

Red

HOUSE/ Red / Australia	\$8	\$24
Andeluna /Malbec/ Argentina		\$41
Flor Marche / Grenache / Australia		\$44
Terra Noble / Pinot Noir / Chile	\$10	\$45
Shock Value /Organic blend /Australia		\$49
Red Deer Station / Shiraz / Australia		\$55

White

HOUSE / White / Australia	\$8	\$24
Sensi / Pinot Grigio / Italy	\$9	\$40
Stoneleigh/ Sav Blanc/ New Zealand		\$40
WTF/ Organic Blend / Australia		\$49
Liquid Rock n Roll / Riesling / Australia		\$50

Rose

Petula/ Rose / France	\$10	\$50
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Sparkling

De Vergy / Sparkling / France	\$9	\$40
Calappiano / Prosecco/ Italy		\$45



快乐
熊猫

Cocktails

Green tea and grape Schrub-
Gordons gin stirred with genmaicha tea, grape
vinegar and lemon juice

\$16

Yuzu Margarita-
El Jimador tequila shaken with yuzu, Sichuan
pepper, lime juice and smoked vanilla tea

\$17

Pineapple and pandan Daquiri-
Butter washed pampero blanco, gordons gin,
amaretto shaken with kaffir lime leaves, slow
pressed pineapple juice and pandan

\$16

Mandarin and Ginger Sidecar-
Hennessy shaken with Sloe gin, Mandarin, pickled
and candied Ginger with lemon juices

\$17

Red bean Old Fashioned-
Bulleit Rye infused with toasted sesame, stirred
down with Red Bean, Coconut sugar and Angostura
Bitters with orange and burnt cinnamon

\$16



Cocktails

Smokey Lemongrass and Chilli swizzle-
Tanqueray gin stirred over crushed ice with
lemongrass, chilli, lime, orange and thai basil with a
touch of mescal

\$16

Tangerine and Five spice Mint Julep-
Jim beam rye stirred over crushed ice with Goslings
black rum and five spice sugar syrup with mint
leaves and fresh tangerine juice

\$16

Strawberry and Jasmine Spritz-
Four pillars gin stirred with jasmine tea, lemon
juices over ice topped with sparkling strawberry
infused sav blanc

\$16

Black Sesame Banoffee Espresso martini-
Smirnoff shaken down with espresso, caramel and
black sesame, topped with a banana/caramel
whipped cream with toasted coconut sprinkles

\$17

Blood Orange, Sake and basil Swizzle-
Gordons gin, Sake, cherry and lemon juices stirred
down over crushed ice topped with Blood orange
and basil soda

\$16



Starters

Spicy Edamame (VN,GF)
Steamed Edamame with chilli rock salt
\$8

Karage Chicken (E)
Deep fried Chicken Thigh in Karage batter served
with Yuzu mayo
\$10

Loaded Duck Fries (E)
Slow cooked pulled duck on top of shoestring fries
covered in hoisin and duck gravy topped with
cucumber and shallots
\$14

Fried Dumplings

Spicy Prawn Moneybag (5) (E)
Filled with prawn, red pepper and dried chilli deep
fried served with spicy soy sauce
\$13

Mushroom Wonton (5) (V,E)
A mix of 5 mushrooms with garlic, ginger and
shallots served with black garlic aioli
\$12

Teriyaki Beef Spring Roll (3)
Slow cooked shredded Beef Brisket cooked in
teriyaki sauce with sriracha mayo
\$11



Steamed Dumplings

Kimchi and Rice noodle (4) (VN)	\$10
Vegetarian Dumpling (4) (VN)	\$10
Chicken and Bacon Shumai (4)	\$10
Pork/Ham/Bacon Dumpling (4)	\$11
Prawn and Chorizo Har Gow (4) (E)	\$12
Thai Fishcake (4) (E)	\$12
Massaman Beef Dumpling (4) (N)	\$12
Mongolian Lamb Dumpling (4)	\$12
Tasting Basket- One of each Steamed dumpling	
	\$22

Bao's

Smoked Pork and Char Siu Bao	\$6
Beef Brisket and Black Bean Bao	\$6
Sweet and Sour Tofu Slider (VN)*	\$5
Kung Pao Chicken Slider*	\$5
Peking Duck Taco	\$6

* GLUTEN FREE MENU - available ask the staff

