

BAMI
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REFRESH

COCKTAILS

SINGAPORE SLING Beefeater Gin, Heering Cherry Liqueur, Dom Benedictine, Cointreau, Pineapple Juice	30
THAI MOJO Bacardi, Lime Juice, Ginger, Lime and Ginger Beer	27
JAPANESE SLIPPER Midori, Orange Liqueur, Lime Juice	29
IMPERIAL HARMONY Paraiso Lychee, Malibu, Pineapple & Apple Juice, Fresh Mint, Soda Water	30
CHERRY BLOSSOM MARGARITA Tequila, Agave, Chambord, Lime Juice	29
COCKTAIL OF THE WEEK Please ask your server	26

SPRITZ

HUGO SPRITZ Elderflower Liqueur, Mint, Prosecco, Soda	25
APEROL SPRITZ Aperol, Prosecco, Soda, Orange	25

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



WINES

CHAMPAGNE

Veuve Cliquot Brut, FR	38	190
Veuve Cliquot Rich, FR	46	230
Moet Chandon Brut Imperial, FR		170
Moet Chandon Rose, FR		280

SPARKLING

Chandon Sparkling Brut, VIC	17	85
Chandon Sparkling Rose, VIC	17	85

ROSE

Whispering Angel Rose, France	27	133
Minuty M Cotes De Provence, France		97
Craggy Range Rose, Martinborough		103

AROMATIC & CRISP WHITE

Cloudy Bay Sauvignon Blanc, Marlborough	22	110
Craggy Range Te Muna Road Sauvignon Blanc, Martinborough NZ	23	110
Shaw & Smith Sauvignon Blanc, Adelaide Hills		108
Jim Barry Watervale Riesling, Clare Valley	20	100

RICH & FULL WHITE

Bimbadgen Chardonnay Ridge, Hunter Valley	17	80
Craggy Range Kidnappers Chardonnay, Hawke's Bay, NZ	22	108
Forrest Hill Chardonnay, Mount Barker		97

DELICIOUS REDS

Craggy Range Te Kahu Bordeaux Blend, Hawke's Bay, NZ	22	105
Two Hands Gnarly Dudes Shiraz, Barossa Valley	21	103
Craggy Range Te Muna Road Pinot Noir, Martinborough NZ	30	135
Bimbadgen Shiraz Cabernet, Hunter Valley	17	78

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BEER & CIDER

SCHOONER ON TAP

Great Northern Super Crisp Lager (3.5%) 14

Asahi Lager (5%) 18

AUSTRALIAN

Ballistic Tropical Pale Ale (4.2%) 20

Ballistic Lager (4.2%) 20

Green Beacon Windjammer IPA (6%) 20

Bulmers Original Cider (4.7%) 19

Balter Hazy Ale (4.2%) 19

James Squire 150 Lashes Pacific Ale (4.2%) 15

Brookvale Ginger Beer (4%) 20

Pure Blond Ultra Low (4.2%) 17

INTERNATIONAL

Corona Lager (4.5%) 17

Singha Lager (5%) 17

LIGHT & ZERO

Cascade Premium Light (2.4%) 15

Peroni Nastro Azzuro (0.0%) 12

SAKE & UMESHU

UMESHU

Kabosu Citrus Umeshu (500ML) 22 138

SAKE

Keigetsu Tokubetsu Junmai 60 Extra Day (720ML) 38 165

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NON-ALCOHOLIC DRINKS

SOFT DRINKS

Antipodes Still & Sparkling Water	15.5
Coca Cola, Coke No Sugar, Diet Coke, Sprite, Sprite Lemon Plus	7.5
Cascade Mixers: Soda, Tonic, Dry Ginger Ale	7.5
Bundaberg Ginger Beer	9.5
Fever-Tree Tonic Water	9.5

NON-ALCOHOLIC SPARKLING WINES

Nr 2 - Caramelised Pear & Kombu Whole Pears, Kombu, Ginger, Cardamom, Peppercorn, Star Anise, Black Tea, Clove, Agave, Vanilla, Olive Brine, Verjus	65
Nr 5 - Lemon Marmalade & Hibiscus Hops, Lemon Verbena, Lemongrass, Hibiscus, Lemon Myrtle, Liquorice Root, Peppermint, Murray River Salt, Verjus	65
Nr 7 - Stewed Cherry and Coffee Sour Cherries, Cold Brew Coffee, Garam Masala, All Spice, Nutmeg, Pink Peppercorn, Murray River Salt, Verjus	65

