

Cocktails

Sounds of Nature \$18

(Sweet Margarita) Tequila, lime & lemon rancio, salt, fairy floss

Summer \$24

Rum, pineapple, coconut, pineapple crush, hint of passion fruit

Very Berries \$23

Mix berries, rum, grape fruit, lemon juice

Vase Not Vase \$21

Lychee liquor, lemon juice, vodka

Moonlight \$22

Pear, rum, jelly, hint of lemon

Dream Garden \$23

Vodka, hint of passionfruit, cherry, ginger, and orange flavours

Mocktails

Summer \$20

pineapple, coconut, pineapple crush, hint of passion fruit

Moonlight \$18

Pear, jelly, hint of lemon

Very Berries \$19

Mix berries, grape fruit, lemon juice

SPARKLING WINE

	G L S	B L T
TAS Devil's Corner Premium Cuvée	\$11	\$50
TAS Jansz Sparkling Rosé	\$13	\$57
TAS Josef Chromy NV		\$65
NV Calabria Prosecco Spritz 200ml		\$18

WHITE WINE

TAS Devil's Corner Rose	\$10.5	\$49
TAS Freycinet Rose		\$65
VIC Brown Brothers Moscato	\$10.5	\$49
TAS Holm Oak "Pig&d'Pooch Moscato		\$55
TAS Devil's Corner Riesling	\$10.5	\$49
TAS Devil's Corner Sauvignon Blanc	\$11	\$51
Josef Chromy Sauvignon Blanc		\$64
TAS Devil's Corner Pinot Grigio	\$11	\$50
TAS Devil's Corner Resolution Pinot Gris		\$62
TAS Broad Arrow Pinot Gris	\$13	\$63
TAS Dalrymple Cave Block Chardonnay	\$14	\$66
TAS Devil's Corner Chardonnay		\$49
TAS Iron Pot Bay Primis Dessert Wine 375ml		\$54

RED WINE

	GLS	BLT
TAS Devil's Corner Pinot Noir	\$11	\$50
TAS Tamar Ridge Pinot Noir	\$16	\$72
NSW Richland Cabernet Sauvignon	\$10.5	\$49
Brown Bros Origins Merlot	\$10.5	\$49
Grant Burge 5th Generation Shiraz	\$12	\$54
SA Shottesbrooke 'Tide Chaser' Shiraz		\$54
TAS Pressing Matter Pinot Noir		\$98
TAS Josef Chromy Pinot Noir		\$68

Whisky, Sake, Mixing Spirits



Toki Suntory Whisky & Soda (JP)	\$17
Rich oaks flavour	
Hakusu Whisky & Soda (JP)	\$22
An herbal and gently smoky single malt	
Yamazaki Whisky & Soda	\$26
A rich, easy-to-drink whisky with a round-bodied, profound and mature taste that is always luxurious	

Chinese Baijiu (AU) & Soda \$19

Japanese Ruku Gin & Tonic (JP) \$17



Whisky, Sake, Mixing Spirits

McHenry Distillery Butterfly Gin & Tonic (TAS)	\$16
Brandy Cog Vsop	\$17
Haku Vodka & Soda (JP)	\$17

Beer & Cider (Bottles & Cans)

TAS Boags light	\$9.5
TAS Boags premium	\$9.5
QLD Great northern super crisp	\$10
SIN Tiger lager	\$10.5
JP Sapporo premium	\$11
CN Tsingtao	\$11
JP Sapporo Premium	\$11
Balter Ipa	\$11.5
Mountain culture	\$12.5
Stone & wood pacific ale	\$11.5
Coopers pale ale	\$11.5
Cascade Draught	\$9.5
Carlton Zero	\$9.5
TAS Spreyton Apple Raspberry	\$11
TAS Spreyton Sour Cherry	\$10.5
Willie Smith Apple Cider NON ALC	\$10.5

Whisky, Sake, Mixing Spirits

Japanese Sake 200Ml serve with sake glass



Kikusui Junmai \$26.5

It is the standard style sake with tasty steam rice notes and umami.

It complements well with any type of food. Using 100% of the top-class rice from Niigata Prefecture known for best quality rice making in Japan.

Tasting Notes

Tasty steam rice notes and umami, Crisp dry

Sawanotsuru Junmai \$25.5

Used 100% Japanese rice of Junmai-shu standard.

It is brewed with natural water from the Rokko mountain range, which has been selected as one of the 100 best waters in Japan, brewed in the traditional Nada-style "sake brewing" method.



Hakutsuru Tanrei Junmai \$24.5

Using pure natural water from Rokko.

It has smooth and semi-dry taste.



Soft Drink ,Coffee, Chinese Tea

Coke, Coke Zero, Sprite, Sparkling Water \$ 5.5

Ginger Beer, Lemon-Lime Bitters, \$ 6.5

Orange Juice \$ 6.5

Blue hawaii / peach / Lychee
Japanese Ramune Drink



Dongsheng Unique Tea 特色中国茶 (CN)

By Pot Sml \$10 for 2 / Lrg \$13 for 4

Peach Oolong tea

Lychea Black tea

Grape green tea

Jasmine tea

Green tea

Chrysanthemum tea

Pu'er tea



Banquet 套餐

Perfect for groups of 4 or more, each dish in our banquet menu is served on a platter for the table to share. The dishes maybe change according to the season in Tasmania. Chef will add extra dish if more than 4 people (minimum order 4 pp per table)

Banquet 1 \$55pp

Szechuan Peppered Calamari

Fresh calamari batter-fried served with house mayonise on the side

House Made Pan-Fried Gyoza

With pork, prawn, and pumpkin

Classic Cumin Lamb

Spiced with Szechuan peppercorns

Firecracker Chicken

Diced chicken and dried bird's eye chilli, served with vegetables

Eye Fillet in Black Bean Sauce

Wok-seared eye fillet in a hearty savoury sauce

Steamed Rice

Super Ice Cream Sunday

Scoops of ice cream and flavoured cream, topped with sweet garnish

Optional: Swap a dish for different flavours or seasonal vegetables,

Please request with staff

Banquet 2

\$65pp

Seafood on the Tree

Lychee prawn ball fritter with scallops

Crispy Chicken, 3 Ways

Honey mustard, black pink, and Japanese wasabi

Szechuan Peppered Calamari

Fresh calamari batter-fried served with house mayonise on the side

Volcano Beef

Sautéed eye fillet strips and crispy potato shreds, served with chef's blazing hot sauce

Pineapple Chicken

Sweet tender chicken pieces, pineapple and seasonal fruits

Teriyaki Lamb

Marinated lamb strips finished in a sweet teriyaki sauce

Steamed Rice

Super Ice Cream Sunday

Scoops of ice cream and flavoured cream, topped with sweet garnish

Banquet 3

\$85pp

Tasmanian Octopus Spring Roll

Sticky Chicken Dumplings

Seafood on the Tree

Szechuan Peppered Calamari

Volcano Beef

Sautéed eye fillet strips and crispy potato shreds ,served with chef's blazing hot sauce

Superior Sweet and Sour Fish

Crispy-fried whole market fish cooked in tangy sauce and garnished with beans and peas

Pineapple Chicken

Sweet tender chicken pieces, pineapple and seasonal fruits

Steamed Rice

Super Ice Cream Sunday

Scoops of ice cream and flavoured cream, topped with sweet garnish