

Charcuterie board, house-cured meats, liver pate, seasonal dips.	40	gfo
Chilli caramel nuts	5	
Oysters natural, yuzu mignonette . (3)	15	df, gf
Oysters natural, coconut sorbet , pineapple, vodka. (3)	16.5	contains alcohol, df, gf
Oysters grilled, aburi szechuan , cheese. (3)	16.5	gf
Chicken crackling , szechuan pepper salt.	16	df
Chips , peanuts, black bean, godmother aioli.	12	v, df
Charred eggplant dip , XO sauce, turkish bread.	19	vg, gfo
Laksa arancini balls, squid, burnt garlic. (4)	24	contains shellfish
Pork and prawn wantons , truffle, dashi broth. (4)	26	+noodle \$8
Chilled Fremantle octopus , whipped soy cream, pine nuts, jalapeno & basil oil	26	gf
Peking duck tacos , five spice, daikon, caramelised pear & hoisin, nori. (2)	24	df
Open gyoza , wagyu rump, japanese tare, truffle. (3)	24	
Wagyu steak tartare , Szechuan oil, brioche, lumpfish roe.	26	
Chilled Blue swimmer crab soba , spicy green curry, cherry tomato, dill & lime leaves.	28	df
Prawn toast , apricot and sweet chilli glaze, Chinese doughnut, fresh herbs.	24	
Single lamb cutlet , chu hou sauce, forest mushroom, crispy beancurd, sage. (1)	19	df
Angus steak sandwich , black pepper glaze, cos lettuce, red onion, tomato, chips.	30	df
Charred lamb neck , lemongrass, nahm jim, chilli, glutinous rice powder.	48	gfr
Angus sirloin , coffee caramel glaze, garlic confit, pomme rosti.	42	gfr, gfo
Local WA Emperor , fermented blackbean broth, asparagus, crispy carrot & leek.	40	gfr, df
Char-siew pork, free range cutlet, vegemite & honey glaze, kailan.	38	gfr
King prawns , fried rice, pork & duck liver sausage, flying fish roe.	35	gfr
Confit chicken leg , shacha risotto, crispy greens.	35	gfr
Wild mushroom roulade , glass noodle, capsicum.	30	vg, df, gf
Charred cabbage wedge, tangy soy, crispy shallot.	15	vg, df, gfr
Tofu salad , kale, potato, crispy Chinese doughnut, peanut sauce, pickles.	18	v
Baby potatoes , soy butter, thyme, garlic.	15	v, gfr
Matcha chocolate lava cake , berry compote, black sesame ice cream.	16	v
Rum-spiked tofu pudding , spiced dark rum, brown sugar, pandan & lime.	16	contains alcohol, v
Basil & honey sorbet , lychee, popping candy.	9	v, df
"Feed Me" - 6 dishes to share, *whole table only Please inform our team of any dietary requirements	90pp	

(gfr)Gluten Friendly, contains soy sauce (gf)Gluten Free (gfo)Gluten Free Option (vg)Vegan (v)Vegetarian (df)Dairy Free

◊ All credit card will incur a 1% surcharge ◊ We do not offer split bills, we kindly ask for your understanding on this.
Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.

MODU

BAR & KITCHEN

Beverage List



Signature Cocktails

Tai-Pan Teapot (for 2)

40

Roku Gin, Baijiu, Grapefruit & Lemon

**

A chic take on the potent king of spirits – baijiu – mingled with freshly pressed grapefruit.

Blushing Madam Wang (BMW)

23

Haku Vodka, Lychee Liqueur, Lychee & Strawberry

**

Muddled, shaken, swizzled and stirred. Served bubbly.

Saltwater Cowboy

25

Woodford Reserve Bourbon, Salted Plum, Mint, Lemon, Pickled Plums

**

An ode to pearl divers of the past. Refreshing mint & salted plums over crushed ice make this the ultimate summer thirst quencher.

Young Rabbit's Fortune

24

Hendricks Lunar Gin, Ginger & Orange Blossom, Yuzu & Tangerine

**

Inspired by the Year of the Rabbit to highlight the botanicals of Hendricks Lunar Gin. Sweet and tangy with notes of fresh ginger and orange blossom.

Feng Shui

21

Glenmorangie X, Fennel & Coriander Seed, Vermouth, Pickled Blueberries

**

A dry spiced perfect Manhattan. Classy, clean & stirred.

East Meets West

25

Havana Club 3yo, Kraken Spiced Rum, Five Spice Sugar, Aztec Chocolate Bitters, Vanilla Chocolate Wafer

**

A velvety chocolate & five spice Old Fashioned that uses a blend of two rums as its base, garnished with a vanilla chocolate wafer.

