

Dumplings

**PORK & CABBAGE OR CHICKEN
OR VEGETARIAN VG**
// \$18 FOR 6PC
// \$32 FOR 12PC

Hand-made steamed dumplings.

Gyoza

**VEGETARIAN GF VG
OR CHICKEN LEMONGRASS GF**
// \$18 FOR 6PC

Hand-made pan fried gyoza.



Bao

CHICKEN // \$18 FOR 2PC

Sweet & sour or spicy fried chicken with slaw & mixed herbs.

PORK // \$18 FOR 2PC

Chilli lime and caramel pork belly with slaw, pickled cucumber & crushed peanuts.

TOFU VG // \$18 FOR 2PC

Marinated tofu, eggplant, pomegranate & rocket.

Salads

RICE NOODLE SALAD GF VG // \$22

Vermicelli Rice Noodles, mixed greens, slaw, herbs and chilli with a ginger garlic dressing.

THAI MANGO CHICKEN SALAD // \$26 VG OPT // \$19

A sweet and mildly spicy Thai-inspired salad served with shredded chicken.

QUINOA GADO GADO VG // \$26

Quinoa salad with eggplant, tofu, pickled cabbage, green beans, cassava crackers, topped with satay sauce.

To Share

CASSAVA CRACKERS GF VG // \$7

With satay sauce.

STICKY SZECHUAN LAMB RIBS // \$25

Slow cooked lamb ribs with glazed szechuan sauce.

SAUTEED GREEN BEANS GF VG // \$15

Tossed in garlic salt.

CRISPY EGGPLANT GF VG // \$19

Tossed in a chilli lime and caramel sauce.

SAUTEED VEGETABLES GF VG // \$15

A selection of vegetables sauteed in garlic with a sweet soy glaze, topped with fried shallots, spring onion and bean shoots.

CHICKEN WINGS GF // \$20

Fried wings coated in a honey lemon sauce.

FRIED PORK WONTONS // \$17

Served with a spiced plum dipping sauce.

SAN CHOY BOW GF VG // \$23 FOR 4PC

Spiced vegan mince served in lettuce cups with yakitori sauce, fresh chilli and pickled onion.

**THAI COCONUT PRAWN
CURRY GF // \$29**

With sauteed onion, capsicum and garlic topped with chilli, mixed herbs and peanuts alongside a small bowl of rice.

STEAMED RICE GF VG // \$8

Bowl of rice steamed with ginger and lemongrass topped with spring onion, fried shallots and sesame seeds.

Soups

**NOODLE SOUP (VEGETARIAN GF VG // \$24
OR PORK BELLY GF // \$28)**

Vermicelli rice noodles with sauteed bok choy, mushrooms & cabbage in a house made Chinese style broth.

DUMPLING SOUP // \$28

House made Chinese style pork & chicken or vegetarian broth, served with sauteed vegetables and 6 dumplings of your choice of pork, chicken or vegetarian.

Kids

KIDS RICE BOWL GF // \$10

With your choice of pork, chicken or tofu & served with slaw.

KIDS BAO // \$10 FOR 2PC

Chicken or Tofu with spinach and mayo.

Desserts

**HOUSEMADE
DOUGHNUTS // \$15**

Served with dark chocolate mousse, caramelised white chocolate sauce and macadamia praline.

SOMETHING FROZEN // \$7

Looking for a sweet finish to your night? We have a selection of ice cream and sorbet kept in house, speak to our friendly staff for current flavours.

