LUNCH
from 11:30am



BAMI BAMI

SNACKS & ENTREES

FRESH OYSTER — 9 each
Natural or Nuoc Cham Citrus Dressing (gf, df)

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

PRAWN POPCORN — 28
With siracha lime mayo

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

VEGETERIAN FRIED SPRING ROLL — 28
Butter lettuce, mint & Thai Basil Nuoc cham sauce (v, gf, df)

CHARGRILLED PORK BAGUETTE (BANH MI) — 32
Sliced pork patties, cucumber, daikon, carrot, pickle, fresh chilli with our secret sauce

FRIED CHICKEN BURGER — 34
Fried chicken, tomato, lettuce and asian burger sauce with a side of smashed cucumber salad

VIETNAMESE CHICKEN WINGS — 29
Crispy wings with caramelized fish suce, garlic, chilli and lime

NOODLES

BEEF PHO — 38
Beef broth, flat rice noodles, shredded beef, bean sprouts, herbs

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

PORK & MUSHROOM PEPPER BALLS — 32
Served with a vermicelli noodle soup

DESSERT

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

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

MATCHA CREME CARAMEL — 22
Sesame tuille, ice cream

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

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

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

SALAD

THAI BEEF — 38
Wagyu beef, green papaya, peanuts, chilli, cracked rice with a thai dressing(gf, df)

PORK SKEWERS — 37
Served with a vermicelli noodle salad (gf, df)

VIETNAMESE CHICKEN — 35
Chicken, shredded cabbage, carrots, vietnamese herbs, peanuts and nuoc cham dressing (gf, df)

THAI MANGO — 29
Green mango, cucumber, cabbage, herbs, toasted coconut, peanuts and chilli-lime dressing (v, vg, gf, df)

WOK TOSSED MUSHROOM SALAD — 28
Assorted mushroom, Vietnamese herb, sesame rice cracker, soy vinaigrette

SIDES

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

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

CHIPS — 18
Sea salt, miso mayo (df)

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

COCKTAILS

CHERRY BLOSSOM MARGARITA
Tequila, Agave, Chambord, Lime 29

IMPERIAL HARMONY
Lychee Liqueur, Pineapple, Apple, Malibu, Mint 30

JAPANESE SLIPPER
Midori, Triple Sec, Lime 29

SINGAPORE SLING
Gin, Heering, Bénédictine, Cointreau, Pineapple 30

THAI MOJO
Bacardi, Ginger, Lime, Ginger Beer 27

MOCKTAILS + NON PROOF

BERRY NO-JITO
Mixed Berries, Lime, Mint, Soda 17

LYRE'S CLASSIC MARGARITA
Orange Sec, Agave Blanco, Lime 21

LYRE"S COSMOPOLITAN
White Cane Spirit, Orange Sec, Cranberry, Lime 21

BEER + CIDER

ON TAP

Great Northern Super Crisp	14
Asahi	19

LOCAL + AUSTRALIAN

Balter Easy Hazy Pale Ale	13
Green Beacon Windjammer IPA	16
Cascade Premium Light	15
Brookvale Union Ginger Beer	16
Bulmers Original Cider	14

INTERNATIONAL

Corona	17
Singha Larger	15
Peroni Nastro Azzuro 0.0%	12

NON-ALCOHOLIC

SMOOTHIES

Banana	18.5
Mango	18.5

REFRESHING

Antipodes Sparkling/Still	15.5
Bundaberg Ginger Beer	9.5
Soft Drinks	7.5



BAMI BAMI

BUBBLES

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

ROSÉ

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

SAKE

Senjo Mountrain Trout Junmai 60	16	125
Keigetsu Yuzusake	19	150
Keigetsu CEL 24 Junmai Daiginjo 50	22	170

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

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

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