

ENTREE
Món Ăn Khai Vị

1. Grilled Beef in Betal Leaves w. Fried Shallot, Mint and Peanuts 13
Bò Nướng Lá Lót
2. Smoked Duck Spring rolls with Homemade Plum Dip (4).....14
Chả Giò Vịt Xông Khói
3. Mom's Green Papaya Slaw with Beef Jerky.....14
Gỏi Đu Đủ Bò Khô
4. Egg Omelet Rice Paper Rolls(2) with Cucumber, Pickle and
Caramelised Onion**G**.....8
Gỏi Cuốn Hột Gà Omelet
5. Rice Paper Rolls with Grilled Pork and Green Apple (2)8
Gỏi Cuốn Thịt Nướng Táo Xanh **G**
6. Rice Paper Rolls w. Prawns & Pork or Grilled Chicken (4)..... 12
Gỏi Cuốn Tôm Thịt hoặc Gà Nướng
7. Vegetarian Rice Paper Rolls (4)..... 11
Gỏi Cuốn Rau Cải
8. Spring Rolls: Pork, Chicken, Vegie or Combination (8) 12
Chả Giò Heo, Gà, Rau cải hoặc Thập Cẩm
9. Sapa Hills Special Spring Rolls (4) **G**..... 14
Nem Sapa Hills
10. Fried or Steamed Wontons (8) 10.5
Hoành Thành Chiên hoặc Hấp
11. Special Quail with Honey Pepper Sauce or spicy salt (1)..... 8.5
Cút Đặc Biệt Sốt Mật Ong và Tiêu Đen hoặc Rang Muối
12. Satay on Skewers with Chicken (2) 10.5
Sa tế Ghim Gà hoặc Đậu Hũ

SOUP
Súp

13. Asparagus with Crab or Chicken Soup **G**..... 6.5
Súp Măng Cua hoặc Măng Gà
14. Chicken with Sweet Corn or with Mushroom Soup ...**G**..... 6.5
Súp Bắp Gà hoặc Súp Gà Nấm Đông Cô
15. Vegetable Soup **G**..... 6.5
Súp Rau Cải
16. Wonton Soup..... 6.5
Súp Hoành Thánh
17. Tom Yum Soup with Chicken or Seafood**G**..... 8.5
Súp Tom Yum Gà hoặc Đồ Biển

CHEF'S SPECIALS

Đặc Biệt

18. Ten Hour Beef Rib with Homemade Pickle Set.....25
Sườn Bò Nướng & Dưa Món
19. BBQ Pork Ribs with Sriracha Peanut Sauce.....23
Sườn Heo BBQ
20. Stir Fry Of Pan Seared Scallops with Egg Noodle, Crab Sauce & Burnt Chilli..... 25
Điệp Xào Mì Sốt Cua và Ớt
21. Crispy Fish Salad with Tamarind and Black Vinegar Dressing...24
Gỏi Cá Me và Giấm Đen
22. Stir Fry of Scotch Fillet & Green Bean, Peppercorn, Toasted Cashew and Crushed Chilli.....25.5
Bò Fillet Xào Đậu, Tiêu Hột, Hạt Điều và Ớt
23. Sticky Chilli Caramel Chicken Ribs with Green Papaya Slaw...22
Sườn Gà Dính Tay Cùng Gỏi Đu Đủ
24. Red Duck Curry with Lychees.....22
Vịt Xào Trái Vải
25. Fried Fat Noodle with Spiced Duck Breast and Cabbage.....22
Hủ Tiếu Xào Vịt
26. Vermicelli Salad with Chilli XO Seared Salmon 19
Bún Xào Cá Salmon
27. School prawns stir fried w. Pork Belly & Kaffir Lime Leaves ..22
Tép Xào Ba Dội Lá Chanh
28. Ginger Soy Glazed Salmon Fillet, brown rice and Greens.....23
Salmon Fillet Sốt Nước Tương Gừng
29. Soft Shell Crab w. Chili & Tamarind on Garden Salad 22.5
Cua Lột Sốt Ớt và Me
30. Duck with Chili And Basil 22.5
Vịt Xào Lá Quế
31. Honey Pepper Lamb Cutlets with Side of Steamed Broccoli 25
Cừu Cutlets Sốt Mật Ong và Tiêu Đen
32. Minced Pork with Chilli and Basil 18.5
Heo Xào Lá Quế
33. Crocodile Fillet with XO or with Lemongrass & Chili..... 26
Cá Sấu Xào Sốt XO hoặc Xả Ớt
34. Sizzling Steak with Garlic Sauce Or Black Pepper Sauce 24.5
Bò File Xào Sốt Tỏi/ Tiêu Đen
35. Salt and Pepper Soft Shell Crab 21.5
Cua Lột Rang Muối

