

WINES BY THE BOTTLE

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|--|--------------------------------|--------------------------|-----|
| <u>POL ROGER</u> | <i>Champagne</i> | France | 120 |
| <u>BROKENWOOD "8 ROWS"</u> | <i>SSB</i> | VIC - King Valley | 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>HOWARD PARK "LESTON"</u> | <i>Cabernet Sauvignon</i> | WA - Margaret River | 69 |
| <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 Single Malt Distillers Reserve / Mars "Cosmo" Blended Malt | 10 / 16 / 25 |
| <u>GIN</u> : Brokers / Hendricks / Sipsmith / Sipsmith VJOP | 10 / 12 / 13 / 16 |
| <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 Red / Bulliet Rye / Bowmore Legend | 8 / 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 |

UMESHU (Plum Wine)

| | |
|--|----|
| <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 |
| v | spring rolls , sweet potato noodle, cabbage, soy, tamarind 14 |
| 🔥 | wings , spicy asian inspired buffalo sticky wings 16 |
| gf* | 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

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|--------|--|
| 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 |
| v* gf* | crispy silken tofu , oyster mushroom, bonito flakes, soy miren 16 |
| v gf* | wok tossed vegetables , wood ear mushroom, crispy vermicelli 24 |
| v* gf* | chinese greens , garlic chips 14 |

\$58 PER HEAD
"FOOD ODYSSEY"

(groups of 4+ only)

Chefs feed me option

Sit back and enjoy the ride!



THE BIG GUNS

- v* gf **pork belly fried rice**, sweet corn, spiced egg relish 28
- soft shell crab**, singapore chilli sauce, okra 30
- gf **laksa soup**, shark bay tiger prawns, chicken, egg noodle, greens 29
- xo squid**, okra, fried shallots 26
- kway teow noodle**, baby octopus, chicken, sweet sausage, sambal belacan 27
- adobo**, pork on the bone, black pepper, cucumber, tomato, garlic chips 29
- v gf* **red curry**, smoked duck breast, straw mushroom, pineapple 30
- gf **coal charred chicken**, cucumber & mint, chilli ginger dipping sauce 33
- char siu pork**, gailan 27
- beef short ribs**, pear & apple marinade, kimchi, sesame sprouts 34
- v **noodles**, ginger, spring onion 8
- gf **rice** 4 / 8

SWEET TREATS

- viet coffee choc fudge**, thai tea mascarpone, cashew crumble 11
- deep fried icecream rolls**, salted caramel 6 ea
- gf **cinnamon rice pudding**, apricot & fig compote 10



WINES BY THE GLASS

| | | | | |
|--|-------------------------------|-------------------------|----|----|
| <u>REDBANK "ELORA" VINTAGE</u> | <i>Chardonnay Pinot Noir</i> | VIC - King Valley | 47 | 11 |
| <u>LA RIVA DEI FRATI</u> | <i>Prosecco</i> | Italy | 56 | 14 |
| <u>NAUTILUS</u> | <i>Sauvignon Blanc</i> | NZ - Marlborough | 52 | 12 |
| <u>VALLE VIII'S</u> | <i>Pinot Grigio</i> | Italy - Friuli | 46 | 10 |
| <u>SNAKE & HERRING</u> | <i>Pinot Gris Ries Gewurz</i> | WA - Frankland River | 52 | 13 |
| <u>"BIZARRE LOVE TRIANGLE"</u> | | | | |
| <u>RISKY BUSINESS "LUXE" (OFF DRY)</u> | <i>Riesling</i> | WA - Mount Barker | 48 | 11 |
| <u>O'LEARY WALKER POLISH HILL</u> | <i>Riesling</i> | SA - Clare Valley | 50 | 12 |
| <u>VASSE FELIX "FILIUS"</u> | <i>Chardonnay</i> | WA - Margaret River | 58 | 14 |
| <u>TRIENNES</u> | <i>Rose Cinsault Blend</i> | France - Provence | 48 | 12 |
| <u>FLOR MARCHÉ</u> | <i>Rose Grenache</i> | WA - Swan Valley | 48 | 12 |
| <u>PLANTAGENET "THREE LIONS"</u> | <i>Pinot Noir</i> | WA - Great Southern | 48 | 11 |
| <u>PENCARROW</u> | <i>Pinot Noir</i> | NZ - Martinborough | 52 | 12 |
| <u>SANTA CRISTINA</u> | <i>Sangiovese</i> | Italy - Tuscany | 48 | 11 |
| <u>BARRICAS DEL PLATA</u> | <i>Malbec</i> | Argentina - Mendoza | 50 | 12 |
| <u>"SAN GIMIGNANO"</u> | | | | |
| <u>CREVARO "5 TALES"</u> | <i>Cabernet Merlot</i> | WA - Margaret River | 48 | 11 |
| <u>DANDELION VINEYARDS</u> | <i>Cabernet Sauvignon</i> | SA - Fleurieu Peninsula | 52 | 13 |
| <u>"PRIDE OF THE FLEURIEU"</u> | | | | |
| <u>CHAFFEY BROTHERS "SYNONYMOUS"</u> | <i>Shiraz</i> | SA - Barossa | 48 | 12 |

BEERS & CIDERS

| ASIAN BREWS | | LOCAL CRAFT | |
|--------------------------|---|---------------------|----|
| Tiger / Bia Ha Noi (Tin) | 8 | Eagle Bay Kolsch | 10 |
| Asahi Soukai (Mid) | 8 | Nail VPA | 12 |
| Cider of the day | 9 | Mash Indian Ale | 10 |
| | | Feral Hop Hog | 12 |
| | | Bootleg Raging Bull | 12 |

COCKTAILS

LKCH LYCHEE BOMB 18
 lychee bomb zubrowka vodka, choya plum wine, cloudy apple juice
fruity, sweet & fresh

VIET TINI 18
 viet tini spiced rum, disaronno, coffee liqueur, chocolate bitters
caffeinated, dark chocolate & almond

MELON DAISY 19
 hendricks gin, yellow chartreuse, agave, watermelon
floral, mildly spiced & sweet

"SAKE TO ME" 17
 sake, yuzu choya, st germain, lemon
sweet, elegant, floral mildly citrusy

NAM PLA TUK TUK 16
 rum, nam pla syrup, lime, soda water
minty, herbaceous, tropical

MR CHOW'S SMOKEY SOUR 18
 del maguey mescal, green chartreuse, pineapple, chilli, lime
strong, smokey, spiced & mildly fruity

SEÑOR CHOW'S MARGHERITA 18
 tequila, grand marnier, Pavan, lime, jalapeno syrup
sweet & sour, fruity, salty

CHILLI VODKA MULE 16
 chilli infused vodka, basil, mint, ginger ale
spicy, herbaceous, tart & refreshing