Mao's Last Dancer

20

Red Date & Strawberry Shrub, Moet & Chandon Imperial Brut, Fresh Strawberry

**

An elegant and fruity take on the classic Champagne cocktail.

When The Smoke Clears

25

Peddlers Shanghai Gin, Black Pepper, Green Apple, Liquid Nitrogen, Thyme

**

A crisp and refreshing concoction with a slight peppery kick and aromatic thyme.

BAR & KITCHEN

Popular Classic Cocktails

Old Fashioned

24

Makers Mark Bourbon, Bitters, Sugar, Clear Rock Ice

Classic Margarita

21

Olmea Altos Plata Tequila, Cointreau, Lime, Salt Rim

Tommy's Margarita

23

Olmea Altos Plata Tequila, Agave, Lime

Whisky Sour (Bourbon/Japanese/Scotch)

24

Whisky, Lemon, Whites

Amaretto Sour

24

Amaretto, Lemon, Whites, Maraschino Cherry

Charlie Chaplin

20

Haymans Sloe Gin, Lime, Apricot Brandy

Negroni

22

Campari, Roku Gin, Antica Formula, Clear Rock Ice

French Martini

20

Haku Vodka, Chambord, Pineapple

Espresso Martini

23

Haku Vodka, Mr. Black Coffee Liqueur, Cold Brew Espresso

Daiquiri

19

Havana Club Anos3 Rum, Lime, Sugar

(Please ask our friendly team members for more classic cocktails)



Non-Alcoholic

Lychee Love

13

Lychee, Strawberries, Cranberry & Lemonade

Guilt Free

14

Seedlip Spice, Honeydew, Green Cardamom, Lime, Elderflower

CaiShen's Blessing

14

House Non-Alcoholic Vermouth, Bitter Citrus, Makrut Lime Leaf,
Cassia, Orange, Fresh Pineapple

House-made Sodas

12

Seasonally rotating house-made sodas. Please ask our friendly staff
for this month's selection.

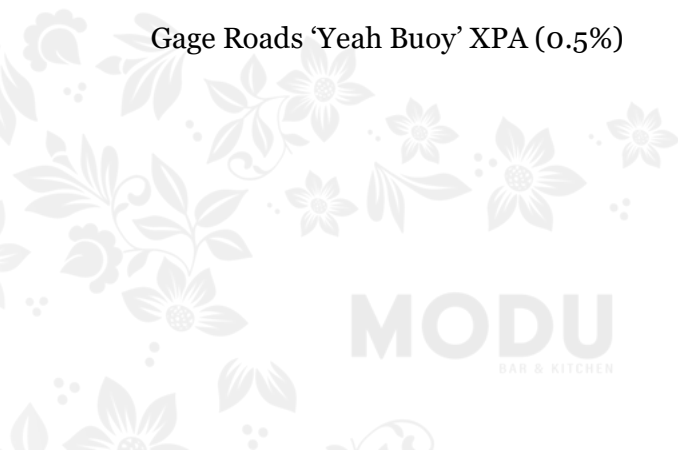
Seedlip Spice & Tonic / Soda	14
Seedlip Garden & Tonic / Soda	14
Capi Yuzu Soda, Dry Ginger Ale, Spicy Ginger Beer	5.50
Lemon, Lime & Bitters	5.50
Sprite, Coca Cola, Coca Cola No Sugar	5.50
Apple, Orange, Pineapple, Cranberry Juice	6

Tap Beers

Asahi 'Super Dry' Lager (5.0%)	14
Balter XPA (5.0%)	12
Balter Hazy IPA (6.0%%)	14
Green Beacon 'Wayfarer' Tropical Pale Ale (4.9%)	13
Sapporo Black Dark Lager (5.0%)	15
Pirate Life 'South Coast' Pale Ale (3.5%)	11

Packaged Beers & Ciders

Black Brewing Co. Alcoholic Ginger Beer	14
Beerfarm Apple Cider	13
❖ Heaps Normal 'Half Day Hazy' (0.5%)	12
Gage Roads 'Yeah Buoy' XPA (0.5%)	12



Sparkling & Champagne

NV	Veuve d'Argent Prestige Brut	FRA	12/60
NV	Pizzini Prosecco	VIC	13/65
NV	Moët & Chandon Imperial Brut	FRA	20/110
2019	Sittella 'Grand Vintage' Blanc de Blancs	WA	95
NV	Laurent Perrier La Cuvee Brut	FRA	160
NV	Veuve Clicquot 'Yellow Label' Brut	FRA	150
NV	Laurent Perrier Cuvée Rosé Brut	FRA	270
2012	Perrier-Jouet 'Belle Epoque' Blanc	FRA	400
NV	Ruinart Blanc de Blancs	FRA	420
2010	Dom Perignon Brut	FRA	550

