

## Cocktails

**Sounds of Nature** \$18

(Sweet Margarita) Tequila, lime & lemon rantcho, 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 Roku 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 compliments 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