

SIGNATURE COCKTAILS

GOLDEN FORTUNE	22
SAILOR JERRY SPICED RUM, LICOR 43, FRANGELICO, BISCOFF	
THE SHY FISH	23
MALIBU, MIDORI,D BLUE CURAÇAO, PINEAPPLE, CITRUS	
NANA SPLIT	22
VOK BANANA, CRÈME DE CACAO, BAILEYS, COCONUT CREAM, CARAMELISED BANANA	
BANG! BANG!	24
LIMONCELLO, YUZUSHU, BUTTERSCOTCH SCHNAPPS, LEMON JUICE, AQUAFABA	
JADE BUDDHA	23
MIDORI, ROKU GIN, LIME JUICE, PINEAPPLE JUICE, SESAME OIL, KAFFIR LIME SYRUP, AQUAFABA	
SPICY LEMONGRASS MARGARITA	24
1800 SILVER TEQUILA, COINTREAU, LIME JUICE, CHILLI & LEMONGRASS SYRUP	
SAKE LYCHEE MARTINI	24
ARIANE VODKA, SAKE AMESU, LYCHEE LIQUEUR, LYCHEE JUICE, FRESH LIME JUICE	
SNAP ME A SELFIE	24
ROKU GIN, CRÈME DE FRAISE, CRANBERRY JUICE, EARL GREY SYRUP	
(INCLUDES A POLAROID PHOTO TO CAPTURE THE MOMENT (*_*)	

TAP BEERS

ASAHI	12
NIGHT MARKET LAGER	11
HARD RATED ALCOHOLIC LEMON	14

PACKAGED & BOTTLED

KOMECRAFTRICE BEER	12
SINGHA	13
ICHIBAN	14
CORONA	13
STONE & WOOD	12
GREAT NORTHERN SUPER CRISP (MID STRENGTH)	10

SAKE

KUNI ZAKARI HANDAGO JUNMAI KARAKUCHI SERVE 90ML	15
KUNI ZAKARI HANDAGO JUNMAI GINJO SERVE 90ML	17
KUNI ZAKARI SAIKA JUNMA DAIGINJO SERVE 90ML	25

SPARKLING WINES

MOJOPROSECCO	CENTRAL VICTORIA	11	40
KISMET MOSCATO	VICTORIA	11	40
COEUR DES SAGES BLANC DE BLANC	FRANCE	14	60
CHAMPAGNE TAITTINGER BRUT PRESTIGE NV	CHAMPAGNE – FRANCE		100
MOET CHANDON	ÉPERNAY, FRANCE		130
VERVE CLICQUOT	REIMS, FRANCE		160
DOM PERIGNON	ÉPERNAY, FRANCE		499

WHITE WINES

TOTARASAUVIGNON BLANC	MARLBOROUGH	13	45
TAR & ROSES PINOT GRIGIO	VICTORIA	14	50
ROCKBARE CLICK 99 PINOT GRIS	SOUTH AUSTRALIA	11	40
DEAD MAN WALKING EDEN VALLEY	EDEN VALLEY – SA	13	50
CREDARO FIVE TALES CHARDONNAY	MARGARET RIVER	13	50
SHAW & SMITH SAUVIGNON BLANC	ADELAIDE HILLS – SA		85
Craggy Range Te Muna Road Sauvignon Blanc	MARTINBOROUGH		80
THE OTHER WINE CO PINOT GRIS	ADELAIDE HILLS		70
RIESLINGFREAK NO.5 CLARE VALLEY OFF DRY RIESLING	CLARE VALLEY – SA		65
THE PAWN GRUNER VELTLINER	ADELAIDE HILLS		70
RISING CHARDONNAY	YARRA VALLEY – VIC		70
MURDOCH HILL CHARDONNAY	ADELAIDE HILLS – SA		70
L&C POITOU PETIT CHABLIS	CHABLIS – FRANCE		100

ROSÉ WINES

FRINGE SOCIETEROSÉ	FRANCE	14	50
MAISON SAINT AIX DRY ROSÉ 750ML	PROVENCE – FRANCE	18	85

DUMPLINGS

BEEF & ONION STEAMED, CHILLI & SOY	15
PORK ^{DF} STEAMED, CHILLI & SOY	15
ROAST DUCK & HOISIN STEAMED, CHILLI & SOY	17
CHICKEN STEAMED, CHILLI & SOY	15
MUSHROOM ^{VG} FRIED, CHILLI & SOY	15

