

KITSCH

BAR ASIA



Kitsch Bar Asia Menu

**This menu has been designed for sharing.
Please ask your server for any assistance.**

SNACKS

prawn crackers w rock chilli salt 5.0
lotus chips w house made dip v gf 8.0

HAWKER BITES

char grilled corn ribs, smoked paprika rub, chilli caramel w black sea salt v gf 26.0
crispy squid tentacles w hondashi soy glaze & spicy miso sauce nf df 28.0
vietnamese pop corn chicken w nouc mam chua ngot gf nf df 28.0
asian style pork tacos (2), pulled pork cooked in hoisin, kitsch 3 spices nf df 26.0
sautéed south east asian sweet mushrooms w edamame & cassava cracker v gf 24.0
crispy tofu w singaporean chilli jam & fried curry leaves v gf df 🍴 24.0

STREET PLATES

sriracha & garlic roasted cauliflower & potato w cashew & edamame v gf 🍴 36.0
crispy caramelised beef w sticky soy, onion, capsicum & sesame 48.0
traditional pad thai w chicken gf 31.0
nyonya chicken curry, malay archipelago delicacy of nanyang cuisine df gf 38.0
cambodian style grilled pork belly w smoked coconut soy, sorrel,
house pickles gf nf df 44.0
drunken noodles w shiitake mushroom, aromatics & chilli v gf nf df 29.0
18hours slow cooked beef cheeks on green curry sauce w fermented apple syrup, fresh
herbs & crispy shallots gf df nf 🍴 46.0
cantonese steamed barramundi w ginger soy glaze, coriander, spring onions &
chillies gf df nf 49.0
lamb massaman, thai curry dish w tender piece of lamb & fried potatoes gf df nf 🍴 47.0

SIDES & GREENS

crispy potatoes w cashew cream & seaweed salt v gf 13.5
crunchy asian slaw, shredded red & white cabbage w herbs tossed in peanut lime
spiced dressing gf df vg 14.0
wok fried greens w garlic & teriyaki v gf 15.0
xo fried rice, edamame, spring onion, xo sauce, egg gf 22.0
coconut jasmine rice v gf 4.5
roti bread v 4.5

TO FINISH

peanut butter parfait w salted caramel, praline & toasted marshmallow gf 15.0
vanilla & coconut crème brûlée w spiced rum poached strawberries v gf 15.0
matcha coconut cheesecake w wattle seed crust & roasted coconut chips nf 15.0

gf - gluten free df - dairy free v - vegan va - vegan avail *- contains shellfish

Please note a 15% surcharge will apply on Public Holidays.

All Card Payments will incur a pass-on surcharge of 1.4%. Cash is welcome and has no fee. Thank you for your understanding.

In an effort to reduce waste and our carbon footprint, we will now be charging for takeaway containers; 50c for small \$1 for large.

KITSCH

BAR ASIA

call 08 9242 1229
or text 0423 506 919
www.kitschbar.com.au



DRY JULY VEGAN DINNER

Thursday 24th July 2025
from 6pm

\$75 per person

A Night of flavour for a great cause.
Join us for a 4-course feast perfectly
paired with premium non-alcoholic drinks,
all in support of Dry July.

Bookings essential

LUCY'S LONG LUNCH

Enjoy 120 mins of a rolling two course lunch with free-flowing mimosas, French bubbles, wine & beer.

\$75pp

Saturdays from 11:30am - Bookings Essential

Please note a 15% surcharge will apply on Public Holidays.

BEER AND CIDER

ON POUR

Guest beer 500ml 14

BOTTLES & CANS

Asahi Super Dry 11
Asahi Soukai 3.5% 10
Bintang Pilsner 10
Matso's Mango Beer 11
Kirin Ichiban 11
Sapporo Lager 10
Sapporo Black (600ml can) 17
Hills Pear Cider 12
Hills Apple Cider 12
Colonial Bertie Ginger Beer 11
Dingo Lager Mid-strength 3.0% 9
O'Briens (GF) XPA 12

SPIRITS & LIQUEURS

GIN

House Dry Gin 10
Four Pillars Rare Dry Gin 12
Roku Gin 12
Hayman's Sloe Gin 12
Hayman's Old Tom 12
Gin Mare 13
Hendricks 14
78° Degrees Classic 12
78° Degrees Sunset 13
Whitley Neill Pineapple Gin 13

*upgrade your tonic water to
fever-tree tonic water for \$3

RUM

House White Rum 10
Beenleigh Copper Pot 14
Dead Man's Fingers Spiced 10
Appleton Estate 10
Kraken Black Spiced 12
Bumbu Gold Rum 11
Stolen Smoked Rum 11
Malibu Coconut 9

WINE LIST

Join us on a journey through some of the beautiful wine growing regions the world has to offer.

Designed to enjoy with our creative and edgy menu, our list is varied. The team are here for suggestions and pairing to compliment our food.

