

Cocktails

Lychee Spritz	lychee liqueur, aperol, French bubbles & lychees topped w/ sparkling water 18
Piña Colada	dark rum, malibu, blended w/ fresh pineapple, coconut cream, lime & orgeat 19
Espresso Martini	vanilla vodka, kahlua, two amigos cold brew coffee 19
Coconut Mojito	white rum, malibu, fresh lime, mint, brown sugar served tall w/ filtered sparkling water 19
Tom Kargarita	coconut tequila, cointreau, fresh lime, kaffir lime, lemongrass, galangal w/ a toasted coconut rim 21
Muay Thai	dark rum, cointreau, fresh lime & house made orgeat 19
Southeast Side	gin, fresh lime, mint, Thai basil & coriander 19
Lychee Caipiroska	vodka, lychee liqueur, lime & muddled lychees 19
Mekong Mule	vodka, fresh lime & ginger syrup topped w/ ginger beer 19
Tom Yum Collins	gin, fresh lime, lemongrass, galangal, kaffir lime & chilli served tall w/ filtered sparkling water 19

Beer

From the Tap:

Tiger Lager

300mL	8
500mL	12
1140mL	22

Bottles:

Singha	9
Corona	9
Stone & Wood Pacific Ale	10
XXXX	8
Coopers Light	7
Zero Alcohol	7

Cider:

Monteiths Crushed Apple Cider	10
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Non Alcoholic

Filtered Sparkling Water 750mL	6
Fresh Young Coconut	10
Virgin Piña Colada / Coco Mojito	12
Iced Green Tea w/ fresh lime	6
Pine Orange Apple Juice	4
Coke Coke Zero Lemonade	5
Ginger Beer Lemon Lime Bitters	6

Wine

Sparkling

150mL Bottle

NV La Prova Prosecco green apple & citrus blossoms	VIC	12	54
NV 22 degree Halo pet nat (low fi) grapefruit, tropical, dry	SA		54

White

Little Angel Sav Blanc passionfruit, gooseberries, nettles	NZ	11	50
Kris Pinot Grigio pear, citrus, almond	IT	14	64
Tim Adams Pinot Gris classic, stone fruit	SA	12	54
KP Chenin Blanc (low fi) apple, quince, dry, fresh, salty	WA	12	54
Howard Park 'miamup' Chardonnay grapefruit, lemon, oak	WA	14	64

Red

Soumah Pinot Noir cherry, raspberry, savoury	VIC	15	68
Jericho GSM (low fi) medium bodied, red fruit spice	SA	12	54
Radio Boka Tempranillo red fruits, cinnamon, vanilla	SP	10	45
Springs Road Little Island Shiraz (Org) fruit, pepper, floral	SA	13	58
Zema Estate Cab Sav black currant, oak, coffee, dark chocolate	SA		68

Rose

Bouchard Rose dry French style, citrus, red fruits, currants	FR	12	54
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Chilled Red

Noisy Ritual Mixed Business (low fi) spicy, light, red berries	VIC	12	54
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Spirits

Vodka

White Light (AUS)	9
Belvedere	12

Gin

Triple G (AUS)	9
Tanqueray	10
Brookies Byron Dry Gin (AUS)	11
Ink Gin (AUS)	12

Tequila

El Jimador Reposado	9
El Jimador Blanco	9
1800 Coconut	12
Herradura Silver Plata	13
Herradura Reposado	14
Fortaleza Still Strength Blanco	18

Rum

Angostura White	9
Angostura Dark	9
House Spiced Rum	10
The Kraken Black Spiced	11
Husk Pure Cane Agricole (AUS)	12

Whisk(e)y

American

Old Forester Bourbon	9
Jack Daniels	9
Woodford Reserve	12
Woodford Rye	13

Scottish

Chivas Regal	9
Ardmore	12
Cragganmore 12yo	16
Lagavulin 8yo	18

Irish

Jameson	9
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Canadian

Canadian Club	9
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Japanese

Hakushu	18
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Australian

Starward (AUS)	14
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Sticky Sweets

Coconut Lemongrass Panna Cotta

served with kaffir lime curd & puffed wild rice 12

Nutella Roti

pan fried, nutella filled roti topped with toasted coconut ice cream 16

Banana Spring Rolls

crispy fried rolls (2) served with coconut cinnamon custard 12

Sticky Rice & Mango

sweet sticky rice served with fresh mango (seasonal) & coconut ice cream 16

Toasted Coconut Ice Cream

2 scoops of our house made toasted coconut ice cream 8

Sweet Sips

Espresso Martini Affogato

vanilla vodka, kahlua & two amigos cold brew coffee over toasted coconut gelato 22

Pina Colada Float

dark rum & malibu blended w/ pineapple, coconut cream, lime & orgeat, topped with

toasted coconut gelato 22

Sticky Banquet

\$40 a head

*8+ people required
6+ people minimum
(adjusted menu available for smaller groups)*

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Prawn/Pumpkin Crackers

Spring Rolls (V)
Curry Puffs (V)
Satay Chicken (GF)
Betel Leaf Prawns (GF)

Massaman Beef
Crispy Pork Belly
BBQ Chicken (GF)
Red Curry Duck (GF)
Panang Salmon & Veg (GF)

Jasmine Rice (GF)

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Upgrade to Coconut Rice +\$1 a head

Add Pan Fried Roti Bread +\$6 each