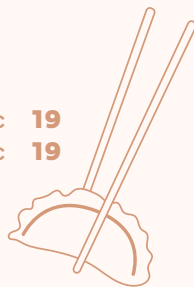


## raw & fresh

<b>OYSTER</b> finger lime mignonette	<b>6ea</b>
<b>SASHIMI</b> kingfish, salmon, tuna, scallop served with ponzu and wasabi	<b>40</b>
<b>KINGFISH CEVICHE</b> daikon, mixed citrus, chive	<b>28</b>

## rolls, buns & dumplings

<b>PRAWN ROLL</b> Martin's potato buns, chive, lemon mayo, fish roe	1pc	<b>20</b>
<b>PRAWN SPRING ROLL</b> sweet chilli sauce	3pc	<b>18</b>
<b>BUILD-A-BAO BUNS</b> Asian slaw, zucchini pickle		
<b>KATSU CHICKEN</b> with sweet chilli garlic	3pc	<b>25</b>
<b>CRUMBED FISH</b> <i>DF</i> with tartare	3pc	<b>28</b>
<b>SESAME TOFU</b> <i>V, GF, DF</i> with sticky soy	3pc	<b>20</b>
<b>JINJA FRIED DUMPLINGS</b> chilli soy		
<b>PRAWN</b>	4pc	<b>19</b>
<b>CHICKEN</b>	4pc	<b>19</b>



## highlights

<b>CRAB CHOY BOW</b> crab, rice, egg, shallot, chilli, garlic, asparagus, lettuce	<b>32</b>
<b>EDAMAME CHIPS</b> <i>V, DF</i> shichimi, yuzu aioli	<b>15</b>
<b>KOREAN FRIED CHICKEN</b> daikon pickle, sesame seed	<b>26</b>
<b>CURRY</b> rice and ginger pickle	
<b>CHICKEN KATSU</b>	<b>18</b>
<b>TEMPURA PRAWN</b>	<b>18</b>
<b>VEGETARIAN</b>	<b>12</b>

## on the side

<b>CUCUMBER SALAD</b> <i>GF, DF</i> chilli, rice wine vinegar, sesame seed	<b>11</b>
<b>CHINESE SLAW</b> <i>GF, DF</i> cabbage, coriander	<b>8</b>
<b>MIXED PICKLES</b> <i>V</i>	<b>10</b>
<b>STEAMED RICE</b> <i>V, GF, DF</i>	<b>5</b>

## banquet

Let us feed you with some of our favs - 55pp



*make it boozy*

2hr bottomless drinks  
Standard - 30pp  
Premium - 40pp

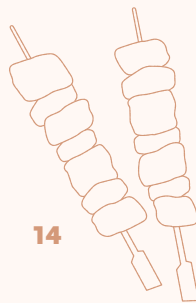
## gov classics

<b>CHIPS</b> served with aioli	<b>12</b>
<b>CHEESEBURGER</b> beef patty, American cheese, caramelised onion, pickle, aioli, mustard served with chips	<b>25</b>
<b>FISH AND CHIPS</b>	<b>32</b>
<b>SCHNITZEL</b> served with salad, chips and choice of sauce	<b>28</b>
<b>UPGRADE TO PARMI +5</b>	
<b>MARGHERITA PIZZA</b>	<b>22</b>
<b>PERI PERI CHICKEN PIZZA</b>	<b>26</b>
<b>VEGETARIAN PIZZA</b>	<b>24</b>
<b>MEAT LOVER PIZZA</b>	<b>28</b>
<b>PEPPERONI PIZZA</b>	<b>24</b>

## from the robata grill

skewers cooked over charcoal  
2 pieces per serve

<b>CHICKEN</b> <i>GF, DF</i> soy glaze	<b>14</b>
<b>FISH CAKE</b> <i>DF</i> soy glaze	<b>10</b>
<b>WAGYU 2GR MB9+</b> <i>GF, DF</i> shallot	<b>24</b>
<b>LAMB</b> <i>GF, DF</i> shichimi	<b>15</b>
<b>SAUCE IT UP</b> sticky soy, Korean chilli, aioli	<b>3ea</b>