SPARKLING

LAURENT-PERRIER LA CUVÉE 130
Épernay, FR
An abundance of fine bubbles with zesty lemon and red apples followed by strawberry flavours.

VEUVE TAILHAN BLANC DE BLANCS 15/60
Loire Valley, FR
Pale straw yellow champagne. Notes of apple & pear with a fine a persistent bubble. Floral & nutty mouthfeel to finish.

CASTELLI SPARKLING BLANC 65
Great Southern, WA
Methode traditionnelle NV chardonnay pinot noir, the finest example of WA sparkling wine.

ROSÉ

PAUL NELSON ROSE 65
Great Southern, WA
Stunning examples of a Shiraz Grenache, Rosé, fruit drive with earthy tones.

MARQUIS DE PENNAUTIER ROSE 15/60
Languedoc, FR
A classic French rose, pale & dry with flavours of red summer berries, a soft and textural mouthfeel & a crisp elegant finish.

WHITE

VASSE FELIX CHARDONNAY PREMIER 75
Margaret River, WA
Elegant notes of hazelnut, mealy wafer and brioche intertwine with grapefruit, hints of fine lemon pith and honey dew melon.

KONPIRA MARU PANOPTICON RPG 65
King Valley, VIC
Riesling, Gewürzt, Pinot Gris blend, excellent with spicy food

HIGHER PLANE CHARDONNAY 17.5/75
Margaret river, WA
Medium-bodied, smooth white floral notes with subtle barrel ferment accents of brioche & hazelnuts.

TOMFOOLERYFOX WHISTLE PINOT GRIS 65
Eden Valley, SA
Poached pears and frangipane tart with accents of citrus zest. Soft and juicy.

PAUL NELSON PINOT GRIGIO 15/60
Great Southern, WA
Light bodied, zippy and bright, enjoy effortless tones of lemon, pear and honey, dry and refreshing.

THE PASS SAUVIGNON BLANC 15/60
Marlborough, NZ
The sweet fruit characters and crisp acidity, combine to create a palate that is fresh with a zesty mineral finish.

TOMFOLLERY CUT 'N RUN RIESLING 65
Eden Valley, SA
Soft & juicy, with nashi pear fruit, lime juice & blanched almonds on a textural, and balanced by refreshing acidity.

DOMAINE NATURALISTE SBS 70
Margaret River, WA
Fruit leads into a savoury finish, with a touch of cheesecloth and blanched almond. Great fruit weight and acid drive.

CLOTIDE DAVENNE CHABLIS 125
Chablis, FR
Delicate and beautiful in in the same bottle, perfect texture with a slight mineralogy finish

VINDEN SEMILLION 70
Hunter Valley, NSW
Old vines with natural acidity, citrus fruits with delicate textured mineralogy.

CASTELLI SBS 15/60
Albany WA
Fruit in abundance and oak deliverers and easy drinking blend of WA favourites.

SILKWOOD EST. WALCOTT RIESLING 15/60
Pemberton WA
Tones of citrus blossom and sea mist, crisp acidity with lingering mineral finish.

RED

HIGHER PLANE CABERNET MALBEC 65
Margaret River, WA
Full-bodied, big and bold, with a punch of plum pudding, liquorice and caraway seeds, all smothered in bramble jam.

TOMFOOLERY YOUNG BLOOD SHIRAZ 85
Great Southern, VIC
Deep ruby colour. Spicy bramble and black cherry nose with fresh raspberry top notes.

PICNOCCHIO SANGIOVESE 65
Great Southern, VIC
A full-bodied flavour profile. smooth, creamy texture and a long, lingering finish.

GOLDEN CHILD PINOT NOIR 18/70
Adelaide Hills, SA
Bright and lively, medium bodied wine displaying lifted fresh fruit with a zingy, & slightly powdery chalky mouth feel.

MAJELLA THE MUSICIAN CAB SHIRAZ 15/60
Coonawarra, SA
Deep crimson with eucalyptus & spices on the nose. Soft & balanced tannins with berries & cassis.

DOMAINE NATURISTE REBUS CABERNET 85
Great Southern, VIC
A good blend of cabernet structure and a juicy shiraz mouthfeel, the oak and tannin structure allows the fruit to lift the wine.

BREAKFREE LITTLE WING SHIRAZ NOI 16/65
Adelaide Hills SA
Low-Fi shiraz noir with min intervention, vegan friendly natural red with fruit bursting out of the bottle.

FLAMETREE SHIRAZ 17.5/75
Margaret River, WA
Lifted plum and spicy fruits with soft tannins.

PEDESTAL CABERNET SAUVIGNON 15/60
Margaret River, WA
Aromas of dry herbs, mulberry, plum and gravelly earth.

CASTELLI SILVER SERIS PINOT NOIR 15/60
Great Southern, WA
Dark cherry with a hint of spice and earthy tones.

KALLESKE GSM 50
Barossa, SA
Fruit driver and opulent which captures the region perfectly.