

BAMBAM

DINNER MENU

BAM BAM

SMALL POURS, BIG JOURNEY.

DISCOVER. SIP. ENJOY.

Our sake flights are the perfect way to explore different styles and flavours.
Choose any 3 sakes from our by-the-glass selection and enjoy a curated tasting experience.

SAKE TASTING FLIGHT

Pick Three 45ml Tasters | $35



1.
KEIGETSU TOKUBETSU
JUNMAI 60

JUNMAI

Clean, crisp and dry with gentle rice sweetness.



2.
SENJO
MOUNTAIN TROUT
JUNMAI GINJO

Fresh and balanced with pear, melon and a soft finish.



3.
KOSHI
NO KANBAI - SAI
JUNMAI GINJO

Smooth and refined with floral aroma and a clean finish.



4.
SENJO
FULL MOON
JUNMAI DAIGINJO

Elegant and silky with white peach, jasmine and a long smooth finish.



5.
KEIGETSU
YUZUSAKE
YUZU SAKE LIQUEUR

Bright yuzu citrus with a light refreshing sweetness.

See our full sake menu underneath the wine menu

Please note a 10% surcharge on Sunday and 15% surcharge on public holidays applies.

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SET MENU

Let our chefs take you on a journey through Bam Bam's kitchen. A modern, Asian-inspired omakase-style experience - perfect for sharing, celebrating and discovering something new.

110 PER PERSON	MINIMUM 2 PEOPLE Whole table participation	DIETARY REQUIREMENTS? Please let our team know

CHEF'S SELECTION
OMAKASE STYLE DINING

A curated line-up of our signature dishes, designed to be shared and savoured.

FRESH OYSTER (2 PCS) (A)
Briny, fresh oysters served with a citrus mignonette

PRAWN & TOFU SUMMER ROLL
Rice paper, Vermicelli noodle, prawn, tofu, cucumber, hoisin sauce (df, gfo)

DEEP FRIED EGGPLANT
Szechuan peppercorn, curry leaf, shallot, garlic, coriander stem (v, vg, gf, df)

CHICKEN PAD THAI
Rice noodle, egg, chicken, vegetable, peanut, omlette (gf, df)

SHAKING BEEF STIR FRY
Marinated sirloin, oyster sauce, red onion (gf, df)

BAM BAM FRIED RICE
Chinese sausage, egg, mix vegetables

COCONUT PANNA COTTA
White chocolate, young coconut jelly, dried pineapple and pineapple salsa (gf)

(gf) gluten free
(df) dairy free
(gfo) gluten free optional
(dfo) dairy free optional
(vg) vegetarian
(v) vegan
(A) Australian Seafood
(I) Imported Seafood
(M) Mixed Seafood

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COCKTAILS

FOR LONG AFTERNOONS & WARM EVENINGS

COCKTAILS

SINGAPORE SLING — 30
Beefeater Gin, Cherry Liqueur, Dom Benedictine, Cointreau, Pineapple Juice

THAI MOJO — 27
Bacardi, Lime Juice, Ginger, Lime and Ginger Beer

JAPANESE SLIPPER — 29
Midori, Orange Liquor, Lime Juice

IMPERIAL HARMONY — 30
Paraiso Lychee, Malibu, Pineapple Juice, Apple Juice, Fresh Mint, Soda Water

CHERRY BLOSSOM MARGARITA — 29
Tequila, Agave, Chambord, Lime Juice

MOCKTAILS

THE MOLLY — 24.5
Lyre's Gin Alternative, Lychee, Lemon, Vanilla

BERRY NO-JITO — 17
Mixed Berries, Lime, Mint and Soda Water

LYRE'S CLASSIC MARGARITA — 21
Lyre's Agave Bianco, Lyre's Orange Sec, Simple Syrup, Lime Juice

LYRE'S COSMOPOLITAN — 17
Lyre's White Cane Spirit, Lyre's Orange Sec, Cranberry Juice, Lime Juice

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BEER & NON-ALCOHOLIC

COOL & REFRESHING

BEERS ON TAP

Great Northern Super Crisp	14
Asahi Super Dry	18

LOCAL + AUSTRALIAN

Ballistic Tropical Pale Ale	20
Green Beacon Windjammer IPA	20
Bulmers Original Cider	19
Cascade Premium Light	15
Brookvale Union Ginger Beer	20

