

# DIESEL

BAR EATERY

Marinated Victorian olives	4	Beef Rendang sliders with coriander & toasted coconut	22
Warmed bread	4	Crab meat & herbed mayo served in a brioche bun with shallots, fried red onion & marinated cucumber	23
Satay chicken skewers	5	Peking duck wonton	18
Red curry corn fritters, herbed salad, kewpie mayo & chilli jam	5	Ginger chicken wonton	17
Roti basket with satay sauce	7	Glass noodle vegetarian spring rolls	17
Salt & pepper squid, herbed mint salad, lemon aioli	7	Vegetable shitake spring rolls	17
Steak chips with truffle oil & parsley	9	FLAT BREAD	
Lemongrass & ginger beef strips with cucumber salad & sesame lime dressing	9	- Provolone, tomato, basil	15
Bang bang fried chicken, kewpie mayo & spring onion	10	- Mushroom, sesame tofu with honey soy glaze	16
Baguette with sumac shrimps, minted tomato & cabbage slaw	28	- Satay chicken, spring onion & coriander	17

FULL MENU UNDER CONSTRUCTION

# DIESEL

BAR EATERY

---

## WINE LIST

---

	Glass	Bottle		Glass	Bottle
<u>CHAMPAGNE</u>			<u>ROSE</u>		
<b>Moët &amp; Chandon</b> <i>Epernay, France</i>	20	90	<b>Squealing Pig Rose</b> <i>Central Otago, NZ</i>	10	45
<b>Veuve Clicquot</b> <i>Reims, France</i>		110	<u>RED WINE</u>		
<u>SPARKLING WINE</u>			<b>Abel's Tempest Pinot Noir</b> <i>Tasmania</i>	12	55
<b>T'Gallant Prosecco</b> <i>Victoria</i>	10	45	<b>Coldstream Hills Merlot</b> <i>Yarra Valley, VIC</i>	12	55
<b>Chandon</b> <i>Yarra Valley, VIC</i>	12	55	<b>Penfolds Max's Shiraz Cabernet</b> <i>South Australia</i>	12	55
<u>WHITE WINE</u>			<b>Seppelt The Drives Shiraz</b> <i>Heathcote, VIC</i>	9	40
<b>Leo Buring Riesling</b> <i>Clare Valley, SA</i>	10	45	<b>Wynns The Banker Cabernet Sauvignon</b> <i>Coonawarra, SA</i>	11	50
<b>821 South Sauvignon Blanc</b> <i>Marlborough, NZ</i>	9	40			
<b>Cape Shanck Pinot Grigio</b> <i>Mornington Peninsula, VIC</i>	10	45			
<b>Coldstream Hills Chardonnay</b> <i>Yarra Valley, VIC</i>	12	55			
<b>T'Gallant Juliet Moscato</b> <i>Mornington Peninsula, VIC</i>	9	40			

# DIESEL

BAR EATERY

---

## COCKTAIL LIST

---

### Gold Rush

20

Sweet & boozy, a New York original made with bourbon, honey & lemon

### The Monks

#### Mojito

20

The classic mojito with a chartreuse twist

### The 202

19

Spiced rum & pineapple with a pinch of cinnamon, jalapeno & citrus

### Espresso Martini

19

Everyone's favourite, we use spiced rum, coffee liqueur, hints of vanilla and chilled espresso for that caffeine kick

### Apple Mojo

19

Cucumber, apple & mint, it's pretty much one of your 5 a day. We've added in plenty of four pillars gin to keep things interesting

### Negroni

18

The Negroni, need we say more? Campari, Rosso & gin