VEGETARIAN DISHES

Đồ Chay

36. Caramelized Tofu , Eggplant and Mushroom in Hotpot 21.5
Tay Cầm Đậu Hũ Cà Tím và Nấm
37. Chinese Broccoli with Japanese Tofu 18.5
Cải Rổ Xào Đậu Hũ Nhật
38. Salted and Pepper Tofu 16
Đậu Hũ Rang Muối
39. Salted and Pepper Egg Plant 17
Cà Tím Rang Muối
40. Chinese Broccoli w. Oyster (not G) or Garlic Sauce(G) 17
Cải Rổ Xào Dầu Hào hoặc Tỏi
41. Water Spinach with Garlic Sauce 17
Rau Muống Xào Tỏi
42. Seasonal Vegies & Beancurd W. Black Bean or Lemongrass and Chili 17
Rau Cải Đậu Hũ Xào Tàu Xi hoặc Xả Ót
43. Seasonal Vegies & Beancurd With : Garlic or Satay 17
Rau Cải Đậu Hũ Xào Tỏi hoặc Sốt Saté
44. Vegetarian Fried Rice 14
Com Chiên Chay

VIETNAMESE COLESLAW

Gỏi

45. Free-range Chicken Coleslaw 26
Gỏi Gà Farm
46. Grilled Chicken and Green Apple Salad 22
Gỏi Táo Xanh Gà Nướng
47. Grilled Pork and Green Apple Salad 22
Gỏi Táo Xanh Sườn Nướng
48. Vietnamese Coleslaw with Prawns and Pork 22
Gỏi Tôm Thịt
49. Rare Cooked Beef Coleslaw 22
Gỏi Bò Tái Chanh
50. Vegetarian Coleslaw 20
Gỏi Rau Cải

HOT POTS Tay Cầm

51. Eggplant, Salted Fish and Chicken in Hot Pot 22.5
Cà Tím Cá Mặn Thịt Gà Tay Cầm
52. Eggplant and Chicken with Crab Sauce in Hot Pot 23.5
Cà Tím Thịt Gà Sốt Gạch Cua Tay Cầm
53. Seafood Combination and Beancurd in Hot Pot 26.5
Đậu Hũ Đồ Biển Tay Cầm
54. Seafood with XO Sauce in Hot Pot 26.5
Đồ Biển XO Tay Cầm

WHOLE FISH

Cá Nguyên Con

55. Fried Flounder with Salt & Pepper 28
Cá Ngộ Rang Muối
56. Fried Barramundi with Salt & Pepper 35
Cá Chẻm Rang Muối
57. Steamed Barramundi with Ginger and Shallots 37
Cá Chẻm Hấp gừng Hành

CHICKEN

Gà

58. Chicken with Coconut Red Curry 19.5
Gà Xào Sốt Cà Ri Đỏ
59. Chicken with Lemongrass & Chili 19.5
Gà Xào Sả Ớt
60. Fried Chicken Ribs with Salted Duck Egg 20
Sườn Gà Rang Hột Vịt Muối
61. Salt & Pepper Chicken Ribs 20
Sườn Gà Rang Muối
62. Chicken with Satay 19.5
Gà Xào Saté

