

BAMI
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REFRESH

COCKTAILS

SINGAPORE SLING

Beefeater Gin, Heering Cherry Liqueur, Dom Benedictine, Cointreau, Pineapple Juice 27

THAI MOJO

Bacardi, Lime Juice, Ginger, Lime and Ginger Beer 25

JAPANESE SLIPPER

Midori, Orange Liqueur, Lime Juice 26

IMPERIAL HARMONY

Paraiso Lychee, Malibu, Pineapple & Apple Juice, Fresh Mint, Soda Water 27

CHERRY BLOSSOM MARGARITA

Tequila, Agave, Chambord, Lime Juice 26

COCKTAIL OF THE WEEK

Please ask your server 24

SPRITZ

HUGO SPRITZ

Elderflower Liqueur, Mint, Prosecco, Soda 20.5

APEROL SPRITZ

Aperol, Prosecco, Soda, Orange 20.5

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



WINES

CHAMPAGNE

Veuve Cliquot Brut, FR	35	215
Veuve Cliquot Rich, FR	42	255
Moet Chandon Brut Imperial, FR		189
Moet Chandon Rose, FR		255

SPARKLING

Chandon Sparkling Brut, VIC	16	96
Chandon Sparkling Rose, VIC	16	96

ROSE

Whispering Angel Rose, France	24	120
Minuty M Cotes De Provence, France		88
Craggy Range Rose, Martinborough		93

AROMATIC & CRISP WHITE

Cloudy Bay Sauvignon Blanc, Marlborough	19	98
Craggy Range Te Muna Road Sauvignon Blanc, Martinborough NZ	20.5	98
Shaw & Smith Sauvignon Blanc, Adelaide Hills		95
Jim Barry Watervale Riesling, Clare Valley	17.5	82

RICH & FULL WHITE

Bimbadgen Chardonnay Ridge, Hunter Valley	15	71
Craggy Range Kidnappers Chardonnay, Hawke's Bay, NZ	19.5	98
Forrest Hill Chardonnay, Mount Barker		88

DELICIOUS REDS

Craggy Range Te Kahu Bordeaux Blend, Hawke's Bay, NZ	19.5	92
Two Hands Gnarly Dudes Shiraz, Barossa Valley	19.5	93
Craggy Range Te Muna Road Pinot Noir, Martinborough NZ	27	123
Bimbadgen Shiraz Cabernet, Hunter Valley	15.5	67

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BEER & CIDER

AUSTRALIAN

Great Northern Super Crisp Lager (3.5%)	12.5
Ballistic Tropical Pale Ale (4.2%)	15.5
Ballistic Lager (4.2%)	15.5
Green Beacon Windjammer IPA (6%)	15.5
Bulmers Original Cider (4.7%)	13.5
Balter Hazy Ale (4.2%)	16
James Squire 150 Lashes Pacific Ale (4.2%)	13.5
Brookvale Ginger Beer (4%)	17
Pure Blond Ultra Low (4.2%)	12.5

INTERNATIONAL

Corona Lager (4.5%)	13.5
Asahi Lager (5%)	13.5
Singha Lager (5%)	15.5

LIGHT & ZERO

Cascade Premium Light (2.4%)	14
Peroni Nastro Azzuro (0.0%)	11

SAKE & UMESHU

UMESHU

Kabosu Citrus Umeshu (500ML)	20	125
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SAKE

Keigetsu Tokubetsu Junmai 60 Extra Day (720ML)	35	150
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NON-ALCOHOLIC DRINKS

SOFT DRINKS

Antipodes Still & Sparkling Water	13.5
Coca Cola, Coke No Sugar, Diet Coke, Sprite, Sprite Lemon Plus	6.5
Cascade Mixers: Soda, Tonic, Dry Ginger Ale	6.5
Bundaberg Ginger Beer	7.5
Fever-Tree Tonic Water	8.5

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	59
Nr 5 - Lemon Marmalade & Hibiscus Hops, Lemon Verbena, Lemongrass, Hibiscus, Lemon Myrtle, Liquorice Root, Peppermint, Murray River Salt, Verjus	59
Nr 7 - Stewed Cherry and Coffee Sour Cherries, Cold Brew Coffee, Garam Masala, All Spice, Nutmeg, Pink Peppercorn, Murray River Salt, Verjus	59

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DINNER

RAW & RARE

MARKET FISH SASHIMI

Fresh wasabi, shoyu, nori powder

29

TUNA TARTARE

House made kimchi, avocado, sesame oil, lotus root

31

FRESH OYSTER

Yuzu honey vinaigrette

3 for 21

6 for 42

SNACKS

WAGYU BEEF YAKITORI SKEWER

Teriyaki sauce, fermented chilli (one skewer)

32

PRAWN & CRAB STICK

Plum Sauce

28

SOFT SHELL CRAB TACO

Black pepper, smoked sriracha mayo (df,gf)

28

HIBACHI SMOKED TEMPURA MISO EGGPLANT

Furikake, aioli (v)