REWARDME Members receive 5% off all food pricing

V Vegetarian VE Vegan GF Gluten Free DF Dairy Free

## cocktails



**SHI SHI** 22 58  
Yuzu, mango, lemon myrtle, ginger

**SENTOSA COVE** 23  
Sesion Tequila, rhubarb, yuzu honey, shiso salt, pressed lime

**THE HILLS** 21 55  
Hills Distilling Co Vodka, lychee, coconut, citrus and pineapple

**CYCLONE** 23  
Peach wine, lemon myrtle, sweetened grapefruit, powdered citrus, riesling

**SUZUKI SWIFT** 22 58  
Hendricks Gin, Japanese honey melon, eucalyptus, lime, cucumber

**MACQUARIE PEAK** 23  
Hills Distilling Co Floral Gin, lychee, elderflower, aromatized wine, soda

**PORNSTAR MARTINI** 21 55  
Hills Distilling Co Vodka, passionfruit, vanilla, citrus, pineapple

**ESPRESSO MARTINI** 21  
Sweetened coffee, vodka, salt, nutmeg

**APEROL SPRITZ** 19 53  
Aperol, prosecco, soda, orange, olive

## mocktails

**MOJO JOJO** 16  
Blood orange, mixed berry shrub, vanilla, apple

**SUPER PREMIUM** 16  
Aloe vera, pink grapefruit, five spice, saffron, strawberry

## beer

**4 PINES LAGER** 9.8

**BALTER CERVEZA** 10

**ASAHI** 10

**CARLTON DRY** 9.3

**CARLTON DRAUGHT** 9.3

**VB** 9.3

**GREAT NORTHERN SUPER CRISP** 8.8

**PURE BLONDE** 9.3

**PERONI** 13.3

**RESCHS** 10

**JETTY ROAD REFRESHING ALE** 9.3

**4 PINES PACIFIC ALE** 9.8

**BALTER XPA** 10.8

**ESKER CITRUS GOSE** 12

**CASCADE LIGHT** 8

**PERONI 0.0** 7

## cider

**HILLS APPLE CIDER** 9.3

## seltzer & rtd

**HARD RATED LEMON** 11.6


**BROOKVALE UNION GINGER BEER** 12.5

**GUAVA CRUISER** 10

**CC & DRY** 12.5

**GRAVITY SELTZER** 12  
cucumber & lime or blood orange & passionfruit

## sparkling

		
Tatachilla <b>Brut Cuvée</b> , South East Australia	10	46
Angel in the Room <b>Prosecco</b> , South East Australia	11	50
Maison Mumm <b>Brut Prestige</b> , Marlborough NZ	15	70
Bollinger Special <b>Cuvée Champagne</b> , France		200
Sassafras Sparkling <b>Rosé</b> , Hilltop NSW		117

## white

Rothbury <b>Semillon Sauvignon Blanc</b> , Hunter Valley NSW	9	41
Pasqua <b>Pinot Grigio</b> , Veneto Italy	10	46
821 South <b>Sauvignon Blanc</b> , Marlborough NZ	10	46
Goundrey Homestead Unoaked <b>Chardonnay</b> , Mount Barker WA	11.5	55
Robert Stein Half Dry <b>Riesling</b> , Mudgee NSW	17	81
Vinden Headcase <b>Semillon</b> , Pokolbin NSW		66
Tyrrell's Vat 1 <b>Semillon</b> , Hunter Valley NSW		130
Even Keel <b>Pinot Gris</b> , Mornington Peninsula WA		92
David Franz Eden Edge <b>Reisling &amp; Semillon</b> , Stone Well SA		78
La Violette Chaguar <b>Chardonnay</b> , Great Southern WA		114

## orange

Balmy Nights Amber <b>Sauvignon Blanc &amp; Pinot Gris</b> , Pokolbin NSW		97
Inkwell Tangerine <b>Viognier</b> , Maclaren Vale SA		80

## sweet & rosé

Hardy's The Riddle <b>Moscato</b> , Australia	10	46
Fat Bird <b>Rosé</b> , Australia	10	46
Chateau Celeste <b>Rosé</b> , Fleurieu Peninsula SA	12	58
BY. OTT, Provenance, FRA		123
Gilbert <b>Rosé</b> , Mudgee NSW		69
Domaine du Gros Nore, Bandol FRA		153
Maker Master Merchant 1.5L, Hunter Valley NSW		170

## red

Grant Burge <b>Merlot</b> , Eden Valley SA	10	46
Mr Mick <b>Cabernet Merlot</b> , Clare Valley SA	10	46
St Hubert 'The Stag' <b>Tempranillo Shiraz</b> , Heathcoate VIC	11	50
Petaluma White Label <b>Pinot Noir</b> , Central Otago NZ	13	60
Honeybomb <b>Luxe Malbec</b> , Margaret River WA		60
Terra Sancta 'Mysterious Diggings' <b>Pinot Noir</b> , Central Otago NZ		70
Te Mata <b>Gamay Noir</b> , Havelock North NZ		86
Welkin Aphelion <b>Grenache</b> , Maclaren Vale SA		79
Vinden Headcase <b>Shiraz</b> , Pokolbin NSW		132