

BOTTLED RED

Cabeco Do Mocho Touriga Nacional Blend, 2012 Dao Portugal \$50

Fighting Gully Road Sangiovese, 2015 Beechworth VIC \$55

Bernard Baudry Chinon, 2015 Loire Valley France \$60

Terra de Falanis 'Muac' Callet, Manto Negre, Cabernet, 2011 Mallorca Spain \$60

Nick O'Leary Shiraz, 2015 Canberra District ACT \$66

Chateau Thivin Cote de Brouilly "Les Sept Vignes", 2015 Beaujolais France \$74

Clos la Coutale Malbec Blend, 2014 Cahors France \$ 75

Vinea Marson Nebbiolo, 2009 Heathcote Victoria \$86

Yarraloch Pinot Noir, 2013 Yarra Valley, Victoria \$70

Cape Mentelle Rose, 2015, Margaret River, WA \$50



BOTTLED WHITE

Jericho Fiano 2015 Adelaide Hills SA \$52

Mitchelton Marsanne, 2015 Nagambie VIC \$54

Stefano Lubiana Pinot Gris, 2015 Granton Tasmania \$58

Domaine Champalou Vouvray Sec Tendre, 2013 Loire Valley France \$64

La Spinetta Vermentino, 2013 Tuscany Italy \$66

Pieropan Garganega Trebiano, 2014 Soave Italy \$67

Cloudy Bay Sauvignon Blanc, 2016 Marlborough NZ \$68

Rockford Local Growers Semillon, 2010 Barossa Valley SA \$69

Cannibal Creek Chardonnay, 2015 Gippsland VIC \$72

Prager "Hinter de Berg" Gruner Veltliner, 2014 Wachau Austria \$88

POW SOCIAL

/POWKitchen

@princebandroom

#powkitchen



FROM THE TIN

Colonial Small Ale \$8

Coldstream Pear Cider \$7

Coopers Dr Tims \$8

Mountain Goat Fancy Pants \$10

4 Pines Ginger Beer \$10

Young Henry Cloudy Apple \$7

Melbourne Bitter \$8

Sample 3/4 IPA \$10

Corona \$10

FROM THE BARREL

SPARKLING

Hoya de Cadenas Cava Brut,
NV Penedes Spain
120ml \$7.5 500ml \$20 1lt \$40

WHITE

Marsanne, Roussanne,
Nagambie VIC
150ml \$8 500ml \$20 1lt \$40

Sauvignon Blanc,
Strathbogie Ranges
150ml \$7 500ml \$20 1lt \$38

ROSE

Rhone Valley Dry Blend,
Bendigo
150ml \$8 500ml \$23 1lt \$41

RED

Tempranillo,
Central Victoria
150ml \$8 500ml \$23 1lt \$41

Syrah, Nagambie
150ml \$7 500ml \$20 1lt \$40

FROM THE TAP

POW Ale \$6/21

Boags Draught \$6/21

Heineken \$8/28

Kirin \$8/28

Kosciuszko \$7/25

Little Creatures Pilsner \$7/25

Little Creatures IPA \$7/25

Furphy Refreshing Ale \$7/25

James Squire Hop Thief \$7/25

White Rabbit Dark \$7/25

Little Creatures Bright \$7/25

Copy Cat A.I.P.A \$8/28

Sample Gold Ale \$6/21

4 Pines Summer IPA \$7/25

Pipsqueak Apple \$7/25

COCKTAILS

YOKO ONO \$17

Vodka, yuzu, apricot, citrus

KUNG PAO CLOONEY \$18

Reposado tequila, mandarin, sichuan, agave

PINK LADY \$19/35

Gin, spiced rum, strawberry, cucumber, cinnamon

THE NUTTY PROFESSOR \$15

Barrel aged gin, hazelnut, pomegranate, pandan

TOM YUM RUM \$18/34

White rum, lemongrass, ginger, chilli

MANGO BABA \$19/35

Cachaca, mango, soy, vanilla

PINEAPPLE EXPRESS \$22/44

Plantation Rums, pineapple, passionfruit, blood orange

A Plantation rum treat

POMISCUOUS GIRL \$18/35

Spiced rum, pomegranate, lime, cinnamon

ZEN GARDEN \$33

Tequila, lychee, vanilla, strawberry

POW LOCALS NIGHT TUESDAYS

— WORK OR LIVE IN:

3182, 3183 & 3184

30% OFF ALL FOOD

FOOD

SNACKS

- Crisp shrimp crackers w. POW peanut sauce..... 5
- Pandan fried pork rinds w. sweet chilli & lime 5

SMALL

- Sweet corn kakiage w. sweet corn mayonnaise & lime..... 10
- Chicken "yakitori" w. togarashi & teriyaki sauce..... 10
- Crisp school prawns w. sweet fish sauce, Thai basil & betel leaf..... 14
- Pork & prawn dumplings w. chilli vinegar & ginger..... 12
- Crispy pork wontons w. sweet & sour sauce 12
- Sichuan salted tofu w. sweet tamarind & sesame..... 12
- Korean style beef tartare w. nashi & sesame crisp 14

