

BAM  
BAM



Please note a 10% surcharge on Sunday and 15% surcharge on public holidays applies. Menu Price included 10% GST

# REFRESH

## COCKTAILS

### BELLINI

Prosecco, Peach Purée

20.5

### 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, Topped with Soda

27

### CHERRY BLOSSOM MARGARITA

Tequila, Agave, Chambord, Lime Juice

26

### COCKTAIL OF THE WEEK

Please ask your server

30

## SPRITZ

### HUGO SPRITZ

Elderflower Liqueur, Mint, Prosecco, Soda

20.5

\*CLASSIC ON REQUEST



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# SAKE & UMESHU

G B

## UMESHU

Kabosu Citrus Umeshu (500ML) 20 125

## SAKE

Keigetsu Tokubestu Junmai 60 Extra Dry (720ML) 35 150

# WINES

## BUBBLES & ROSÉ

G B

La Gioiosa Prosecco Organic DOC, Veneto, IT 15.5 72

G.H Mumm Grand Cordon Brut NV, Champagne, FR 34 195

Perrier-Jouet Grand Brut NV, Champagne, FR 215

Mirabeau 'Classic' Rosé AOC, Provence, FR 18.5 88

Yalumba Rogers & Rufus Grenache Rosé, Barossa Valley 15.5 71

## AROMATIC & CRISP WHITE

Pikorua Sauvignon Blanc, Marlborough, NZ 15.5 71

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

Craggy Range Te Muna Road Pinot Gris, Martinborough NZ 98

## RICH & FULL WHITE

Bimbadgen HV Chardonnay, Hunter Valley 14.5 67

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 HV Shiraz Cabernet, Hunter Valley 15.5 67

CELLAR LIST AVAILABLE UPON REQUEST



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# BEER & CIDER

## NATIONAL

Great Northern Super Crisp Lager 375ml	12.5
James Squire 150 Lashes Pale Ale	13.5
Ballistic Reef Lager	15.5
Ballistic Reef Ale	15.5
Stone & Wood Pacific Ale	14.5
Bulmers Original Cider	13.5
James Squire Alcoholic Ginger Beer	15.5

## INTERNATIONAL

Heineken Lager	13.5
Corona Lager	13.5
Peroni Lager	13.5
Asahi Lager	13.5
Singha Lager	15.5
Kirin Ichiban Lager	15.5
San Miguel Pale Pilsen	15.5

## LIGHT & ZERO

Pure Blonde Lager	12.5
Heineken 0.0	10.5

# SOFT DRINKS

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



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# DINNER



## RAW & RARE

<b>MARKET FISH SASHIMI (DF,GF)</b> Fresh wasabi, soyu, nori powder	29
<b>TUNA TARTARE (DF)</b> House made kimchi, avocado, sesame oil, lotus root	31
<b>FRESH OYSTER (DF,GF)</b> Yuzu honey vinaigrette	3 FOR 21 6 FOR 42

## SNACKS

<b>WAGYU BEEF YAKITORI SKEWER (GF)</b> Teriyaki sauce, fermented chili (one skewer)	32
<b>PRAWN &amp; CRAB STICK (DF)</b> Plum sauce	28
<b>SOFT SHELL CRAB WITH BLACK PEPPER (DF,GF)</b> Smoke sriracha mayo	28
<b>HIBACHI SMOKED TEMPURA MISO EGGPLANT (VEGAN)</b> Furikake, Aioli	22
<b>CRISPY PORK BELLY (DF,GF)</b> Watermelon & pear mint compress, ginger plum sauce	28
<b>MUSHROOM &amp; TOFU SAN CHOY BAU (DF,GF)</b> Iceberg heart, chestnut, sesame oil	28
<b>CHICKEN LARB GAI (DF,GF)</b> Chicken mince, rice powder, chili, iceberg hearts, fresh herb	26
<b>CRISPY CHICKEN WITH SWEET&amp;SOUR SAUCE (DF,GF)</b> Tang sui sauce, red vinegar & soy, pickle	25



