

# Food



## COCKTAILS

FRESH PRINCE OF WALES.....	15
Rum, Chambord, Strawberry Sochu jam, vanilla, lemon, anise, Red Bull	
YUZA HOTTIE .....	19
White rum, honeydew melon, yuzu, scud chilli, lemongrass, ginger	
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	
PINEAPPLE EXPRESS .....	22/44
Plantation Rums, pineapple, passionfruit, blood orange. A Plantation rum treat	
POMISCUOUS GIRL .....	18/35
Spiced rum, pomegranate, lime, cinnamon	

BANDROOM SHOWS	DAMIEN DEMPSEY - 15/9
	MASION BURLESQUE - 8/10
	LESS THAN JAKE - 19/10

## 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
Pork belly, kim-chi & cucumber bao.....	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
Char grilled squid & crisp pork belly salad w. green apple, coriander & mint .....	16
Coal grilled kingfish collar, crisp chilli relish & Asian herbs.....	16
Chicken mince stir fry w. Thai eggplant, tumeric & snake beans .....	18
Ma Po tofu w. stir fried pork mince, fermented black beans & sichuan spices.....	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
Kalbi Jim w. Korean style beef short rib, shitake & pine nuts .....	27
Crispy fish fillet w. three flavour sauce, pineapple & chilli.....	27
Black pepper beef w. capsicum & onion.....	26

## SIDES

Steamed Jasmine rice .....	3pp
Steamed bok choy w. X.O. sauce .....	9
Lap Cheong fried rice.....	10
Char grilled broccolini & asparagus w. mushroom & oyster sauce.....	12
Thai green papaya salad w. dried shrimp & peanuts .....	12
Chinese doughnuts .....	9

## SWEETS

Vietnamese coffee creme caramel w. crispy pandan noodles .....	12
Black sticky rice w. sweet mango & coconut sorbet.....	12
Coal grilled monkey bananas w. duck egg custard & peanut praline.....	12

## 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
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

## FROM THE TIN

Colonial Small Ale.....	8
The Hills Apple Cider.....	9
Mountain Goat Fancy Pants.....	10
4 Pines Ginger Beer.....	10
Coopers Dr Tims.....	8
Sample Lager.....	9
Melbourne Bitter.....	8
Sample 3/4 IPA.....	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 VIC	
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	

## BOTTLED WHITE

Helm Classic Dry'Riesling 2015	
Canberra Distric .....	63
Mitchelton Marsanne, 2015	
Nagambie VIC.....	54
Ocean Eight Pinot Gris	
2016 Mornington Peninsula .....	58
Marq Vermentino	
2013 Margaret River WA.....	60
Jericho Fume Blanc	
2015 Adelaide Hills SA .....	59
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
Jean-Marc Brocard 'Sainte Claire' Chablis	
2015 Chablis France.....	90

## BOTTLED RED

Inkwell 'Road to Joy' Shiraz Primitivo,	
2015 McLaren Vale SA .....	59
Domaine des Genestas, Cotes du Rhone 2015	
Rhone Valley France .....	88
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
Jane Eyre Pinot Noir 2014	
Gippsland, VIC.....	99
Cape Mentelle Rose	
2015, Margaret River, WA.....	50
Soho 'Revolver' Bordeaux Blend	
2013 Waiheke Island, NZ .....	90
Moric Blaufrankisch	
2012 Burgenland, Austria.....	108
A.Palacios 'Camins del Priorat'	
2013 Priorat, Spain VIC .....	119

## 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 endeavour to accommodate where possible