

# DRINKS LIST

## COCKTAILS

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**MASALA COLADA / \$18**  
Tequila, apricot brandy, coconut,  
pineapple and lime

**CHAI OLD FASHIONED / \$18**  
Bourbon, chai, cinnamon, angostura  
orange bitters. Served short on the  
rocks

**BASIL DAZZLE / \$17**  
Vodka, Cointreau, plum, basil, lemon  
and angostura bitters. Served short on  
the rocks

**BOMBAY BELLINI / \$16**  
Prosecco, Creme De Peahe, mango  
and pineapple

**HOT COLLINS / \$18**  
Gin, coriander, cucumber, chilli and  
Indian tonic served tall on the rocks

**PINEAPPLE SOUR / \$18**  
White rum, pineapple, lemon and  
maraschino cherry

## GIN & TONICS

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**HENDRICKS / \$15**  
Fever-Tree elderflower tonic and  
sliced cucumber

**FOUR PILLARS / \$15**  
Fever-Tree Mediterranean Tonic  
with fresh orange slice

**BOMBAY STAR / \$15**  
Fever-Tree elderflower tonic  
with orange peel

**THE BOTANIST / \$15**  
Fever-Tree Indian tonic with fresh  
lemon twist.

## AFTER DINNER

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**ESPRESSO MARTINI / \$18**  
Vodka, Kahlua, coffee

**TOBLORONE / \$16**  
Kahlua, Frangelico, Baileys,  
honeycombe

## GLASS OF WINE

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**SPARKLING  
ST LOUIS / \$11**  
Chardonnay - France

**WHITE WINE  
MAD HATTER / \$11**  
Pinot Gris - Adelaide Hills

**BRIAR RIDGE / \$13**  
Chardonnay - Hunter Valley

**ROSÉ  
ROZINA / \$11**  
Grenache/Syrah - Margaret River

**RED WINE  
SERENDIPITY SPINNING TOP / \$12**  
Pinot Noir - Marlborough

**CHATSWORTH ESTATE / \$11**  
Cabernet Merlot - South Australia

## BEER & CIDER

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**KINGFISHER / \$10**  
Lager / India

**INDIE DRAUGHT / \$9**  
Lager - Vietnam

**FURPHY / \$9.5**  
Refreshing Ale - Australia

**LITTLE CREATURES / \$12**  
India Pale Ale - Australia

**BRICK LANE PALE ALE / \$11**  
Pale Ale - Melbourne

**BRICK LANE LAGER / \$11**  
Lager - Melbourne

**THATCHERS GOLD / \$11**  
Cider / England

**CASCADE LIGHT / \$7.5**  
Lager / Australia





# EATS

## LIGHTER BITES

### NAAN-MI / \$12.5

Spice pork belly, curry sauce, pate, spring onion & chilli wrapped in buttery roti bread 🌶️

### SCALLOP CERVICHE / \$18

Plum chutney marinade, coconut, lime, avocado, salmon caviar, scallions and crunchy squid ink 🌶️

### KING PRAWN CURRY LEAF / \$10

Grilled jumbo king prawn piece on prawn & coconut curry with spiced basmati rice & betel leaf 🌶️

### VEGGIE BALLS / \$16

Mixed beans, cauliflower and potato in masala tomato napolitana sauce and parmesan cheese (vt/gf) 🌶️

### DUCKING AWESOME / \$18

Glazed duck breast, spiced butter pumpkin, sumac yogurt, paw-paw, pickled red onion (gf) 🌶️

## BIGGER EATS

### GUNPOWDER CAULI / \$23

Spice roasted cauliflower, coconut paneer cheese, spinach and green shallots (gf,vt) 🌶️🌶️

### MAD COW / \$34

400g slow cooked beef shor trib in cumin, coriander and masala spices with scallions & garlic crisps (gf) 🌶️

### BANGIN PORK MASALA / \$26

Masala spiced pork belly, ginger, cumin, cardamom, clove, star anise and cucumber raita (gf) 🌶️

### COCONUT CHICKEN CURRY / \$26

Coconut threads, coconut cream, tomato, fenugreek, cumin red chilli, with garlic cabbage slaw (gf) 🌶️

### SPICE CRUSTED KINGFISH / \$32

Oven roasted Kingfish fillet, spiced chat potatoes, coconut fish curry sauce and eggplant yogurt (gf) 🌶️🌶️

