

BARROOM BEVERAGE

APERITIF 12.0

SPRITZER (add methode) 18.0

Hastings Distillers L'Opera(NZ)
bitter orange, thyme, bark

Carpano Antica Formula (It.)
raisins, dried fruit, cinnamon,
vanilla

Suedois Bitter Liqueur (Fr.)
herbs, spices, gentian, dried peel

La Quintinye Blanc (Fr.)
honeysuckle, vanilla, lavender, lemon

Cocchi Americano Bianco (It.)
baked apples, pear, elderflower,
orange

Pastis Bardouin (France)
wormwood, spice, freshly chopped herbs

APERITIF COCKTAILS..... 18.0

Le Beyris Negroni -
Vodka Pimemt d'Esperlle, Noix de
St.Jean, Crème de Chataigne

Rye on Rye -
Rye whisky, Scotch whisky,
Cocchi Bianco, Grenadine, lemon
juice, McGeorge Methode

Shrine's Elixir -
Navy Gin, Gentiane du Lure,
Walnut Liqueur, Vermouth

BEERS

ON TAP

Far Eastern pilsner..... 10.5

Guest Tap..... 12.0

BOTTLE

Bia Saigon..... 10.0

Sawmill IPA..... 12.0

Peroni..... 10.0

Hallertau Schwarzbier..... 12.0

Behemouth Brain Smiles HazyPA. 12.0

Urbanaut Brixton Pale Ale... 10.5

Sunshine 'The Cut' Pilsner (2.4%) . 9.0

Morningcider Cider..... 12.0

APERITIF SNACKS

CHARCUTERIE

Vietnamese pate, cured meats & cold cuts

Small 20.0

Large 40.0

Vietnamese pate, pickles & sourdough baguette 18.0

FRESH RICEPAPER ROLLS

Pineapple, cucumber, sesame cracker, herbs, soy coconut sesame dip 13.0

Grilled beef bavette, cucumber, Viet mint, peanuts, lettuce, nuoc cham 16.0

Soft shell crab, green papaya, lettuce, pickled vege, fish sauce mayo 16.0

FROM THE GRILL

Grilled NZ octopus, green chilli & kaffir lime sauce, herbs ... 23.0

Pork belly, lemongrass & white sesame skewers, coconut chilli sauce 18.0

Grilled tofu, turmeric & mushrooms in perilla w 18.0