MIDDY

- Char kway teow. Stir fried rice noodles w. prawns & fish cakes..... 18
- Mochiko fried chicken ribs w. green chilli kewpie..... 15
- Xinjiang style cumin rubbed lamb ribs, chilli hoisin & sesame..... 15
- Coal grilled kingfish collar, crisp chilli relish & Asian herbs 16
- Chicken mince stir fry w. Thai eggplant, tumeric & snake beans 18
- Kim chi braised pork belly w. tofu & chicharrones 18

LARGE

- Crispy pork hock w. charred pineapple, chilli & Vietnamese mint..... 22
- Kung Pao chicken w. Sichuan pepper & cashews 24
- Vegetarian curry of Jap pumpkin, eggplant & baby corn 22
- Yellow curry of chicken w. pumpkin, coconut & Thai eggplant 24
- Massaman curry of slow cooked beef cheek w. pearl onions & kipfler potatoes 25
- Crispy fish fillet w. three flavour sauce, pineapple & chilli..... 27
- Black pepper beef w. capsicum & onion 26

SIDES

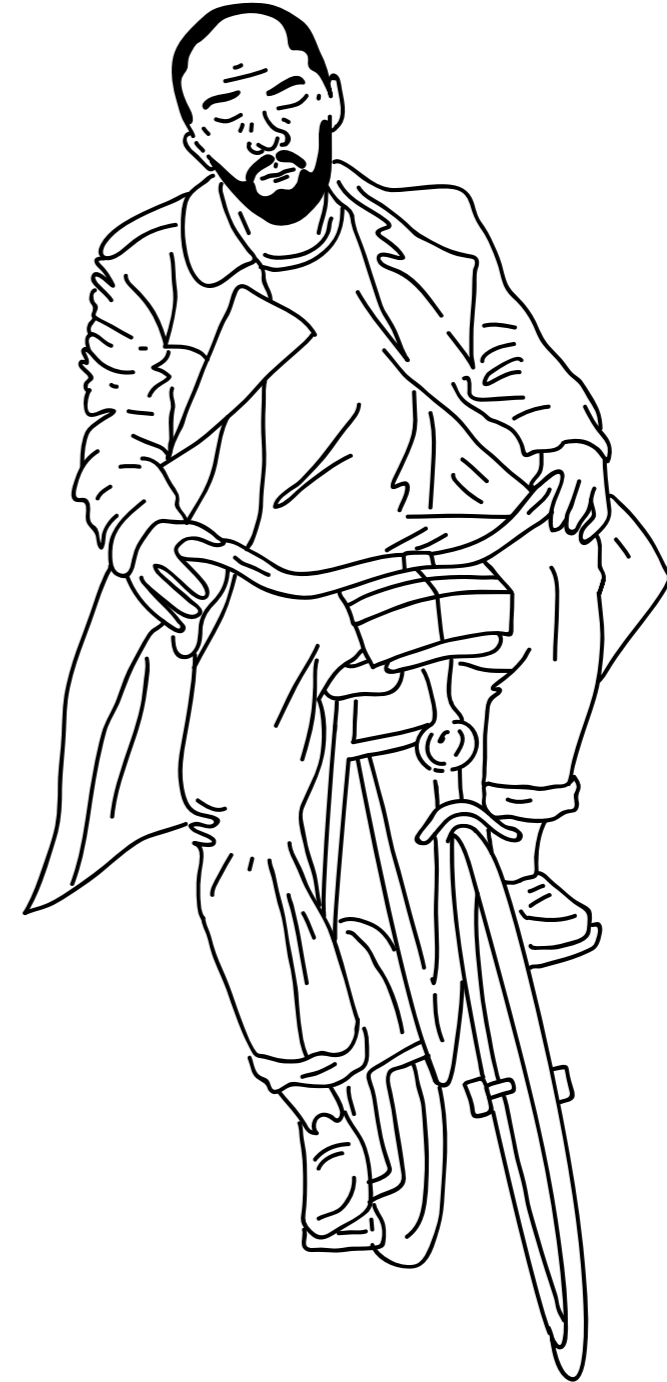
- Steamed Jasmine rice3pp
- Stir fried Asian greens w. ginger and X.O sauce 9
- Lap Cheong fried rice..... 10
- Tempeh kecap w. sweet soy, crisp anchovies & peanuts 12
- Thai green papaya salad w. dried shrimp & peanuts 12
- Chinese doughnuts.....6

SWEETS

- Sichuan pepper deep fried ice cream w. brown sugar candy caramel..... 12
- Black sticky rice w. sweet mango & coconut sorbet..... 12
- Coal grilled monkey bananas w. duck egg custard & peanut praline 12

ALLERGIES

Please note there may be shellfish, nuts and other allergens even when not listed in dishes. Due to the nature of this cuisine we are unable to guarantee the absence of allergens, but will endeavor to accommodate where possible



SOUTH EAST FEAST

\$45pp min. 2

*No further discounts apply