DESSERT

STICKY RICE ^{V GF} MANGO, KAFFIR LIME	10
CINNAMON TOAST ^V MATCHA, ICE CREAM, CONFIT STRAWBERRY	12

FEED ME BANQUET (MIN 2 GUEST)

75PP

ROCK OYSTERS ^{GF DF (A)}
SAKE SPICY MARGARITA MIGNONETTE (2PP)
WAGYU TARTARE ^{GFO DF}
GOCHUJANG, SHALLOT, SOY CURED YOLK, CRISPS
KINGFISH CRUDO ^{GF DF (A)}
ORANGE, FENNEL
PORK DUMPLINGS (5) ^{DF}
CHILLI & SOY
ROAST DUCK & HOISIN (5) ^{DF}
CHILLI & SOY
CHICKEN THIGH SKEWER (2) ^{GF DF}
LIME TARE, MISO MAYONNAISE
PORK BELLY SKEWER (2) ^{GF DF}
MANDARIN KOSHO, MISO GLAZE
SPECIAL FRIED RICE ^{DF}
EGG, SCALLION, THAI BASIL, SOY

gf-gluten free | gfo-gluten free option | df-dairy free | v-vegetarian | vgo-vegetarian option | vg-vegan | A-Australian | I-imported | M-mixed origin 5% SERVICE FEE PASSED ON BY PRODUCE SUPPLIERS CAUSED BY FUEL PRICES. PLEASE NOTE SUNDAYS INCLUDE A 10% SURCHARGE & PUBLIC HOLIDAYS INCLUDE A 15% SURCHARGE PLEASE INFORM STAFF OF ANY DIETARY REQUIREMENTS OR ALLERGIES. WE WILL DO OUR BEST TO ACCOMMODATE



RAW

SALMON TACO GF DF	19
SALMON, CHILLI, WASABI AVOCADO, SOY	
WAGYU TARTARE GFO DF	30
GOCHUJANG, SHALLOT, SOY CURED YOLK, CRISPS	
CUCUMBER SUNOMONO VG GF	8
SESAME, RICE VINEGAR, TAMARI	
ROCK OYSTERS (2) GF DF (A)	12
SAKE SPICY MARGARITA MIGNONETTE	

SNACKS

POPCORN CHICKEN	20
MISO CARAMEL	
KINGFISH CRUDO GF DF (A)	28
ORANGE, FENNEL	
BEEF TATAKI GF DF	18
PONZU, WASABI	
FRIES DF	16
OKONOMIYAKI, BONITO, KATSU MAYO	
SPECIAL FRIED RICE DF	8
EGG, SCALLION, THAI BASIL, SOY	

SKEWERS

CHICKEN THIGH GF DF	16
LIME TARE, MISO MAYONNAISE	
WAGYU 9+ GF	26
TOGARASHI BUTTER	
SHIITAKE MUSHROOM VG GF	14
SOY TARE	
PORK BELLY GF DF	16
MANDARIN KOSHO, MISO GLAZE	

SANDOS

WAGYU SANDO	36
SAKE & CARAMELISED ONION SAUCE	
CHICKEN KATSU SANDO	20
WASABI CREAM CHEESE, CABBAGE	
KINGFISH SANDO (A)	24
SAUCE TARTARE, LETTUCE	
PORK KATSU SANDO	22
CABBAGE, SOY GLAZE, YUZU MAYO	

RED WINES

STICKS PINOTNOIR	YARRA VALLEY – VIC	15	50
Craggy Range Martinborough Pinot Noir	Martinborough – NZ	24	80
Nanny Goat Vineyard Super Nanny Pinot Noir	Central Otago – NZ		180
Yangarra Estate 'Circle' Field Blend	Mclaren Vale – SA	17	60
Chilled Red	Adelaide Hills – SA	17	60
The Pawn "The Gambit" Sangiovese	Burgundy – France	17	60
Coeur des Sages Macon Gamay	Barossa Valley – SA	15	50
Whistler Atypical Shiraz	Mclaren Vale – SA		70
Olivers Taranga Shiraz	Eden Valley – SA		45
Mountadam 550 Cabernet Sauvignon	Hawkes Bay – NZ		120
Te Mata Awatea Cabernet Merlot	Barossa Valley – SA		90
Henschke Henry's Seven Shiraz Blend			

FORTIFIED/DESSERT WINES

Frogmore Creek Iced Riesling 375ml	Coal River Valley – Tas	15	50
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**NIGHT
MARKET**

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MARKET**