



**DINNER  
STARTS AT 5PM  
DINNER**

## Snacks

**CRUNCH NUT MIX 6**

house cocktail nut mix, lime leaf, pepperberry

**MARINATED OLIVES 7**

castelvetroano olives, fresno, lemon, fennel

**ROASTED BEETS 13**

coffee vinaigrette, tete de Moine, grapefruit, marcona almond

**BAHN MI SPRING ROLLS 12**

crispy fried pork belly, pickled carrot & daikon, spicy cilantro aioli

**DIP DUO 14**

house pimento cheese, goat cheese benedictine w/ toasted wiltshire bread, mini toasts & house chips

**WAGYU BEEF SKEWERS 9 ea.**

vegemite & red wine glaze, lemon, chives

## Small Plates

**BONE MARROW & BRAISED BEEF SOUP 19**

ginger lemongrass broth, sweet corn, scallions, baby bok choy

**OCCY & PATATAS BRAVAS 24**

seared octopus, smashed fingerlings, chicken salt, bravas sauce, kalamata olive & red onion jam, yuzu aioli

**TASMANIAN SCALLOP & CURRY PIE 27**

bay scallop, leeks, potato, coconut milk, lime leaf

**BLACK GARLIC RICOTTA GNOCCHI 26**

chicken jus, roasted oyster mushrooms, parmesan reggiano, chives

**SALT & PEPPER CALAMARI 18**

lemon myrtle, thai basil, fresno, salsa golf

**BRIE & FIG TOASTIE 16**

wiltshire buttermilk white bread, whipped brie, fig jam, confit shallots, jarlsberg

## Bigger Plates

**JACK'S CREEK AUSSIE WAGYU STEAK\* 42**

8oz shoulder tender butcher cut steak, seared cauliflower steak, whisky au poivre, pickled cauliflower

**SINGAPORE CHILI CRAB STYLE PORK & CORN RIBS 31**

twice cooked baby backs, garlic confit, ginger, chili tomato crab sauce with egg, fried chinese buns

**CRAB STUFFED FRIED CHICKEN 29**

ten secret herbs & spices, pommes puree, miso chicken gravy

**BEEF BRISKET & LAMB NECK NOODZ 32**

hand cut wide noodles, beef brisket & lamb neck ragu, fermented black beans, shiitakes, pecorino foam, fried basil

**PAN SEARED BARRAMUNDI 29**

laksa sauce, sauteed seasonal greens, pickled carrot & daikon

**BURRATA & BEET KOSHIHIKARI RISOTTO 29**

pickled baby beet, pistachio pesto, toasted focaccia

## For the Table

**KIMCHI & COUNTRY HAM FRIED RICE 15**

cabbage kimchi, broadbent country ham, peas, fried egg

**THRICE COOKED POTATO WEDGES 9**

creme fraiche, chicken salt, sweet chili sauce

**BABY BOK CHOY 9**

strange flavor sauce & fried garlic

**ROMA CRUNCH & BLUE CHEESE SALAD 13**

romaine & iceberg hybrid, grand noir blue cheese dressing, sun-dried tomatoes, macadamia dukkah & chives

add: tamari glazed chicken \$6

**CHECK THE BOARD FOR TODAY'S CHEESE SELECTIONS**

**Cheese & Charcuterie**

ALL WITH MINI TOASTS & WILTSHIRE BREAD

**2 CHEESES 21**

**3 CHEESES 29**

**ADD 1 CHARCUTERIE 9**

**ADD 2 CHARCUTERIE 17**

**ADD 1 CONSERVA 13**

SERVED WITH  
CONDIMENTS &  
ACCOUTREMENTS

## Sweets

**STICKY DATE PUDDING 9**

served warm with butterscotch sauce and gelato of the day

**CHOCOLATE PAVLOVA 10**

coconut pandan cream, berries and salted caramel coffee sauce

**DESSERT CHEESE PLATE 19**

3 cheeses with accompaniments

**WHISKEY & CHEESE TASTING FLIGHT**  
3 WHISKEYS + 3 CHEESES  
**30**

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.



