






SPARKLING & ROSÉ

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

WHITE

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

RED

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

BY THE BOTTLE ONLY

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



COCKTAILS *

whaquiri, fresh cardamom and kaffir lime daiquiri	\$18
r.p.g. rice paper gibbon, made with house pickling brine from our kitchen	\$20
lemongrass tom collins, lemongrass infused gin with cucumber. topped with soda	\$18
south east side, sangsom rum, kaffir lime and mint	\$18
vietnamese espresso martini, vodka, espresso and condensed milk	\$18
el chaperol, chilli infused aperol, passionfruit and lemongrass infused gin	\$18
tigerita, tequila, salted cucumber and lime	\$18
chiang mai bloody mary, vodka, lemon, spicy chiang mai relish, togorashi salt and tomato (not recommended for shellfish allergies)	\$18
dak lak derby, a blend of ardbeg peated whiskey with the zest of seasonal blood orange liqueur and vietnamese mint	\$20
the masterclass, angostura amaro, solera 1847 dulce sherry and flying dutchman rum combine in this silky little number	\$18
a great leap forward, lychee infused vodka, lime, mint and topped with ginger beer	\$18
cassis got your tongue, 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 FOR 2 PEOPLE

BEERS, CIDERS & SPIRITS

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

MOCKTAILS & OTHER STUFF

GET A CRUSH (OR A MOCKTAIL)	\$7
cranberry, lime and coriander • mango, coconut and mint lychee, coconut and kaffir lime • cucumber, lime and mint	
SOFT DRINKS	\$4
coke, coke zero, lemonade, soda, ginger beer, dry ginger ale	
COCONUT WATER	\$4.50
nature's hangover cure... it works!	
VIETNAMESE ICED TEA	\$5
VIETNAMESE ICED COFFEE	\$5

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