PORK

Heo

63. Sweet and Sour Pork Rib 21
Sườn Heo Chua Ngọt
64. Salt and Pepper Pork Rib 20
Sườn Heo Rang Muối
65. Minced Pork with Chilli and Basil 18.5
Heo Xào Lá Quế

BEEF

Bò

66. Sizzling Steak with Garlic Sauce 24.5
Bò File Xào Sốt Tỏi
67. Sizzling Steak with Black Pepper Sauce 24.5
Bò File Xào Tiêu Đen
68. Beef with Black Bean Sauce 19.5
Bò Xào Sốt Tàu Xì
69. Beef with Lemongrass and Chili 19.5
Bò Xào Sả Ớt
70. Diced Cube Beef with Garlic 21.5
Bò Lức Lắc

SQUID

Mực

71. Fried Squid with Salted Duck Egg 19.5
Mực Rang Hột Vịt Muối
72. Fried Squid with Salt & Pepper 19.5
Mực Rang Muối

SCALLOPS

Điệp

73. Scallops with Garlic or Ginger or Lemongrass and Chili25.5
Điệp Xào Tỏi hoặc Gừng hoặc Sả Ớt

PRAWNS

Tôm

74. Prawns with Coconut Red Curry 24.5
Tôm Xào Cà Ri
75. Salt & Pepper Prawns (without shells) 24.5
Tôm Rang Muối (không vỏ)
76. Prawns with Choice of : Garlic or Ginger or
Lemongrass and Chili 24.5
Tôm Xào Tỏi, Gừng hoặc Sả Ớt

FISH (ROCKLING)

Cá

77. Fish Fillet with Hanoi Style Fresh Tomato Sauce 21.5
Cá Sốt Cà
78. Salt and Pepper Rockling Fillet 21.5
Cá Miếng Rang Muối
79. Fillet Fish with Ginger or Chilli 21.5
Cá Miếng Xào Gừng hoặc Ớt

FAMILY DISHES

Món Ăn Gia Đình

80. Vietnamese sour soup with Prawns or Barramundi
Sml 35 - Lg 55
Canh Chua Tôm hoặc Cá Chẻm
81. Barramundi with Soy Bean & Pepper in Clay Pot
Sml 27 - Lg 37
Cá Chẻm Kho Tộ
82. Pork Ribs with Soy Sauce and Pepper in Clay Pot 25
Sườn Kho Tộ

RICE VERMICELLI

Bún

83. Stir fry Glass Noodle with Combination..... 17
Miến Xào Thập Cẩm
84. Rice Vermicelli Sour Soup with Fish Cake and Dill 14
Bún Cá Thi Là
85. Glass Noodle soup w Free-range Chicken 17
Miến Gà Farm
86. Rice Vermicelli with Hanoi Styled Grilled Pork 17
Bún Chả Hà Nội
87. Rice Vermicelli with Hanoi Styled Spring Rolls 16
Bún Nem Rán
88. Rice Vermicelli w. Grilled Beef in Betel Leaves..... 16
Bún Bò Lá Lót
89. Rice Vermicelli Soup w.Bamboo & Duck Coleslaw 17
Bún Măng Gỏi Vịt
90. Rice Vermicelli with “La Vong” Grilled Fish 22
Bún Chả Cá Lã Vọng
91. Rice Vermicelli with Spicy Beef Soup 13
Bún Bò Huế
92. Rice Vermicelli with Spring Rolls 13
Bún Chả Giò
93. Rice Vermicelli w. Grilled (Pork/Chicken/Pork Chop) 15
Bún Thịt Nướng hoặc Gà Nướng hoặc Sườn Nướng
94. Ha Noi styled Fried Rice Noodle with Beef 17
Phở Xào Hà Nội
95. Rice Vermicelli w stir-Fried (Beef/Chicken/Tofu) 15
Bún Bò/Gà/Đậu Hũ Xào
96. Rice Vermicelli with Stir Fried Prawns 18
Bún Tôm Xào
97. Rice Vermicelli with Stir Fried Seafood 18
Bún Đồ Biển Xào
98. Rice Vermicelli w. Grilled Pork and Spring rolls 16
Bún Thịt Nướng Chả Giò
99. Fine Rice Vermicelli w. Grilled Beef in Betel Leaves..... 16
Bánh Hời Bò Lá Lót
100. Fine Rice Vermicelli w. Grilled Pork..... 17
Bánh Hời Thịt Nướng

