

Cocktails

COCKTAILS

JADE \$15

Vodka, Midori, Lemon,
Cloudy Apple

PEACH SOUTHSIDE \$15

Gin, Peach Schnapps,
Lime, Mint

BARREL-AGED OLD FASHIONED \$15

Rum, Sugar, Bitters

MARGARITA \$15

Tequila, Cointreau,
Lime

PRINCE \$15

Vodka, Lemon, Sugar,
Creme De Violette

FLOWER POWER \$15

Vodka, Elderflower Liqueur,
Vanilla Liqueur, Lime,
Passionfruit Puree

STOLEN GEM \$15

Gin, Lychee Liqueur,
Lemon, Cucumber, Apple

MARTINI \$15

Gin, Extra Dry
Vermouth

ESPRESSO \$15

Vodka, Coffee Liqueur,
Cold Press Coffee

GRINGO \$15

Vodka, Watermelon,
Maraschino Liqueur,
Creme De Violette

COSMO \$15

Vodka, Cranberry, Lime,
Orange Liqueur

ORDER ANY 5 COCKTAILS AND GET THE 6TH FOR **FREE!**

DESSERTS

CHURROS \$10

Golden fried cinnamon
doughnuts served with a
rich chocolate sauce (4pcs)

VEGAN

TIM TAM HEDGE HOG SLICE \$8

Brings on board your
favourite chocolate bar into
an indulgent slice (2pcs)

VEGE

BROWNIES \$8

Perfect cubes of soft
brownie with a subtle layer
of crunch on top (2pcs)

VEGE

FOOD

TOGARASHI FRIES \$6

French Fries tossed in an exotic spice mix & served with Japanese mayonnaise

VEGE

SWEET POTATO FRIES \$8

Medium cut sweet potato tossed with salt and served with Japanese mayonnaise

VEGE

VEG DUMPLINGS \$10

Chinese vegetable dumplings served with a sweet soy ginger sauce (6pcs)

VEGAN

GLUTEN FREE

SAN CHOY BAO \$14

Chinese spiced pork mince served with crisp baby gem lettuce

BBQ PORK BAO BUNS \$15

Chinese BBQ pork served with pickled cucumber, spring onion, tonkatsu sauce and wasabi mayonnaise (3pcs)

KOREAN FRIED CHICKEN WINGS \$14

Korean spiced chicken coated in a sweet spicy sauce served with kimchi (4pcs)

SRI LANKAN BEEF PAN ROLLS \$12

Spiced mince beef wrapped in a thin pancake, crumbed and fried (3pcs)

FRIED CHICKEN BAO BUNS \$15

Japanese deep fried chicken served with pickled onion and sriracha mayonnaise (3pcs)

SALMON TACOS \$16

Garlic confit salmon in a crunchy deep fried nori, sushi rice, baby gem lettuce and Moroccan kewpi (3pcs)

EDAMAME BEANS \$6

Delicious young green soy bean pods sprinkled with salt. A perfect appetizer for the table

VEGAN

GLUTEN FREE

PANKO PRAWNS \$12

Crispy crumbed prawns, deep fried and served with a Thai red curry sauce (4pcs)

VEGAN CHICKEN BAO BUNS \$18

Crumbed chicken style pieces served with pickled onion and vegan mayonnaise (3pcs)

VEGAN

CHEESEBURGER SPRING ROLLS \$14

Crispy pastry rolls filled 100% Aussie beef mince, American cheese, pickles, ketchup and a tangy mustard sauce (3pcs)

MAC & CHEESE CROQUETTES \$6

Crumbed mac and cheese croquettes topped with grated cheese (3pcs)

VEGE

TERIYAKI CHICKEN SKEWERS \$12

Crispy skin chicken slices marinated in Japanese sauce topped with sesame seed (4pcs)

GLUTEN FREE

SALTED CALAMARI \$10

Semolina dusted calamari with a house made Korean salt served with Japanese mayo