

Entrée

Baked Pacific Oyster - each	\$7
Genmai Bechamel, Crispy Chicken Skin, Parmesan, Bronze Fennel	
Buttermilk Pineapple Bun - v	\$8
Salted Duck Yolk Peanut Butter	
Charred Dutch Carrot - v / gf	\$14
Yuzu Kosho Buttermilk, Ginger Oil, Balsamic Vinegar, Spring Onion	
Mayo, Puff Rice	
Prawn Snow Pea Leaf Dumpling 3 pc	\$16
Mongkok Chilli Oil, Soy Vinaigrette, Spring Onion Oil	
Beef Siu Mai 3 pc	\$16
Chilli Mayo, Rice Wine Goji, Black Vinegar Glaze, Coriander	
Spicy Chicken Ribs	\$17
Spice Salt, Dried Red Chilli, Fried Dough	



Medium

Sweet Corn Sticks - vg / v	\$16
Shacha Garlic Soy, Parmesan Cheese, Coriander	
Han Sui Gok	\$22
Laksa Celeriac Puree, Chive, Chilli Oil	
Drunken Kingfish Crudo - gf	\$30
Pickled Kohlrabi, Corn Spear, Drunken Marinade	
Quince Char Sui Pork Neck	\$36
Braised Daikon, Rainbow Chard, Sweet Tentsuyu, Chilli Oil	
Chilli Soft Shell Crab	\$38
Tobiko, Crème Fraiche, Ginger Chilli Sauce, Herb Salad	

To Share

Brown Butter Curry Pumpkin - v	\$38
Roasted Kent Pumpkin, Maple Butter Curry, Kale, Coriander Gremolata	
Masterstock Poached Chicken - gf	\$48
Hazeldene's FreeRange Chicken, Leek Spring Onion Relish, Cordyceps	
Flower, Antler Mushrooms, Bamboo Fungus, Brussel Sprouts	
Wattleseed Miso Toothfish	\$64
Charred Green Peas, Confit Leeks, Pistachio Beurre Blanc, Mizuna, Chive Oil	
Dry Aged Moorabool Valley Corn-Fed Duck - gf	\$68
Honey, Osmanthus, Spices, Truffle Sauce	
<i>Please allow 30mins</i>	

Sides

Mongkok Black Pepper Fried Rice - v / vg / gf	\$20
Anchovy Vinaigrette Green Cabbage - v / vg / gf	\$18
Steamed Rice	\$6

Sweets

Baijiu Cream Cheese - v / Contains Alcohol	\$20
Orange Sponge Cake, Poached Bosc Pear, Lemon Myrtle, Rhubarb	
Mystery Bag - v / vg	\$18
Taro Ice Cream, Coriander, Candy Peanuts, Pineapple Whipped Cream, Marshmallow	

gf - gluten free or option available

vg - vegan or option available

v - vegetarian or option available

*** EFTPOS / Credit Card Surcharges Apply**

***Please notify your server about any allergies or dietary requirements.**

Banquet

\$99pp

Baked Pacific Oyster

Genmai Bechamel, Crispy Chicken Skin, Parmesan, Bronze Fennel

Drunken Kingfish Crudo – gf

Pickled Kohlrabi, Baby Corn Spear, Drunken Marinade

"Suggested with 2024 Foxeys Hangout Pinot Gris, Mornington"

Wattleseed Miso Toothfish

Charred Green Peas, Confit Leeks, Pistachio Beurre Blanc, Mizuna, Chive Oil

Anchovy Green Cabbage – v / gf

Radicchio, Hoisin Black Vinegar, Pumpkin Seed

"Suggested with 2024 Rob Dolan 'Black Label' Chardonnay, Yarra Valley"

Brown Butter Curry Pumpkin – v

Roasted Kent Pumpkin, Maple Butter Curry, Kale, Coriander Gremolata

Masterstock Poached Chicken – gf

Hazeldene's FreeRange Chicken, Leek Spring Onion Relish, Cordyceps Flower,
Antler Mushrooms, Bamboo Fungus, Brussel Sprouts

