

Starters

CASSAVA CRACKERS GF VG // \$7

With satay sauce.

PORK BELLY BITES GF // \$15

With a chilli lime caramel glaze.

STREET STYLE CORN RIBS

GF V // \$13

Spicy sauce & pickled onion.

TOFU BITES VG // \$15

Tossed in sweet & sour sauce.

FRIED PORK WONTONS // \$17

Served with a spiced plum dipping sauce.

SHOESTRING FRIES GF // \$12

Tossed in shichimi salt & served with Korean mayo.

Dumplings

PORK & CABBAGE OR PRAWN OR VEGETARIAN VG

// \$18 FOR 6PC

// \$32 FOR 12PC

Hand-made steamed dumplings.

Gyoza

VEGETARIAN GF VG // \$18 FOR 6PC

Hand-made pan fried gyoza.

CHICKEN GFO // \$18 FOR 6PC

Hand-made pan fried gyoza.



Salads

RICE NOODLE SALAD GF VG // \$22

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

THAI CHICKEN SALAD GF // \$26

VG OPT // \$20

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

QUINOA GADO GADO GF VG // \$26

Quinoa salad with eggplant, tofu, pickled cabbage, green beans, cucumber, red onion & cassava, topped with satay sauce.

Bao ALL 2PC

CHICKEN // \$18

Sweet & sour fried chicken with slaw & mixed herbs.

SPICY CHICKEN // \$18

Spicy fried chicken with slaw & pickles.

TOFU VG // \$18

Marinated tofu, eggplant, pomegranate & rocket.

PORK // \$18

Chilli lime & caramel pork belly with slaw, pickles & crushed peanuts.

To Share

STICKY SZECHUAN LAMB RIBS // \$28

Slow cooked lamb ribs with glazed szechuan sauce.

SAUTÉED GREEN BEANS GF VG // \$18

Tossed in garlic salt.

CRISPY EGGPLANT GF VG // \$19

Tossed in a chilli lime & caramel sauce.

SAUTÉED VEGETABLES GF VG // \$18

A selection of vegetables sauteed in garlic & ginger topped with fried shallots.

CHICKEN WINGS GFO // \$20

Fried wings coated in a honey lemon sauce.

SAN CHOY BOW GF VG // \$24 FOR 4PC

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

THAI COCONUT PRAWN CURRY GF // \$30

With sautéed onion, capsicum & broccoli topped with mixed herbs & peanuts alongside a small bowl of rice.

STEAMED RICE GF VG // \$8

Bowl of rice topped with spring onion, fried shallots & sesame seeds.

FEED ME

6 PERSON MINIMUM // \$55 PER PERSON

Please let our staff know of any dietary requirements.

Soups

NOODLE SOUP (VEGETARIAN GF VG // \$24 OR PORK BELLY GF // \$29)

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

DUMPLING SOUP // \$29

House made Chinese style broth, served with sautéed vegetables & 6 dumplings of your choice: pork, prawn or vegetarian.

Desserts

SPICED APPLE & PEAR POCKET PIE // \$15

Served with vanilla bean ice cream, caramel sauce dusted with cinnamon sugar.

HOUSE MADE DOUGHNUTS // \$15

Cinnamon flavoured with chocolate sauce, 4 pieces.

GF - Gluten Free

GFO - Gluten Free Option

V- Vegetarian

VG - Vegan

On Tap

	Pot	Schooner	Jug
Blackbird Mexican Lager	\$6	\$10	\$24
Blackman's Juicy Banger	\$6	\$11	\$25
Blackman's Seasonal	\$6	\$11	\$25
Bells Beach Point Addis Pale Ale	\$6	\$11	\$25
Bells Beach Session Ale	\$6	\$11	\$25
Everyday Australia Draught Lager	\$6	\$10	\$24
Brookvale Union Ginger Beer	\$7	\$12	\$26
Melbourne Bitter	\$6	\$10	\$24

From The Fridge

Coast Seltzer	\$10
Great Northern	\$10
Bulmers	\$10
Abbotsford Stout	\$12
Heaps Normal	\$10
Great Northern Zero	\$10

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 & Muscles, Chardonnay, Strathbogie VIC	\$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, Mornington Peninsula VIC	\$13	\$55
"The Victorian", Shiraz, Heathcote VIC	\$12	\$52

Non-Alcoholic

// MOCKTAILS

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

// SOFT DRINKS

Lemonade	\$5	Soda Water	\$4
Pepsi	\$5	Lemon Lime & Bitters	\$5
Pepsi Max	\$5	// JUICES	\$6
Lemon Squash	\$5	Apple, Orange, Pineapple, Cranberry	
Ginger Ale	\$5		
Tonic Water	\$5		

Cocktails

// SPEAKEASY

PASH & DASH // \$20

Gin, Passionfruit Syrup, Chilli Syrup

FLOWSTATE FIZZ // \$20

Local Flowstate Gin, Lime Juice, Sugar Syrup, Elderflower Liqueur & Soda Water

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

NOT SO VANILLA // \$20

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

PINK FLOYD // \$20

Pink Gin, Prosecco, Lemonade, Fresh Berries

PORNSTAR MARTINI // \$21

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

LEMBOSH // \$21

Yuzu Infused Gin, Vanilla Syrup, Lemon Curd

// CLASSIC

APEROL SPRITZ // \$18

Aperol, Prosecco, Soda Water, Orange

COSMOPOLITAN // \$20

Vodka, Cointreau, Lime Juice, Cranberry Juice

DARK & STORMY // \$21

Kraken, Brookvale Union Ginger Beer, Bitters

MOSCOW MULE // \$20

Vodka, Brookvale Union Ginger Beer, Mint, Lime

NEGRONI // \$20

Tanqueray Gin, Campari, Sweet Vermouth

ESPRESSO MARTINI // \$21

Vodka, Vanilla Vodka, Kahlua, Espresso, Vanilla Syrup

MARGARITAS // \$20

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

FLOWSTATE MARTINI // \$21

Your choice of Classic or Dirty

MOJITO // \$21

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