SMOOTHIES

BANANA Fresh Banana, Ice Cream, Honey, Milk	18.5
MANGO Fresh Mango, Ice Cream, Milk	18.5
FRESH OPENED COCONUT Add a shot of Malibu or Bacardi	21 33

MOCKTAILS

THE MOLLY Lychee, Seedlip, Lemon, Vanilla	24.5
BERRY NO-JITO Mixed Berries, Lime, Mint and Soda Water	17
LYRE'S CLASSIC MARGARITA Lyre's Agave Bianco, Lyre's Orange Sec, Simple Syrup, Lime Juice	21
LYRE'S COSMOPOLITAN Lyre's White Cane Spirit, Lyre's Orange Sec, Cranberry Juice, Lime Juice	21

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DINNER

RAW & RARE

MARKET FISH SASHIMI (A) Fresh wasabi, shoyu, nori powder	32
TUNA TARTARE (A) House made kimchi, avocado, sesame oil, lotus root	35
FRESH OYSTER (A) Yuzu honey vinaigrette	3 for 25 6 for 49 12 for 99

SNACKS

WAGYU BEEF YAKITORI SKEWER Teriyaki sauce, fermented chilli (one skewer)	35
PRAWN & CRAB STICK (M) Plum Sauce	32
SOFT SHELL CRAB (I) Black pepper, smoked sriracha mayo (df, gf)	32
HIBACHI SMOKED TEMPURA MISO EGGPLANT Furikake, aioli (v)	25
CRISPY PORK BELLY Watermelon & pear mint compress, ginger plum sauce	32
MUSHROOM & TOFU SAN CHOY BOW Iceberg heart, chestnut, sesame oil (df, gf)	31
CHICKEN LARB GAI Chicken mince, rice powder, chilli, iceberg hearts, fresh herb (df, gf)	30
CRISPY CHICKEN WITH SWEET & SOUR SAUCE Tangsuayuk sauce, red vinegar & soy, pickle (df)	32

gf: gluten free gfo: gluten free optional vg: vegetarian
df: dairy free dfo: dairy free optional v: vegan

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SALADS

THAI BEEF SALAD

Wagyu beef, green papaya, peanuts, chilli, Thai dressing, fresh herb (df, gf) 49

LOBSTER & POMELO SALAD (A)

Green mango, Vietnamese dressing, cashew, fresh herb 53

GLASS NOODLE & CHICKEN SALAD

Nham jim, peanut, dried shrimp, fresh herb 32

UDON RICE NOODLE SALAD

Tensuyu dressing, pickle wakame, pickle shitake, daikon (v, vg, df, gf) 32

CURRIES

PANANG DUCK CURRY

Crispy skin duck Maryland, peanuts, lychee, fresh herb (df, gf) 59

THAI YELLOW PUMPKIN CURRY

Roasted pumpkin, pepita, fresh herb (v) 43

BEEF VINDALOO

Curry leaf, roti, raita, (df) 52

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HIBACHI

REEF FISH FILLET IN BANANA LEAF (A) Red sambal, butter, grilled lime, sweet soy, green chilli, garlic oil (spicy)	58
HIBACHI GRILLED BEEF LEMONGRASS Tamarind dipping, mix herb salad (df, gf)	58
HIBACHI GRILLED HALF CHICKEN Coconut galangal sauce, king oyster mushroom, chilli oil	50

WOK

CHICKEN PAD THAI Rice noodle, egg, vegetables, peanut (df, gf) *Vegetarian option available with tofu *Prawn option available	36 46
XO PRAWN WITH EGG NOODLE (M) Egg, garlic shoot, house made XO sauce, fresh herb	46
PINEAPPLE SEAFOOD FRIED RICE (M) Prawn, squid, mussel, pineapple	45

SHARE

CRISPY MARKET FISH (A) Palm sugar, fish sauce, green mango salad, cashew, fresh herb, steamed rice	145
LOCAL PAINTED CRAY FISH (A) Oyster sauce & crispy garlic oil Dashi Beurre blanc, mentaiko, miso rice	199

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SIDES

BAMBAM FRIED RICE Chinese sausage, egg, mix veg	20
WOK FRIED ASIAN VEG Oyster sauce and crispy garlic oil	20
CHIPS Sea salt (df)	17
GRILL GARLIC SHOOT Roasted miso mayo, bonito flake (df, gf)	18
STEAMED JASMINE RICE	9

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