

COFFEE, TEA & CHAI

COFFEE	S 3.8 L 4.8
LATTE/ CAPPUCCINO/ CHAI LATTE/ FLAT WHITE LONG BLACK/ MACCHIATO/ PICCOLO/ SHORT BLACK(\$3)	
<i>Extras - Decaf, Extra Shot or Syrup / Soy +50c. Lactose Free / Almond Milk + \$1</i>	
ICED LATTE	4.8
ICED COFFEE/ MOCHA/ CHOCOLATE	6
WEST END TEA	4.5
ENGLISH BREAKFAST/ EARL GREY/ CHINA GREEN/ GINGER TISANE/ PEPPERMINT	
VANILLA CHAI	5.5
SPICED CHAI MADE ON YOUR CHOICE OF MILK.	

SMOOTHIES & SHAKES (TILL 3PM)

PINK PITAYA	9
PINK DRAGON FRUIT, BANANA, PASSION FRUIT, MANGO & COCONUT WATER.	
GREEN	9
SPINACH, BANANA, MANGO & COCONUT WATER.	
ACAI	10
ACAI, BERRIES, BANANA & COCONUT WATER.	
BANANA	7
BANANA, HONEY & FULL-CREAM MILK. <i>Add protein \$2</i>	
SUPERSHAKE	8
STRAWBERRIES & CREAM/ CHOC PEANUT BUTTER/ NUTELLA/ COFFEE.	

COLD

COLD PRESSED JUICE	6.5
ORANGE, APPLE, TROPICAL OR MIXED BERRY	
SOFT DRINK	4.5
COLA, DIET COLA, LEMONADE, LLB & GINGER BEER.	
MINERAL WATER	S 4.5 L 8

COCONUT

WHOLE FRESH COCONUT	7
ESPRESSO FRESH COCONUT	10
DOUBLE SHOT OF ESPRESSO Poured DIRECTLY INTO A FRESH COCONUT.	

COCKTAILS

SOUTHSIDE FIZZ	15
GIN, MINT, LEMON & SODA.	
PACIFIC NIGHTS	15
VODKA, CHAMBERED, LIME, PINEAPPLE & SODA	
APEROL SPRITZ	15
APEROL, PROSECCO, SODA & ORANGE.	
STRAWBERRY MOJITO	15
WHITE RUM, STRAWBERRY, MINT, LIME & SODA.	
PINK LEMONADE	15
VODKA, MOSCATO, STRAWBERRY & LEMON.	
MIMOSA	7
PROSECCO, ORANGE JUICE.	
SPARKLING CHAMBORD	10
CHAMBORD & PROSECCO.	

WINE

SPARKLING	
NV ZING PROSECCO, KIND VALLEY, VIC	8.5 39
WHITE	
MADFISH RIESLING, WA	8 38
TYRRELL'S CHARDONNAY, NSW	8 40
LITTLE ANGEL SAUVIGNON BLANC, NZ	8.5 40
SUICIDE BLONDE SAUVIGNON BLANC, WA	6 25
VINACEOUS PINOT GRIGIO, SA	8.5 39
FLAMETREE CHENIN BLANC, WA	39
TIM ADAM'S PINOT GRIS, SA	9 49
RED	
HOWARD PARK PINOT NOIR, WA	9 55
DUTSCHKE '80 BLOCK' MERLOT, SA	9 48
SPRING SEED SHIRAZ, SA	8 36
GREAT SOUTHERN LAND CABERNET SAUVIGNON/ MERLOT, WA	7.5 33
RADIO BOKA TEMPRANILLO, SPAIN	38
SPRING SEEDS MOSCATO, SA	7.5 32
B.Y.O	10

BEER, CIDER & SPIRITS

STONE AND WOOD PACIFIC ALE (AUSTRALIA)	8.5
KOSCIUSKO PALE ALE (AUSTRALIA)	8
TIGER (THAILAND)	7.5
BINTANG (INDONESIA)	7.5
CORONA (MEXICO)	7.5
BOAGS PREMIUM LIGHT (AUSTRALIA)	7
BOURBON/ RUM/ GIN/ VODKA/ SCOTCH	8
ALCHOLIC GINGER BEER (AUSTRALIA)	8.5



pawpaw
BANQUETS

Lunch from 11.00am (Minimum 15 pax)
Dinner from 5.30pm (Minimum 4 pax)

BANGKOK BANQUET
\$35.00 per person

SATAY CHICKEN (GF)

Grilled turmeric chicken, peanut sauce & Thai pickles

GREEN PAPAYA SALAD (GF/V)

w/ peanut, green beans, tomato & lime juice

PAD THAI CHICKEN (GF)

Rice noodles, egg, beansprout, tofu & peanuts

RED CHICKEN CURRY (GF)

w/ pumpkin, capsicum & Thai basil

MASSAMAN CURRY (GF)

Slow cooked Beef cheek, kipfler potato & peanuts

YUM EGGPLANT (V/GF)

Eggplant, lemongrass, Asian herbs, fried shallot, lime & chilli jam

served w/ Jasmine Rice

BUDDHIST BANQUET
\$35.00 per person

GREEN PAPAYA SALAD (VG)

w/ peanut, green beans, tomato & lime juice

SPRING ROLLS (VG)

Shitake mushroom, cabbage, carrot & vermicelli

PAD THAI (VG)

Rice noodles, egg, beansprout, tofu & peanuts

YUM EGGPLANT (VG)

Eggplant, lemongrass, Asian herbs, fried shallot, lime & chilli jam

GREEN CURRY (VG)

Tofu, roasted pumpkin, sweet potato, snow pea, eggplant & basil

ASIAN GREENS (VG)

Stir fried seasonal Asian greens & tofu

served w/ Jasmine Rice

ROYAL BANQUET (dinner only)
\$50.00 per person

STEAMED BOA

Roasted pork belly w/ crispy basil, apple & ginger relish, mayo & steamed buns

SPRING ROLLS (VG)

Shitake mushroom, cabbage, carrot & vermicelli

LAMB CURRY PUFFS

Rendang curry, lamb shank, potato & paprika yoghurt

WAGYU GREEN CURRY (GF)

w/ green apple, lychee, green pepper corn & Thai basil

TAMARIND BARRUMUNDI (GF)

Crispy Barramundi fillets w/ tamarind sauce, fried ginger & shallot

ROTI CANAI (V)

Roasted pumpkin, sweet potato, eggplant, yellow curry, roti bread & paprika yoghurt

QUINOA NASI GORENG (GF)

Pork belly, red curry paste, beansprout, fried egg, basil & quinoa

served w/ Jasmine Rice

ICE CREAM

Salted caramel & vanilla bean

FOR MORE INFORMATION PLEASE CONTACT
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