

## VIET BUBBLE MILK TEA

Pearl iced bubble tea	6.5
Purple taro iced bubble tea	6.5

## ICED TEA AND COFFEE

Lime tea	5.9
Peach tea	5.9
Lychee tea	5.9
Vietnamese street milk coffee	5.9

## JUICES

Young coconut water	5.9
Orange	4.3
Cloudy apple	4.3
Pineapple	4.3
Cranberry	4.3

## SOFT DRINK & WATER

Coca Cola, Coke No Sugar	4.5
San Pellegrino sparkling water 500ml / 750ml	6 / 9
Bottled water	4

## COFFEE

Mantle & Moon Craft coffee Constellation Blend. Rich in body, low in acidity and strong chocolate notes throughout. Takeaway available.

Flat white, cappuccino, latte, long black, short black, long macchiato, short macchiato, piccolo, hot chocolate, hot mocha, chai latte, chai

## TEA

Jasmine, chrysanthemum & honey, roasted rice green, green, Chinese pearl, earl grey, english breakfast

## MOCKTAILS

Ginger & Lemongrass highball Dark cane spirit, lemongrass & mint, ginger beer	12
Citrus Highball orange sec, aperitif dry, mandarin juice	12
Coffee Highball Coffee originale, tonic, cinnamon dusted orange wheel	12



## WINE ON TAP

2018 Clark Estate Pinot Gris	Marlborough
2019 Jacqueline's Ridge Sauv Blanc	Marlborough
2020 Dowie Doole Rose	McLaren Vale
2018 Mohua Pinot Noir	Central Otago

## SPARKLING

NV Innocent Bystander Pink Moscato	Yarra Valley
2020 Pete's Pure Prosecco	Murray Darling

## WHITE WINE

2020 Leo Buring Riesling	Clare Valley
2020 Vasse Felix Chardonnay	Margaret River
2021 Shaw & Smith Sauvignon Blanc	Adelaide Hills

## RED WINE

2018 Palliser 'Pencarrow' Pinot Noir	Martinborough
2018 Jim Barry 'Cover Drive' Cab Sauv	Clare Valley
2018 Credaro 'Five Tales' Shiraz	Margaret River
2017 Penfolds Bin 28	South Australia



# BEER ON TAP

James Squire 150 Lashes

Asahi Super Dry

Sapporo

James Squire Ginger Beer

# BOTTLED BEERS

Bintang

Balter Captain Sensible

Carlton Zero

Green Beacon Windjammer IPA

Somersby Cider

# SAKE

**Rihaku Junmai Blue Purity**

Sake of sakes, Rihaku is from the birthplace of sake, Shimane prefecture, clean and dry

**Kizakura Yamahai**

Mellow and rich body, slowly fermented with traditional techniques process gives a mellow distinct flavour

**Echigo Toji No Sato**

Soft, clean and dry finish, a well balanced dry style sake

# UMESHU

Japanese liqueur made from steeping ume fruits in alcohol and sugar with a plum flavour

**Choya umeshu soda** 250ml

**Choya classic baby** 50ml

# SHOCHU

Japanese distilled spirit best served neat or on the rocks

**Shirano Takumi Rice Shochu** 30ml

Fruity fragrance, clean with a dry crisp finish, drinking on the rocks is best

**Kaido Imo Shochu** 30ml

Made from kagoshima prefecture's sweet potato and kuro koji from pure Japanese rice as main ingredients

**Kakushigura Shochu** 30ml

Barley shochu aged in a oak barrel, nice oak fragrance and mild earthy flavour

# COCKTAILS

**Ginger & Lemongrass Mojito**

Pampero Blanco, Lemongrass, lime, mint, ginger beer

**Umeshu Spritz**

prosecco, umeshu classic

**Blood Orange Negroni**

Nosferatu Blood Orange Gin, Aperol, Mancini Rosso

**Espresso Martini**

Smirnoff, Kahlua, Crème de Cacao, espresso

**Sake-Tini**

Chambord, sake, pineapple juice

**Shochu Old Fashioned**

Kakushigura Shochu, chocolate bitters, raw sugar

**Whisky Yuzu Sour**

Nikka days, yuzu, honey, egg white, bitters

# WHISK(E)Y

## JAPAN | NIKKA

**From the Barrel**

**Coffey Malt**

**Coffey Grain**

**Yoichi Single Malt**

**Miyagikyo Single Malt**

**Days**

## SCOTLAND

**Talisker**

**Oban 14**

**Lagavulin 16**

**Singleton single malt**

## AUSTRALIA

**Backwoods Distilling Single Malt**

**The Gospel Solera Rye**

**Starward Two-Fold Double Grain**

## CLASSICS

**Canadian Club**

**Jameson**

**Buffalo Trace**

**Makers Mark**

**Gentleman Jack**

**Jack Daniel's**