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R A
K U

WELCOME.

OUR MENU IS DESIGNED TO BE SHARED WITH FRIENDS AND FAMILY, AND BROUGHT TO YOU STEADILY THROUGHOUT YOUR TIME WITH US.

4 →

If you have any food allergies, please advise our staff who will assist you with the menu. RAKU is unfortunately unable to guarantee that our dishes are 100% free of residual gluten, nut or shellfish traces.

gf — gluten free V — vegetarian

10% surcharge applies on public holidays

EXPRESS LUNCH

Weekdays only / Min 2 guest

\$40 per guest

楽

White miso dashi w tofu, wakame & spring onion gf

Sashimi santen / 3 variations, 12 pieces

—

Chefs selection maki roll

Seasonal vegetable tempura w dashi broth v

Teriyaki New Zealand king salmon w pickled red radish

—

Steamed rice

HAO SAN'S TASTING MENU

Min 2 guests

\$80 per guest

樂

Signature merimbula rock oysters, cucumber, tozasu gf

—

Tasmanian salmon tartar w yuzu miso & squid ink cracker gf

Seared 150-day angus beef strip-loin, black truffle dressing,
pickled onion & garlic chips

—

Sashimi santen / 12 pieces

Chef's selection nigiri / 4 pieces

Australian wagyu beef gyoza w truffle oil ponzu mustard

—

Canadian scallop, jalapeno, green apple, garlic mayonnaise

Skewered zucchini w wafu sauce v

150-day grain fed scotch fillet w condiments

White miso dashi w tofu, wakame & spring onion gf

—

Toasted sesame ice cream w caramelised almonds
sticky miso caramel & matcha wafer

8



RAKU ROYAL BANQUET

Min 2 Guest

\$120 per guest

楽

Signature Merimbula rock oysters, cucumber, tozasu gf

—

South Australian hiramasa sashimi sliced w truffle yuzu sauce

Diced venison w honey yuzu and nori rice pops

—

Sashimi santen / 12 pieces

RAKU signature nigiri / 4 pieces

—

Japanese unagi, jalapeno, fennel, mustard seeds & grilled tomato

Canadian scallop, jalapeno, green apple, garlic mayonnaise

400 Day wagyu grain-fed sirloin marble 5+ w rhubarb salt, ponzu,
wasabi

Tender stem broccolini, moromi miso & ginger dressing

—

Yamazaki chocolate fondant
w sticky miso caramel, yamazaki ice cream

KITCHIN

NAMA / RAW

Hiramasu no Sashimi South Australian kingfish sashimi sliced w truffle yuzu sauce	18.0
Salmon Tarutaru Tasmanian salmon tartar w yuzu miso & squid ink cracker	18.0
Maguro Tarutaru South Australian tuna tartar w wasabi miso & crispy rice cracker	20.0
Shikaniku Tartare Diced venison w honey yuzu koshyo & nori rice pops	20.0
Gyuu Tataki Seared 150-day angus beef strip-loin w black truffle dressing, pickled onion & garlic chips	19.0
Nama Kaki Merimbula rock oysters, cucumber w tozasu dressing	
	half dozen 24.0
	individual 4.0

SARADA / SALAD

Wafu Salad gf v Japanese salad, mizuna, avocado & cucumber w wafu dressing	15.0
Asahi Gani Salad Queensland spanner crab salad, soba, yuzu dressing	20.0

HOTTO / HOT

Edamame	rhubarb salted	6.0
	spicy	7.0
Shiro Miso Shiru		5.5
Dashi, white miso, tofu, wakame, spring onion		
Nasu Dengaku v		14.0
Deep-fried eggplant, aka miso & tama miso, sesame		
Unagi Kapayaki		19.0
Japanese eel, jalapeno, fennel, mustard seeds & grilled tomato		
Gyu Hoho Nikomi		28.0
3hr braised 400-day grain fed wagyu beef cheeks w wasabi sour cream		
Wagyu Gyoza		22.0
Australian wagyu beef gyoza w truffle oil ponzu mustard		
Ebi Sumibi Yaki		26.0
Queensland king prawns w XO butter, seasonal pickles		
—		
Steamed Rice		4.0