DROPPED RICE NOODLE

Bánh Canh

101. Dropped Rice noodle Soup with Crab Meat 14
Bánh Canh Cua
102. Dropped Rice noodle Soup with Prawn and Pork & Vegie 14
Bánh Canh Tôm Thịt Rau
103. Dropped Rice noodle Soup with Seafood & Vegie..... 17
Bánh Canh Đồ Biển

FRIED NOODLE

Hủ Tiếu/Mì Xào

- 104.Soya and Chilli XO Fried Rice Noodle or Egg Noodle (Dried)
Hủ Tiếu Xào / Mì Xào Khô
- With beef /chicken/ Vegie & tofu or Combination 16
Gà / Bò /Rau Cải/ Thập Cẩm
 - With Seafood 18
Đồ Biển

RICE DISHES

Cơm Phần

- 105.Sapa Hills Special Fried Rice..... 15
Cơm Chiên Sapa Hills
- 106.Tomato Rice with Grilled Chicken and Fried Egg..... 15
Cơm Đò Gà Nướng Than và Trứng Chiên
- 107.Steamed Rice with Braised Chicken and Ginger (with bones) ... 16
Cơm Gà Kho Gừng
- 108.PineApple Fried Rice 15
Cơm Chiên Trái Khóm
- 109.Fried Rice with Minced Beef and Pickled Cabbage 15
Cơm Chiên Dưa Bò
- 110.Hainanese Free-range Chicken Rice 16
Cơm Gà Farm Hai Nam
- 111.Broken Rice with Shredded Pork, Grilled Pork chop, Fried Egg 13
Cơm Tấm Bì Sườn Chả Trứng
- 112.Charcoal Grilled Pork Chop on Steamed Rice..... 13
Cơm Sườn Nướng Than
- 113.Charcoal Grilled Chicken on Steamed Rice..... 13
Cơm Gà Nướng Than
- 114.Tomato Rice/ Fried Rice & Spicy Chicken Ribs or Pork Ribs ... 13
Cơm Đò hoặc Cơm Chiên Sườn Gà Rang Muối
- 115.Tomato Rice with Garlic Beef Cubes 15
Cơm Đò Bò Lúc Lắc
- 116.Steamed Rice with Seafood and Vegetables 17
Cơm Xào Đồ Biển
- 117.Steamed Rice with Beef or Chicken Lemonglass & Chili 15
Cơm Bò hoặc Gà Xào Sả Ớt
- 118.Fried Rice with Salted Fish and Chicken..... 15
Cơm Chiên Cá Mặn Thịt Gà
- 119.Steamed Rice..... 2.5
Cơm Trắng

VIETNAMESE RICE NOODLE SOUP

Phở - Bò Gà

120. Rice Noodle Soup with Free-range Chicken...[Ⓞ]..... 16
Phở Gà Farm
121. Rice Noodle Soup with Sliced Beef...[Ⓞ]..... 13
Phở Tái
122. Rice Noodle Soup with Chicken...[Ⓞ]..... 13
Phở Gà
123. Sliced Beef and Chicken Noodle Soup...[Ⓞ]..... 13
Phở Tái Gà
124. Rice Noodle Soup with Sliced Beef and Brisket...[Ⓞ]..... 13
Phở Tái Nạm
125. Rice Noodle Soup w. Sliced Beef, Brisket & Beef balls...[Ⓞ]..... 13
Phở Tái Nạm Bò Viên
126. Rice Noodle Soup w Sliced Beef and Beef Ball...[Ⓞ]..... 13
Phở Tái Bò Viên
127. Rice Noodle Soup w. Sliced Beef, Brisket and Chicken 13
Phở Tái Nạm Gà

