

# THE VAULT

@BOURKE

COCKTAILS

<b>NEGRONI</b> A timeless Italian classic—bold and bittersweet, blending gin, sweet vermouth, and campari	22
<b>SWEET CONTESSA</b> A delicate twist on the classic Negroni, showcasing subtle notes of apricot and Aperol	22
<b>YUZU MARGARITA</b> A zesty twist on the traditional margarita—featuring tequila, vibrant yuzu liqueur, and fresh lime for a citrus-forward experience	18
<b>WATERMELON SOJU SPRITZ</b> Light and refreshing—Korean soju meets juicy watermelon in a cool, fruity fusion	19
<b>SPICED MANGO MARGARITA</b> A tropical delight—premium tequila, Cointreau, and lime juice enhanced with a kick of chili for a spicy-sweet finish	19
<b>PASSIONFRUIT MOJITO</b> A fruity take on the Cuban classic—rum, lime juice, and passionfruit pulp stirred with fresh mint and a splash of soda	19
<b>ESPRESSO MARTINI</b> Velvety and bold—vodka and coffee liqueur shaken with rich espresso for a perfect after-dinner pick-me-up	20
<b>WHITE CHOCOLATE PASSIONFRUIT MARTINI</b> Lusciously smooth—vodka and passionfruit liqueur blended with indulgent white chocolate notes	22
<b>KYOTO ROSE</b> Elegant and floral—gin and lychee liqueur combine for a delicate, subtly sweet cocktail with an Eastern twist	22
<b>RHUBI</b> A refreshing mix of vodka and Rhubi, lifted by zesty lime and pineapple juice	22
<b>LYCHEE MARTINI</b> Smooth vodka meets the exotic sweetness of lychee, finished with a delicate lychee garnish for a refreshing, sophisticated sip	20

TAP BEER

<b>ASAHI SUPER DRY</b>	POT 11 SCHOONER 13 PINT 15
<b>STOMPING GROUND PALE ALE</b>	SCHOONER 12 PINT 14

BOTTLE BEER/CIDER

<b>ASAHI SUPERDRY</b>	11
<b>CORONA EXTRA DRY</b>	11
<b>SAPPORO</b>	11
<b>TSINGTAO</b>	11
<b>SOMERSBY APPLE CIDER</b>	10

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VODKA	ABSOLUT ORIGINAL	11	RUM	BACARDI CARTA BLANCA	10
	ABSOLUT VANILLA	11		DIPLOMATICO RESERVA	15
	BELVEDERE VODKA	15		PLANTATION 3 STARS	13
	HAKU VODKA (JAPAN)	15		KRAKEN SPICED RUM	18
GIN	BOMBAY SAPPHIRE	11	LIQUEURS	CHAMBORD	14
	ROKU GIN	15		WET PUSSY	14
	FOUR Pillars RARE DRY	15		BAILEY IRISH CREAM	14
				KAHLUA LIQUEUR	14
TEQUILA	EL JIMADOR BLANCO	11		MIDORI MELON	14
	PATRON SILVER	16	NON ALCOHILIC	PEPSI	5
	DON JULIO BLANCO	17		LEMONADE	5
	CLASE AZUL PLATA	30		GINGER ALE	5
WHISKEY	JACK DANIEL	11		TONIC WATER	5
	CHIVAS 12YO	12		ORANGE JUICE	6
	FIREBALL CINNAMON	11		CRANBERRY JUICE	6
	NIKKA FROM THE BARREL	22		PINEAPPLE JUICELL	6
				100% SUGAR CANE JUICE	9
				100% WATERMELON JUICE	9

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BOTTLE WINE (RED)	MUD HOUSE ESTATE CLAIM 431 PINOT NOIR 2022 (NEW ZEALAND)	76	BOTTLE WINE (WHITE)	KENDALL JACKSON VINTNER'S RESERVE CHARDONNAY	75
	TK, TE KAIRANGA JOHN PINOT NOIR 2023 (NEW ZEALAND)	95		BASS RIVER SINGLE VINEYARD SAUVIGNON BLANC 2020 GIPPSLAND	65
	MAIL COACH, HEATHCOTE WINERY SHIRAZ, 2023	76		THE BUSSELTON BOYS CHARDONNAY MARGARET RIVER 2021	58
	GIBSON 'THE DIRTMAN' SHIRAZ 2022 BAROSSA	78		SAINT CLAIR SAUVIGNON BLANC	62
	GREENNOCK CREEK FOUR CUTTING, SHIRAZ BAROSSA 2021	89		PIKES CLARE VALLEY RIESLING	69
	ST HUGO, CABERNET SAUVIGNON 2021 COONAWARRA	92			
	STONIEL PINOT NOIR, MORNINGTON PENINSULA 2023	88	HOUSE WINE	RED WINE	
	CALABRIA BELENA SHIRAZ	59		SHIRAZ	13
				PINOT	13
				WHITE WINE	
				CHARDONNAY	13
				SAUVIGNON BLANC	13

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## SNACKS & BITES

### TRUFFLE FRIES

Crispy shoestring fries infused with aromatic truffle – rich, savoury, and irresistible 12.90

### FRIES

Crispy golden shoestring fries, lightly seasoned to perfection 10.90

### PORKY FRIES

Golden-fried luncheon meat sticks 12.90

### EDAMAME WITH SEA SALT

Steamed edamame lightly seasoned with sea salt 9.90

### FRIED TAKOYAKI 6pcs

Crispy octopus balls drizzled with mayo - teriyaki sauce 12.90

### EBI TEMPURA 4pcs

Crispy prawn tempura served with wasabi mayo sauce 14.90

### FRIED CREAM CRAB CROQUETTES

Deep-fried crab and cream croquettes served with wasabi mayo sauce 10.90

### FRIED CHICKEN WINGS 4pcs

Crispy and juicy wings, great for sharing or pairing with drinks 12.90

### FIVE SPICE PORK ROLLS (LOBAK) 2pcs

Fried pork rolls seasoned with aromatic Chinese spices 12.90

### SPRING ROLLS 2pcs

Fried vegetable spring rolls with savory fillings 8.90

### FRIED WANTONS 6pcs

Golden fried wantons, served with sweet chili sauce 11.90

### MALAYSIAN KEROPOK IKAN

Crispy traditional fish crackers 8.90

### WANTON IN CHILLI OIL 6pcs

Tender wonton in a fragrant spicy red oil sauce 12.90

### PIE TEE 5pcs

Cabbage, yam bean, carrot, dried shrimps 13.90

### SATAY 4pcs

Marinated chicken skewers grilled to perfection, served with peanut sauce 14.90

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MAINS

**SALT AND PEPPER SQUID**  
Crispy golden squid tossed with fragrant salt, cracked pepper, and a hint of spice 19.90

**TRUFFLE FRIED RICE**  
Fragrant wok-fried rice infused with rich truffle aroma and mushrooms 24.90

**CHAR KOAY TEOW WITH PRAWN**  
Smoky wok-fried flat noodles with juicy prawns, bean sprouts, and eggs 19.90

**BAO BUN WITH SOFT SHELL CRAB (2pcs)**  
With pickled carrot and raddish (extra piece \$9) 17.90

**FRIED RICE WITH PRAWNS AND LAP CHEONG**  
Wok fried rice with juicy prawns and smoky Chinese sausage 21.90

**CURRY CHICKEN WITH MANTOU**  
Fragrant curry chicken paired with crispy golden mantou buns. 23.90

**BEEF RENDANG WITH BREAD**  
Tender beef in rich coconut gravy served with soft bread 24.90