

Sake		Liqueurs	
Tatsuriki Junmai Red Dragon		Baileys Irish Cream	\$10
Yamadanishiki, Hitomebore	\$12	Campari	\$11
Vodka		Chartreuse Green	\$16
Russian Standard	30ml \$11	Frangelico	\$10
Manly Spirits Grape & Grain	\$11	Kahlua	\$10
Grey Goose	\$14	Malibu	\$10
		Disaronno	\$10
Gin		Beer - Tap	
Beefeater	\$11	XXXX Gold	\$12
Brookies Byron Dry	\$14	Stone & Wood	\$14
Brookies Byron Slow	\$12	Kirin	\$14
Husk Distillery Ink Gin	\$14	Beer + Cider	
Hendricks	\$14	Boags Premium Light	\$10
Tequila		Little Creatures Pale Ale	\$11
El Jimador Blanco	\$11	Heiniken	\$11
Espolon Reposado	\$13	Heiniken o.o	\$8
Patron Silver	\$15	Hahn Ultra Crisp (gf)	\$10
Rum		Corona	\$12
Kraken	\$13	Karaoke Kingu Japanese Rice Lager	\$12
Sailor Jerry Spiced Rum	\$12	Peroni Red	\$11
Havana Club 3yo	\$12	James Squire Orchard Cider	\$11
		Brookvale Union Ginger Beer	\$13
Whisky		Soft Drink	
Monkey Shoulder	\$11	Coca Cola/Coca Cola No Sugar	\$5
Bulleit Rye	\$12	Lift/Lemonade	\$5
Canadian Club	\$14	Cascade <i>ginger ale, tonic, ginger beer</i>	\$5
Jameson Irish	\$12	Orange, Apple or Pineapple Juice	\$5
Glenfiddich Solera 15yr	\$19		
Jack Daniels Black Label	\$11		
Woodford Reserve	\$13		
Buffalo Trace	\$12		

**Available with any beverage purchase. Limit of 10 dumplings per beverage purchase.*

Please advise wait staff if you have food allergies. We pride ourselves on accommodating dietary requests wherever we can. We have strict cross-contamination policies and make every attempt to identify ingredients that may cause reactions for those with food allergies; however, as our kitchen is used for the production of all menu items we cannot guarantee a total absence of these products. We assume no liability for reactions from food consumed or items guests may come in contact with whilst eating at our venue.

A 15% surcharge applies on public holidays.



DUMPLINGS

- Xiaolongbao Pork and Chive Dumpling *sesame and soy* \$18
- Prawn and Ginger Dumpling , *mirin, ginger and soy* \$22
- Mushroom and Bamboo Shoot Dumpling, *miso and white soy* \$18

SNACKS

- Edamame, *burnt butter, seaweed salt* \$12
- House-rolled Duck Spring Rolls, *Chinese bbq sauce* \$16
- Warm Squid Salad, *salted cashews, ginger dressing, bean shoots, Vietnamese mint* \$24
- Salt and Chinese Pepper-fried Tofu, *sesame dressing* \$22
- Five-spiced Glazed Duck Pancakes, *pickled cucumber, chilli, plum and hoisin* \$34
- Wang Chung Fried Chicken Ribs, *yuzu aioli* \$21
- Togarashi Fries, *jap mayo* \$14

MEALS

- Thai Yellow Chicken Curry *sweet potato, Thai basil, bean shoots, charred lime* \$36
- Beef & Black Bean Stir Fry *garlic, chilli, seasonal vegetables* \$38
- Vietnamese Slow-poached Chicken Salad *nuoc cham dressing, shredded vegetables, soft herbs* \$28
- Kung Pao Cauliflower *tempura shiitake, spring onion* \$30
- Wang Chung Ramen \$20 *tofu and mushroom or roast pork & chicken (add \$5)*
- Thai Green Local Snapper Curry *snow peas, baby corn, aromatic herbs* \$38

SIDES

- Roti \$8
- Steamed rice \$8
- Local Prawn and Pork Fried Rice \$18
- Seasonal Greens, *ginger and soy* \$14
- Smashed Cucumber Salad, *black vinegar* \$14

DESSERT

- Deep-fried Ice Cream, *miso caramel popcorn* \$16
- Matcha Pannacotta, *marmalade, white chocolate and roasted coconut ice-cream* \$18

CHEF'S SPECIALS

Ask about today’s specials.