RICE NOODLE SOUP (OR DRY)

Hủ Tiếu – Nước hoặc Khô

128. Rice Noodle Soup with Prawn, Pork and Vegies...[Ⓞ]..... 13
Hủ Tiếu Tôm Thịt và Rau Cải
129. Rice Noodle Soup with Mixed Vegie(Chicken[Ⓞ] or Vegie Stock) 13
Hủ Tiếu Rau Cải
130. Rice Noodle Soup with Seafood & Vegie...[Ⓞ]..... 16
Hủ Tiếu Đồ Biển
131. Rice Noodle Soup with Seafood and Tom Yum...[Ⓞ]..... 16
Hủ Tiếu Tom Yum Đồ Biển

EGG NOODLE SOUP (OR DRY)

Mì Nước hoặc Khô

132. Egg Noodle Soup with Grilled Chicken and Vegie 15
Mì Gà Nướng và Rau Cải
133. Egg Noodle Soup with Prawn, Pork and Vegies..... 13
Mì Tôm Thịt và Rau Cải
134. Won Ton Egg Noodle Soup 13
Mì Hoàn Thánh
135. Egg Noodle Soup with Mixed Vegie (Chicken or Vegie Stock) 13
Mì Rau Cải
136. Egg Noodle Soup with Seafood & Vegie..... 16
Mì Đồ Biển và Rau Cải

BEER AND CIDER

LIGHT BEER

Prickly Moses Otway Light, Vic, 2.9 % 7.5

CIDER / GINGER BEER

Lychee Gold Cider, Canberra, 1.15% 9.0

Willie Smiths Organic Apple Cider, Tas, 5.4% 9.5

Cheeky Rascal Apple Cider, Mornington Pen, 8 % 8.5

The Hills Cider & Co. Apple Cider, SA, 5.0 % 8.0

The Apple Thief Pink Lady Cider, NSW, 4.5 % 8.5

Napoleone & Co Pear Cider, Vic, 4.5 % 8.0

Two Brother Gypsy Pear Cider, Moorabbin, 5 % 8.5

Royal Jamaican Alcoholic Ginger Beer, Jamaica, 4.4 % 9.0

Lick Pier Alcoholic Ginger Beer, Vic ,4.0 % 9.0

LAGER & PILSNER

2 Brothers Kung Foo Rice Lager, Moorabbin, 4.5 % 8.5

Barrow Boys Stormy Lager , Mel , 4.7 % 8.0

Pabst Blue Ribbon , USA , 473ml Can, 4.7 % 8.5

Moon Dog Love Tap Lager , Abbotsford, 5.0 % 8.0

Corona, Victoria Bitter, Heineken 7.5

Singha, Thailand, 5 % 8.0

Singtao, China, 4.7% 7.5

Asahi Super Dry , Japan, 5.0 % 8.0

Huda Gold, Lager, Vietnam, 4.7 % 7.5

Bia Hanoi , Rice Lager, Vietnam, 5.1 % 8.0

Saigon 333 , Rice Lager, Vietnam, 5.0% 8.0

Beerlao , Laos, Longneck 640ml, 5.0 % 12

Hawthorn Pilsner, Hawthorn, 4.6 % 8.5

Holgate Brewing Pilsner, Woodend, 5.1 % 9.0

Fury & Sons Pilsner, Keilor Park, 4.8 %	8.5
Balter Pilsner, Gold Coast, 4.9 %	9.0

PALE ALE

Balter XPA, Gold Coast, 5 %	9.0
Kaiju Tropical Pale Ale, Dandenong, 4.7 %	8.5
Two Birds Pale Ale, Spotswood , 5 %	8.0
Fury & Sons Pale Ale , Keilor Park, 5.2 %	8.5
Wolf of the Willows XPA, Cheltenham, 4.7 %	8.5
Tuatara Aotearoa Pale Ale, New Zealand, 5.8%	9.0
Ale Smith LiL Devil Belgian Pale Ale, USA, 5.7 %	9.0
La Sirène Farm House Urban Pale, Can, Vic, 5.2 %	8.5
Stone & Wood Pacific Ale , Byron Bay , 4.4 %	8.5
Mountain Goat Organic Steam Ale , Vic , 4.5 %	8.5
Hawkers Pale Ale , Reservoir , 5.2 %	8.5
Pirate Life Pale Ale Can , SA, 5.4 %	9.0
Sierra Nevada Pale Ale, USA, 5.6 %	8.5
West City Brewing Footscray Ale, Footscray, 4.3 %	8.5

