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BEER & CIDER

Corona	13
Asahi Super Dry	12
Hahn Super Dry	10
Coopers Pale Ale	10
Salty Sesh Mid Strength IPA 3.5%	10
Great Northern Super Crisp 3.5%	10
Sommersby Apple Cider	10

SPIRITS

Coffin Bay Gin Bush Blossom	18
Coffin Bay Gin High Tide	18
Coffin Bay Gin Rare Coastal	18
Jose Quervo Tequila	10
Grey Goose Vodka	14
Plantation Dark Rum	16
Macallan 12 YO	17
Glenfiddich 14 YO	18
Lagavulin 16 YO	20
Hibiki Harmony	20
Hakushu Single Malt	22
Yamazaki 12 YO	30
Base & Mixers	14

WATER & SOFT DRINKS

Softdrinks	4.5
Coke, Coke Zero, Sprite, Sunkist/Fanta	
Lemon Lime Bitters	7
Juice (Apple, Orange, Pineapple)	7
Water (Still, Sparkling)	8

COCKTAILS



Lychee Martini 18

Light, cloudy, boozy and refreshing. Hands down our best seller and everyone's favorite. Gin, lychee, elderflower & fresh lime.



Pandan Colada 18

A refreshing herby take to the classic. White rum, coconut liqueur, spanish liqueur, ginger, pineapple & pandan.



Watermelon Sour 18

Light, foamy and low-key deadly. Vodka, watermelon schnapps, lime and foam.



Toki Highball 18

Hits hard, goes down easy. Toki Japanese whisky, soda water & lemon.



The Hugo 18

Lime, elderflower, mint, prosecco and splash of soda. It's the less boozy take on the mojito and our new "Go-To".



Blood Orange Spritz 18

Made for long lunches. Blood orange liquor, butterscotch schnapps and bright prosecco.



Limoncello Spritz 18

Tart & fresh. This is the liquid version of summer.



Aperol Spritz 18

The classic spritz, unmodified because you don't mess with the classics.



Espresso Martini 18

When coffee just won't do.



Paloma 22

Tequila & 3 types of citrus. This one's our new favorite.



Negroni 22

Serious drink and our pick for a night cap. Coffin Bay High Tide Gin, Campari & sweet vermouth.



Monday Morning Martini 25

Our answer to Monday mornings. Coffin Bay Rare Coastal Gin, Grey Goose Vodka, Lillet Blanc & lemon peel. Limit of 1 per person per night.



S A N T I S

Snacks (per piece)

- 🍷 Oysters with Tosazu & Chives 3p
- 🍷 Oysters Sichuan Kilpatrick (gf) 4p
- Longanisa Sliders, sweet cured pork, cheese aioli, jalapeno 9p

Cold & Fresh

- 🍷 Seared Tuna Belly Kilawin with "Pinakurat" vinaigrette (gf) 23
- Soft Shell Crab Salad, green apple, chilli, fresh herbs, tamarind & soy (gf, vo) 28
- Thai Beef Salad, cucumber, tomatoes, peanuts, fresh herbs & chilli (gf, vo) 32
- Vietnamese Beef Tartare, eye fillet, smoked garlic, nuoc mam, rice paper 32

Smaller

- Chicha-corn ribs, smoked cheddar, bonito flakes (gf) 15
- Korean Chicken Wings (gf) 17
- Adobo Lamb Ribs, 18
- 🍷 Taiwanese Salt & Pepper Squid (gf) 18
- 🍷 Sichuan Octopus w/ Laksa Aioli (gf) 22
- 🍷 Charred Kingfish Wings, Nduja, soy, onzu(gf) 22