## HOUSE COCKTAILS

### MIKAN'S SLIPPER 13

midori, roku gin, cointreau, lemon juice, orange bitters

### \*\*HAVE YOU NEVER BEEN MELLOW 13

our take on a hot toddy featuring Makers 46, cinnamon hot honey syrup, cranberry juice and lemon juice

### XANADU 12

bacardi, clove infused sored liqueur, ginger cinnamon syrup, orange juice, sprite

### \*\*PLEASE MR. PLEASE 12

rosemary infused gin, pomegranate juice, lemon, orange, soda

### LOOK AT ME I'M SANDRA DEE 11

sake, lemon juice, grenadine

### SOUL KISS 14

a savory cocktail served hot served with a scallion pancake featuring tom kha infused vodka, vegetable broth, coconut cream

### KENTUCKY QUICK F\*CK 7

LOOSEN UP WITH OUR SOON TO BE FAMOUS RIFF ON THE CLASSIC AUSSIE SHOOTER

## DESSERT DRINKS

### HOPELESSLY DEVOTED TO YOU 11

rumplemintz, bumbu crème, crème de cacao, crushed peppermint

### \*\*TWIST OF FATE 12

our take on an espresso martini featuring elijah craig small batch, cinnamon apple syrup, coffee liqueur, espresso

