gin, lychee, lemon, ginger

### PASSION TROPICS \$20

chilli infused Tromba tequilla, Cointreau, passionfruit, lime

### STARBOII \$22

Wyborowa Vodka, Cointreau, coconut, yuzu, star anise

### COCKTAIL 7 \$21

Bitter Orange, Dom Benedictine, lemon, egg

### MARKO POLO \$21

Makers Mark, Amaro Montenegro, blackberry, lemon, soda

### ALL THINGS SPICE \$22

Kraken spiced rum, '666' Autumn butter vodka, Disaronno amaretto, pear, yuzu, maple, lemon

### CRAIG DAVID \$23

Four Pillars Bloody Shiraz, Dolin Dry, Licor 43, chocolate bitters, agave



## TAP BEER

ASAHI SUPER DRY 300ml \$11

4 PINES AMBER ALE 425ml \$10

BODRIGGY SPECCY JUICE 425ml \$10

COLONIAL CITRUS XPA 425ml \$11

MOUNTAIN GOAT LAGER 425ml \$10

MOUNTAIN GOAT STEAM ALE 425ml \$11

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

BALTER CAPTAIN SENSIBLE (MID) 425ml \$10

### OYSTERS \$4.50

1pc, cucumber mignonette

### CITRUS BETEL LEAF \$6

grapefruit, sweet chilli, toasted coconut

### BAY BUG BETEL LEAF \$8

chilli jam, toasted coconut

### 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

### CHAR GRILLED CORN RIBS \$18

sweet corn, Tamarind kecap manis, coriander chilli emulsion

### PANGSIT UDANG \$18

6pc, prawn & pork wonton, chilli vinegar

### NAM KHAO TOD \$18

crispy rice salad, pickled mushroom, roasted chilli

### SAMBAL GLAZED LAMB SKEWERS \$26

3pc, cumin, pickled daikon

### THAI GREEN CURRY \$29

sweet and sour eggplant, pickled okra

### STEAMED BARRAMUNDI \$36

Ginger Ikan broth, spring onion salsa, crispy enoki mushroom

### STICKY GLAZED PORK RIBS \$38

half rack, curry & yellow bean caramel, soft herbs

### BEBEK BETUTU \$46

crispy half duck, cucumber, plum sauce

### VIETNAMESE BEEF CURRY \$38

papaya relish, crispy lotus chips

### PAD SEE EW \$18

flat rice noodle, black fungus, gai lan, crispy garlic

### FRIED BRUSSEL SPROUTS \$15

red curry, curry leaf

### SOM TUM \$13

papaya, kohlrabi, roasted peanut, shrimp floss, tamarind

### 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

coconut sorbet

### CHOCOLATE POT DE CREME \$10

crushed peanuts, chilli choc soil

### VIETNAMESE ESPRESSO MARTINI \$22

Wyborowa vodka, Kahlua, Seven Seeds espresso, condensed milk

### TINA COLADA \$22

Wyborowa vodka, Baileys, coconut, lemon

## BANG-QUET

\$65PP

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

## BOOZY 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)

### LARMANDIER-BERNIER

Chardonnay NV Champagne, France - \$23 / 145

### CO

Viognier NV Yarra Valley, VIC - \$15 / 70

### MAC FORBES

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

### PACTH

Pinot Gris (on skins) 2021 Sunbury VIC - \$15 / 37 / 70

### CHALMERS

Rosato 2021 Heathcote, VIC - \$15 / 37 / 70

### MUTUAL PROMISE

Gamay 2021 King Valley, VIC - \$16 / 39 / 75

### TIM GRAMP

Basket Pressed Tempranillo, 2018 Clare Valley, SA - \$14 / 32 / 60

### A RHODDA 'CUVEE DE CHEZ'

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

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  
BANG**  
AT THE RIFLE CLUB