Cocktails

- Wang Chung High Ball *scotch, cherry, vanilla, lemon, soda* \$16
- Lychee & Peach Spritz *lychee spirit, peach schnapps, peach syrup, lemon, soda* \$21
- Yuzu Elderflower Collins *gin, yuzu sake, elderflower syrup* \$21
- Thai Basil Southside *gin, green chartreuse, thai basil, lime* \$23
- Wasabi Margarita *wasabi infused tequila, lime marmalade, lime* \$24
- Oolong Strawberry Martini *oolong infused vodka, fraise de bois, strawberry wine, lemon* \$24
- Black Sesame Espresso Martini *sesame infused vodka, kahlua, honey syrup, espresso* \$22

Mocktails

- Oolong strawberry fizz *Oolong tea, strawberry syrup, lemon, soda* \$12
- Lychee peach cooler *lychee syrup, peach syrup, lemon, soda* \$12

Sparkling Wine

	Glass	Bottle
Tar & Roses Prosecco, <i>Mornington Peninsula, VIC</i>	\$12	\$70
Taittinger Brut Prestige, <i>Champagne, FR</i>		\$170
Veuve Ambal Vin Mousseux Rosé Brut NV <i>Burgundy, Fr</i>	\$16	\$85

Whites

	150ml	250ml	Bottle
Dead Man Walking Riesling, <i>Eden Valley, SA</i>	\$12	\$18	\$55
Tar and Roses Pinot Grigio, <i>Central Victoria, VIC</i>	\$13	\$20	\$60
Henschke ‘Ines Vineyard’ Pinot Gris, <i>Adelaide Hills, SA</i>			\$95
Cullen Dancing in the Sunlight Sauvignon Blanc Semillon, <i>Margaret River, WA</i>	\$18	\$30	\$90
Black Cottage Sauvignon Blanc, <i>Marlborough, NZ</i>	\$14	\$21	\$65
Craggy Range Temuna Road Sauvignon Blanc, <i>Martinborough, NZ</i>			\$100
Mountadam Gevertztraminer, <i>Eden Valley, SA</i>	\$16	\$24	\$75
L&C Petit Chablis, <i>Chablis, FR</i>			\$130
In Dreams Chardonnay, <i>Yarra Valley, VIC</i>	\$19	\$28	\$90
Catalina Sounds Chardonnay, <i>Marlborough, NZ</i>			\$90
Yabby Lake Red Claw Pinot Gris, <i>Mornington Peninsula VIC</i>	\$19	\$29	\$90

Rosé

	150ml	250ml	Bottle
Mountadam 550 Rosé, <i>Barossa Valley, SA</i>	\$14	\$21	\$65
AIX Rosé, <i>Provence, FR</i>	\$20	\$30	\$90

Reds

Fringe Société Pinot Noir, <i>Comté Tolosan, FR</i>	\$13	\$19	\$60
42 Degrees South Pinot Noir, <i>Coal River, TAS</i>	\$24	\$34	\$115
Giant Steps ‘LDR’ Pinot Noir Syrah, <i>Yarra Valley, VIC</i>	\$18	\$26	\$90
Aphelion Welkin Grenache, <i>McLaren Vale, SA</i>			\$85
Tar & Roses Heathcote Shiraz, <i>Heathcote, VIC</i>	\$16	\$24	\$75
Hesketh Coonawarra Cabernet Sauvignon, <i>Limestone Coast, SA</i>	\$16	\$24	\$75

Dessert Wine

Chateau Lapinese Sauternes, <i>Bordeaux, FR</i>	\$18	\$95