GF - Gluten Free

GFO - Gluten Free Option

VG - Vegan

On Tap

	Pot	Schooner	Jug
Blackbird Mexican Lager	\$6	\$10	\$24
Blackman's Juicy Banger	\$6	\$11	\$25
Blackman's Seasonal	\$6	\$10	\$24
Bells Beach Point Addis Pale Ale	\$6	\$10	\$24
Bells Beach Session Ale	\$6	\$10	\$24
Bells Beach Endless Summer Lager	\$6	\$10	\$24
Brookvale Union Gingerbeer	\$7	\$12	\$25
Melbourne Bitter	\$6	\$10	\$24

From The Fridge

Coast Seltzer	\$10
Great Northern	\$10
Bulmers	\$10
Abbotsford Stout	\$10
Heaps Normal	\$8
Great Northern Zero	\$8

Wine

SPARKLING

	Glass	Bottle
3 Bees & a Tree, Sparkling Brut, Yarra Valley VIC	\$10	\$41
Tipping Point, Prosecco, Otways VIC	\$12	\$52

WHITE

3 Bees & a Tree, Sauvignon Blanc, Otways VIC	\$10	\$41
Stumpy Gully Pinot Grigio, Mornington Peninsula, VIC	\$11	\$47
Stardust and Muscles, Chardonnay	\$14	\$60
Lethbridge Riesling, Moorabool Valley VIC		\$65

ROSE

Tipping Point Rose, Otway Hinterlands VIC	\$10	\$42
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RED

3 Bees & a Tree, Cabernet Sauvignon, Otways VIC	\$10	\$41
Panorama Peninsula Pinot Noir	\$13	\$55
The Victorian" Heathcote Shiraz	\$12	\$52

Non-Alcoholic // SOFT DRINKS

// MOCKTAILS

Berry	\$11
Passionfruit	\$11
Mint & Lime	\$11

Lemonade	\$4
Pepsi	\$4
Pepsi Max	\$4
Lemon Squash	\$4
Gingerale	\$4
Tonic Water	\$4

Soda Water	\$3
Lemon Lime & Bitters	\$4.5

// JUICES

Apple, Orange, Pineapple, Cranberry	\$6
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Cocktails

// SPEAK EASY

PASH & DASH // \$20

Gin, Passionfruit Syrup, Chilli Syrup

THAI BASIL SMASH // \$20

Gin, Lime Juice, Simple Syrup, Soda, Thai Basil

CHILLI & LYCHEE CAPRIOSKA // \$21

Vodka, Lychee Liqueur, Lime Juice, Chilli Syrup, Fresh Chilli, Fresh Lychee

HAI TAIDE // \$21

Kraken, Captain Morgan, Amaretto, Cointreau, Lime Juice, Pineapple Juice

SOURS // \$20

Your choice of Whiskey, Amaretto or Pisco with Lime Juice, Simple Syrup

NEGRONI // \$20

Tanqueray Gin, Campari, Sweet Vermouth

NOT SO VANILLA // \$20

Vodka, Vanilla Vodka, Fresh Berries, Lime Juice, Simple Syrup

PINK FLOYD // \$18

Pink Gin, Prosecco, Lemonade, Fresh Berries

PORNSTAR MARTINI // \$21

Vanilla Vodka, Pasa, Vanilla Syrup, Passionfruit Puree, Lime Juice

// CLASSIC

APEROL SPRITZ // \$17

Aperol, Prosecco, Soda Water, Orange

COSMOPOLITAN // \$20

Vodka, Cointreau, Lime Juice, Cranberry Juice

DARK & STORMY // \$21

Kraken, Brookvale Union Gingerbeer, Bitters

MOSCOW MULE // \$20

Vodka, Brookvale Union Gingerbeer, Mint, Lime

ESPRESSO MARTINI // \$21

Vodka, Vanilla Vodka, Kahlua, Espresso, Vanilla Syrup

MARGARITAS // \$19

Your choice of Classic or Spicy with Lime Juice, Syrup, Salt Rim

FLOWSTATE MARTINI // \$20

Your choice of Classic or Dirty

MOJITO // \$21

White Rum, Lime Juice, Simple Syrup, Mint, Soda Water



Lunch Menu

Yum Cha

YUM CHA SET MENU // \$40PP

TO START

Cassava Crackers & a pot of our house made Tipsy Toddy.

FIRST COURSE

Crispy Eggplant & San Choy Bow.

SECOND COURSE

Your choice of: Meat Option, Chicken Bao and Pork & Cabbage Dumplings
Vegetarian Option, Tofu Bao and Vegetarian Dumplings
and a bowl of Sauteed Green Beans

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