AMBER ALE

Castlemaine Celtic Red Ale , Vic, 5.2 %	8.5
Exit Amber ale, Dandenong South, 5 %	9.5
Kaiju Hopped Out Red, Dandenong, 6.4 %	9.0

GOLDEN ALE , SAISON & WHEAT BEER

Two Birds Golden Ale, Vic, 4.4 %	8.0
Venom Golden Ale, Reservoir, 4.8 %	8.5
La Sirène Saison, Vic , 375 ml, 6.5 %	13
Schofferhofer Hefeweizen , Germany , 500ml , 5.0 %	11
3 Ravens White Witbier, Thornbury, 4.5%	9.0

INTERESTING ALES

Fury and Sons Scotch Ale, Keilor Park, 7.5 %	10
Garage Project Sauvignon Nouveau, Fruit Beer, New Zealand, 8%	10.5
8 Wired Hippy Berliner Sour Hoppy Ale, New Zealand, 4.0 %	10
Two Meter Tall Cleansing Ale, Tas, 4.9 % , 375ml	13
Chimay (Blue), Belgium Strong Ale, Belgium, 9 %	13
Bad Shepherd Hazelnut Brown Ale, Cheltenham, 5.9%	10

INDIA PALE ALE

Cavalier Fruit Punch IPA, Brunswick, 6.4 %	9.0
Garage Project Death From Above, New Zealand, 7.5 %	10
Founders Brewing, Centennial IPA, USA, 7.2%	10
Yeastie Boys Gunnamatta, NSW, 6.5 %	9.5
Kaiju Aftermath Double IPA, Dandenong, 9.1 %	11
Fixation IPA, Byron Bay NSW, 6.4 %	9.0
Pirate Life IPA, Adelaide, 6.8 %	9.0
Stone Brewing IPA, USA, 6.9 %	10
Hop Nation The Fiend IPA, Footscray, 5.4 %	9.0
Feral Hop Hog IPA, WA, 5.8 %	8.5
Exit IPA, Dandenong South, 7.0%	9.0
8 Wired Brewing Co. Hopwired IPA, New Zealand, 7.3%	12

STOUT & PORTER

Bad Shepherd Oatmeal Stout , Cheltenham, 5.5 %	10
4 Pines Stout , NSW, 5.1 %	9.0
Fox Hat Phat Mongrel Oat Meal Stout, Adelaide, 6.5%	9.0
Holgate Brewhouse Chocolate Porter, Vic, 6 %	9.0
Wolf of the Willows Johnny Smoked Porter, Cheltenham, 5.2 %	9.0

Tuatara IPA, New Zealand, 5.0 %	9.5
Corona ,Mexico, 4.5 %	7.0
La Sirène Sour Red Ale, Vic, 375 ml, 6.0 %	12
Daylesford Sparkling Cider, Daylesford, 5.8%	9.0
Bad Shepherd "The Almighty" IPA,Cheltenham, 9.2 %	11

WINE BY THE BOTTLE

Sparkling & Moscato

NV Dunes & Greene	<u>Sparkling</u>	Eden Valley	27
NV Dal Zotto Pucino	<u>Procecco</u>	King Valley	32
2016 Lumiere	<u>Procecco</u>	Victoria	27
NV Bress Winery	<u>Sparkling Shiraz</u>	Heathcote & Bendigo	32
NV Moet & Chandon	<u>Champagne</u>	France	74
2016 Wirra Wirra Mrs Wigley	<u>Moscato</u>	McLaren Vale	27