### PENFOLD'S TAWNY PORT 8

an australian port to end the evening

\*\* CAN BE MADE AS MOCKTAILS

## RED

PAS DE PRO BLEME PINOT NOIR france 11 / 44

SERIAL CABERNET SAUVIGNON california 12 / 48

BAROSSA VALLEY ESTATES SHIRAZ australia 11 / 44

SASSOREGALE SANGIOVESE italy 12 / 48

## WHITE / ROSE / ORANGE

MCBRIDE SISTERS SAUVIGNON BLANC new zealand 11 / 44

PENFOLDS KOONUNGA HILL CHARDONNAY australia 11 / 44

JADIX PICPOUL DE PINET france 10 / 40

LOBSTER REEF ROSE new zealand 12 / 48

BONNY DOON ORANGE WINE california 11 / 44

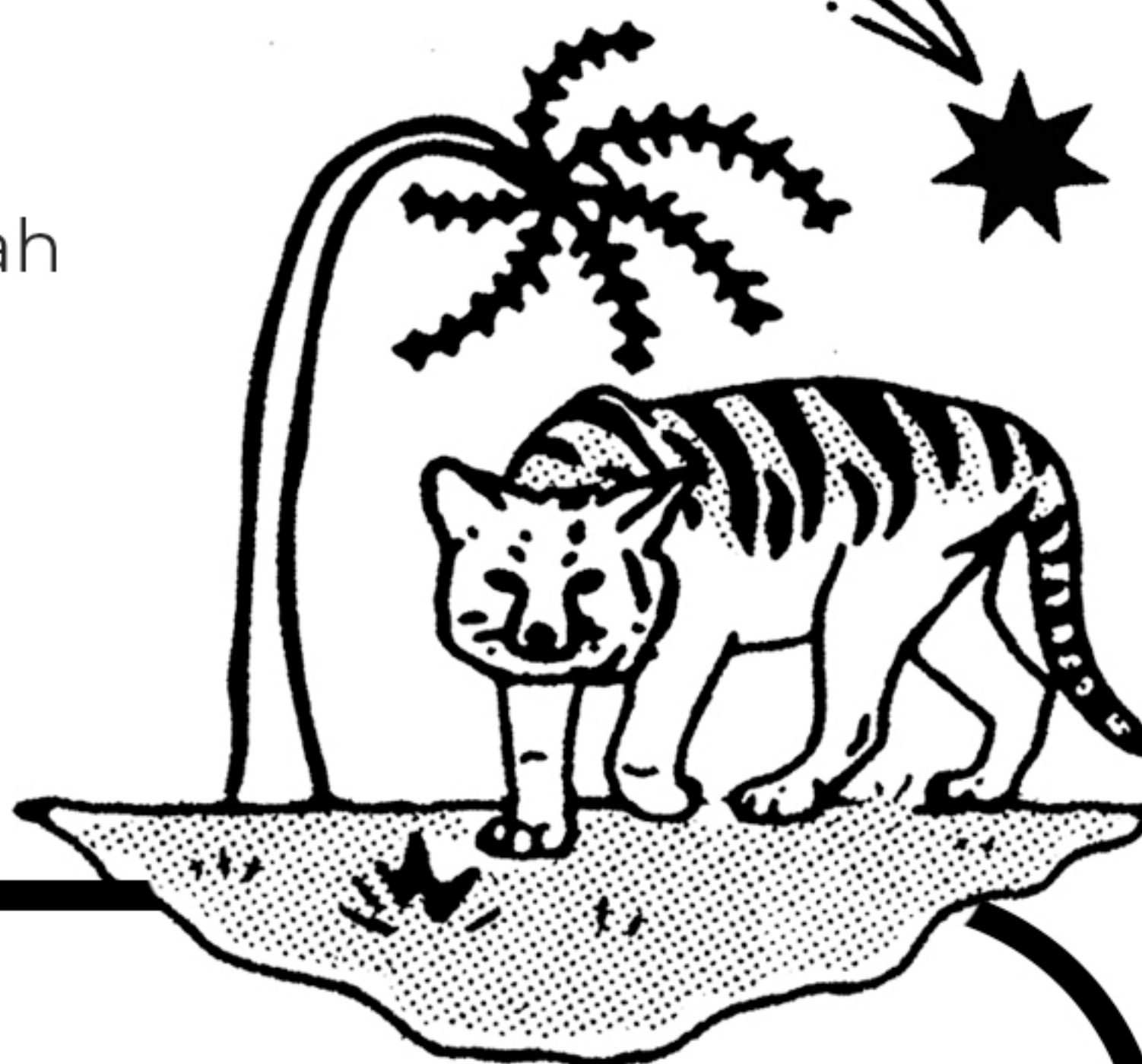
## BUBBLES

FREIXENET CAVA spain 8 / 32

N/A PROSECCO CAN 9

N/A ALMALFI SPRITZ CAN 9

BUY A ROUND OF UNDERBERGS FOR THE TABLE!!! 3 PER PERSON



## BOURBON / RYE / WHISKY

OLD FORESTER 86 6

WOODFORD RESERVE 8

MAKERS MARK 7

MAKERS MARK 46 9

LEGENT 12

ELIJAH CRAIG SMALL BATCH 9

PENELOPE ROSE CASK FINISH 18

PENELOPE TOAST 22

BASIL HAYDEN TOAST 14

BASIL HAYDEN 10YR 18

JEFFERSON'S OCEAN 22

JEFFERSON RESERVE 12

EVAN WILLIAMS SINGLE BARREL 10

BARREL BOURBON DOVETAIL CASK STRENGTH 22

LAWRENCEBURG BOURBON SINGLE

BARREL CASK STRENGTH 19

OLD OVERHOLT RYE 5

KNOB CREEK RYE 11

KNOB CREEK 9YR SINGLE BARREL 14

BUZZARD'S ROOST BARREL STRENGTH RYE 16

SUNTORY WORLD WHISKY 13

## BEERS

### DRAFT

GRAVELY SPROCKETS PILSNER 7

GRAVELY PINEAPPLE DEBASER IPA 7

### CANS

COORS BANQUET 4

LUCKY BUDDHA LAGER 5

WEINSTEPHANER WHEAT 7

HIWIRE HI PITCH IPA 6

KY BOURBON BARREL MILK STOUT 7

KY BLUEBERRY BARREL WHEAT 7

MADTREE BLACKBERRY SOUR 6

ATHLETIC N/A CERVESA 5

## SODA & COFFEE

SODA 3

PEPSI, DIET PEPSI, SIERRA MIST, TONIC WATER, GINGER ALE & GINGER BEER

TOPO CHICO 3

ESPRESSO 4

LATTE 5

CAPPUCCINO 5

FLAT WHITE 5

AMERICANO 4

DELTA 8 SELTZERS 6

"NO WORRIES"



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