INTERNATIONAL

Corona	17
Singha Lager	17
Peroni Nastro Azzuro 0.0%	12

NON-ALCOHOLIC

SOFT DRINKS Coca Cola, Coke No Sugar, Sprite, Ginger Ale, Tonic Water	7.5
BUNDABERG GINGER BEER	9.5
SMOOTHIES Mango, Banana	18.5
FRESH OPENED COCONUT	21
Add a shot of Malibu or Bacardi	31

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WINE

CHAMPAGNE

Veuve Cliquot Brut Champagne, FRA	38	190
Veuve Cliquot Rich, Champagne, FRA	46	230
Moet & Chandon Imperial Rosé, Champagne, FRA		190

SPARKLING

Bimbadgen Sparkling Cuvée, Hunter Valley, NSW	16	75
Dal Zotto Pucino Prosecco, King Valley, VIC	16	75
Chandon Sparkling Rosé, Yarra Valley, VIC	18	85

WHITE WINE

RIESLING

Leeuwin Estate Art Series Riesling, Margaret River, WA	17	85
Stargazer Single Vineyard Riesling, Coal River, TAS		115

SAUVIGNON BLANC

Craggy Range Sauvignon Blanc, Martinborough, NZ	19	90
Robert Oatley Sauvignon Blanc, Margaret River, WA	16	75

PINOT GRIS & GRIGIO

La Luna Pinot Gris, Hunter Valley, NSW	15	65
42 Degrees South Pinot Grigio, Coal River, TAS		85

CHARDONNAY

Bimbadgen Growers Chardonnay, Hunter Valley, NSW	16	70
Craggy Range Kidnappers Chardonnay, Hawke's Bay, NZ	19	95
Shaw + Smith M3 Chardonnay, Adelaide Hills, SA		170

ALTERNATIVE VARIETALS

Bimbadgen Palmers Lane Semillon, Hunter Valley, NSW		95
Storm Bay Chenin Blanc, Coal River, TAS		80
Lark Hill Marsanne, Canberra District, NSW		90

For an extended selection of wines, please ask our team for our Cellar List

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WINE

ROSÉ

Craggy Range Rosé Hawke's Bay, NZ	19	85
Whispering Angel Rosé, Provence, FRA	29	135
Minuty M Rosé, Provence, FRA		100

RED WINE

PINOT NOIR		
In Dreams Pinot Noir Yarra Valley, VIC	18	90
Chatto Lutruwita Pinot Noir, Huon Valley, TAS		135
Craggy Range Te Muna Road Pinot Noir, Martinborough, NZ		170
SHIRAZ		
La Luna Shiraz, Hunter Valley, NSW	15	65
Hentley Farm The Beauty Shiraz, Barossa Valley, SA		190
CABERNET &BLENDS		
Rymill Classic Cabernet Sauvignon, Coonawara, SA	19	90
Craggy Range Te Kahu Bordeaux Blend, Hawke's Bay, NZ		110
ALTERNATIVE VARIETALS		
Yangarra Circle Grenache, McLaren Vale, SA	17	75
The Pawn El Desperado Tempranillo, Adelaide Hills, SA	17	80
Aphelion Welkin Nero d'Avola, McLaren Vale, SA		75
Dal Zotto Barbera, King Valley, VIC		80

SAKE

Keigetsu Yuzusake	19	150
Senjo Mountain Trout Junmai 60	16	125
Koshi No Kanbai-Sai Junmai Ginjo 55	18	140
Keigetsu Tokubetsu Junmai 60	18	140
Keigetsu CEL 24 Junmai Daiginjo 50	22	170
Sanjo Full Moon Junmai Daiginjo 50		185
Keigetsu Sparkling Sake John		180

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TO START

RAW & RARE

SALMON SASHIMI
Soy citrus dressing, vietnamese herbs (gf, df) — 33

TUNA TARTARE (A)
House made kimchi, avocado, sesame oil, lotus root (gf, df) — 36

FRESH OYSTER (A)
Nuoc cham citrus dressing, or natural (gf, df) — 9 each

SNACKS

SPRING ROLL
Butter lettuce, mint, Thai basil nuoc cham sauce (v, gf, df) — 28

PRAWN & TOFU SUMMER ROLL
Rice paper, Vermicelli noodle, prawn, tofu, cucumber, hoisin sauce (df, gfo) — 28

