

BAMI BAMI

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



REFRESH

COCKTAILS

BELLINI

Prosecco, Peach Puree

SINGAPORE SLING

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

THAI MOJO

Bacardi, Lime Juice, Ginger, Lime and Ginger Beer

JAPANESE SLIPPER

Midori, Orange Liquor, Lime Juice

IMPERIAL HARMONY

Paraiso Lychee, Malibu, Pineapple & Apple Juice, Fresh Mint, Topped with Soda

CHERRY BLOSSOM MARGARITA

Tequila, Agave, Chambord, Lime Juice

COCKTAIL OF THE WEEK

Please ask your server

SPRITZ

HUGO SPRITZ

Elderflower Liqueur, Mint, Prosecco, Soda

APEROL SPRITZ

Aperol, Prosecco, Soda, Orange

CAMPARI SPRITZ

Campari, Prosecco, Soda, Orange

BEER & CIDER

20.5 NATIONAL

27 Great Northern Super Crisp Lager 375ml 12.5

25 James Squire 150 Lashes Pale Ale 13.5

26 Ballistic Reef Lager 15.5

27 Ballistic Reef Ale 15.5

Stone & Wood Pacific Ale 14.5

26 Bulmers Original Cider 13.5

30 James Squire Alcoholic Ginger Beer 15.5

INTERNATIONAL

20.5 Heineken Lager 13.5

Corona Lager 13.5

20.5 Peroni Lager 13.5

20.5 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



WINES

BUBBLES & ROSE

	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' Rose AOC, Provence, FR	18.5	88
Rogers & Rufus Grenache Rose, 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
Jimmy 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

Please note a 10% surcharge on Sunday & 15% surcharge on public holidays applies on all menu



SAKE & UMESHU

UMESHU

Kabosu Citrus Umeshu (500ML)

G

B

20

125

SAKE

Keigetsu Tokubestu Junmai 60 Extra Dry (720ML)

35

150

NON-ALCOHILIC DRINKS

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

SMOOTHIES

BANANA

Fresh Banana, Ice Cream, Honey, Milk

16.5

MANGO

Fresh Mango, Ice Cream, Milk

16.5

MOCKTAILS

STRAWBERRY LEMONADE

Agave, Muddled Strawberries, Lemon Juice, Sprite

15.5

FRESHLY OPENED COCONUT

Drinking Coconut Water

18.5

BERRY NO-JITO

Mixed Berries, Lime, Mint and Soda Water

15.5

LYRE'S CLASSIC MARGARITA

Lyre's Agave Blanco. Orange Sec, Simple Syrup, Lime Juice

18.5

LYRE'S COSMOPOLITAN

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

18.5



LUNCH

From 11:30am to 4pm



SANDOS & SNACKS

SALT & PEPPER SOFT SHELL CRAB SANDO (DF)

Cabbage, smoked sriracha mayo

PRAWN KATSU SANDO (DF)

Wasabi kewpie, iceberg, pickle, lime

CHICKEN KATSU SANDO (DF)

Cabbage, kewpie, pickles

TOFU KATSU SANDO (VEGAN)

Cabbage, nori mayo

FRESH OYSTER (DF,GF)

Yuzu honey vinaigrette (3/6)

TUNA TARTARE (DF)

House made kimchi & avocado, sesame oil, lotus root

MARKET FISH SASHIMI (DF,GF)

Fresh wasabi, shoyu

KOREAN BEEF BURGER

Wagyu patty, brioche, kimchi, slaw, bulgogi sauce

ROASTED CRISPY PORK BELLY BAHN MI (DF)

Pate, cucumber, pickle, coriander, chilli soy

CHICKEN LARB GAI (DF,GF)

Chicken mince, rice powder, chili, iceberg hearts, fresh herb

WOK

CHICKEN PAD THAI (DF,GF)

Rice noodle, egg, vegetables, peanut

*Vegetarian option available with tofu

*Prawn option available

XO PRAWN WITH EGG NOODLE (DF)

Egg, garlic shoot, house made XO sauce, fresh herb

PINEAPPLE SEAFOOD FRIED RICE

Prawn, squid, mussel, pineapple

RICE BOWLS

22 CRISPY CHICKEN RICE BOWL (DF)
Garlic soy, pickle, steam rice, salad

29

21 CRISPY FISH RICE BOWL (DF)
Crispy fish, dashi, mayo, steam rice, salad

32

15 EGGPLANT TERIYAKI RICE BOWL (DF)
Teriyaki Sauce, pickle, steam rice, salad

26

15

21/42 SALAD

31 THAI BEEF SALAD (DF,GF)
Wagyu beef, green papaya, peanuts, chili, thai dressing, fresh herb

45

29 LOBSTER & POMELO SALAD (DF,GF)
Green mango, Vietnamese dressing, cashew, fresh herb

48

30 GLASS NOODLE & CHICKEN SALAD (DF,GF)
Nham jim, peanut, dry shrimp, fresh herb

29

29 UDON NOODLE SALAD (VEGAN)
Tensuyu dressing, pickle wakame, pickle shitake, daikon

29

26 SIDE

BAMBAM FRIED RICE (DF,GF)
Chinese sausage, egg, mix veg

18

32 WOK FRIED ASIAN VEG (DF,GF)
Oyster sauce and crispy garlic oil

18

42 CHIPS (DF)
Nori salt

15

42 STEAM JASMINE RICE (DF,GF)

8

DESSERT

41 MANGO & STICKY RICE
Fresh Mango, glutenous rice, sesame

19

Please note that a specially prepared meal for guests with allergies may still contain traces of allergens.

