

## RED WINE

### 2017 BUCKSHOT HEATHCOTE (VIC) SHIRAZ 10.50 / 45.00

2017 was a truly old fashioned vintage - cool start, some rain and extended ripening period. These conditions produced a juicy wine with real personality - aromatic with violets and spice; a plush, rich palate with blueberries, plums and spice, finishing soft, silky and long, a true expression of the year.

### 2018 MEMMERUS (VIC) PINOT NOIR 10.50 / 45.00

Crisp, tight in structure with citrus fruit characters

### 2017 IRVINE SPRINGHILL (SA) MERLOT 9.50 / 40.00

The nose is warm and inviting; plum, redcurrant, earth and chocolate

Corkage 3.00 per head

## WHITE WINE

### 2019 BABICH BLACK LABEL (NZ) SAUV. BLANC 9.50 / 40.00

Mix of tropical, passionfruit aromas

### 2017 BABICH BLACK LABEL (NZ) PINOT GRIS 9.50 / 40.00

A captivating combination of spicy pear and pink grapefruit

### 2018 SOLITUDE (VIC) CHARDONNAY 10.50 / 45.00

The 2018 Solitude Yarra Valley Chardonnay is a nicely integrated wine, balancing mineral characters with hints of hay, citrus and blossom on the nose



## BEER



**ASAHI SUPER DRY**  
330mL 9.50



**ASAHI SUPER DRY BLACK**  
330mL 10.50



**SAPPORO SUPER CAN**  
650mL 14.50



**KIRIN LAGER BEER**  
500mL 13.00

**CORONA BEER**  
..... 9.00

**CASCADE LIGHT**  
..... 7.50

**VB ..... 7.50**

# SAKES (Rice wine)



## HAKUSHIKA JUNMAI SHU

180mL **11.00**

300mL **16.50**

*Hot / Room temperature /  
Chilled*

Food paring: Sushi, Teriyaki,  
Tempura, Tonkatsu, Yakitori



## MEISUI NO TOKUBETSU JUNMAI

180mL **12.80**

300mL **20.80**

*Room temperature / Chilled*

Food paring: Fish, Rice, Sushi



## RAINBOW PLUM WINE

Glass **13.50**

Bottle **65.00**

*Chilled*

Food paring: Seafood, Chicken



## HAKUSHIKA JUNMAI GINJO

300mL **20.80**

*Slightly warmed / Room  
temperature / Chilled*

Food paring: Seafood, Poultry,  
Eye fillet



## DASSAI DAIGINJO 39

300mL **50.00**

*Chilled*

Food paring: Salad, White fish,  
Sashimi



## TAKARA MIO SPARKLING SAKE

300mL **30.00**

*Chilled*

Food paring: Great as dessert wine  
or any seafood dishes



## IPPIN JUNMAI DAIGINJO

300mL **32.00**

*Room temperature / Chilled*

Food paring: Raw seafood - oyster,  
sashimi (especially salmon & king  
fish)



## UMENOYADO CITRUS SAKE

90mL **14.00**

Bottle 1.8L **190.00**

*Chilled*

Food paring: Seafood, Sashimi,  
Dessert



## SHISO PLUM SAKE

90mL **14.00**


Bottle **75.00**

*Chilled / On the rocks*

Food paring: Seafood and deep-  
fries


Note: Contain Perilla and Chitosan  
(Shellfish)

## LIQUEURS & SPIRITS



JIM BEAM / JACK DANIELS / SMIRNOFF VODKA / LONDON DRY GIN / BACARDI / SOUTHERN COMFORT / BUNDABERG RUM / COINTREAU / MIDORI MELON / KAHLUA / BAILEYS / BRANDY	9.00
JOHNNIE WALKER RED	9.50
JOHNNIE WALKER BLACK / CHIVAS REGAL	14.00

## SOFT DRINKS



**MABLE DRINK - RAMUNE** 6.50  
With marble lid - Codd-neck bottle. Lemonade pronounced  
Ramune in Japan when first sold in 1872 distributed by a Scottish  
businessman Alexander Cameron Sim.



**LAVENDER GREEN TEA** Ice / Hot 6.50  
A relaxing combination of in house brewed with home grown  
English Lavender and roasted green tea.

**GRAPE BONBON** Fresh grape juice with peeled grapes 5.00

**PEACH BONBON** Fresh peach juice with peeled peaches 5.00

**LIPTON ICE TEA** Lemon / Peach 5.50

**RASPBERRY LEMONADE / LEMON LIME & BITTERS** 5.50

**S.PELLEGRINO MINERAL WATER /  
SODA WATER / TONIC WATER** Small 5.80 Med 9.00

**ORANGE / APPLE / PINEAPPLE JUICE** 4.80

**COKE / DIET COKE / COKE ZERO / LEMONADE /  
SUNKIST / SOLO** 4.50

## TEA & COFFEE

**MACCHA LATTE** 5.00

**JAPANESE GREEN TEA** 3.50

**ESPRESSO** 4.50

**ENGLISH TEA** 4.50

**CAPPUCCINO / LATTE / MACCHIATO /  
FLAT WHITE / LONG BLACK / HOT CHOCOLATE** 4.50

**DOUBLE ESPRESSO** + 1.00

All prices included GST.