"Suggested with 2022 La Celia 'Eugenio Bustos' Malbec, Argentina"

Baijiu Cream Cheese – v / Contains Alcohol

Orange Sponge Cake, Poached Bosc Pear, Lemon Myrtle, Rhubarb

** EFTPOS / Credit Card Surcharges Apply*

**Please notify your server about any allergies or dietary requirements.*



Cocktail	2
Wine	9
Beer & Cider	13
Zero Proof	14
Late Night Supper <i>Fri & Sat 10PM - Late</i>	16

I
EASTBOUND

II.
TODDY & HENRY

III
HUAJIAO

IV
WEST ON BURKE RD

V.
PEPPER PENICILLIN

VI.
GUAVAMIGA

VII.
YOLADA

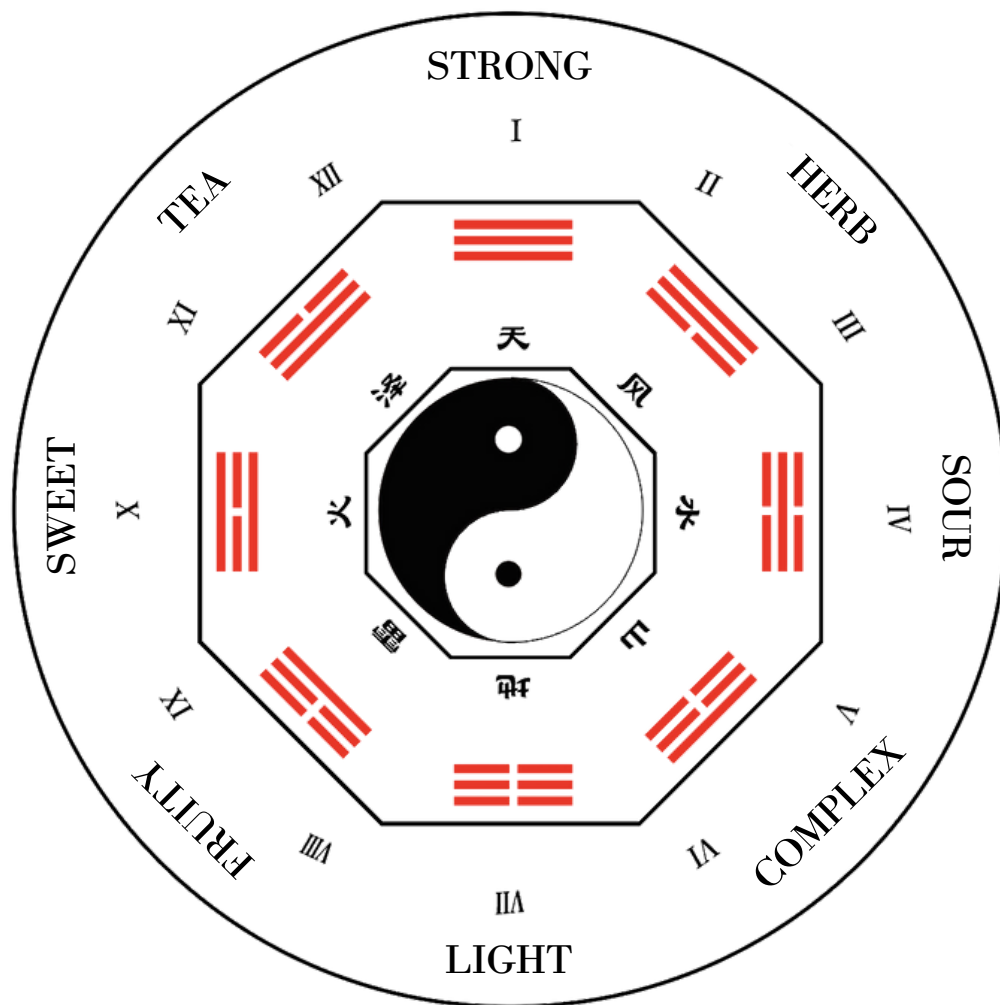
VIII.
RED BETEL

IX.
WHITE TEA

X.
CARROT MAN

XI.
CRIMSON RESERVE

XII.
EARL GREY TIVO



Feng Shui, along with the Bagua from the "I Ching," is an ancient Chinese system used to explain natural phenomena and human affairs. The Bagua's eight symbols—Qian, Kun, Zhen, Xun, Kan, Li, Gen, and Dui—each represent a natural force or phenomenon. In Feng Shui, these symbols balance energies to promote well-being. In our cocktail menu, the Bagua Red Line distinguishes different cocktail flavors, such as sweet, sour, refreshing, fruity, and complex etc.