## SALADS

<b>THAI BEEF SALAD (DF,GF)</b> Wagyu beef, green papaya, peanuts, chili, Thai dressing, fresh herb	45
<b>LOBSTER &amp; POMELO SALAD (DF,GF)</b> Green mango, Vietnamese dressing, cashew, fresh herb	48
<b>GLASS NOODLE &amp; CHICKEN SALAD (DF,GF)</b> Nham jim, peanut, dried shrimp, fresh herb	29
<b>UDON NOODLE SALAD (VEGAN)</b> Tensuyu dressing, pickle wakame, pickle shitake, daikon	29

## CURRIES

<b>PANANG DUCK CURRY (DF,GF)</b> Crispy skin duck maryland, steam rice, peanuts, lychee, fresh herb	53
<b>THAI YELLOW PUMPKIN CURRY (VEGAN)</b> Roasted Pumpkin, pepita, steam rice, fresh herb	38
<b>BEEF VINDALOO (DF,GF)</b> Curry leaf, roti, raita, steam rice *Roti contain gluten	45

## SIDES

<b>BAMBAM FRIED RICE (DF,GF)</b> Chinese sausage, egg, mix veg	18
<b>WOK FRIED ASIAN VEG (DF,GF)</b> Oyster sauce and crispy garlic oil	18
<b>CHIPS (DF)</b> nori salt	15
<b>GRILL GARLIC SHOOT (DF,GF)</b> Roasted miso mayo, bonito flake	15
<b>STEAM JASMINE RICE (DF,GF)</b>	8



## HIBACHI

<b>REEF FISH FILLET IN BANANA LEAF (GF)</b>	52
Red sambal, butter, grilled lime, sweet soy, garlic oil	
<b>HIBACHI GRILLED BEEF LEMONGRASS (DF,GF)</b>	52
Tamarin dipping, mix herb salad	
<b>HIBACHI GRILLED HALF CHICKEN (DF,GF)</b>	42
Coconut galangal sauce, king oyster mushroom, chili oil	

## WOK

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

## SHARE

<b>CRISPY MARKET FISH (DF)</b>	130
Palm sugar & fish sauce, green mango salad, cashew, fresh herb, steam rice	
<b>GRILLED LOCAL PAINTED CRAY FISH (GF)</b>	180
Dashi Beurre blanc, mentaiko, miso rice	



# DESSERTS

## SWEETS

<b>COCONUT PANNA COTTA (GF)</b> White chocolate, young coconut jelly, pineapple, lime & chili	24
<b>MANGO &amp; STICKY RICE (GF)</b> Fresh mango, glutenous rice, sesame	19
<b>BANANA SPRING ROLLS</b> Chocolate, caramel, peanut crumble, vanilla ice-cream	20

## LIQUID DESSERTS

<b>BAM BAM AFFOGATO</b> Espresso, Coconut Ice-cream, Coconut Flakes, Chalong Bay Basil Rum	20.5
<b>CHOCOLATE-MINT MARTINI</b> Absolut Vodka, Cacao Liquor, Mint Liquor, Chocolate-Mint Ice-cream	23
<b>SUMMER SORBET</b> Lemon Sorbet, Absolut Vodka	20.5

## COFFEE & TEA 6.5

Espresso, Piccolo, Flat White, Cappuccino, Iced Coffee, Mocha  
English Breakfast, Earl Grey, Peppermint, Green, Chamomile



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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
Malfy con Limone	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



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## WHISKY

Jameson	14.5
Jack Daniel's No7	14.5
Canadian Club	14.5
Ned	14.5
Johnnie Walker Black Label	15.5
Glenmorangie 10yo	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
Johnnie Walker Blue Label	41

## BOURBON

Marker'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
Patron Xo Café'	18.5

## COGNAC

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



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