



COLD

Oysters | GF / NF | 6 ea / Half Doz | 32

Watermelon Granita, Thai Basil or Korean Pork. Yuzu, Breadcrumbs

Fresh Catch Taco | NF | 24

{3 Piece} Avocado Puree | Tobiko | Jalapeno

Hiramassa Kingfish | GF | 29

Nam Jihm | Citrus | Turmeric Coconut

SMALLS

Popcorn Cauliflower | 19

Togarashi | Yuzu Mayo | Curry Leaves

MB 6+ Beef Rendang Donut | 22

{2 Piece} Wagyu Brisket | Coconut Cream | Peanut

Grilled Wagyu | GF | 19

{3 piece} Nuoc Cham | Betel Leaf | Garlic

BBQ Barramundi Belly | 21

Nuoc Cham | Pickled Pickle | Crackling

Prawn Dumplings | 22

{4 Piece} Ginger | Red Vinegar | Chilli Oil

Kaffir Lime Chicken | GF / NF | 19

Coconut Satay | Pickled Chilli | Herbs

Roast Duck Salad | 25

Lychee | Ginger | Cashew | Sour Hoisin Wok

BIGS

Duck Fat Fried Rice | 28

Fried Duck Egg | Celery Seasoning | Duck Trimmings
\$8 Extra - Kimchi & Smoked Scamorza

Twice Cooked Pork Belly | GF | 32

Ginger Caramel | Sour Mango | Smoked Chilli

Crispy 1/2 Duck | GF | 44

Orange | Ginger | Spiced Vinegar | Viet Mint



WOK

Pork 'n Prawn Pad Thai | GF | 36

Chilli Jam | Peanuts | Coriander | Calamari

Pumpkin Pad Seuw | GF | 36

Thai Basil | Butternut | Exotic Mushrooms | Cashew

Shaking Beef | GF | 44

Kailan | Banana Chilli | Ginger

Moreton Bay Bugs | GF | 75

{5 Piece} - Allow 45 mins to Cook Singapore Style | Tomato | Egg

CURRIES

Barramundi Curry | GF | 44

Dry Red Curry | Pickled Chilli | Herbs | Cashew

Vegan Curry | GF | 36

Fresh Tofu | Eggplant | Pickled Chilli | Garlic

Slow Roast Lamb Curry | GF | 42

Green Peas | Viet Mint | 3 Garlics

SIDES

Green Papaya Slaw | GF | 22

Chilli Jam | Crispy Anchovy

Wok Tossed Greens | 16

Oyster Sauce | Garlic | Almond

Wok Steamed Broccolini | 17

Pork Red Curry | Shallots | Candlenut

Rice | 5

Roti | 8

SWEETS

Pandan Tapioca | GF | 18

Mango | Chilli Hokey Pokey | Mango Sorbet

Popcorn Cheesecake | 19

Caramel | Papaya | Gingerbread

**\$100 PER PERSON CHEFS TASTING
MENU 10 COURSE DEGUSTATION**

*10% SUNDAY SURCHARGE | 15% PUBLIC HOLIDAY OUR MENU IS DESIGNED TO BE SHARED - DISHES
WILL BE SENT OUT AS READY WE CATER FOR DIETARIES - PLEASE BE AWARE THERE MAY BE TRACES



POKKOI

A decorative border featuring lush tropical plants like banana leaves and red flowers, along with a pink bird perched on a branch.

Drinks Menu

SIGNATURE COCKTAILS

Thai Basil \$22

Refreshing, Floral, citrus

Cucumber | Citrus | Taha Lemon Myrtle Gin | Italicus | Thai Basil

Ginger Caramel Espresso \$22

Snappy, Lavish, Decedant

Cazcabel Coffee infused tequila | Liquor 43 | Brookies
Mac

Papaya Margarita \$24

Exotic, Tangy, Fresh

Patron Reposado | Italicus | Cointreau | Papaya

Island Old Fashioned \$24

Bold, Tropical, Robust

Plantation Stiggans Fancy | Amaretto | Banana Whiskey | Cherry | Pineapple

Lemon Meringue \$24

Mellow, Complex, Rich

Follys Gin | Mozart White Chocolate | Yellow Chartreuse | Citrus | Apple

Pandan \$22

Aromatic, Sweet, Creamy

Follys Vodka | Kahlua | Pandan Syrup | Coconut Cream

Plum Sour \$22

Familiar, Fruity, Sour

Plum Steeped Gin | Chambord | Citrus

Mezcal Martini \$22

Smokey, Citric, Smooth

Casamigos Mezcal | Ambra Blood Orange | Choya Yuzu Liquor

Coconut Daiquiri \$22

Fresh, Zesty, Light, Clean

Bacardi | Vanilla Galliano | Cointreau | Coconut Cream

Mocktails \$12

Let our staff know what flavours you like,
and we can cater a mocktail to your likings