HUAJIAO \$22

SICHUAN PEPPER INFUSED VODKA.
HERBAL WINE, PASSIONFRUIT,
PINEAPPLE, CAMBERWELL BITTER, MILK
PUNCH



\$28

PEPPER PENICILLIN

BLENDED SCOTCH WHISKY, MEZCAL, CREAMED HONEY,
LEMON, GINGER, YUZU PEPPER, GINGER CANDY



EASTBOUND \$28

OOLONG. ISLAY WHISKY. PX SHERRY.
MARASCHINO. LONGAN INFUSED HONEY.
BLACK WALNUT. LONGAN



\$24 CRIMSON RESERVE

VODKA. RHUBARB. STRAWBERRY. NERO
VERMOUTH. PEPPERMINT TEA. SODA. MILK
PUNCH. DRIED EUCALYPTUS LEAF





YOLADA \$24

COCONUT OIL FAT-WASHED
DARK RUM, PINEAPPLE, LIME,
COCONUT YOGURT



\$25 TODDY & HENRY

HENNESSY INFUSED WITH HERBS.
GINGER BROWN SUGAR.
CREAMED HONEY, LEMON, RED DATE



WEST ON BURKE RD \$25

GIN. POMME VERTE. CUCUMBER. LIME. BASIL OIL.
LIME ZEST



\$24 WHITE TEA

JASMINE TEA INFUSED VODKA. DRIED
LILY FLOWER. ELDERFLOWER.
GRAPEFRUIT. LEMON. TONIC





\$22

GUAVAMIGA

TEQUILA. WHITE WINE. GUAVA. PLUM.
GINGER. COINTREAU. MILK PUNCH



CARROT MAN \$25

BOURBON. CARROT. BEETROOT. CARMEL.
CACAO. NERO VERMOUTH



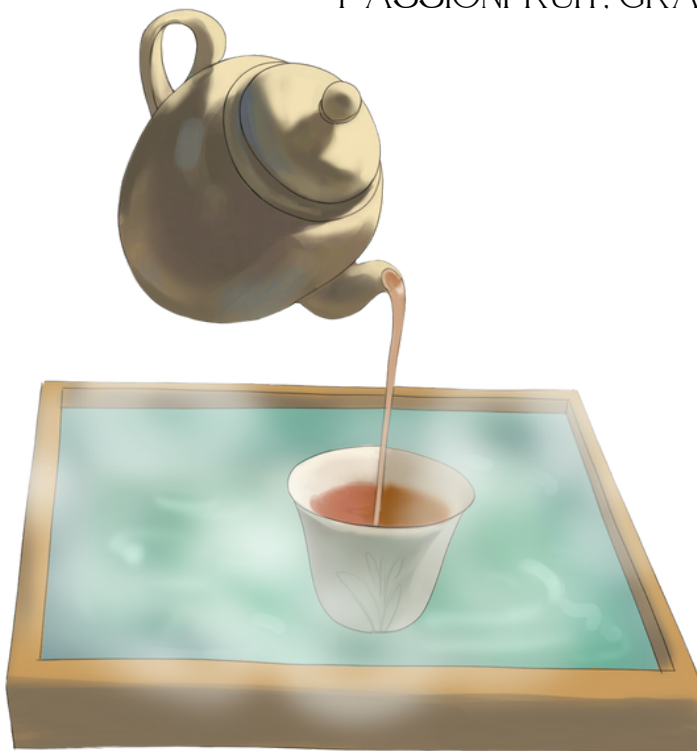
RED BETEL \$26

GIN, BETEL LEAF, GREEN CARDAMOM,
HIBISCUS, LIME, LAGER BEER



\$24 EARL GREYTIVO

GIN, EARL GREY TEA INFUSED ANTICA FORMULA,
PASSIONFRUIT, GRAPEFRUIT, HONEY, LEMON



WINE BY GLASS

SPARKLING

GLASS

NV Paul Louis 'Black Label' Blanc de Blancs, Loire, France

13

WHITE WINE

HALF GLASS

2024 Lerida Estate Riesling, Hilltops, NSW

9 17

2024 Tenuta Maccan Pinot Grigio, Friuli, Italy

8 15

2024 Foxeys Hangout Pinot Gris, Mornington, VIC

9 17

2023 Settlement 'Heritage Vineyard' Sauvignon Blanc, NZ

8 15

2022 Corte Del Golfo Coda di Volpe Irpinia, Campania, Italy

8 15

2024 Rob Dolan 'Black Label' Chardonnay, Yarra Valley, VIC

10 19

ROSE WINE

HALF GLASS

2022 Reserve Des Vignerons, Cabernet Franc, Loire, France

