

# Morks Restaurant

## อาหารไทย ร่วมสมัย

### Asia

- 9 Singha, THA
- 9 Chang, THA
- 9 Beer Lao, LAO
- 9 Tsingtao, CHN
- 16 Sapporo, JPN *650ml*
- 9 Asahi Super "Dry", JPN
- 14 Asahi Super "Dry" BLACK, JPN

### Australia

- 8 James Boag's Premium Light
- 9 Bent Spoke 'Barley Griffin' Canberra Pale Ale
- 10 Bent Spoke 'Crankshaft' Cranking IPA
- 9 Doss Blockos Pale Lager
- 9 Stockade Brew Co. 'Puppet Master' ThalPA
- 9 Batlow Cloudy Apple Cider
- 9 Lychee Gold Cider

### Other bits & pieces

- 8 Apani sparkling, Snowy Mountains 750ml
- 5 Lemon lime bitters, Soda lime bitters, Lychee lime bitters
- 4 Coke, Diet Coke, Sprite, Lift, Apple juice, Orange juice
- 16 Wine corkage per bottle

## Sparkling

- 10/42 Dal Zotto *Prosecco* 2016 Kings Valley VIC
- 12/48 Lark Hill 'Roxanne' NV CBR
- 110 Duval Leroy Brut Réserve NV Champagne FRA
- 70 Baron Jacques 'Crémant de Bourgogne' NV Bourgogne FRA
- 150 Donson 'Recolte Rosé' NV Côte des Bar, Champagne, FRA

## White

- 14/55 Wittman *Riesling* Trocken 2015 Rheinhessen GER
- 15/58 Shaw + Smith *Sauvignon blanc* 2016 Adelaide Hills SA
- 13/52 Willm *Pinot blanc* 2015 Alsace FRA
- 13/52 Lark Hill *Viognier* 2015 CBR
- 14/55 Shaky Bridge *Pinot gris* 2014 Central Otago NZ
- 15/70 Ravensworth '7 months' *field blend* 2016 CBR orange wine
  
- 80 Dr. Loosen *Riesling* Kabinett 2015 Wehlener Sonnenuhr GER off dry/sweeter
- 66 Tunkalilla Vineyard *Riesling* 2010 Oregon USA
- 90 Grosset 'Polish Hill' *Riesling* 2016 Clare Valley SA
- 58 Stift Goettweig *Grüner Veltliner* 2015 Kamptal AUT
- 60 Di Tavnano *Verdicchio* 2015 Cingoli ITA
- 64 Enderle & Moll *Müller-Thurgau* 2015 Baden GER
- 38 O'Cuiric *Sauvignon blanc Semillon* 2015 Margaret River WA
- 42 Torbreck Woodcutter's *Semillon* 2015 Barossa Valley SA
- 147 Sébastien Brunet 'Les Pentes de la Folie' *Chenin blanc* 2014 Vouvray FRA
- 60 Madonna Grazie 'Leuconoe' *Aglanico* 2015 Venosa ITA
- 38 Zuccolo *Pinot grigio* 2015 Friuli Grave ITA
- 80 Albert Mann *Pinot gris* 2014 Alsace FRA
- 72 Marc Brédif *Chenin blanc* 2015 Vouvray FRA
- 80 Yves Cuilleron *Viognier* 2015 Rhone Valley FRA
- 77 La Crema 'Monterey' *Chardonnay* 2015 Santa Rosa USA

## Rosé

- 12/52 Bozeto de Exopto *Grenache Tempranillo* 2016 Rioja ESP  
44 Long Rail Gully *Shiraz* 2016 CBR  
68 Rimauresq 'Petit rosé' 2015 Côtes de Provence FRA

## Red

- 15/68 Frogmore *Pinot noir* 2015 Coal River TAS  
14/62 Lark Hill *Sangiovese* 2016 CBR  
15/70 Ravensworth 'Tinto' *Tempranillo blend* 2016 CBR  
15/78 Terre á Terre *Shiraz* 2014 Wrattenbully SA  
14/55 Finca La Florencia *Malbec* 2015 Mendoza ARG  
16/75 Comm. G. B. Burlotto *Barbera D'Abla* 2015 Piedmont ITA  
  
89 Farr Rising *Pinot noir* 2015 Geelong VIC  
94 Cashburn *Pinot noir* 2015 Central Otago NZ  
76 Chateau Cambon 'Récolte' *Gamay* 2015 Beaujolais FRA  
180 Fontodi 'Case Via' *Pinot nero* 2012 Tuscany ITA  
58 Beal & Co. 'Little Red' *Merlot* 2015 Adelaide Hills SA  
38 Aquilani *Sangiovese* 2015 Tuscany ITA  
64 Rouleur *Grenache* 2016 McLaren Vale SA  
110 Yves Cuilleron 'Saint-Joseph' *Syrah* 2014 Rhone Valley FRA  
140 Font de Michelle *Syrah blend* 2015 Châteauneuf du Pape FRA  
55 Schwarz Wine Co. *Shiraz* 2014 Barossa Valley SA  
195 Domaine des Chirats 'Rockpile Vineyard' *Syrah* 2014 California USA  
280 Torbreck 'RunRig' *Shiraz Viognier* 2013 Barossa Valley SA  
56 Ministry of Clouds *Tempranillo Grenache* 2016 McLaren Vale SA  
80 Domaine Grosbois *Cabernet franc* 2015 Chinon FRA  
98 Battle of Bosworth 'Best of Vintage' McLaren Vale SA  
250 Elvio Cogno 'Vignaelena Riserva' *Nebbiolo* 2010 Barolo ITA

## Spirits

|    |                                    |
|----|------------------------------------|
| 12 | Grey Goose Vodka, FRA              |
| 12 | Maker's Mark Bourbon Whiskey USA   |
| 12 | Patrón Silver Tequila MEX          |
| 12 | Hendrick's Gin SCO                 |
| 10 | Johnnie Walker Black 12 years SCO  |
| 10 | Sailor Jerry Spiced Rum Caribbeans |

## Digest

|      |  |
|------|--|
| 75   | Chateau Roumieu Sauternes 2014 Bordeaux FRA 375ml  |
| 12   | Campbells Topaque NV Rutherglen 60ml   |
| 4    | Coffee ( <i>Vittoria Cinque Stelle</i> )   |
| 4    | Tea ( <i>T2</i> ) <i>Jasmine, Camomile, English Breakfast, Earl Grey, Peppermint, Chai</i> |
| 4.5  | Hot chocolate  |
| 7/14 | Affogato   |
| 20   | Cakeage per cake   |

## Take home

|    |   |
|----|---|
| 40 | The Capital Cookbook 3 Canberra's best restaurant's recipes |
|----|---|

*MasterCard/Visa 1.5% surcharge*  
*American Express 2.5% surcharge*