



HOUSE COCKTAIL



HAIKU | \$21

A truly indulgent experience.
-Vanilla vodka, sesame, coconut & matcha

PASSIONFRUIT MOJITO | \$22

A drink made for a true jungle Goddess
-Bacardi Carta Blanca, lemon, sugar, passionfruit purée, mint

COCONUT LOVER | \$24

A heavenly dessert in a glass
-Bourbon, licor 43, creme de cacao & coconut

CLASSIC COCKTAIL

PORNSTAR MARTINI | \$24

What do you put in a pornstar?
-Arkitka Vanilla Vodka, Passoa, passionfruit purée and lemon with some prosecco on the side.

AMARETTO SOUR | \$25

It's the spa day of cocktails
-Dissarano Amaretto, Old Forester, Lemon, foam

NEGRONI | \$24

This cocktail was invented in Florence Italy 160 years ago, if that doesn't make you curious, you've already had one
-Bombay Dry, Campari, Maidenii Sweet Vermouth, Orange Twist

COCK OF THE ROCK | \$21

Named after a bright beautiful bird, google it! I dare you!
-Vodka, peach schnapps & pineapple juice with passionfruit purée

KO CHANG SOUR | \$22

If kissing a frog turns you into a princess, drinking Ko Chang turns you into a sophisticated Queen
-Gin, Elderflower, lemongrass, lime & foam

JAIPUR CAFE | \$24

A fusion of warm spices, caramel and hazlenut
-Vanilla vodka, frangelico, licor 43, espresso, coconut & chai

COSMOPOLITAN | \$21

Invented 1975 in Minneapolis, the first taster declared, "How cosmopolitan"
-Eristoff Vodka, Triple Sec, lime, cranberry

MARGARITA | \$22

What's your choice? Classic, Tommy's or Spicy?
-Tequila, triple sec, lime ++

HUGO SPRITZ | \$20

Refreshingly simple
• Elderflower liqueur, prosecco, apple & mint

YUZU 75 | \$19

An Asian riff on the classic champagne cocktail the French 75
-Yuzu, ginger, apricot brandy & Angel prosecco

SHAMELESS IN JAPAN | \$25

When it all started, Miss Kuku got drunk!
-Bombay Dry, midori, rose liqueur, citrus foam

LYCHEE MARTINI | \$21

It was 1993 when New York bar Decibel hijacked her from Tokyo. Simply elegant ladies
-Vodka, lychee liqueur, vermouth & lychee

LONG ISLAND | \$26

When I drink tea, it's long Island ice tea
-Eristoff, Bombay Dry, Bacardi Carta Blanca, Cazadores Blanco, Triple Sec, Lemon, Pepsi

DARK & STORMY | \$26

Hoo Haa's Dark & Stormy is first class, a Kraken Float on a Pint of Brookvale Ginger Beer
-Kraken, bitters, lime, Brookvale Union Ginger Beer

PINA COLADA | \$24

If you like getting caught in the rain, this is for you
-Bacardi Carta Blanca, Lemon, cream of coconut, pineapple

NOT DRINKING?

VIRGIN MOJITO | \$14

Apple, Lime, Simple Syrup, Mint

VIRGIN COSMO | \$14

Cranberry, lime, syrup, lime wheel

VIRGIN COLADA | \$14

Pineapple, cream of coconut

MOCK OF THE ROCK | \$14

Pineapple, Passionfruit, Lemon

WHAT'S ON TAP

BALTER XPA | SCHOONER \$12/ PINT \$15

BROOKVALE UNION GINGER BEER | SCHOONER \$13 / PINT \$16

FURPHY ALE | SCHOONER \$11 / PINT \$14

KIRIN ICHIBAN | SCHOONER \$12 / PINT \$15

KOSCIUZSKO PALE | SCHOONER \$11 / PINT \$14

YOUNG HENRYS LAGER | SCHOONER \$10 / PINT \$13

YOUNG HENRYS CLOUDY CIDER | SCHOONER \$11 / PINT \$14



SMALL PLATES

BAKED MISO CAULIFLOWER | \$15

ginger, sweet potato puree, Japanese mustard, coconut milk (gf, vegan)

FRANKIE'S FRIED CHICKEN | \$17

Dusted in our secret spice mix with our spicy sauce. The best in town!

ROASTED LEEKS W GOCHUJANG | \$16

Korean chilli glaze, coriander, spring onion, fried shallot, sesame (vegan)

TEMPURA SQUASH | \$14

butternut squash, garlic spinach (vegan)

LARGE PLATES

BUTTER CHICKEN | \$25

Spiced yoghurt marinade, tomato + steamed rice (gf)

TOFU CHOW MEIN | \$24

sweet potato glass noodles, seasonal vegetables, sesame, ginger, tamarind (vegan, gf)

STICKY BEEF SHORT RIB | \$32

slow cooked ribs, sweet soy, lemon grass, chilli, Japanese pickles (gf)

TOKYO VEGAN | \$24

Kare Raisu, snake beans, carrot, tempura tofu (vegan)

CRISPY SKIN PORK BELLY | \$27

Slow braised, miso glaze, korean chilli, ginger

SNACKS

EDAMAME | \$9

pan tossed edamame, sesame oil & togarashi spices (vegan, gf)

MAC N CHEESE SQUARED (3) | \$12

sesame panko crumb, Japanese mustard mayo (v)

PEKING DUCK SPRING ROLL (2) | \$18

Roasted duck, hoisin, chilli, pickled cucumber

CHEESEBURGER SPRING ROLL (2) | \$12

Beef mince, cheddar, mustard, Bobby John sauce, pickled cucumber

NORI FRIES | \$12

kombu salt, avo wasabi mayo (v)

FRIED CHICKEN LETTUCE CUP | \$8

house spice blend, slaw, house bbq sauce (GF)

TOFU LETTUCE CUP | \$8

Tempura tofu, Asian slaw, bbq sauce (vegan)

BAO

PEKING DUCK BAO | \$11

Slow cooked Duck, house pickle, hoisin

SOUTHERN FRIED CHICKEN BAO | \$9

House spice blend, slaw, house bbq sauce

TOFU BAO | \$9

Tempura tofu, Asian slaw, bbq sauce (v)

PORK BELLY BAO | \$9

slaw, ginger caramel sauce

DESSERT

MATCHA ICE CREAM SANDWICH | \$10

Matcha shortbread, vanilla bean ice cream, black sesame

YUZU CHEESECAKE | \$10

mini cheesecake, lime yuzu kosho, seasonal fresh fruit

HOT MACCA'S STYLE FUJI PIE | \$10

Fuji apples, yuzu, cinnamon, vanilla bean ice cream

SIDES

CRUSHED CUCUMBER | \$11

sesame, soy, fresh garlic, Togarashiu (vegan, gf)

STEAMED RICE | \$5

Sesame oil, togarashi spice seasoning

GAI LAN | \$8

a Chinese classic with Oyster sauce

PLAIN FRIES | \$12

BBQ sauce (vegan, low gf)

V=Vegetarian, vg=vegan gf=gluten free, lgf=low risk for gluten