### VEGGIE VEGGIE NICE / \$25

Curried potato, eggplant, black eyed beans, tomatoes and ground masala spices (vt/vg/gf) 🌶️

### FRIED CHOOK TACOS / \$28

Build your own soft tacos with boneless fried chicken marinated in a secret spice crust, 'singhchi' (Indian style kimchi) cauliflower pickles, yoghurt, vindaloo hot sauce & roti wraps 🌶️

## SIDES

### KATCHUMBER SALAD / \$8

Freshly shredded cucumber, tomato, pineapple, onion, coriander & chilli lime salt (vt/gf) 🌶️

### BROCCOLINI BHAJI / \$15

Tempura style broccolini trees, spicy squash, garlic crisps and sumac yoghurt (vt/gf) 🌶️

### POPPADOMS / \$4

### PICKLES, RELISH & RAITA / \$6

### SPICED BASMATI RICE \$4.5

### BUTTERY ROTI BREAD / \$3.5

## SNACKS

### SAMOSAS / \$4.5EA

Kale & Paneer Cheese (vt)  
Duck & Cinnamon  
Trout & Ginger 🌶️

### MOMOS / \$12

Spiced cabbage and potato dumplings, served with tomato & coriander chutney (vt/vg) 🌶️

### CHICKPEA FRIES / \$8

Paprika & curry spiced fries with creamy ginger dipping yoghurt (vt/vg/gf) 🌶️

### TANDOORI CHICKEN BURGER

### SPRING ROLLS / \$4.5EA

Tandoori chicken, pickles, cheese, onions & chilli mayo dipping sauce 🌶️

### ONION BHAJIS / \$10

Spiced onion fritters with cooling cucumber raita (gf) 🌶️

### CHAAT BOMB / \$4EA

Crisp bread puff stuffed with spiced potato, cucumber, pineapple, tomato relish & sweet yoghurt 🌶️



## SWEET TREATS

### CHAI CHOCOLATE MOUSSE / \$14

Honeycomb, fried roti, chai spice

### CRÈME CARAMEL / \$14

Caramel, cinnamon, roasted coconut (vg)

### CHAI CRÈME BRULEE / \$14

Chai spice, pistachio, shortbread



# \$55 FEAST

FEAST ON 8 SHARE  
STYLE DISHES WITH  
BOTTOMLESS BOOZE

## TO DRINK

1.5 HOURS  
OF BOTTOMLESS BOOZE

**WHITE WINE**  
**MAD HATTER**  
Pinot Gris - Adelaide Hills

**RED WINE**  
**CHATSWORTH ESTATE**  
Cabernet Merlot - South Australia

**BEER**  
**INDIE DRAUGHT**  
Lager - Vietnam

## DIETARY NEEDS:

THIS MENU CAN BE ADAPTED  
TO MEET VEGGO, VEGAN, GF &  
DF DIETS FOR A \$3PP  
SUPPLEMENT.

## TO EAT

**POPPADOMS**  
House-made pickles & relish (vt)

**MOMOS**  
Spiced cabbage and potato  
dumplings, tomato chutney (vt/vg)

**CHAAT BOMB**  
Crisp bread puff stuffed with spiced  
potato, cucumber, pineapple, tomato  
relish & sweet yoghurt (vg)

**VEGGIE BALLS**  
Mixed veggie balls in masala tomato  
sauce & parmesan cheese (vt/gf)

**NAAN-MI**  
Spice pork belly, curry sauce, pate,  
spring onion & chilli wrapped in  
buttery roti bread

**COCONUT CHICKEN CURRY**  
Coconut threads, coconut cream,  
tomato, fenugreek, cumin, red chilli,  
with garlic cabbage slaw (gf)

**VEGGIE VEGGIE NICE**  
Curried potato, bamboo shoots, black  
eyed beans, tomatoes, coconut and  
ground masala spices served with  
basmati rice (vt/vg/gf)

**CHAI CHOCOLATE MOUSSE**  
Honeycomb, fried roti, chai spice

ADD ROTI BREAD / 3.5EA

## PLEASE NOTE:

THE FEAST MENU IS NOT VALID IN  
CONJUNCTION WITH ANY OTHER  
OFFER, INCLUDING THE  
ENTERTAINMENT BOOK

# PIMP MY FEAST \$10

ADD ALL THESE  
EXTRAS FOR JUST  
\$10PP

## COCKTAIL

CHOOSE ONE COCKTAIL TO GET  
THE PARTY STARTED:

