

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 Kung Foo Rice Lager
- 10 Bent Spoke 'Crankshaft' Cranking IPA
- 10 Stockade Brew Co. 'Puppet Master' ThalPA
- 9 Batlow Cloudy Apple Cider
- 9 The Hills Pear 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
180 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
60 Te Whare Ra 'Toru' *Gewürztraminer blend* 2015 Marlborough NZ
87 Svertes del Marqués 'Trenzado' *Listán Blanco* 2014 Canary Islands ESP
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

Red

- 15/68 Frogmore *Pinot noir* 2015 Coal River TAS
14/62 Lark Hill *Sangiovese* 2016 CBR
15/70 Ravensworth 'Tinto' *Spanish blend* 2016 CBR
16/78 Terre á Terre *Shiraz* 2014 Wrattenbully SA
14/55 Finca La Florencia *Malbec* 2015 Mendoza ARG
14/56 Ministry of Clouds *Tempranillo Grenache* 2016 McLaren Vale SA

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
38 Aquilani *Sangiovese* 2015 Tuscany ITA
110 Yves Cuilleron 'Saint-Joseph' *Syrah* 2014 Rhone Valley FRA
82 Ravensworth *Shiraz Viognier* 2016 CBR
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
47 Helm *Cabernet Sauvignon* 2015 CBR
80 Domaine Grosbois *Cabernet franc* 2015 Chinon FRA
75 Comm. G. B. Burlotto *Barbera D'Abla* 2015 Piedmont ITA
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
- 16 Toro Albala Pedro Ximenez Grand Reserva 1983, Montilla-Moriles, ESP 60ml

- 4 Coffee (*Vittoria Cinque Stelle*)
- 4 Tea (*T2*) *Jasmine, Camomile, English Breakfast, Earl Grey, Peppermint, Chai*
- 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*