

WINE

All wines are current vintage unless otherwise listed

Primo Estate "Primo Secco"	WHITE BLEND	SA ADEL	10	44
Chandon "Method Traditionnelle Sparkling"	CHARDONNAY PINOT NOIR	VIC		65
Pol Roger Champagne	CHAMPAGNE	FRA		120
Saint Clair	SAUVIGNON BLANC	NZ MARLBOROUGH	12	50
Mt Difficulty "Bannockburn"	SAUVIGNON BLANC	NZ CENTRAL OTAGO		65
Vasse Felix "Premier"	SBS	WA MARG RIVER	12	50
Puiattino	PINOT GRIGIO	ITA - FRIULLI	12	50
Deviation Road	PINOT GRIS	SA ADEL HILLS		48
Barringwood	PINOT GRIS	TAS BARRINGTON		56
Castelli	RIESLING	WA GREAT SOUTHERN	12	52
Plantagenet 2006	RIESLING	WA GREAT SOUTHERN		63
Tamar Ridge	RIESLING	TAS TAMAR VALLEY		46
Heggies "Single Vineyard"	RIESLING	SA EDEN VALLEY		48
Chaffey Bros "Dufte Punkt"	RIES GEWURZ	SA EDEN VALLEY	11	45
Howard Park "Miamiup"	CHARDONNAY	WA MARG RIVER	13	52
Xanadu (Black Label)	CHARDONNAY	WA MARG RIVER		69
Tarrawarra	CHARDONNAY	VIC YARRA VALLEY		58
Reverie "Debussy"	ROSE GRENACHE CINSULT	FRA	11	48
West Cape Howe	ROSE TEMPRANILLO	WA MARG RIVER	10	44
Innocent Bystander	PINOT NOIR	VIC YARRA VALLEY	12	50
Opawa	PINOT NOIR	NZ MARLBOROUGH	13	53
Devil's Corner "Resolution"	PINOT NOIR	TAS		65
Vintelooper 2014	PINOT NOIR	SA ADEL HILLS		62
Massale	PINOT NOIR	VIC MORNINGTON		58
Il poggione "Rosso"	SANGIOVESE	ITA TUSCANY	13	55
Conde Valdamar	TEMPRANILLO	ESP RIOJA	11	47
Terrale "Salento"	PRIMITIVO	ITA SICILY		46
Hayshed Hill	CABERNET SAUVIGNON	WA MARG RIVER	13	52
Rosabrook	CABERNET SAUVIGNON	WA MARG RIVER		56
Risky Business	SHIRAZ TEMP GREN	WA GREAT SOUTHERN		48
Wirra Wirra "Catapult"	SHIRAZ	SA MCCLAREN VALE	12	50
Warner Glen Estate 2014	SHIRAZ	WA MARG RIVER	12	52
Brokenwood	SHIRAZ	NSW HUNTER VALLEY		69
Forest Hill Estate	SHIRAZ	WA MOUNT BARKER		50



Dainty Dowager

ROASTING HOUSE • SNACK JOINT • BAR • 焼味屋

COCKTAILS

Signature cocktails featuring Asian-inspired in-house syrups and reductions

Limping Dragon

18

GIN, ELDERFLOWER, GINGER, PALM SUGAR, HONEY, LEMON BITTERS & EGG WHITES

Fresh, Floral, Sweet-Sour

Wild Fox Kang

18

MEZCAL, APEROL, LEMON, ORANGE BLOSSOM, PLUM & GRAPEFRUIT BITTERS

Smokey, Sour, Floral-sweetness

Forbidden City

17

RYE BOURBON, POMEGRANATE, CRANBERRY, PEAR, CRANBERRY BITTERS

Tart & Sour

The Marble Boat

18

SAILOR JERRY'S, PATRON CAFE INCENDIO, VIET COFFEE, STOUT REDUCTION, CHOCOLATE BITTER'S

Caffeinated, Chocolatey, Sweet Spice

Righteous Fist

18

CHILLI INFUSED VODKA, SWEET POTATO & PUMPKIN JUICE, CELERY BITTERS, SOY & SRIRACHA SAUCE

Spicy, Savoury, Refreshing

Three...Six...Nine... (seasonal)

20

GOLD RUM, BOURBON, BLENDED WHISKEY, STAR ANISE, CINNAMON & PALM SUGAR

Boozy, Balanced, Textural

Phoenix Rising

19

KAFFIR LIME INFUSED SHOCHU, GOJI BERRY, LILLET BLANC, PEYCHAUD'S BITTERS

Martini like, Boozy, Balanced, Touch of Sweetness





Let our chefs' spoil you with their greatest hits and seasonal favourites through entrees, roasted meats, mains and dessert.

