

SAKE

Miyozakura Panda Cup <i>Gifu, Japan</i>	180ml \$12	
Akishika Bambi Cup <i>Osaka, Japan</i>	\$12	
	100ml	400ml
Bishonen Junmai Ginjo Shu <i>Kumamoto, Japan</i>	\$9	\$36
Mutemuka Muroka Nama Genshu <i>Kochi, Japan</i>	\$13	\$52
Akishika Yamahai Muroka Nama Genshu <i>Osaka, Japan</i>	\$14	\$56

BEERS

Boags Premium Light	\$6
KB Lager	\$7
Coopers Pale 750ml	\$12
Mac's Sassy Red	\$7
333	\$8
Asahi	\$8
Yebisu	\$8
Singha	\$8
Monteiths Apple Cider	\$9

TEAS

Black	\$4
Lapsang Souchong <i>Fujian Province, China</i>	
Yunnan Red <i>Yunnan Province, China</i>	
Green	\$4
Cloud & Mist <i>Zhejiang, China</i>	
Silver Jasmine <i>Suzhou, China</i>	
White Peony (Pai Mu Tan) <i>Fujian Province, China</i>	
Tisane	\$4
Heal	
Chamomile	

TO START

Mini bánh mì- crisp pork belly or chicken katsu	\$6ea
Ms. G's grilled corn on the cob, parmesan, lime (v)	\$3ea
Plate O' Ms. G's pickles (v)	\$9

RAW

Sydney rock oysters, lemongrass vinaigrette	\$3.5ea
Ceviche of Aoraki king salmon, jalepeno puree, Tiger's milk	\$15
Vietnamese steak tartare, prawn crackers	\$18
Sea scallops, coriander, celery, miso-ranch dressing	\$16

SALADS AND SMALLER PLATES

"Buddha's Delight" - A textural vegetarian salad (v)	\$14
Prawn and jellyfish salad, cassava cracker	\$15
Turmeric fried fish fillets, dill, ginger nuoc cham	\$14
Prawn toast, yuzu aioli, herbs	\$14
Grilled calamari, black pudding, coriander salsa verde	\$14
Grilled beef tongue, lemongrass and tomato salsa	\$14

LARGER

Roasted sambal skate, lime	\$24
Fried baby chicken, kimchi mayonnaise half \$15 whole \$30	
Angus scotch fillet, fried egg, hoisin mustard, crisp garlic	\$32
Egg noodles with XO sauce, braised duck, soft poached egg	\$16
Stir fried rice noodles, wagyu beef, chilli, herbs, peanuts	\$16
Stir fried cultivated mushrooms, brown butter, garlic stalks (v)	\$18
Braised pork belly "Hue Style", konnyaku noodles, lemongrass, chilli broth	\$24
Crispy spiced tofu and fried eggs, cherry tomatoes, coriander, Thai basil (v)	\$21
Taiwanese style wok fried surf clams with chilli, chorizo, basil	\$22
Grilled king prawns with "Sambal Matar" eschallot, lime & chilli relish	\$28
Mulloway fillet steamed with white soy & ginger, salad of fennel, radish, herbs	\$28

DESSERT

"Stoner's Delight" banana ice cream, chocolate, rice bubbles, pretzel, peanut brittle, marshmallow	\$12
Pandan chiffon cake, strawberries, coconut sorbet	\$12
"Splice" pine-lime granita, lychee sorbet, whipped cream	\$12
"Jam Doughnut" cinnamon doughnut ice cream, raspberry jelly	\$12

(v) Vegetarian

Diners Club attracts the 3% (inc. GST) Surcharge

COCKTAILS

Unpackaged

Purple Rain	\$14
Beefeater gin, purple basil, pomegranate, passion fruit	
Ju Jube Martini	\$14
Ballantine's whisky, Martini Rosso, Jujube jam, orange, cherry bitters,	
Aloe Vera	\$14
Absolut Vanilla vodka, limoncello, crushed lemons, Aloe Vera foam	
Ms Margarita	\$14
El Jimador tequila, Cointreau, lime, annatto seed & jasmine syrup	
Choya Cobbler	\$12
Choya plum wine, Ramos port, strawberries, oranges, limes, lemons	
Ocean Mary	\$12
Ms. G's Mary mix with seaweed, gerkin & a good slug of vodka	

Packaged

Green Iced Tea	\$13
Zubrowka vodka, cloud & mist tea, grapefruit bitters, green apple, soda	
Pina'Pearls'Colada	\$14
Appleton VX & Havana Club Blanco rum, pineapple, coconut, yogurt sorbet, green pearls	
Ms G's Famous Yuzu Slushee	\$14
Limoncello, Russian Standard vodka, yuzu juice, Regan's orange bitters	
Tango Jack	\$14
Havana Club Especial rum, Fernet Branca, jack fruit, apricot, apple juice	
Blue Bottle	\$14
Plymouth gin, pineapple, Aeroplane jelly, homemade lemonade	
Good Morning Vietnam	\$14
Shochu, raspberries, lime, palm sugar, Vietnamese mint, soda	

PADDLE SHOTS

Serves 4, 6, 8

Dew Drop	\$8ea
Shochu, Mount Gay rum, honeydew melon, young ginger	
Mr Longan	\$8ea
Beefeater gin, kaffir lime shochu, longan, fresh lime	