

COCKTAILS

COCKTAIL BANQUET \$39PP

COCKTAILS PAIRED WITH THE BOTHERAMBO FOOD BANQUET

3 cocktails of bartenders choice

*Food Banquet must be ordered for this option

SIP SIP \$18

galangal thai ginger gin, thai basil, palm sugar, lemon

WHITE LIES \$21

chargrilled pineapple rum, lychee, lemon, star anise syrup, soda, orange, mint

ONE-LEGGED RABBIT \$21

kaffir lime leaf, blanco tequila, lime, palm sugar, vietnamese mint, rice paddy herbs, soda

WAI \$19

lemongrass & ginger vodka w/ lime, palm sugar served under a nest of mango sorbet w/ red shiso

BOTHERAMBO \$20

pandan & banana rum, coco lopez, xocolatl bitters, creme de cacao, coconut cream, pandan leaf.

MUAY THAI \$21

young peppercorn gin, watermelon, lime, palm sugar, elderflower.

LADYBOY \$18

jasmine tea bourbon, PX sherry, cherry heering, peanut sesame, sugar, salt served on the rocks

AFTER A CLASSIC?

ASK YOUR WAITER FOR THE LIST

GET SOCIAL



#BOTHERAMBO

BETEL LEAVES

SMOKED TROUT \$6 (gf)
chilli, kaffir lime, herbs, peanuts, cashews

CHILLI CORN \$6 (gf,v,vg)
shallot, cashew, citrus, herbs

SHARED DISHES

RICE CRACKERS \$6 (gf,v,vg)
ta kraai

PORK, PRAWN & GINGER DUMPLINGS \$16
secret sauce, fried chilli, cashew, shallot (4)

FIVE SPICE EGG TOFU \$14 (v)
finger radish, chilli bean sauce, fried shallot, herbs

SALT & PEPPER SQUID \$16 (gf)
lime chilli salt, wasabi mayo, lime

KINGFISH ISLAND CEVICHE \$28 (gf)
coconut, lime, chilli, heirloom tomato, radish, peppers, shizo, crispy fish

BARROWDALE FARM PORK BELLY \$28 (gf)
chilli sweet corn, saskia beer speck, watercress, nam prik sap

CRYING TIGER BEEF \$26 (gf)
roast chilli oil, lime, roasted ground rice herbs, shallot, nuoc cham

SASKIA BEER CURED SPECK \$17 (gf)
prawn, apple, mint, pomelo, ginger salad, sweet nuoc cham

CRISPY SOFT SHELL CRAB \$17 (gf)
lemongrass, chilli & garlic batter, sambal, kewpie mayo

CAPE GRIM BEEF SHORT RIB \$18 (gf)
cauliflower puree, crisp shallots, soy nam prik sap

SOUTH THAI SPICY PORK \$18 (gf)
kaffir lime, herbs, chilli, leaf wraps

MOTHER AND THE SON IN LAW \$16 (gf,v)
thai fried egg, minced chicken, sweet tamarind, herbs, chilli jam

**GF/GLUTEN FREE VG/VEGAN
V/VEGETARIAN**

LARGE SHARES

LEMONGRASS CHILLI CURRY \$30 (gf,v,vg)
coconut, sweet corn, choy sum, potato, thai basil, green peppercorns

CRISPY SKIN CHICKEN \$38
north thai broth, egg noodles, mustard greens, baby bok choy, fried chilli, holy basil

WHOLE BABY SNAPPER \$38 (gf)
kaffir lime & ginger crust, herbs, chilli, shallot, sweet tamarind

SMOKEY MASTER STOCK PORK HOCK \$58
crispy skin, house pickle, sambal, raddicchio cups, roti wraps

SIDES

PAPAYA SALAD \$14 (gf)

CHINESE BROCCOLI \$11
oyster sauce, shallot, fried chilli, cashews

BUTTERY ROTI BREAD \$4

JASMINE RICE \$4

COCONUT RICE \$5

FEED ME

50

PER PERSON

**MORE THAN 8 PEOPLE?
THIS IS FOR YOU!**

WINE

REDS

13 VALDEMOREDA TEMPRANILLO.
Rioja ESP. \$12/55

15 FAT BASTARD PINOT NOIR.
Vin de Pays d'Oc FRA. \$13/60

16 HITHER & YON SHIRAZ.
McLaren Vale SA. \$13/60

SPARKLING

NV PRIMO ESTATE PROSECCO.
McLaren Vale SA. \$12/52

ROSE

15 DOMAINE GAVOTY ROSE .
Provence FRA. \$16/65

16 SAVE OUR SOULS ROSE.
Yarra Valley VIC. \$12/52

BEER

BOTTLED

Beer Lao Lager. Laos. \$9
Kung Foo Rice Lager. VIC. \$10
4 Pines Pale Ale. NSW. \$10
Sample Golden Ale. VIC. \$10
Peroni Lager. ITA. \$9
James Boags Light. TAS. \$6

CANNED

4 Pines Indian Summer
Pale Ale. NSW. \$10
Bia Ha Noi. VIET. \$8
Mountain Goat Summer Ale.
VIC. \$9

WHITES

15 CORTE GIARA PINOT GRIGIO IGT.
Veneto ITA. \$11/50

15 ERADUS SAUVIGNON BLANC.
Marlborough NZ. \$13/60

16 LA LINDA RIESLING.
Clare Valley SA. \$12/55

14 TARRAWARRA CHARDONNAY.
Yarra Valley VIC. \$14/60

**ASK YOUR WAITER FOR
THE EXTENDED WINE LIST**

TAPPED

Doss Blockos Lager. VIC 330ml \$8
Lick Pier Ginger Beer. VIC 330ml \$9
Old Mate Pale Ale. VIC \$9
Singha Lage THAI 330ml \$7 630ml \$13

CIDER

Napoleone & Co. Apple or Pear. \$9