



small bites

Ma hor- sticky fried peanuts & coconut with pineapple (3 pcs)	7.5 (vegan) GF
Bao with crispy fried prawn, spicy green chilli mayo, pickled daikon and carrot (2 pcs)	15
Scallops with miso butter & perilla (2 pcs)	12 GF
Spicy sweet corn fritters, cherry tomato and pickled green chilli relish (3pc)	12 (vegan)
Pork and chive dumplings with dry chilli and Sichuan pepper sauce (5 pcs)	15
Pot sticker dumplings with water spinach, pine nuts and fermented white bean curd (3 pcs)	12 (vegan)
Beef rendang curry puffs with sweet soy and chilli sambal (2 pcs)	15
Salt & pepper quail with pickled fennel & ginger, sesame mayo	22

medium bites

Duck leg braised with soy and coconut in red curry sauce with pineapple	29 GF
Sweet and spicy Korean crunchy fried chicken with peanuts	24 GF
Wun Sen noodle stir fry, fresh shiitake mushrooms, choy sum, garlic shoots	22 (vegan)
Warm salad of crispy fish with green mango, sweet tamarind dressing	26 GF
Stir fry of chicken with smokey bacon, mushrooms & housemade chilli oil	26
Fried egg salad, smokey chillies, fresh herbs, ground roasted rice	22 GF
Korean glazed Lamb ribs marinated in nashi pear and sansho pepper with shredded potato salad	30

large bites

Crispy skin barramundi in yellow fragrant broth, with lemongrass, galangal and Thai basil	32 GF
South Indian vegetable curry with coconut, lime and curry leaf, spiced house made paneer (or vegan)	28 (veg) GF
Crispy free range pork belly with mandarin, miso & black vinegar sauce	40 GF
Twice cooked lamb shank with Massaman sauce, cucumber & peanut relish	45 GF
Kobe Wagyu Rump MB6 220g with curry butter, pickled green peppercorns & ground roasted rice	45 GF

sides

Javanese salad with wombok, cucumber, Thai basil, beansprouts, chilli, fresh coconut	13 (vegan)
Agedashi eggplant in dashi broth with fresh ginger, sesame & wasabi oil	13 GF
Steamed gai lan with chilli & black bean sauce	13 (vegan)
Wok tossed brussel sprouts with bacon and XO sauce	15
Jasmine rice	4

dessert

Date and lime clafoutis with salty caramel sauce, kaffir lime ice cream (served warm)	14
Vietnamese coffee semifreddo with chocolate & hazelnut meringue	14

drinks

WINES BY THE GLASS

SPARKLING

2019 Dal Zotto Tabeto Col Fondo Prosecco, King Valley VIC 16/75

WHITE

2019 Jumpin' Juice Riesling, Yarra Valley VIC 15/70

2018 Holm Oak Riesling, Tamar Valley TAS 16/75

2019 Astrolabe Sauvignon Blanc, Marlborough NZ 14/65

2018 BK Wines Ovum Pinot Gris, Adelaide Hills SA 14/65

2018 Groiss Gruner Veltliner, Weinviertel AUS 15/70

2018 Mac Forbes Chardonnay, Yarra Valley VIC 16/75

2018 Tonic Chardonnay, Adelaide Hills SA 18/85

ROSE

2019 Arfion Rose, Yarra Valley VIC 14/65

2019 Wooing Tree Blondie, Central Otago NZ 16/75

RED

2018 Continental Platter Balinese Handbag Pinot Noir, Mt Gambier, VIC 14/65

2018 150+1 Casali Del Barone Piemonte DOC Barbera, Piemonte, ITY 12/60

2018 Smallfry Barossa Joven Tempranillo, Grenache, Monastrell, Barossa, SA 13/65

2018 Rouleur 'MCG' Mataro, Cinsault, Grenache, McLaren Vale, SA 16/75

2017 Kilikanoon Killerman's Run Shiraz, Clare Valley SA 14/65

2018 Dormilona Cabernet Sauvignon, Margaret River WA 19/90

BEER

Stone & Wood Garden Ale 3.5% 9 (NSW)

Singha Thai Lager 5% 9 (THAI)

Black Hops Layday Lager 4.4% 10 (QLD)

Hop Nation The Heart Pale 4.6% 9 (VIC)

Ballistic Pale 5.2% 9 (QLD)

New England Brewing Co Hop Cannon IPA 6.6% 13 (NSW)

3 Raven Juicy NEIPA 6% 14 (VIC)

Brouhaha Raspberry Saison 5.9% 13 (QLD)

Hop Nation Karma Oatmeal Stout 5% 11 (VIC)

CIDER

The Hills Apple & ginger 8% 12 (SA)

The Hills Pear 5% 10 (SA)

Kaiju Golden Axe 5.2% 9 (VIC)

COCKTAILS

HOUSE MIMOSA - Prosecco, grapefruit and mint 15

CUMQUAT G&T - Gin, cumquat syrup and tonic 15

INK GIN & ELDERFLOWER SPRITZ - Ink Gin, elderflower, cucumber, Lime & soda 16

LIME TIGER - Vodka, lime, ginger syrup, curry leaf & egg white 16

PIG COLLINS - Gin, lemongrass & cardamom syrup, grapefruit & lemon juice 16

HEMINGWAY DAIQUIRI - White rum, grapefruit, Maraschino & lime 18

THE DAPPER PIG - Bourbon, blackcurrant, dark chocolate & orange bitters 18

PEACHY PINK GIN FIZZ - Raspberry & rose gin, white peach & citrus 18

BREAKFAST MARTINI - Gin, Cointreau, lemon & marmalade 18

JUNGLE BIRD - Pineapple rum, campari, lime & coconut 20

THE CHAI ABIDES - Vodka, kahlua, Chai Tea, vanilla, star anise, cinnamon & cream 20