TEMPURA

Spicy Tofu v Crispy tofu w barley miso & avocado salsa	13.0
Yasai Seasonal vegetable w dashi broth	15.0
Koebi Popcorn shrimp w chilli mayonnaise	16.0
Kumogani Soft shell spider crab, potato starch w kimchi mayonnaise	19.0
Uchiwabe Moreton Bay bug w yuzu koshyo mayonnaise & spicy ponzu	28.0
Karaage Chicken Soy marinated free range chicken w bonito flakes & chili broth	18.0

SUSHI

寿司

MAKI ROLLS

Salada Cabbage, cucumber, avocado, carrot, mizuna, corn, mayonnaise	14.0
Chirashi Mixed fish, saikyo miso, wasabi, tozasu cucumber, daikon	15.0
Spicy Maguro South Australian tuna, siracha, tenkatsu, chives, takuan, cabbage	15.0
Truffle Salmon Seared Tasmanian salmon, truffle oil, cucumber, avocado, tenkatsu, kochijan mayonnaise	16.0
Truffle Hiramasa South Australian kingfish, yuzu soy, chives, avocado, fresh chilli	16.0
Spider Crab Soft shell spider crab tempura, wasabi mayonnaise, cucumber, chives, daikon, avocado	16.0
Unagi Taiwanese eel, cucumber, avocado	17.0
California Queensland spanner crab, tobiko, cucumber, avocado	18.0
Ebi Tempura Crispy Western Australian prawn, tenkatsu, chilli mayonnaise, cucumber, avocado	18.0
Negitoro Japanese bluefin tuna belly, spring onion, sesame	25.0

Bluefin is available seasonally

SUSHI

寿司

SASHIMI
3 piecesNIGIRI
2 pieces

Unagi / Eel	-	10.0
Tai / Snapper	12.0	9.0
Sāmon / Salmon	13.5	9.0
Hiramasa / Kingfish	13.0	10.0
Hotate / Japanese scallop	13.5	11.5
Maguro / Yellowfin tuna	14.5	12.5
Salmon roe	15.5	13.5
Japanese Otoro / Bluefin tuna belly	30.0	21.5

Bluefin is available seasonally

CHEF'S SELECTION

Sashimi

Santen / 3 varieties	30.0
Goten / 5 varieties	45.0
Omakase / 7 varieties	72.0

Nigiri

6 piece signature selection	45.0
6 piece selection	25.0
9 piece selection	35.0

20 →

RAKU SIGNATURE NIGIRI

寿司

2 pieces

Signature Tamago In house baked omelette	8.0
Salmon Furikake Tasmanian salmon, furikake	10.0
Tai New Zealand snapper, mullet roe	12.0
Unagi Foie Gras Taiwanese unagi, foie gras, dried yukari, shiso	13.5
Hotate Truffle Japanese hokate scallop, truffle, ponzu	17.0
Otoro Charcoal seared Japanese bluefin otoro tuna belly	20.0
Otoro Truffle Bluefin otoro tartar, truffle	22.5
Tenaga Ebi New Zealand scampi, foie gras, truffle oil, soy jelly	23.5

Bluefin is available seasonally

ROBATAYAKI

炉端焼き

KAISEN / SEAFOOD

Aburi Hotate gf 24.0
Canadian scallop, jalapeno, green apple, garlic mayonnaise

Barramundi Shio Yaki 28.0
Western Australia barramundi, grapefruit ponzu & grilled tomato

Teriyaki King Salmon 32.0
New Zealand teriyaki glazed king salmon w pickled white radish

Gindara Saikyo Yaki 41.0
Alaskan black cod, saikyo miso w pickled cauliflower

Aburi Otoro 38.0
Japanese Otoro tataki w amiyaki tuffle & fois gras

Unagi Kapayaki 19.0
Japanese eel, jalapeno, fennel, mustard seeds & grilled tomato

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YASAI / VEGETABLE

Yaki Zucchini gf v Skewered zucchini w wafu sauce	8.5
Spicy Morokoshi v Chargrilled corn w spicy miso butter	9.0
Teriyaki Jyagaimo Duck fat confit kipfler potatoes, baby spinach w teriyaki glaze	11.0
Moromi Miso Broccolini v Tender stem broccolini moromi miso & ginger	12.0
Teriyaki Chizu Ninjin Heirloom carrots, tahini cream w teriyaki glaze,	16.0
Hachimitsu Kinoko Chargrilled mixed mushrooms w honey soy butter	14.0