Rose

2015 Whispering Angel	<u>Rose</u>	France	48
2015 La Vieille Ferme	<u>Rose</u>	France	31
2015 Harcourt Valley	<u>Heathcote Rose</u>	Bendigo	35

White

2016 Moss Brothers	<u>Chardonnay</u>	Margaret River	32
2014 Hill Smith Estate	<u>Chardonnay</u>	Adelaide Hills	30
2014 Massoni	<u>Chardonnay</u>	Mornington Pen	36
2016 Shaw & Smith	<u>Sauvignon Blanc</u>	Adelaide Hills	29
2016 Ant Moore	<u>Sauvignon Blanc</u>	Marlborough	26
2015 Bellbrae Estate	<u>Sauvignon Blanc</u>	Geelong	35
2015 Watson Family	<u>Sauv Blanc Semillon</u>	Margaret River	34
2016 Shadowfax	<u>Pinot Gris</u>	Macedon Ranges	35
2015 Ant Moore	<u>Pinot Gris</u>	Marlborough	31
2016 Unico Zelo	<u>Pinot Gris</u>	Adelaide Hills	36
2013 Wood & Matthews	<u>Pinot Grigio</u>	King Valley	34
2016 La Maschera	<u>Pinot Grigio</u>	Wrattonbully, SA	36
2013 Craigow	<u>Riesling</u>	Tasmania	40
2015 Granite Hills	<u>Riesling</u>	Macedon Ranges	35
2015 Pewsey Vale	<u>Riesling</u>	Eden Valley	32
2015 Jim Barry Lavender Hill	<u>Riesling</u>	Clare Valley	30
2016 Domane Krems	<u>Gruner Veltliner</u>	Austria	35
2015 Villa Wolf	<u>Gewurztraminer</u>	Germany	36
2015 Rocca delle Macie	<u>Vermentino</u>	Toscana, Italy	35

2015 Beach Road	<u>Fiano</u>	Langhorne Creek	36
Red			
2014 Wild Duck Creek			
Yellow Hammer Hill'	<u>Shiraz Malbec</u>	Heathcote	41
2015 Hemera Estate	<u>Shiraz</u>	Barossa Valley	30
2013 Small Gully			
<i>Mr Black's Concoction</i>	<u>Shiraz</u>	Barossa Valley	37
2015 Bress Winery	<u>Shiraz</u>	Heathcote & Bendigo	34
2016 Unico Zelo ' Havest '	<u>Syrah</u>	Adelaide Hills	34
2013 Forest Hill Estate	<u>Shiraz</u>	Mt Barker, WA	35
2014 Strata	<u>Shiraz</u>	Heathcote	28
2012 Di Fabio Estate 'Oakley Rd Vineyard'	<u>Shiraz</u>	McLaren Vale	36
2014 Penfolds Bin 128	<u>Shiraz</u>	Coonawarra	55
2014 Yering Station	<u>Shiraz Viognier</u>	Yarra Valley	33
2015 Cake Wines	<u>Cabernet Sauv</u>	McLaren Vale	35
2014 Berton Vinyard RESERVE	<u>Cabernet Sauv</u>	Coonawarra	32
2013 Yalumba The Signature	<u>Cabernet Shiraz</u>	Barrosa Valley	69
2014 Jim Barry The 'Brothers'	<u>Cabernet Shiraz</u>	Clare Valley	31
2012 Neil Hahn	<u>Cabernet Sauv</u>	Barrosa Valley	34
2014 Smith & Hooper	<u>Merlot</u>	Wrattonbully	25
2012 Six Acres	<u>Cabernet Merlot</u>	Yarra Valley	33
2015 Dalzotto	<u>Barbera</u>	King Valley	34
2016 The Other Wine Company <u>Grenache</u>		McLaren Vale	35
2013 Ulithorne ' Dona'	<u>GSM</u>	McLaren Vale	36
2014 Felicette PAYS D'OC	<u>Grenache Rouge</u>	France	35
2014 Rocca delle Macie	<u>Chianti Classico</u>	Italy	37
2014 Maestro	<u>Sangiovese</u>	Italy	31
2016 Kooyong Massale	<u>Pinot Noir</u>	Mornington Pen	45
2016 Phaedrus	<u>Pinot Noir</u>	Mornington Pen	30
2014 Woods & Matthews	<u>Pinot Noir</u>	Yarra Valley	34
2012 Invivo	<u>Pinot Noir</u>	Central Otago	39
2015 Running with Bulls	<u>Tempranillo</u>	Barrosa	31