7 13

RED WINE

HALF GLASS

2024 Holm Oak 'The Protege' Pinot Noir, Tamar Valley, TAS

8 15

2024 Paringa Estate 'Coronella' Pinot Noir, Mornington, VIC

10 19

2019 Tor Del Colle Sangiovese Riserva Doc, Emilia Romagna, Italy

9 17

2022 La Celia 'Eugenio Bustos' Malbec, Mendoza, Argentina

7 13

2021 Bud Burst Shiraz, Barossa Valley, SA

7 13

2016 Levrier by Jo Irvine 'Argos' Shiraz, Eden Valley, SA

18 34

2018 Sutton Grange 'Fairbank' Cabernet Merlot, Bendigo, VIC

9 17

FIZZ

SPARKLING

NV	Paul Louis 'Black Label' Blanc de Blancs, Loire, France	72
NV	Ruggeri Valdobbiadene 'Quartese' Prosecco, Valdobbiadene, Italy	99

CHAMPAGNE

NV	Ruinart Brut	220
NV	Ruinart Blanc de Blancs	320

SOMMELIER'S WHISPER

2022	Corte Del Golfo Coda di Volpe Irpinia, Campania, Italy	67
2023	Momento Mori 'Fistful of Flowers' Moscato, Heathcote, VIC	79
2024	Ricca Terra 'Juicy June' Negroamaro, Riverland, SA	58

WHITE

RIESLING

2024	Castle Rock 'Skywalk', Great Southern, WA	65
2024	Lerida Estate, Hilltops, NSW	75

PINOT GRIGIO / PINOT GRIS

2024	Tenuta Maccan Pinot Grigio, Friuli-Venezia Giulia, Italy	68
2024	Foxeys Hangout Pinot Gris, Mornington, VIC	80
2024	Riversdale Estate Pinot Gris, Coal River, TAS	82

THE BLANCS

2023	Settlement 'Heritage Vineyard' Sauvignon Blanc, Marlborough, NZ	72
2023	Les Lys 'Vouvray Sec' Chenin Blanc, Loire, France	118

CHARDONNAY

2022	Vocoret et Fils 'Chablis AC', Burgundy, France	150
2022	Le Domaine d'Henri 'Saint Pierre' Chablis, Burgundy, France	200
2023	Paritua Single Vineyard 'Willow', Hawke's Bay, NZ	162
2024	Rob Dolan 'Black Label', Yarra Valley, VIC	82
2023	Leeuwin Estate 'Prelude Vineyard', Margaret River, WA	110
2022	A.Rodda Wines 'Smiths Vineyard', Beechworth, VIC	220