WORLDWIDE COCKTAILS

Amaretto Sour	\$22
Aperol Spritz	\$20
Caprioska (Variations Available)	\$22
Daiquiri (Variations Available)	\$22
French Martini	\$22
Fruit Tingle	\$22
Gimlet	\$22
Gin Martini	\$22
Long Island	\$24
Lychee Martini	\$22
Margarita (Variations Available)	\$22
Mojito (Variations Available)	\$22
Moscow Mule	\$22
Negroni	\$22
Old Fashioned	\$22
Pina Colada	\$22
Sazerac	\$25
Tommy's Margarita	\$26
Vodka Martini	\$22
Whisky Sour	\$22

Other World Wide Cocktails are available upon request,
please ask one of our friendly staff





BEER SELECTION

DRAUGHT BEERS

Black Hops Japanese Rice Lager	\$11
Burleigh Brewing Twisted Palm	\$12

BOTTLED BEERS

Cascade Light	\$10
Heineken	\$11
Corona	\$11.5
Great Northern Long Run	\$12.5
Coopers Ale	\$10.5
Black Hops Eggnog Stout	\$12.5

CIDERS & GINGER BEER

Little Dragon Ginger Beer	\$12
Somersby Apple Cider	\$12
Napoleon Cider Co. Pear	\$12

NON ALCOHOLIC

Better Beer	\$9
Sobah Pacific Ale	\$9





WINE SELECTION

SPARKLING

Jansz Brut
Piper Valley, TAS

GLS 13 / BTL 65

Alasia Moscato
Piedmont, Italy

GLS 12 / BTL 55

Pizzini Prosecco
King Valley, VIC

GLS 10 / BTL 52

Printhie Swift Cuvée
Orange, NSW

BTL 82

Pierre Gimonnet Cuvée NV
Champagne, France

BTL 156

Pol Roger Brut Reserve NV
Champagne, France

BTL 196

RIESLING

Mr. Riggs Ein Reiese (Off Dry)
Adelaide Hills, SA

GLS 11 / BTL 54

Chaffey Bros. Dufte Punkt
Barossa Valley, SA

GLS 12 / BTL 58

O'leary Walker Watervale
Clare Valley, SA

BTL 62

SAUVIGNON BLANC

HaHa Sauvignon blanc
Marlborough, NZ

GLS 12 / BTL 58

Shaw + Smith
Adelaide Hill, SA

GLS 17 / BTL 80

Seresin Sauvignon Blanc
Marlborough, NZ

BTL 69





PINOT GRIGIO

Pizzini <i>King Valley, VIC</i>	GLS 12 / BTL 56
Tiefenbrunner <i>Entiklar, Italy</i>	GLS 14 / BTL 65
Derwent Pinot Gris <i>Derwent Valley, TAS</i>	BTL 70

CHARDONNAY

Yetto <i>Adelaide Hills, SA</i>	GLS 12 / BTL 58
Charlotte Dalton Grace <i>Adelaide Hills, SA</i>	BTL 72
Tarrawarra Reserve <i>Yarra Valley, VIC</i>	BTL 122
Domaine William Fevre Chablis <i>Burgundy, France</i>	BTL 139

VARIETALS

John Duval Plexus Viogner <i>Barossa Valley, SA</i>	GLS 14 / BTL 64
Domaine Henri Prudhon Saint Aubin <i>Burgundy, France</i>	BTL 146
Jim Barry Assyrtiko <i>Clare Valley, SA</i>	BTL 79

ORANGE

Between Five Bells Amber <i>Geelong, VIC</i>	GLS 12 / BTL 59
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ROSE