Rosé & Moscato

	Mon Tout 'Strange Love' Rosé	WA	17/85
2022	Sainte Marie Cote de Provence Rosé	FRA	95
2022	Yalumba Christobel's Moscato	SA	13/60

White Wine

	Stormflower Sauvignon Blanc	WA	15/70
	Forest Hill 'Vineyard' Chardonnay	WA	18/90
	Mr. Riggs 'Mrs' Pinot Gris	SA	13/60
	Leo Buring 'Clare Valley' Riesling	WA	13/60
	Tamellini Soave	ITA	18/85
2017	Trimbach Pinot Blanc	FRA	90
2022	Singlefile 'Small Batch' Vermentino	WA	100
2021	Cantina Della Stazione Vermentino	ITA	120
2022	Hahndorf Hill 'Gru' Gruner Veltliner	SA	90
2022	Domaine Naturaliste 'Artus' Chardonnay	WA	120
2022	Domaine Laroche 'Saint Martin' Chablis	FRA	215
2020	Domaine de Grandes Esperances 'Aurore' Chenin Blanc	FRA	110
2021	Ngeringa 'Summit' Chardonnay	WA	160
2019	Marchand & Burch 'Savigny-Les-Beaune Les Vergelesses' Premier Cru	FRA	200

Red Wine

	Nietschke 'Julius' Shiraz	SA	16/75
	Forest Hill 'Vineyard' Cabernet Sauvignon	WA	17/80
	Rob Dolan 'Black Label' Pinot Noir	VIC	16/75
	Pizzini 'Nonna Gisella' Sangiovese	WA	15/70
	Mon Tout 'Cherry Picking' Grenache Syrah (Chilled)	WA	16/75
2018	Ros Ritchie Nebbiolo	VIC	85
2019	Yalumba 'The Cigar' Cabernet Sauvignon	SA	90
2021	Terrazas 'Reserva' Malbec	ARG	90
2021	Kalleske 'Old Vine' Grenache	SA	95
2021	Tomfoolery 'Black & Blue' Shiraz	SA	100
2021	Soumah 'Hexham' Single Vineyard Pinot Noir	VIC	95
2022	Wines By Farr 'Rising' Gamay	VIC	120
2018	Fraser Gallop Parterre Cabernet Sauvignon	SA	160
2019	Kalleske 'Johann Georg' Shiraz	SA	300
2019	Marchand & Burch 'St Denis Les Genavrieres' Premier Cru Pinot Noir	FRA	400
2012	Marchand & Burch 'Clos de Vougeot' Grand Cru	FRA	550
2019	Penfolds 'BIN-389' Cab-Shiraz Magnum 1.5L (Tiger Lunar New Year Limited Release)	SA	400

Japanese Whisky

Nikka Days	14
Nikka Coffey Malt	22/465
Nikka Coffey Grain	22/465
Nikka Taketsuru Pure Malt	25/525
Nikka Miyagikyo Single Malt	26/545
Nikka Miyagikyo Aromatic Yeast Single Malt 2022	60
Nikka Yoichi Single Malt	26/545
Nikka Yoichi 10yo Single Malt	35/800
Eigashima 7yo Single Malt Sherry Cask	40/840
Ichiro's Malt Wine Wood Reserve	40/840
Ichiro's Malt Limited Edition Malt & Grain	44/925
Matsui The Tottori Bourbon Barrel	15/315
Yamazakura Pure Malt	27/565
Kurayoshi Pure Malt	17/355
Kurayoshi Pure Malt Sherry Cask	18/375
Kurayoshi Pure Malt 8yo	28/585
Kurayoshi Pure Malt 12yo	32/675
Kurayoshi Pure Malt 18yo	70/1400
Tokinoka White Oak	25/525
Suntory Chita	18/375
Suntory Hakushu Distillers Reserve	27/565
Suntory Yamazaki Distillers Reserve	27/565
Suntory Hibiki Harmony	32/675
Suntory Hakushu 12yo	57/1195
Suntory Yamazaki 12yo	57/1195

Scotch & Irish Whisky

Monkey Shoulder	13
Jameson Irish Whiskey	13
Connemara Peated Irish Whiskey	14/295
Talisker 10yo	19/399
Benriach 12yo	17/355
Glenmorangie Nectar d'Ors	22/465
Glendronach 12yo	19/400
Glendronach Traditional Peated	21/440
Glendronach Allardice 18yo	38/799
Glendronach Parliament 21yo	45/1020
Glenfiddich 15yo	25/525
Glenfiddich 18yo	35/735
Ledaig 10yo	22/465
Ardbeg 10yo	18/380
Ardbeg Uigeadail	28/590
Macallan 12yo Sherry Oak	26/545
Lagavulin 8yo	21/440
Lagavulin 16yo	35/735
Bruichladdich The Classic Laddie	17/355
Bruichladdich Octomore 13.1	35/735
Bruichladdich Octomore 13.2	37/780