CRISPY PORK BELLY
Watermelon & pear mint compress, ginger plum sauce (df) — 32

MUSHROOM & TOFU SAN CHOY BOW
Iceberd heart, water chestnut, sesame oil (v, vg, gf, df) — 29

HIBACHI

SATAY SKEWER
Four chicken satay skewer, spicy peanut sauce, shallot, smashed cucumber (gf, df) — 39

WAGYU BEEF SKEWER
Four waygu beef skewers, teriyaki sauce, fermented chilli, sticky rice — 42

BANANA LEAF WRAPPED REEF FISH
Red sambal, butter, grilled lime sweet soy, garlic oil (gf df) — 42

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TO SAVOUR

WOK

CHICKEN PAD THAI
Rice noodle, egg, chicken, vegetable, peanut, omlette (gf, df) 42
Vegetarian option with tofu 39
Prawn option 44

SHAKING BEEF STIR FRY 48
Marinated sirloin, oyster sauce, red onion (gf, df)

DEEP FRIED EGGPLANT 36
Szechuan peppercorn, curry leaf, shallot, garlic, coriander stem (v, vg, gf, df)

DRUNKEN NOODLES 39
Rice noodles, Thai basil, garlic, chilli, vegetables, soy sauce, oyster sauce (v, vg, gf, df)
Add chicken 44

BAMBAM FRIED RICE 22
Prawn, pork belly, egg, pineapple, Thai basil, cashew nuts, chilli, Xo sauce (gf, df)

CURRIES

PANANG DUCK CURRY 49
Crispy skin duck Maryland, peanuts, lychee, fresh herb (gf, df)

PORK & MUSHROOM 36
Pork and mushroom balls with vermicelli noodle soup (gf, df)

BEEF PHO 38
Vietnamese flat rice noodle soup, beef broth, bean sprout, herb (gf, df)

TOFU CURRY 35
Coconut, pumpkin, mushroom, Asian herb (v, vg, gf, df)

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TO SHARE

WHOLE LOCAL QUEENSLAND FISH 120
Deep fried sweet and sour fish, capsicum and green onion (gf, df)

SALADS

THAI BEEF SALAD 38
Wagyu beef, green papaya, peanuts, chilli, Thai dressing, cracked rice (gf, df)

PORK SKEWERS 37
Chargrilled pork skewers, served with vermicelli noodle salad (gf, df)

VIETNAMESE CHICKEN 35
Cabbage, carrot, Vietnamese herb, peanut, nuoc cham (gf, df)

THAI MANGO 29
Cucumber, cabbage, coconut, peanuts, chilli-lime dressing (v, vg, gf, df)

WOK TOSSED MUSHROOM 33
Assorted mushroom, Vietnamese herb, sesame rice cracker, soy vinaigrette (v, vg, gf, df)

SIDES

SMASHED CUCUMBER SALAD 15
Toasted sesame seed, cherry tomato, chilli, rice vinegar dressing (v, vg, gf, df)

WOK FRIED ASIAN VEG 24
Oyster sauce and crispy garlic (df, gfo)

CHIPS 18
Sea salt, miso mayo (df)

STEAMED JASMINE RICE 10
(gf, df, v, vg)

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DESSERTS

MANGO STICKY RICE
Toasted mung beans, coconut cream (gf, df) — 19

COCONUT PANNA COTTA
Served in a coconut (gf, df) — 22

MATCHA CREME CARAMEL
Sesame tuille, ice cream — 22

TROPICAL FRUIT PLATE
(v, vg, gf, df) — 19

KIDS MEALS ALL $15

(Choose 1 main, side, desert and a drink)

MAINS

TERIYAKI RICE BOWL
Rice bowl with grilled teriyaki chicken bites, tomato and cucumber salad (df)

CAULI RICE
Cauliflower rice (gf, df, vg, v)

REEF FISH (I)
Fried reef fish and sweet chilli (df)

VEGETABLE FRIED RICE
Wok fried vegetables and soy sauce (gf, df, vg)

UDON NOODLES
Stir fried udon noodles, tofu and green vegetables (vg, df)

KARAAGE CHICKEN
Rice bowl with karaage chicken (df)

SIDES

CHIPS
Rice bowl with grilled teriyaki chicken bites, tomato and cucumber salad (df)

EGG FRIED RICE

GARDEN SALAD

STEAMED WHITE RICE

DRINKS

APPLE JUICE

ORANGE JUICE

PINEAPPLE JUICE

MILK

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