Chaffey Bros. Not Your Grandma's Rose <i>Barossa Valley, SA</i>	GLS 11 / BTL 54
Triennes Mediterranean <i>Provance, France</i>	GLS 14 / BTL 62
Wirra Wirra Dry Grenache Rose <i>Mclaren Vale, SA</i>	BTL 58

PINOT NOIR

Mandala (Chilled) <i>Yarra Valley, VIC</i>	GLS 14 / BTL 62
Main Divide <i>Canterbury, NZ</i>	GLS 16 / BTL 78
Peregrine <i>Central Otago, NZ</i>	BTL 118
Ata Rangi <i>Martinborough, NZ</i>	BTL 186

BLENDS/VARIETALS

Villa Fresco Sangiovese <i>King Valley, VIC</i>	GLS 10 / BTL 52
Paxton Tempranillo <i>Mclaren Vale, SA</i>	GLS 11 / BTL 52
Torzi Matthews Old Vine GSM <i>Barossa Valley, SA</i>	GLS 12 / BTL 58
Teusner G Grenache <i>Barossa Valley, SA</i>	GLS 14 / BTL 68
Elderslie Gamay <i>Adelaide Hills, SA</i>	BTL 82
Vasse Felix Filius Cabernet Merlot <i>Margaret River, WA</i>	BTL 86





Oliver Leflaive Santenay Rouge
Burgundy, France

BTL 156

Domaine Perdrix Nuits St George 2022
Burgundy, France

BTL 330

SHIRAZ

Sons of Eden Marschall
Barossa Valley, SA

GLS 12 / BTL 62

John Duval Concilio
Barossa Valley, SA

BTL 64

Mollydooker The Boxer
Mclaren Vale, SA

BTL 72

Sons of Eden Romulus Old Vine
Barossa Valley, SA

BTL 142

Langmeil Pure Eden
Eden Valley, SA

BTL 296

DESSERT WINE

Yalumba Botrytis Viognier
Wrattenbully, SA

GLS 14 / BTL 58

SPIRITS

VODKA

Folly's

\$10

Baxter Vanilla

\$10

Haku

\$10

Taha Distillery Infused Super Smooth

\$11





Grey Goose	\$12
Belvedere	\$13
Royal Dragon	\$17

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Folly's	\$10
Whitley Neill	\$10
Tanqueray	\$11
Taha Kawakawa & Lemon Myrtle	\$12
Brookies Sloe	\$12
Hendricks	\$12.5
Brookies Dry	\$13
Brookies Mac (Gin Liqueur)	\$13
Roku	\$13
Papa Salt Coastal	\$15

TEQUILA

Patron Silver	\$10
1800 Coconut	\$11.5
Patron Reposado	\$13
Patron Anejo	\$15
Casamigos Mezcal	\$16.5
Illegal Mezcal Reposado	\$18





BOURBON

Benchmark Bourbon	\$10
Howler Head	\$11
Gentleman Jacks	\$11
Wild Turkey 101	\$11
Basil Haydens	\$12

RUM

Bacardi White	\$10
Malibu	\$10
Bacardi Gold	\$10
Sailor Jerry Spiced	\$11
Kraken Black Coffee	\$12
Plantation Barbados	\$12
Plantation Isle of Fiji	\$12.5
Appleton Estate 8yo	\$13
Plantation Stiggins' Fancy	\$13
Inner Circle Black Dot	\$17
Ron Zacapa 23	\$17

COGNAC

Hennessy XO	\$50
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Drambuie	\$11
Fiorente Elderflower	\$10
Fireball	\$10
Frangelico	\$9
Galliano Black Sambuca	\$10
Galliano Vanilla	\$10
Galliano White Sambuca	\$10
Green Fairy Absinthe	\$16
Italicus	\$12
Jagermeister	\$10
Kahlua	\$9
Licor 43	\$10
Limoncello (Housemade)	\$10
Maidenii Sweet Vermouth	\$9
Maidenii Dry Vermouth	\$9
Midori Melon	\$10
Mozart White Choc	\$10
Pavan	\$10
Pernod French Aperitif	\$10
Steinbok Butterscotch	\$7
Steinbok Blue Curacao	\$7
Steinbok Lychee	\$7
Steinbok Parfait Amour	\$7
Steinbok Peach	\$7