Australian Whisky

Limeburners Port Cask	23/485
Limeburners Sherry Cask	23/485
Limeburners Darkest Winter	48/1000
Limeburners Limited Edition Year Of The Rabbit	23/485
Starward Solera Malt Whisky	23/485
Starward Octaves Single Malt	24/505
Whipper Snapper PX Sherry Cask	33/695
Lark Symphony no.1 Malt Whisky	30/630
Lark 'Bar Lafayette' Special Edition	75

Bourbon, Rye & Canadian

Makers Mark	12
Buffalo Trace	13
Gentleman Jack	14
Woodford Reserve	14
Basil Hayden's	20
Eagle Rare 10yo	17
Baker's 7yo	20/420
Bookers 62.25%	15/315
Sazerac Rye 6yo	15
Rittenhouse Rye	16
Canadian Club 12yo	12

Brandy

Avallen Calvados	14
Hennessy VS	15
Hennessy VSOP	18/375
Metaxa 7star	12

Vodka

Suntory Haku Vodka	14
Ketel One Citroen	12
Belvedere	15/315
Grey Goose	15/315
Old Young's Pavlova Vodka	15

Aperitif & Liqueurs

Amaro Montenegro	10
Amaretto	11
Campari	10
Cointreau	12
Cynar	10
Mr. Black	13
Fernet Branca	12
Frangelico	10
Chartreuse Green	17
Vino Volta Verdelho Liqueur	14

Gin

Roku	14
Jinzu	14
Hayman Sloe	12
Whitley Neill Oriental Spiced	13
GinGin	14
Hendricks	15
Manly Spirits Lilly Pilly Pink	14
Never Never Triple Juniper	15
Old Young's Six Seasons	16
Giniversity Botanical	16
Giniversity Australian Native	16
Tanqueray no.10	17
Sipsmith Sloe	20
Ki No Bi Kyoto	19/400
Ki No Bi Tea Kyoto	20/420
Ki No Bi Sei Kyoto	21/440
Nikka Coffey	19/400
Peddlers 45.7%	20
Komasa Komikan	24
Komasa Ichigo Strawberry	24
Komasa Hojicha	24
Four Pillars Bloody Shiraz	15
Four Pillars Bloody Underhill Shiraz	35

Tequila & Mezcal

Olmecca Altos Plata	14
Volcan De Mi Tierra Blanco	15/315
Cascahuin Cerra De Luz Blanco	65
Cascahuin Extra Anejo	40/840
Fortaleza Reposado	26/545
Fortaleza Anejo	30/630
Claze Azul Reposado	50/1050
Herradura Seleccion Suprema	80
Nuestra Soledad Mezcal	17
Tio Pesca Coyote Mezcal	43
El Jorgorio Sierrudo Mezcal	50

Rum

Havana Anos3 Blanco	12
Goslings Black Seal Rum	13
Kraken	13
Diplomatico Reserva	18/375
Plantation Pineapple Rum	15
Plantation Smoky Pineapple	18
Plantation OFTD 69%	20
Plantation Jamaica 15yo 2007	40/840
Zacapa 23	20/420
Zacapa XO	38/800

RESPONSIBLE SERVICE OF ALCOHOL & ANTI-SOCIAL BEHAVIOUR

Liquor Control Act 1988 does not allow guest to pour their own alcohol. We respectfully ask you to call our friendly team members to serve you the liquor at all times.

MODU Bar & Kitchen complies with Western Australian Responsible Service of Alcohol Legislation. Our team members adhere to the Liquor Licensing Accredited 'RSA' (Responsible Service of Alcohol). Staff may refuse to serve alcohol to any person who they believe to be intoxicated. Any violent, disruptive, intoxicated, person will be removed from the venue. Anti-social behaviours will not be tolerated at any time in MODU Bar & Kitchen. In accordance with liquor licensing laws of Western Australia, persons under the age of 18 are not permitted to consume alcohol on the premises.

Liquor Lockers

You are more than welcome to store your bottle with us for your next visit if you purchase any bottle of liquor **with a value equal or more than AU\$400**. Simply let our team members know if you would like us to keep your bottle at the end of your dining experience. Each locker will come personally engraved and be exclusively allocated for **a maximum of 2 months from the date of the bottle purchase or until the bottle is finished** (subject to availability)

Upon leaving our venue, we will need;

- Your Full Name
- Phone Number
- 4 digit PIN of your choice

These details will be required to identify you to claim your bottle.