

BAMI
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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 THE DAY

Please see our servers for today's creation

25

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 Il Fiore Prosecco DOC, Veneto, IT	15	70
G.H Mumm Grand Cordon Brut NV, Champagne, FR	33	189
Perrier-Jouet Grand Brut NV, Champagne, FR		209
Montalto Estate Sparkling Rose, Mornington Peninsula		90
Mirabeau 'Classic' Rosé AOC, Provence, FR	18	85
Yalumba Rogers & Rufus Grenache Rosé , Barossa Valley	15	69

AROMATIC & CRISP WHITE

Giesen Small Batch Sauvignon Blanc, Marlborough, NZ	15	69
Craggy Range Te Muna Road Sauvignon Blanc, Martinborough NZ	20	95
Shaw & Smith Sauvignon Blanc, Adelaide Hills		92
Hentley Farm Riesling, Eden 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
Domaine William Fevre Chablis, Burgundy FR		150

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 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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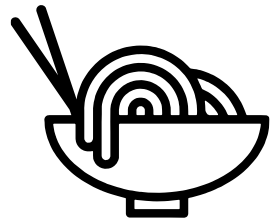
LYRE'S CLASSIC MARGARITA

Lyre's Agave Blanco, Lyre's Orange Sec, Simple Syrup, 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

21.50

TIGER PRAWN SANDO

Wasabi kewpie, iceberg, pickle, lime

34

CHICKEN SANDO

Cabbage, kewpie, pickles

15

MORETON BAY BUG KATSU SANDO

With caviar

95

SALT & PEPPER TOFU KATSU SANDO (v)

Cabbage, nori mayo

15

ROASTED CRISPY PORK BELLY BAHN MI

Pate, cucumber, pickled carrot, coriander, chilli soy

29

TUNA TARTARE TACOS (df)

House made kimchi & avocado

39

MARKET FISH SASHIMI (df) (gf)

Fresh wasabi, soyu, nori

29

FISH PAKORA (df)

Tamarind chutney

18

WAGYU VINDALLO BEEF BURGER

Caramelized onion, brioche, raita

30

CHICKEN LARB GAI (gf) (df)

Chicken mince, rice powder, chili, kaffir lime, iceberg hearts

23



WOK, GRILLED, WET

KIMCHI FRIED RICE (gf) (df)

Egg yolk, chive

22

CHICKEN PAD THAI (df) (gf)

Rice noodle, egg, vegetables, peanut

32

REEF FISH FILLET (gf)

Red sambal, butter, grilled lime, rice, kecap manis

52

FISH WING IN THAI YELLOW CURRY (gf) (df)

Rice paddy, cucumber relish, rice

45

PANANG DUCK CURRY (gf) (df)

Roasted duck, peanuts, coriander, lychee, rice

53

THAI GREEN EGGPLANT CURRY (vegan) (gf)

Pea eggplant, tofu

38

LOCAL CRAY (df)

XO Sauce, spring onion

185

SALAD

THAI SALTED BEEF (df) (gf)

Green papaya salad, peanuts, chili, Thai basil, lime

45

LOBSTER & POMELO (df) (gf)

Vietnamese dressing, cashew, coriander

48

GREEN TEA SOBA (vegan) (df)

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

29

SIDES

8

WOK FRIED ASIAN VEG (df) (gf)

Oyster sauce and crispy garlic oil

17

CHIPS

Tograshi & nori salt

15

SWEETS

HAYMAN COCONUT PASSIONFRUIT & BANANA NAMALAKA

Coconut crèmeux, valrhona caraibe milk chocolate, coconut sand

20