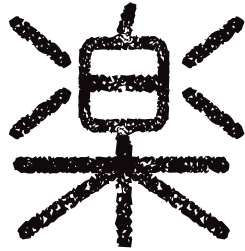
NIKU / MEAT

Yakitori Negima gf Grilled chicken skewers, shallots w yakitori sauce	12.0
Tebasaki Duck fat confit chicken wings w smoked miso butter	14.0
Amiyaki Beef gf Grilled wagyu 5+ beef skewers	23.0
Honetsuki Ramu Niku Lamb short ribs w chilli miso & sweet soy	25.0
Scotch Fillet gf Grilled 150-day grain fed scotch fillet w wafu Sauce, wasabi cream & rhubarb salt	38.0
400 Day Wagyu Grain-Fed Sirloin Marble w rhubarb salt, ponzu, wasabi	
Marble Score 5+ 100g	38.0
Marble Score 5+ 200g	76.0

DEZĀTO

デザート

The Zen Stone signature dish Chocolate crunch, jaconde, seasonal ganache, chocolate orange mousse, charcoal cocoa butter	23.0
Rising Sun gf df nf Baked and Italian meringue cased over mandarin & cassis sorbet	16.0
Tosutogoma Toasted sesame ice cream w caramelised almonds, sticky miso caramel & matcha wafer	17.0
Chizukeki nf White sudachi ganache, cheesecake mousse, muscavado crumb, green tea sponge, sudachi cremeux	18.0
Smashed Eclair White chocolate glaze, matcha eclairs, sudachi cream, almond soil yuzu & raspberry jelly	18.0
Uisukii + Chokorêto nf Yamazaki whisky chocolate fondant w sticky miso caramel, whisky ice cream	18.5
without whisky served warm	16.5
RAKU Chef's Plate A sweet selection of 3 desserts designed to share	48.0
Sorbet & Ice Cream	6.0
Mandarin sorbet	
Cassis sorbet	
Yuzu sorbet	
Matcha sorbet	
Yamazaki Whisky ice cream	
Toasted sesame ice cream	



RAKU IS A TRADITIONAL JAPANESE STYLE OF CERAMIC,
FIRST CREATED IN THE 1500'S. IT IS HAND-SHAPED RATHER THAN
THROWN, AND REMOVED FROM THE KILN WHILST STILL HOT TO LET
COOL IN THE OPEN AIR. THIS PROCESS CREATES UNPREDICTABLE
TEXTURES, COLOURS AND PATTERNS.

RAKU HAS BECOME A HIGHLY REVERED CULTURAL ART FORM IN JAPAN
INVOLVING CRAFTSMANSHIP, SKILL AND INTRICATE FINER DETAILS
- A PHILOSOPHY THAT ECHOES THROUGHOUT THE DESIGN OF OUR
RESTAURANT AND DINING CONCEPT.

RAKUDINING.COM.AU

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RA
KU

WELCOME TO RAKU. WE HAVE CURATED A SELECTION
OF INTERESTING DRINKS TO PARTNER WITH YOUR
FOOD, OR ENJOY ON THEIR OWN MERIT.

IF YOU REQUIRE ANY ASSISTANCE WITH THE MENU,
OUR STAFF ARE HAPPY TO HELP

10% surcharge applies on public holidays

RAKU BEVERAGE TASTING MENU

LOCAL WINE 5 x 100ml

53 P.P.

NV Gallagher Estate Sparkling Duet
2017 Helm Half Dry Riesling
2017 Yarrh Mr Natural Sauvignon Blanc
2017 Eden Road Long Road Pinot Noir
2015 Mount Majura Noble Pinot Gris

PREMIUM WINE 5 x 100ml

73 P.P.

Perrier Jouet Grand Brut, Champagne, FRN
2016 Unico Zelo 'River Sand' Fiano, Adelaide Hills, SA
2017 Spinifex Rose Barossa, SA
2017 Lark Hill Sangiovese, Bungendore NSW
2015 Frogmore Creek Iced Riesling, TAS

SAKE EXPERIENCE 5 x 45ml

55 P.P.

Chiyo Shuzo Shinomine Kimoto, Nara
Akishika Shuzo Okarakuchi, Osaka
Chikuma Kizan Sanban, Nagano
Fujichii Shuzo, Kikutaka, Aichi
Kamemann Shuzo, Kumamoto