Bigger

- Filipino Chicken Inasal, half chook, garlic, lemongrass, japanese creamed curry (gf) 34
- Massaman Lamb Shank, cashews, potato crisp, roti (gfo, vo-eggplant & mushroom) 34
- SSS Korean Pork Ribs, whole rack of ribs, sweet, sticky, spicy (gf) 42
- Master Stock Beef Ribs, braised, rich, made for sharing 48
- 🍷 Yellow Mussel Curry (gfo-rice) 32
- 🍷 Sand Crab, Singaporean Chilli or Salt & Pepper (gf) 39
- 🍷 Satay Grilled Tuna Collar, spiced soy, charred lemon (gf-contains nuts) 35
- 🍷 High School Barra, local farmed fish, namjim & green apple slaw (gf) 39

Noodles

- Pad Thai (gf, vo)
 - Mushroom & Tofu 28
 - Chicken 30
 - 🍷 • Prawns 32
 - 🍷 • Combination 35

Sides

- Steamed Rice 5
- Roti 2pcs 5
- Green Beans w/ XO Sauce 12
- Rocket & Nori Salad (gf, v) 12

Please ask our team about our seasonal desserts.

Feed Me \$55 | Minimum of 2 persons

Tables of 6 or more adults are required to participate in the Feed Me

🍷 Local seafood | 🍷 - Subject to local catch

gf - Gluten Free | vo - Vegetarian Option | v - Vegetarian

Not suitable for vegans and coeliac | Please advise our team of any allergies

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Sparkling

150ml Btl

La Maschera | Prosecco | Barossa, SA

12 48

Vibrant, fresh. Try it with Fish and Chips, Seared Tuna Belly or Pad Thai

Funkelpunkt Sparkling | Riesling, Kerner, Gewurztraminer | Eden Valley, SA

17 65

Light, semi-sweet. Try it with Beef Tartare, Grilled Prawns, Miso Tuna Collar or High School Barra

Hentley Farm Blanc de Noir | Pinot Noir - Grenache | Barossa, SA

15 60

*White wine from red fruits. Clean, crisp and just super drinkable. Perfect with oysters and sashimi.***White**

Lincoln Estate "Sashimi" | Sauvignon Blanc | Port Lincoln, SA

12 50

Pear and tropical fruits. Try it with Crab Taco, Chargrilled Quail or Chicken Inasal

Apostrophe "Stone's Throw" | Sauvignon Gris | Frankland River, WA

15 60

Smells like lemon, tastes like rose petals. Perfect with Yellow Mussel Curry.

Bluhent Punkt | Gewurztraminer | Eden Valley, SA

14 57

Skinsy, unfiltered. Try it with Korean Pork Ribs.

Chaffey Bros | Kerner | Eden Valley, SA

14 57

Fresh, moreish. Goes with anything spicy. Try the Singaporean Chilli Crab.

Il Cativo | Fiano | Langhorne Creek, SA

13 55

Zesty and a little nutty. Try with the Okonomiyaki Prawn Sanga or the Miso Tuna Collar.

Peter Teakle | Chardonnay | Port Lincoln, SA

13 55

*Creamy, toasty with loads of white stone fruits. Goes with anything.***Rose**

Chaffey Bros Lux Venit | Grenache, Mouvedre | Barossa, SA

14 57

*Rose, cherry and strawberry with a little spice. Made for Chicken Inasal.***Red**

Riposte "The Dagger" | Pinot Noir | Adelaide Hills, SA

13 55

Juicy, incredibly fruity, zero tannins. Feeling adventurous? Try it with the Pho.

Teusner "The G" | Grenache | Barossa Valley, SA

15 60

Juicy and bright. Perfect for spicy food.

Peter Teakle | Merlot | Port Lincoln, SA

13 55

Deep red, soft tannins, medium body. Try it with the Grilled Tuna.

Forage Supply Co "Babyface" | Grenache, Carignan, Montepulciano | Barossa, SA

17 65

Soft, fruity and super drinkable. Literally goes with anything.

Patrick "Two Blocks" | Shiraz | 2017 | Coonawara, SA

18 70

*Fruit forward, mid-soft tannins. This and the Master Stock Beef Ribs...ooof!*G
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We work hard to curate a wine list that supports South Australian wine makers and we are asking for your support in supporting them. Plus our seasonal wines pairs really well with our regional food!