ROSÉ

2022	Reserve Des Vignerons, Cabernet Franc, Loire, France	60
2022	Break Free 'Deux Rebelles' Shiraz, Mt Baker, WA	78

RED

PINOT NOIR

2024	Holm Oak 'The Protege', Tamar Valley, TAS	65
2024	Paringa Estate 'Coronella', Mornington, VIC	85
2023	Kelly Brook 'Edenesque', Yarra Valley, VIC	79
2024	Lerida Estate 'Cullerin', Canberra District, ACT	109
2020	Clyde Park 'Block F', Geelong, VIC	220

SHIRAZ / SYRAH

2021	Bud Burst Shiraz, Barossa Valley, SA	60
2020	Tokar Estate Shiraz, Yarra Valley, VIC	75
2017	Sidewood 'Mappinga' Shiraz, Adelaide Hills, SA	208
2016	Levrier by Jo Irvine 'Argos' Shiraz, Eden Valley, SA	165
2021	Serengale Shiraz, Beechworth, VIC	143
2021	Teusner 'Albert' Shiraz, Barossa Valley, SA	165
2021	Common Ground Shiraz, Barossa Valley, SA	97

RED BLENDS / OTHERS

2022	Samuel's Gorge Grenache, McLaren Vale, SA	136
2020	Bud Burst GSM, Barossa Valley, SA	75
2022	La Celia 'Eugenio Bustos' Malbec, Mendoza, Argentina	60
2021	Mansalto 'La Commenda' Chianti DOCG, Tuscany, Italy	75
2019	Tor Del Colle DOC Sangiovese Riserva, Emilia Romagna, Italy	75
2021	Piazzo Armando 'Langhe' Nebbiolo DOC, Piedmont, Italy	100
2018	Sutton Grange 'Fairbank' Cabernet Merlot, Bendigo, VIC	75
2021	Bandesh 'Game Over' Cabernet Sauvignon, Yarra Valley, VIC	68
2019	Schild Estate 'Narrow Road' Shiraz Cabernet, Barossa Valley, SA	198

BEERS & CIDER

Yulli's Karaoke Kingu Japanese Rice Lager, NSW	14
Yulli's Seabass Mediterranean Lager, NSW	14
Niigata Beer Belgian Ale, Niigata, Japan	14
Bridge Road Beechworth Pale Ale, VIC	15
Young Master Classic Pale Ale, Hongkong	15
Guinness Draught Stout, AUS	15
Modern Bay Berry Gose, Beijing	15

JUICE, SOFT DRINKS

Soda	5
Tonic	5
Dry Ginger Ale	5
Pepsi	5
Pepsi Max	5
Lemonade	5
Lemon Lime Bitter	5
Apple Juice	5
Grapefruit Juice	5
Cranberry Juice	5

TEA

English Breakfast	5
Earl Grey	5
Oolong	5
Pu'er Tea	5
Jasmine Tea	5
Chrysanthemum	5
Peppermint Tea	5

MOCKTAIL

PINOT & PETEL

18

COOKED RED WINE, ELDERFLOWER, ROSE, CRANBERRY,
LEMON, MILK PUNCH

CUVÉE SANS

18

COOKED WHITE WINE, PASSIONFRUIT, APPLE, LEMON,
PINEAPPLE, MILK PUNCH

EAST MELON

15

WINTER MELON, APPLE, DAHONGPAO, LEMON,
GINGER ALE

CUCUMBER COLLIN

15

CUCUMBER CORDIAL, LIME, SODA

HIBISCUS FIZZ

15

CRANBERRY, GRAPEFRUIT, HIBISCUS, LEMON,
EGG WHITE

LATE NIGHT SNACKS

Prawn Dumpling 3pc	15
Siu Mai 3pc	15
Xiao Long Bao 3pc	15
Vegetable Dumpling 3pc	15
Salted Egg Lava Bun 2pc	15

Only available on Friday and Saturday
from 10:00PM - 12:30AM.