4 →

WHISKY & ROBATA SET MENU

MIn 2 Guests

Yakitori negima skewers, shallots,

Grilled amiyaki wagyu beef marble 5+

Gindara saikyo yaki Alaskan black cod w pickled cauliflower

Tender stem broccolini moromi miso & ginger

Spicy morokoshi chargrilled w spicy miso butter

← 5

WHISKY EXPERIENCE

130

Hibiki Harmony Masters Select

Yamazaki Distillers Edition

Hakushu Distillers Edition

Nikka Miyagikyo

Nikka Yoichi

AGED WHISKY

260

Taketsuru 12

Yamazaki 12

Hakushu 12

Taketsuru 17

Hibiki 17

KAKUTERU | COCKTAILS

SAKÉ HIGHBALL 15

Junmai Saké, Regal Rogue Rose Vermouth,
Toasted Coconut Shrub, Soda

YUZU SOUR 17

Mandarin Infused Archie Rose Gin, Yuzushu,
Grapefruit, Thyme & Ginger Syrup, Honey Bitters

FOXY ROXY SPRITZ 18

Lark Hill Pet Nat, Colombo Gin, Strawberry Shrub
Pamelle Grapefruit Liqueur, Shiso

OCEAN TONIC 18

Wakame Washed Four Pillars Gin, Umeboshi Shochu Liqueur,
Nigori Sparkling Saké

RAKU BUCK 18

Fords Gin, Kiwifruit, Robata Smoked Lime,
Booyah Orange and Ginger Kombucha

TOKYO BOULEVARDIER 21

Shichimi Pepper infused Suntory Whisky, Red Bean infused
Averna, Madenii Vermouth

FUJI COSMO (SERVES 2) 32

Shiso Shochu, Cranberry soaked Vodka, Pomegranate,
Violette, Citrus

KUMO SPRITZ	16
Sparkling Junmai, Blackberry, Spice, Garden Yuzu Shrub	
IMPERIAL PUNCH (SERVES 2)	36
Pumpkin infused Hennessy, Appleton Rum, Lemon Chargrilled Orange and Vanilla Shrub, Peyshauds	
MATCHA CACAO FLIP	18
Flor de Cana Rum, Caol isla Whisky, Cacao, Coconut, Matcha, Apple, Egg	
RAKU BOILERMAKER	28
Japanese Craft Beer Matched with Whisky, changes daily	
SHOCHU LEMONADE	15
Calle 23 Tequila, Shochu, Foraged Botanicals, Lemon	
EXPERIMENTAL COCKTAIL	18
Progressive, modern, interesting and out there	
MOCKTAILS	
MURASAKI Lychee, Blueberry, Jasmine	12
KIMIDORI Kiwifruit, Ginger, Shiso	12
SAKURA Watermelon, Passionfruit, Coconut	12

SAKÉ

Our list contains only, hand crafted, small brewery, premium Junmai Sake.

GINJŌ	60ml	180ml	300ml	Bottle
Chokyu Shuzo Bunzaemon, wakayama	9	26	43	98
Aihara Shuzo Ugonotsuki, Hiroshima	11	30	50	110
Moriki Shuzo Suppin Rumiko no, Mie	14	40	66	160
Dewakazura Shuzo Sparkling, Yamagata				39
Chiyo Shuzo Shinomine Kimoto, Nara	14	36	62	154
Amanoto Junkara Junmai, Akita	12	33	58	128
Chikuma Nishiki Kizan Sanban, Nagano	15	42	62	169

DAIGINJŌ	60ml	180ml	300ml	Bottle
Rihaku Shuzo Tokubetsu, Shimane	13	37	62	
Toji Shuzo, Niigata	12	31	52	110
Kaetsu Shuzo Kagnotsuki, Niigata	13	36	58	120
Kameman Shuzo, Kumamoto	18	46		110
Akishika Shuzo Okarakuchi, Osaka	15	42	62	169

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NIGORI 60ml 180ml 300ml Bottle