22

CRISPY PORK BELLY

Watermelon & pear mint compress, ginger plum sauce

28

MUSHROOM & TOFU SAN CHOY BOW

Iceberg heart, chestnut, sesame oil (df, gf)

28

CHICKEN LARB GAI

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

26

CRISPY CHICKEN WITH SWEET & SOUR SAUCE

Tangsuyuk sauce, red vinegar & soy, pickle (df, gf)

25

gf: gluten free
df: dairy free

gfo: gluten free optional
dfo: dairy free optional

vg: vegetarian
v: vegan

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SALADS

THAI BEEF SALAD

Wagyu beef, green papaya, peanuts, chilli, Thai dressing, fresh herb (df, gf) 45

LOBSTER & POMELO SALAD

Green mango, Vietnamese dressing, cashew, fresh herb 48

GLASS NOODLE & CHICKEN SALAD

Nham jim, peanut, dried shrimp, fresh herb 29

UDON RICE NOODLE SALAD

Tensuyu dressing, pickle wakame, pickle shitake, daikon (v, vg, df, gf) 29

CURRIES

PANANG DUCK CURRY

Crispy skin duck Maryland, peanuts, lychee, fresh herb (df, gf) 53

THAI YELLOW PUMPKIN CURRY

Roasted pumpkin, pepita, fresh herb (v) 38

BEEF VINDALOO

Curry leaf, roti, raita, (df) 45

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HIBACHI

REEF FISH FILLET IN BANANA LEAF	52
Red sambal, butter, grilled lime, sweet soy, garlic oil	
HIBACHI GRILLED BEEF LEMONGRASS	52
Tamarind dipping, mix herb salad (df, gf)	
HIBACHI GRILLED HALF CHICKEN	42
Coconut galangal sauce, king oyster mushroom, chilli oil	

WOK

CHICKEN PAD THAI	32
Rice noodle, egg, vegetables, peanut (df, gf)	
*Vegetarian option available with tofu	42
*Prawn option available	
XO PRAWN WITH EGG NOODLE	42
Egg, garlic shoot, house made XO sauce, fresh herb	
PINEAPPLE SEAFOOD FRIED RICE	41
Prawn, squid, mussel, pineapple	

SHARE

CRISPY MARKET FISH	130
Palm sugar, fish sauce, green mango salad, cashew, fresh herb, steamed rice	
LOCAL PAINTED CRAY FISH	180
Oyster sauce & crispy garlic oil Dashi Beurre blanc, mentaiko, miso rice	

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SIDES

BAMBAM FRIED RICE

Chinese sausage, egg, mix veg

18

WOK FRIED ASIAN VEG

Oyster sauce and crispy garlic oil

18

CHIPS

Sea salt (df)

16

GRILL GARLIC SHOOT

Roasted miso mayo, bonito flake (df, gf)

15

STEAMED JASMINE RICE

8

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SPIRITS

VODKA

Absolut	14.5
Absolut Vanilla	14.5
Absolut Raspberry	14.5
Grainshaker Corn	14.5
Ketel One	14.5
Tito's	14.5
Belvedere	18.5
Grey Goose	19.5
Beluga Noble	25

GIN

Beefeater	14.5
Capricorn Summer Gin	14.5
Four Pillars Rare	15.5
Four Pillars Navy Strength	23
Bombay Sapphire	15.5
Husk Ink Gin	17.5
Roku	16.5
Hendricks	18.5
Brookie's Byron	16.5
The Botanist	19.5
Gin Mare	18.5
Tanqueray No.10	20.5
Capricorn Oak Age Gin	22
Prohibition Blood Orange	20
Prohibition Shiraz	20
Prohibition Original	22

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WHISKY

Jameson	14.5
Jack Daniel's No. 7	14.5
Canadian Club	14.5
Ned Kelly Whiskey	14.5
Johnny Walker Black Label	15.5
Glenmorangie 10Yyo	17.5
Chivas 12yo	16.5
Gentleman Jack	18.5
Kensei	18.5
Hakushu Single Malt	29
Yamazaki Single Malt	47
Chivas 18yo	23
Glenfiddich 12yo	19.5
Ardbeg 10yo	19.5
Oban 14yo	24
Johnny Walker Blue Label	41

BOURBON

Maker's Mark	14.5
Maker's Mark 46	16.5
Wild Turkey	15.5
Wild Turkey Honey	14.5
Eagle Rare 10yo	16.5
Woodford Reserve	16.5

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RUM

Bacardi Superior White	14.5
Capitan Morgan Spiced	14.5
Appleton Estate	14.5
Bundaberg	14.5
Mount Gay	14.5
Sailor Jerry	14.5
The Kraken	15.5
Flor de Caña	16.5
Diplomatico	20.5

TEQUILA & MEZCAL

Olmecca	15.5
Monte Alban Mezcal	16.5
Patron Silver	22
Patron Reposado	20.5
Patron Anejo	24
Fortaleza Blanco	27
1800 Coconut	18.5

COGNAC

Hennessy VSOP	18.5
Hennessy XO	43.5
Courvoisier VSOP	18.5
Remy Martin XO	39

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