







## SPARKLING & ROSÉ

			
valette prosecco, veneto, italy	\$11	•	\$47
hahndorf hill rosé, adelaide hills, south australia	\$13	\$36	\$49
beronia, rosé, rioja, spain	\$12	\$35	\$48
gratien & meyer, cremant de loire, rosé brut, loire valley, france	\$16	•	\$64

## WHITE

principessa gavia gavi cortese, gavi, italy	\$12	\$35	\$48
matakana, sauvignon blanc, marlborough, new zealand	\$12	\$35	\$48
rise vineyard, riesling, clare valley, south australia	\$12	\$35	\$48
beronia, viura, rioja, spain	\$12	\$35	\$48
oggi, fiano, arneis, mornington peninsula, victoria	\$16	\$48	\$65
crittenden estate chardonnay, mornington peninsula, victoria	\$14	\$40	\$55

## RED

			
medhurst pinot noir, yarra valley, victoria	\$14	\$40	\$55
hugo shiraz, mclaren vale, south australia	\$16	\$46	\$64
beronia crianza, tempranillo, garnacha, mazuelo, rioja, spain	\$13	\$36	\$49
the big blind barbera nebbiolo, adelaide hills, south australia	\$13	\$36	\$49
five geese, la volpe nero d'avola, mclaren vale, south australia	\$14	\$40	\$55

## BY THE BOTTLE ONLY

billecart salmon nv, mareuil-sur-ay, france	•	•	\$180
robin brockett, amphora syrah, bellarine peninsula, victoria	•	•	\$80
robin brockett, pinot noir, fenwick vineyard, victoria	•	•	\$70
medhurst sauvignon blanc, yarra valley, victoria	•	•	\$65
los hermanos saludos, king valley, victoria	•	•	\$50



## COCKTAILS \*

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<b>whackuiri</b> , fresh cardamom and kaffir lime daiquiri	\$18
<b>r.p.g.</b> rice paper gibbon, made with house pickling brine from our kitchen	\$20
<b>lemongrass tom collins</b> , lemongrass infused gin with cucumber. topped with soda	\$18
<b>south east side</b> , sangsom rum, kaffir lime and mint	\$18
<b>vietnamese espresso martini</b> , vodka, espresso and condensed milk	\$18
<b>el chaperol</b> , chilli infused aperol, passionfruit and lemongrass infused gin	\$18
<b>tigerita</b> , tequila, salted cucumber and lime	\$18
<b>chiang mai bloody mary</b> , vodka, lemon, spicy chiang mai relish, togarashi salt and tomato (not recommended for shellfish allergies)	\$18
<b>dak lak derby</b> , a blend of ardbeg peated whiskey with the zest of seasonal blood orange liqueur and vietnamese mint	\$18
<b>the masterclass</b> , angostura amaro, solera 1847 dulce sherry and flying dutchman rum combine in this silky little number	\$18
<b>a great leap forward</b> , lychee infused vodka, lime, mint and topped with ginger beer	\$18
<b>malay medicine</b> , amontillado and px sherry combined with our house made galangal beer is sure to be the cure you're after	\$18
<b>cassis got your tongue</b> , our teapot of cassis, tio pepe fino and solerno blood orange, with cucumber, ruby red grapefruit and thai basil is sure to get your tongues' waggin'	\$50

## BEERS, CIDERS & SPIRITS

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<b>ON TAP</b>	\$10
aunty kim's, asahi	
<b>BOTTLED BEERS</b>	
singha, tsing tao, tiger beer, beer lao	\$9
beer lao dark, hawkers pale, young henrys' real ale, hawkers pils	<b>FROM \$10</b>
<b>CIDER</b>	<b>FROM \$10</b>
the hills apple cider, young henrys' cloudy apple cider, quebrada sidra espumante / 750ml	
<b>SPIRITS</b>	<b>FROM \$9</b>

## MOCKTAILS & OTHER STUFF

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<b>GET A CRUSH (OR A MOCKTAIL)</b>	\$7
cranberry, lime and coriander • mango, coconut and mint lychee, coconut and kaffir lime • cucumber, lime and mint	
<b>SOFT DRINKS</b>	\$4
coke, coke zero, lemonade, soda, ginger beer, dry ginger ale, galangal beer	
<b>COCONUT WATER</b>	\$4.5 <sup>9</sup>
nature's hangover cure... it works!	
<b>VIETNAMESE ICED TEA</b>	\$4.5 <sup>9</sup>
<b>VIETNAMESE ICED COFFEE</b>	\$4.5 <sup>9</sup>

\* if you're afraid of change or a bit old fashioned we can make all the classics upon request