**BRICK LANE G&T**  
Gin, ginger, cardamon, lime, apple

**CINNAMON NEGRONI**  
Gin, Vermouth Rosso, Campari

**CHAI SPRITZ**  
Proscceo, Vermouth Rosso, chai,  
cinnamon, lime

**BOMBAY BELLINI**  
Prosecco, Creme De Peahe, mango  
and pineapple

## WINES

ADD TWO EXTRA WINES:

**FRENCH SPARKLING WINE**  
**ST LOUIS**  
Chardonnay - France

**ROSÉ**  
**ROZINA**  
Grenache/Syrah - Margaret River

## TO EAT

ADD THREE EXTRA DISHES:

**TANDOORI CHICKEN BURGER**  
**SPRING ROLLS**  
Tandoori chicken, pickles, cheese,  
onions & chilli mayo dipping sauce

**TEMPURA PRAWN CURRY LEAF**  
Tempura prawn, prawn and coconut  
curry, basmati rice, betel leaf

**ROTI BREADS**  
Buttery Indian flat bread

## GROUPS OF 8 +:

GROUPS OF 8 OR MORE WILL BE  
PLACED ON THE \$55 FEAST MENU  
WITH THE ADDITION OF THE PIMP  
MY FEAST FOR \$10PP. A \$5 SERVICE  
FEE IS ADDED TO THE BILL AT THE  
END OF THE NIGHT.



# WINE LIST

## BUBBLES

### CRISP & DRY

**ST LOUIS / \$11 / \$49**  
Blanc de Blanc - France

**ST MARTINO PROSECCO / \$55**  
Glera - Veneto

## ROSÉ

### PINK & VIBRANT

**ROZINA / \$11 / \$45**  
Grenache/Syrah - Margaret River

**PIERRE ET PAPA / \$50**  
Cinsault - France

## WHITE WINE

### FLORAL & AROMATIC

**SEMPRE DOMANI / \$53**  
Riesling - Margaret River

**TRIPPLEPUNKT / \$50**  
Riesling - Eden Valley

**PIERRE ET PAPA / \$48**  
Colombard/Ugni Blanc - France

### FRESH & FRUITY

**HERITAGE / \$50**  
Semillion - Barossa Valley

**WORLDS END / \$45**  
Sauvignon Blanc - South Australia

**ALLAN SCOTT / \$50**  
Sauvignon Blanc - Marlborough

### CITRUSY & CRISP

**MAD HATTER / \$45**  
Pinot Gris - Adelaide Hills

**CLARE WINE CO / \$50**  
Riesling - Clare Valley

**BOLLA / \$49**  
Pinot Grigio - Veneto

### RICH & ROUNDED

**BRIAR RIDGE / \$50**  
Chardonnay - Hunter Valley

**SQUITCHY LANE / \$65**  
Chardonnay - Yarra Valley

## RED WINE

### LIGHT & SUBTLE

**SERENDIPITY SPINNING TOP / \$50**  
Pinto Noir - Marlborough

**ALLAN SCOTT / \$70**  
Pinot Noir - Marlborough

**DOMAINE FAIVELEY / \$79**  
Pinot Noir - Burgundy

### SMOOTH & FRUITY

**S.K. 'Estate' / \$55**  
Shiraz - Barossa Valley

**MO-TOWN / \$55**  
Pinot Noir - Adelaide Hills

**ROCK / \$52**  
GSM - Victoria

### SPICE & TANNIN

**DE ALTO RESERVA / \$68**  
Tempranillo - Rioja

**MAN MEETS MOUNTAIN / \$60**  
Malbec - Mendoza

### BOLD & BEAUTIFUL

**WATSONS FAMILY WINES / \$55**  
Cabernet Merlot - Margaret River

**CHATSWORTH ESTATE / \$49**  
Cabernet Merlot - South Australia

**MOSS WOOD AMY'S / 85**  
Cab Sav/Merlot - Margaret River

**HENSCHKE KEYNETON / \$95**  
Shiraz/Cab - Barossa Valley