W I N E S	Whites		Btl
	Eldredge Pinot Gris Spring Gully, SA		55
	<i>Stone fruits and honey. Try it with the Beef Tartare and Seared Tuna Belly</i>		
	Vickery "Watervale" Riesling Clare Valley, SA		60
	<i>Just grape, acidity and smidge of alcohol. Perfect with the Thai Beef Salad or the Tom Yum Taco.</i>		
	Vella "Trouble Maker" Pinot Blanc, Pinot Gris, Gewurztraminer Adelaide Hills, SA		57
	<i>Our "Go-To". Plays well with our mussels and perfect for any dish with some heat!</i>		
	Precious Little Gruner Vertliner Strathalbyn, SA		62
	<i>Round but fresh. Zingy acidity with a little heat. Very complicated but we like it. Goes with anything.</i>		
	Terra do Rio Arinto Riverland, SA		55
<i>Herbaceous and just begging for summer. Goes well with Karaage Squid.</i>			
Ricca Terra "Bronco Buster" Fiano, Greco, Arinto, Vermentino Riverland, SA		55	
<i>Super floral and just the right amount of tartness. Loves fatty food. Try the Katsu Sando.</i>			
Langmeil "Three Gardens" Viognier, Marsanne, Roussanne Barossa, SA		50	
<i>Citrusy and peachy. Zesty with a little spice. Goes with anything.</i>			
Vella "Harvest Window" Chardonnay Adelaide Hills, SA		70	
<i>Ripe and enticing. Delivers good weight and fleshy texture. Goes with the kingfish wings and High School Barra.</i>			
B Y T H E B O T T L E	Rose		
	Levrier Cabernet Franc Rose Barossa Valley, SA		55
	<i>Made for long lunches. Rich red fruits to start, crisp citrus to finish. Our corn's bestfriend.</i>		
	Red		
	Chaffey Bros "Not Your Grandma" Grenache, Mourvedre Barossa, SA		48
	<i>Unfined, straight-up foodie wine. Served chilled. Works with curries.</i>		
	Jipjip Rocks Tempranillo Padthaway, SA		57
	<i>Smells like berries and tastes like plums. This and pork ribs...oooh lala.</i>		
	Forage Supply Co "The Pooch" Montepulciano Barossa, SA		75
	<i>Deep, dark with legs that goes on for days. Surprisingly fruity and our low-key favorite. Perfect of lamb ribs and beef ribs.</i>		
Purple Hands "Colours of the South" Montepulciano, Negroamaro, Aglianoco Barossa, SA		60	
<i>We bought it for the label, won us over with cherries and spice. Goes with meat dishes.</i>			
Mollydooker "Two Left Feet" Shiraz, Merlot, Cabernet McLaren Vale, SA		65	
<i>Ask us about the "Mollydooker Shake". As for food? Ask for the "Feed Me"</i>			
Kim Bolton Cabernet Sauvignon Langhorne Creek, SA		52	
<i>Big value with even bigger tannins. We like it with the Master Stock Beef Ribs or just on its own.</i>			
Bruno & George Old Vine Mataro 2022 Barossa, SA		85	
<i>Earthy, medium-bodied with subtle savoury undertones. Highly recommended with the Inasal Chicken & the Master Stock Beef Ribs</i>			
Bruno & George Old Vine Shiraz 2017 Barossa, SA		75	
<i>The other side of Barossa shiraz. Less "In-Your-Face", a lot of restraint. A true winos wine.</i>			
Sons of Eden "Remus" Old Vine Shiraz 2019 Eden Valley, SA		115	
<i>Heavy on the nose but lighter on the pallet. Truly an incredible wine at any price point.</i>			
Sons of Eden "Romulus" Old Vine Shiraz 2019 Eden Valley, SA		115	
<i>Unlike its twin, this is lighter on the nose but much, much darker inside. Splurge and get both.</i>			

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