

### NON ALCOHOLIC

coconut water (ask for availability)	6
pot of chinese tea (ask for varieties)	6
sweet lime iced tea	7
house made lychee soda	8
house made kiwi soda	8
coke/coke no sugar/sprite	4
sparkling water 750ml	4

### MOCKTAILS

yan lemon lime bitter	10
seedlip spice and tonic	12
iced tea sangria punch	13

### FROM THE FRIDGE

asahi super dry	9
young henry's pale ale	9
six string tropical pale ale	9
six string shreddin' IPA	10
sailors down she gose lager	10
sailors grave dark emu dark lager	12
sailors hanabi japanese dark lager	15
sailors purple reign sour	15
young henry's cloudy cider	9

### COCKTAILS

roku gin and tonic w/ cucumber	14
smokey lemon ginger whisky highball	16
kiwi pisco sour	17
wolfberry gin sour	16
genmaicha sake	18
lychee martini	17



# MENU

## SMALLER

edamame, sea salt, chilli, garlic	7
smoked prawns, ginger dipping sauce	9ea
braised wintermelon, smoked almond cream, chilli oil	17
fried tofu, sze chuan pepper, crushed peanut sauce	16
fried squid, black pepper sauce, cucumber, curry leaf	21
sauteed prawns, house made chilli sauce	24
snapper ceviche, lemongrass, kaffir lime, smoked pineapple	24
beef tataki, smoked mussels, anchovy wasabi crumb	24

## LARGER

smoked pork cutlet, sticky soy glaze, calvo nero, egg yolk	42
smoked chicken katsu, chinese bbq sauce, pepper mayo	32
smoked lamb ribs, eggplant, asian chimmichurri	43
smoked beef short rib, sautéed kale, mountain pepper	48

## SIDES

sautéed lettuce, lup chong, green szechuan dressing	12
warm potato in chilli oil	12
sautéed broccolini, ginger, chilli, cantonese sauce	15
tofu skin, salted celery, walnut, sesame dressing	15
olive rice, pickled mustard leaves	7
hand made bao, fried or steamed	3ea

## DESSERTS

coconut ice cream, coconut jelly, served in young coconut	30
lemon cheesecake brule	14
donut, condensed milk custard	5ea

## BANQUET - \$68pp

*minimum 2 people*

smoked prawn, ginger dipping sauce
braised wintermelon, smoked almond cream, chilli oil
fried tofu, sze chuan pepper, crushed peanut sauce
fried squid, black pepper sauce, cucumber, curry leaf
smoked chicken katsu, chinese bbq sauce, pepper mayo

## CHOOSE 1 MEAT PER TABLE

smoked pork cutlet, sticky soy glaze, calvo nero, egg yolk
smoked lamb ribs, eggplant, asian chimmichurri
smoked beef short rib, sautéed kale, mountain pepper

## CHOOSE 2 SIDES PER TABLE

sautéed lettuce, lup chong, green szechuan dressing
warm potato in chilli oil
sautéed broccolini, ginger, chili, cantonese sauce
tofu skin, salted celery, walnut, sesame dressing
hand made bao, fried or steamed
olive rice

## ADDITIONALS

add extra meats - \$12pp <i>choose an additional meat course</i>
add coconut ice cream - \$12pp

## SPARKLING

dowie doole "moxie" <b>shiraz</b> , mclaren vale, SA NV	68
baron jacques <b>blanc de blancs</b> , burgundy, FRA NV	65
salatin <b>prosecco</b> , treviso, ITA	16/65

## WHITE

dryridge <b>riesling</b> , megalong vally NSW 2019	16/65
latitude 41 <b>pinot gris</b> , nelson NZ 2020	18/70
la bratta <b>chardonnay</b> , margaret river WA 2020	120
monte ronca calvarina <b>soave</b> , ITA 2021	20/80

## ROSE

dowie doole <b>rose</b> , mclaren vale, SA 2020	16/65
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## RED

mysterious diggings <b>pinot noir</b> , central otago NZ 2020	18/70
elgee park <b>pinot noir</b> , mornington peninsula VIC 2021	120
rusty mutt <b>gsm</b> , mclaren vale SA 2019	14/60
rusty mutt <b>tempranillo</b> , mclaren vale SA 2019	14/60
hart of the barossa <b>shiraz</b> , barossa valley SA 2021	18/70
patina <b>cabernet merlot</b> , orange NSW <b>2006 (375ml)</b>	75

## SWEET

kishu umeshu <b>plum wine</b> , JAP	15/90
hugh hamilton "the ruffian" <b>muscat</b> , mclaren vale VIC NV	15/60