Sit back and enjoy the ride!

(Can be tailored for patrons with food allergies)

· \$55 PER HEAD ·

“THE FAR EAST FEAST”

(groups of 4+ only)

BEERS

* CHECK BAR BOARD FOR SPECIALS

Asahi Soukai 3.5%	8
Bia Saigon Lager 4.9%	8
San Miguel Pilsner 5%	8
Tiger Lager 5%	8
Asahi Super Dry 500ml 5%	11
Nail "MVP" Session Ale 3.4%	9
Colonial Kolsch 4.8%	9
Little Creatures Bright Ale 4.5%	9
Beerfarm Westcoast Lager 4.6%	9
Boston Brewing Rye Pale Ale 5%	10
Lord Nelson Pale Ale 4.9%	10
Green Beacon '3 Bolt' Pale Ale 4.5%	11
Moo Brew Hefeweizen 5.1%	11
Nail Red Ale 6%	11
Brewdog 'Punk' IPA 5.6%	12
Cheeky Monkey Westcoast IPA 6.5%	12
Feral "Boris" Russian Imperial Stout 9.1%	13

CIDER

Custard & Co Original Apple Cider 4.5%	9
Beerfarm "Western Cider" 4.8%	9
Brookvale Union Ginger Beer	10

GIN

Brokers / Jinzu / Malfy / Sipsmith	10 / 12 / 12 / 14
West Winds "The Cutlass" / Four Pillars 'Navy Strength'	15 / 16

VODKA

Stolichnaya / Royal Dragon Elit / Belvedere	10 / 13 / 13
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RUM

Stolen Gold / Sailor Jerrys / Goslings	10 / 10 / 12
Flor De Cana Grand Reserve / Diplomatico Reserva	13 / 14

AGAVE/TEQUILA

Espolon Blanco / 1800 Anejo	10 / 13
Del Mageuy Vida Mezcal / Patron Silver	14 / 17

BOURBON

Buffalo Trace / Jim Beam Rye	10 / 10
Woodford Reserve / Elijah Craig	12yo 12 / 14

WHISK(E)Y

Monkey Shoulder / Jameson Irish	10 / 11
Dimple 15yo / Bowmore 12yo / Oban 14yo	13 / 14 / 16

JAPANESE WHISK(E)Y

Suntory Kakubin / Hakushu Distillers Reserve	10 / 15
Mars "Cosmo" Blended Malt	25

Ask for any bottle specials going

SMALLS

daily dumpling – hit up the staff for the 411	14
sashimi grade salmon, yuzu & cane vinegar cure, radish, nashi pear	GF 17
sichuan fried chicken wings, dried chilli, lemon	GF 16
napa cabbage spring roll, celery leaf, carrot, peach & ginger sauce	V 12
salt & pepper squid, cabbage slaw, peanut ginger sauce	GF 18
grilled pork belly lettuce cups, fresh herbs, nuoc cham	GF 15
karaage chicken pops, togarashi, sweet sambal	GF 12
fried chicken bao, snow pea sprouts, soy mirin	16-5
soft shell crab bao, snow pea sprouts, spiced mayo	18
tofu bao, fresh herbs, peanuts, hoisin	VO 15

IN-HOUSE ROASTED MEATS

roast duck 350g (on the bone)	20	char siu barbeque pork 150g	18
crispy roasted pork 150g	GFO 20	trio roasted meats	55

SUBSTANTIALS

charred rice, beef, egg, spicy pickled vegetables	VO GFO 27
massaman curry, rolled shaoxing ginger chicken, cherry tomatoes, greens	GF 28
spicy hand made noodle, pork mince, sichuan pepper, pickled mustard greens	VO 26
soft shell crab, green papaya, tomato, chilli bok sauce	GF 26
silken tofu, oyster mushroom, pink peppercorn, garlic, egg white sauce	V GF 19
wood ear mushroom, vegetable mix, greens, soy	V GFO 22
chinese greens, sambal	VO GFO 14
steamed rice	4 / 8

SWEETS

sweet soy ice cream, deep fried bread bun, caramel popcorn	14
five spiced chocolate cake, soy caramel, vanilla icecream	10

V GF, PLEASE LET YOUR WAITER KNOW IF YOU REQUIRE A DISH TO BE VEGETARIAN OR GLUTEN FREE. PLEASE ALERT YOUR WAIT STAFF OF ANY FOOD ALLERGIES ON THE TABLE. THERE MAY BE TRACE AMOUNTS OF NUTS IN ANY OF OUR DISHES.