

WINES BY THE BOTTLE

<u>POL ROGER</u>	<i>Champagne</i>	France	120
<u>BROKENWOOD "8 ROWS"</u>	<i>SSB</i>	VIC	47
<u>BELLARMINE</u>	<i>Sauvignon Blanc</i>	WA - Pemberton	48
<u>CAPE MENTELLE "WALLCLIFFE"</u>	<i>SBS</i>	WA - Margaret River	68
<u>BLEASDALE</u>	<i>Pinot Gris</i>	SA - Adelaide Hills	45
<u>GREYWACKE</u>	<i>Pinot Gris</i>	NZ - Marlborough	64
<u>KERRIGAN & BERRY</u>	<i>Riesling</i>	WA - Great Southern	58
<u>KANTA 2009</u>	<i>Riesling</i>	SA - Adelaide Hills	70
<u>WILLOW BRIDGE ESTATE "G1 10"</u>	<i>Chardonnay</i>	WA - Ferguson Valley	58
<u>BROKENWOOD "BEECHWORTH"</u>	<i>Chardonnay</i>	SA - Beechworth	56
<u>PIKE & JOYCE "VUE DU NORD" 2015</u>	<i>Pinot Noir</i>	SA - Adelaide Hills	65
<u>TAMAR RIDGE 2015</u>	<i>Pinot Noir</i>	TAS - Tamar Valley	72
<u>MILLBROOK</u>	<i>GSM</i>	WA - Geographe Bay	50
<u>DE ALTO AMO</u>	<i>Tempranillo</i>	Spain - Rioja	46
<u>TORRES CELESTE</u>	<i>Tempranillo</i>	Spain - Ribero Del Duero	65
<u>SEGHESEO</u>	<i>Zinfandel</i>	USA - Sonoma	76
<u>UMANI RONCHI "PODERE"</u>	<i>Montepulciano D'Abruzzo</i>	Italy - Abruzzo	46
<u>ISOLE & OLENA</u>	<i>Sangiovese</i>	Italy - Chianti	68
<u>ROSABROOK</u>	<i>Cabernet Sauvignon</i>	WA - Margaret River	54
<u>INNOCENT BYSTANDER</u>	<i>Syrah</i>	VIC - Yarra Valley	58
<u>JIM BARRY "SINGLE VINEYARD"</u>	<i>Shiraz</i>	SA - Clare Valley	65

SPIRITS

<u>JAPANESE WHISK(E)Y</u> : Suntory Kakubin / Hakushu 12yo / The Yamazaki Single Malt	10 / 16 / 18
<u>GIN</u> : Brokers / Hendricks / Sipsmith	10 / 12 / 13
<u>VODKA</u> : Stolichnaya / Zubrowka (Bison Grass) / Belvedere	9 / 10 / 12
<u>RUM</u> : Stolen White / Kraken Spiced / Angostura Grand Anejo 7	9 / 10 / 12
<u>AGAVE</u> : Espolon Blanco / Herradura Plata Silver / Del Maguey Vida	10 / 12 / 12
<u>BOURBON</u> : Makers Mark / Bakers	10 / 15
<u>WHISK(E)Y</u> : Johnny Walker Black / Bulliet Rye / Bowmore Legend	9 / 10 / 14
<u>COGNAC</u> : Hine VSOP / Hine Rare VSOP	13 / 17
<u>OTHER</u> : Campari / St Germain / Pavan / Grand Marnier	7 / 8 / 10 / 10

(more on offer when available - just ask!)

ASIAN SPIRITS

SAKE & SOJU

<u>MIYOZAKURA JUNMAI (hot) "Kung Fu Panda"</u>	21
<u>TATEYAMA GINREI FUTSUSHU</u>	16/28
<u>NIGORI KIZAKURA</u>	16/28
<u>CHAMISUL (Soju)</u>	26
<u>UMESHU (Plum Wine)</u>	
<u>TATEYAMA SHUZO Sake & Ume blend</u>	14
<u>YUZU Japanese citron & Ume</u>	15
<u>GREEN TEA</u>	12
<u>CHOYA Original</u>	12
<u>BLACK Dark rum & Ume blend</u>	13
<u>HONEY</u>	12
<u>SHISO Herb</u>	14
<u>SAMPLE ANY 2 UMESHU</u>	22

DRINKS

750ml still / sparkling	8
Soft drinks / 100 Plus	4
Jasmine Chrysanthemum tea pot for two	6
Juices	5



L O W
K E Y
C H O W
H O U S E

STREET BITES

gf	pickled achara , kimchi, cucumber, green chilli, shitake 3 ea / assorted 8
gf	tom yum shooter , shitake, prawn, lemon 4 ea
v gf*	corn , 9 spice rub, sweet soy, butter 5
v gf	shitake skewer , spring onion, wasabi mayo 8
	satay , chicken or beef, peanut sauce 9
v*	mantou buns , candied pork belly, peanut, herbs, steamed bao 18
	dumpling , ask for our dumpling of the day 14
	spring rolls , sweet potato noodle, cabbage, soy, tamarind 14
🔥	wings , spicy asian inspired buffalo sticky wings 16
	squid , black pepper, sweet sausage, bao crumb, sesame slaw 18
🔥	sung choi bao , beef, chilli, basil, roasted rice grains 12
	fresh salmon , honey, togarashi, sesame rice crisp, coriander dressing 16

PUNCHY MIDDLES

v gf	gado gado , cabbage carrot cucumber rolls, tofu skewers, egg, peanut sauce 18
v gf	cold sesame noodle salad , carrot, cucumber, beansprout, fresh herbs 16
	green papaya , dried shrimp, chilli, green bean, tomato, mint, basil 18
	watermelon , honey, goats cheese, black pepper, mint, coriander 19
	tofu , tomato, fish sauce, okra 16
v gf*	wok tossed vegetables , wood ear mushroom, crispy vermicelli 24
	chinese greens , garlic chips 14

\$58 PER HEAD
"FOOD ODYSSEY"

(groups of 4+ only)

Chefs feed me option

Sit back and enjoy the ride!



