

# askal

## pulutan / snacks and bites

pan de melbourne & latik butter	6 ea
chicharrón, Askal spiced vinegar	12
duck balut 'kwek kwek' (2pcs), crispy tempura, fish sauce caramel	18
pickled cucumber with mung bean cream, jalapeño guisado, macadamia & saltbush	9 ea
freshly shucked oysters, coconut sinamak, scallion & chilli	8.5 ea / 40
Askalflakes with mussel escabeche 'de lata' & kesilyo	11 ea
chicken 'skinato' sandwich, citron, fragrant herbs	13 ea
pig's head 'dinakdakan' croquette, fermented rice & salted chilli	14 ea
ox tail kare-kare doughnut, peanut curry, bagoong butterscotch	15 ea

## meryenda / entrees

chicken and mushroom siomai (7pcs), sweet citrus soy, enoki, pinipig chilli crisp	30
Spencer Gulf kingfish kinilaw, coconut & coriander aguachile, pomelo, taro	32
pancit canton, blue swimmer crab, chillimansi, egg yolk	32
chargrilled Skull Island prawns, crab fat alavar, kamias & curry leaf	36
add Bloomwood's 'croissant de otap'	12 ea

## ulam / mains and sides

piaparan of Southern Cross mushrooms, Kipfler potato, sour cucumbers, yellow curry & palapa	40
Humpty Doo barramundi baked in banana leaf, green mango 'pinangat', water chestnut	48
smoked Bannockburn chicken, sesame satti & Tito Ric's calamansi	48
Scottsdale pork belly 'tocino', banana ketchup, atchara	60
Collinson & Co Angus beef rump cap MS4+ (300gm) with pares 'claypot rice' & bone marrow	100
'sinaing na kanin' - steamed jasmine rice	10
golden java fried rice, crispy garlic & shallot	15
add chicken skin	5
garden leaf ensalada with muscovado vinaigrette	14

## matamis / desserts

<b>leche flan, Tanduay rum caramel, blackened vanilla</b>	23
with rum blaze	15 ea
turon 'fried ice cream', banana, jackfruit caramel, sesame chantilly	24
'choux-porado', milk chocolate, fish sauce caramel, condensed milk	11 ea
Tita Christine's ube cake	32

## "bahala ka na!" or 'piyesta' feed me menu

80 / 115 per person

'feed me' menus required for parties of six or more (minimum of two) | vegan and vegetarian options available

10% surcharge applies on weekends | 15% surcharge on all public holidays | 10% service charge on tables of 8 and more

*Askal requests patrons with food allergies or other dietary requirements to please inform their waiter prior to ordering.*

*Unfortunately, we are unable to cater for fructose, onion, and garlic intolerances and allergies.*

## cocktails

### four seasons paloma 24

mezcal | mango rum | pineapple | guava | lime | orange peel

*paloma riff with a blend of mango, guava, pineapple, and orange. fresh, fruity. 1.8 standard drinks*

### buko pan-damn 24

rum | sake | latik pandan | cacao | citrus | nutmeg

*aromatic coconut pandan with a bit of creaminess. grassy, sweet, nutty. 1.7 standard drinks*

### cocomansi punch 25

NoDo tequilana coconut | calamansi | buko palm ferment | lime | cardamom | whey

*clarified sour margarita with a Pinoy twist. sour, tart, refreshing. 1.7 standard drinks*

### turon kapetini 24

sotol | vodka | espresso | banana | sesame

*our banana take on an espresso martini. caffeinated, bittersweet, smokey. 1.5 standard drinks*

### aswang 28

starward two fold | bacardi spiced | overproof rum | absinthe | falernum | calamansi

*tropical Zombie perfect for a boozy dinner. tropical, boozy, refreshing. 2.2 standard drinks*

### milo-nanggal 24

vodka | dutch rules coffee liqour | amaro montenegro | milo | frangelico milk foam

*a different monster than the milo dinosaur. creamy, moreish, sweet. 1.7 standard drinks*

### freezer martini 26

choice of frozen dutch rules gin or vodka | house blend of vermouths | choice of garnish

*dry? dirty? vodka? gin? have it your way. strong, savoury, dry. 2.0 standard drinks*

## beer, cider, & seltzer

San Miguel Light	12
330ml Bottle   5%	
San Miguel Lager	12
330ml Bottle   5%	
Brick Lane One Love Pale Ale	13
355ml Can   4.4%	
Redhorse strong beer	15
330ml Bottle   8%	
Napoleon & Co Apple Cider	14
355ml Can   4.7%	

## mocktails / non-alcoholic

<b>Objection Letter</b>	14
Calamansi Shrub   Chilli   Soda	
<b>Wrong Island Iced Tea</b>	14
White peach   Non-Alc Rosso   Lime   Sarsaparilla	
<b>Peach Noscato</b>	14
Non-alcoholic Sparkling Sweetened Wine with White Peach	
<b>Heaps Normal Zero % Lager</b>	10
375ml   0%	

## other beverages

<b>Soft Drinks</b>	6
Coke, Coke Zero, Sprite	
<b>Juice</b>	6
Orange, Pineapple, Apple	
<b>Coconut Water</b>	6
<b>Sarsaparilla “Sarsi” Root Beer</b>	8

wines	by the glass
<b>sparkling</b>	100ml
NV Airlie Bank Sparkling	16
Yarra Valley, Vic	
NV De Saint-Gall Tradition Premier Cru	30
Champagne, France	
<b>white</b>	125ml
23 Koerner Savagnin	19
Adelaide Hills, SA	
23 Protero Aromatico (Gewurztraminer, Riesling, Sauvignon Blanc)	16
Adelaide Hills, SA	
23 Dalwhinnie Mesa Chardonnay	18
Pyrenees, VIC	
<b>rosé</b>	125ml
23 SC Pannell Arido Rose	16
McLaren Vale, SA	
<b>red</b>	125ml
22 Le Fraghe Bardolino	18
Veneto, Italy	
23 Scorpo Noirien Pinot Noir	19
Mornington Peninsula, VIC	
21 Heartland Directors' Cut Shiraz	19
Langhorne Creek, SA	