

BAM
BAM



REFRESH

COCKTAILS

BELLINI

Prosecco, Peach Purée

20

SINGAPORE SLING

Beefeater Gin, Heering Cherry Liqueur, Dom Benedictine, Cointreau, Pineapple Juice

26

THAI MOJO

Bacardi, Lime Juice, Ginger, Lime and Ginger Beer

24

JAPANESE SLIPPER

Midori, Orange Liqueur, Lime Juice

25

IMPERIAL HARMONY

Paraiso Lychee, Malibu, Pineapple & Apple juice, Fresh mint, Topped with Soda

26

CHERRY BLOSSOM MARGARITA

Tequila, Agave, Chambord, Lime Juice

25

COCKTAIL OF WEEK

Please ask your server

29

SPRITZ

HUGO SPRITZ

Elderflower Liqueur, Mint, Prosecco, Soda

20

BLOOD ORANGE SPRITZ

Blood Orange Liqueur, Prosecco, Soda, Rosemary

20

PINK GRAPEFRUIT SPRITZ

Pink Grapefruit & Lavender Liqueur, Prosecco, Soda

20



WINES

BUBBLES & ROSÉ	G	B
La Gioiosa Prosecco Organic DOC, Veneto, IT	15	70
G.H Mumm Grand Cordon Brut NV, Champagne, FR	33	189
Perrier-Jouet Grand Brut NV, Champagne, FR		209
Mirabeau 'Classic' Rosé AOC, Provence, FR	18	85
Rogers & Rufus Grenache Rosé , Barossa Valley	15	69

AROMATIC & CRISP WHITE

Pikorua Sauvignon Blanc, Marlborough, NZ	15	69
Craggy Range Te Muna Road Sauvignon Blanc, Martinborough NZ	20	95
Shaw & Smith Sauvignon Blanc, Adelaide Hills		92
Jim Barry Watervale Riesling, Clare Valley	17	80
Craggy Range Te Muna Road Pinot Gris, Martinborough NZ		95

RICH & FULL WHITE

Bimbadgen HV Chardonnay, Hunter Valley	14	65
Craggy Range Kidnappers Chardonnay, Hawke's Bay, NZ	19	95
Forrest Hill Chardonnay, Great Southern		85

DELICIOUS REDS

Craggy Range Te Kahu Bordeaux Blend, Hawke's Bay, NZ	19	89
Two Hands Gnarly Dudes Shiraz, Barossa Valley	19	90
Craggy Range Te Muna Road Pinot Noir, Martinborough NZ	26	119
Bimbadgen HV Shiraz Cabernet, Hunter Valley	15	65

Cellar list available upon request



BEER & CIDER

NATIONAL

Great Northern Super Crisp Lager 375ml	12
James Squire 150 Lashes Pale Ale	13
Ballistic Reef Lager	15
Ballistic Reef Ale	15
Stone & Wood Pacific Ale	14
Bulmers Original Cider	13
James Squire Alcoholic Ginger Beer	15

INTERNATIONAL

Heineken Lager	13
Corona Lager	13
Peroni Lager	13
Asahi Lager	13
Singha Lager	15
Kirin Ichiban Lager	15
San Miguel Pale Pilsen	15

LIGHT & ZERO

Pure Blonde Lager	12
Heineken 0.0	10



NON-ALCOHILIC DRINKS

SOFT DRINKS

Antipodes Still & Sparkling Water	13
Coca Cola, Coke No Sugar, Diet Coke, Sprite, Lift	6
Cascade Mixers: Soda, Tonic, Dry Ginger Ale	6
Bundaberg Ginger Beer,	7
Fever-Tree Tonic Water	8

SMOOTHIES

BANANA

Fresh Banana, Ice Cream, Honey, Milk	16
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MANGO

Fresh Mango, Ice Cream, Milk	16
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MIXED BERRIES

Strawberry and Mixed Berries, Ice Cream, Milk	16
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MOCKTAILS

STRAWBERRY LEMONADE

Agave, Muddled Strawberries, Lemon Juice, Sprite	15
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FRESHLY OPENED COCONUT

Drinking Coconut Water	15
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BERRY NO-JITO

Mixed Berries, Lime, Mint and Soda Water	15
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LYRE'S CLASSIC MARGARITA

Lyre's Agave Blanco Spirit. Lyre's Orange Sec, Simple Syrup, Lime Juice	18
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LYRE'S COSMOPOLITAN

Lyre's White Cane Spirit. Lyre's Orange Sec, Cranberry Juice, Lime Juice	18
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LUNCH

From 11:30am to 4pm



SANDOS & SNACKS

SALT & PEPPER SOFT SHELL CRAB SANDO

Cabbage, smoked sriracha mayo (df)

21.50

PRAWN KATSU SANDO

Wasabi kewpie, iceberg, pickle, lime (df)

34

CHICKEN KATSU SANDO

Cabbage, kewpie, pickles (df)

15

TOFU KATSU SANDO

Cabbage, nori mayo (vegan)

15

FISH PAKORA

Tamarind chutney, fresh herb (df)

18

TUNA TARTARE TACOS

House made kimchi & avocado, sesame oil (df)

39

MARKET FISH SASHIMI

Fresh wasabi, soyu, nori powder (gf, df)

29

WAGYU VINDALLO BEEF BURGER

Pulled Brisket, caramelized onion, brioche, raita

30

ROASTED CRISPY PORK BELLY BAHN MI

Pate, cucumber, pickle, coriander, chilli soy (df)

29

CHICKEN LARB GAI

Chicken mince, rice powder, chili, iceberg hearts, fresh herb (gf, df)

24



WOK, GRILLED, WET

CHICKEN PAD THAI

Rice noodle, egg, vegetables, peanut (gf,df) 32
*Vegetarian option available with tofu

XO Prawn with Egg noodle

Egg, garlic chive, house made XO sauce, fresh herb (df) 42

REEF FISH FILLET IN BANANA LEAF

Red sambal, butter, grilled lime, rice, sweet soy, garlic oil (gf) 52

FISH WING IN THAI YELLOW CURRY

Steam rice, fresh herb, cucumber relish (gf, df) 45

PANANG DUCK CURRY

Crispy skin duck maryland, steam rice, peanuts, lychee, fresh herb (df,gf) 53

THAI GREEN EGGPLANT CURRY

Steam rice, eggplant, crispy tofu, fresh herb (vegan, gf) 38

SALAD

THAI BEEF SALAD

Wagyu beef, green papaya salad, peanuts, chili, thai dressing, fresh herb (df,gf) 45

LOBSTER & POMELO SALAD

Iceberg, vietnamese dressing, cashew, fresh herb (df,gf) 48

SOBA NOODLE SALAD

Whipped tofu, avocado, pickled shitake, miso and sesame dressing (vegan) 29

SIDES

WOK FRIED ASIAN VEG (df) (gf)

Oyster sauce and crispy garlic oil 18

KIMCHI FRIED RICE

House made kimchi, egg (gf, df) 22

CHIPS

Tograshi & nori salt (df) 15

SWEETS

HAYMAN COCONUT PASSIONFRUIT & BANANA NAMALAKA

Coconut crèmeux, valrhona caraiibe milk chocolate, coconut sand (gf) 20