WINE BY THE GLASS

SPARKLING

NV Dunes & Greene	<u>Pinot Chardonnay</u>	Eden Valley	8.5
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WHITE

2015 Pewsey Vale	<u>Riesling</u>	Eden Valley	7.5
2016 Moss Brothers	<u>Chardonnay</u>	Margaret River	8
2016 Shaw & Smith	<u>Sauv Blanc</u>	Adelaide Hills	8
2015 Villa Wolf	<u>Gewurztraminer</u>	Germany	9
2015 Wood & Mathew	<u>Pinot Grigio</u>	King Valley	8

ROSE

2015 La Vieille Ferme	<u>Rose</u>	France	7.5
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SWEET

2015 Jim Barry 'Lavender Hill '	<u>Riesling</u>	Clare Valley	8
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RED

2014 Strata	<u>Shiraz</u>	Heathcote	7
2016 Bress Winery	<u>Cabernet Franc</u>	Harcourt Valley	8
2016 Fat Bastard	<u>Malbec</u>	Argentina	8
2016 Phaedrus	<u>Pinot Noir</u>	Mornington Pen	8
2013 Ulithorne 'Donna'	<u>GSM</u>	Mclaren Vale	9
2014 Rocca delle Macie	<u>Sangiovese</u>	Italy	9

NON ALCOHOLIC

Yuzu Mint and Soda	7
Lychee and Lime Crush (Add Vodka + 6)	7
Cucumber, Mint , Lime and Tonic (Add Tequila + 6)	7
Strawberry Love Young Coconut and Mint (Add Gin + 6)	7
Lemongrass Jasmined Iced Tea (Add Vodka + 6)	7
Lemon Lime And Bitter	5
Antipodes Sparkling Water (500 ml)	6

Raspberry Lemonade

4

2012 Six Acres	<u>Cabernet Merlot</u>	Yarra Valley	7.5
2014 Berton Vinyard	<u>Cabernet Sauv</u>	Coonawarra	8
2016 Fat Bastard	<u>Malbec</u>	Argentina	8
2014 Felicetti PAYS D'OC	<u>Grenache Rouge</u>	France	8
2015 Hemera Estate 'Lights Out'	<u>Shiraz</u>	Barossa Valley	7.5
2015 Wild Duck Creek	<u>Shiraz/Malbec</u>	Heathcote	9.5

SPIRITS

GIN

Bombay Sapphire // England	8
Hendrick'S // Scotland	9
Tanqueray // Scotland	8
Gordon'S // England	7
Four Pillars // Australia	9

RUM

Captain Morgan Black Spiced // Jamaica	8
Sailor Jerry // Caribbean	7.5
Bundaberg // Australia	7
Bacardi // Puerto Rico	7
Havana Club // Cuba	7.5

VODKA

Smirnoff // Russia	7
Belvedere // Poland	8
Grey Goose // France	9
Absolut // Sweden	7
42 Below Passion Fruit // Nz	7

SCOTCH WHISKY

Johnnie Walker Red // Scotland	7
Johnnie Walker Black // Scotland	8.5
Highland Park (12 Y) // Scotland	10

WHISKY AND BOURBON

Jim Beam // Kentucky	7
Jack Daniels // Tennessee	7
Canadian Club // Canada	7
Nikka From The Barrel // Japan	12
Buffalo Trace // Kentucky	8

TEQUILA

1800 Anesjo // Mexico	9
El Jimador // Mexico	7
Tromba Blanco // Mexico	9

COGNAC

Hennessey Vsop	12
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