Fujichii Shuzo Kikutaka, Aichi 14 38 64

Hakkaisan Nigori Sparkling, Niigata 86

YUZUSHU / UMESHU 60ml 180ml 300ml Bottle

Nakano BC, Beni Nan Ko Umeshu, Wakayama 16 42 68 152

Heiwa Shuzo Nigori Umeshu, Wakayama 13 35 55 125

Heiwa Shuzo Tsuru Yuzushu, Wakayama 13 36 57 130

Saito Shuzo Yous time light, Kyoto 10 25 35

Oimatsu Shuzo Nashi Rien, Oita 14 35 62 101

SHOCHU 60ml

Hombo Shuzo, Arawaza Sakurajima, Kagoshima 16

Hombo Shuzo, Kuro Koji Jitake, Kagoshima 15

Tantakatan Godo Shusei Shiso, Hokkaido 13

Kagura Kurouma Mugl, Miyazaki 14

AWA | BUBBLES

NV Zardetto Molin Prosecco Extra Dry, Conegliano ITA	10 / 48
NV Gallagher Estate Sparkling Duet, Canberra District	11 / 55
NV Dominique Portet Brut Rosé, Yarra Valley VIC	68
2015 Patrizi Moscato d'Asti, Piedmonte, ITA	12 / 58
2017 Lark Hill Roxanne Pet Nat, Bungendore NSW	48
NV Perrier Jouet Grand Brut, Champagne FRN	26 / 128

SHIRO | WHITE WINE

2017 Helm Half Dry Riesling, Canberra District	11 / 53
2017 Ravensworth Riesling, Canberra District	78
2016 Voh Buhl QBA Trocken, Pfalz, GER	85
2016 Le Lisse Soie d'Ivoire Chenin Blanc, Loire Valley, FRN	12 / 58
2016 Yelland & Papps YP Vermentino, Barossa Valley SA	11 / 53
2017 Unico Zelo "River Sand" Fiano, Riverina NSW	15 / 73
2017 Jamsheed Rousanne, Beechworth VIC	14 / 68
2017 La Prova Pinot Grigio, Adelaide Hills SA	53
2017 Mount Majura Pinot Gris, Canberra District	13 / 63
2017 Yarrh "Mr Natural" Sauvignon Blanc, Murrumbateman	10 / 46
2015 Mahana Sauvignon Blanc, Nelson NZ	72
2016 Francois Chidaine La Touraine Sauvignon Blanc Loire Valley, FRN	77
2016 Clonakilla Viognier Nouveau, Canberra District	74
2015 Domaine Bernard Defaix Petit Chablis, Burgundy, FRANCE	92
2017 Bannockburn "1314AD" Chardonnay, Geelong VIC	16 / 78
2017 Gallagher Estate Chardonnay, Canberra District	56
2015 Eden Road 'Margle' Chardonnay, Canberra District	120

ALSO AVAILABLE IS OUR RESERVE WINE LIST, FOR THOSE EXTRA SPECIAL OCCASIONS

ROSÉ

2017 Eden Road Long Road Rose, Murrumbateman	11 / 54
2016 Jamsheed 'Harem Series' José Rosé, Beechworth, VIC	12 / 58
2017 Spinifex Rose, Barossa, SA	15 / 73
2016 Minim Floyd Rose, Heathcote, VIC	70

AKA | RED WINE

2017 RAKU Barbera by Three Lads, Canberra	9 / 43
2017 Eden Road Long Road Pinot Noir, Murrumbateman	13 / 62
2016 Farr Rising Pinot Noir, Geelong VIC	97
2016 Long Rail Gully Pinot Noir, Murrumbateman	88
2017 Lark Hill Sangiovese, Bungedore NSW	16 / 78
2017 Ravensworth "Tinto" Grenache, Temp, Graciano, Canberra	78
2015 Mount Majura Temp, Shiraz, Graciano, Canberra	14 / 68
2016 Altosur Las Minas Reserva Malbec, Mendoza, ARG	12 / 58
2014 Peppertree 'Calcare' Cabernet Sauvignon, Coonawarra, SA	90
2014 Yangarra Old Vine Grenache, McLaren Vale SA	88
2015 Three Lads Shiraz, Canberra	10 / 48
2017 Mada Syrah Nouveau, Murrumbateman, NSW	80
2016 Clonakilla 'O'riada' Shiraz, Canberra	94
2012 Spinifex Old Vines Shiraz, Barossa Valley, SA	120
2016 Unico Zelo 'Cherry Fields' Dolcetto, Adelaide Hills, SA	9 / 44

ALSO AVAILABLE IS OUR RESERVE WINE LIST, FOR THOSE EXTRA SPECIAL OCCASIONS

BĪRU | BEER

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ON TAP

Orion, Okinawa	8 / 11
RAKU Seasonal Ale by Jindabyne Brewing	9 / 12
Asahi Black, Osaka	10 / 13

BOTTLES

Asahi Soukai (Mid Strength)	8
Sapporo	10
Kirin Nogodoshinama (Gluten Free)	11
Hitachino Dai Dai Ale	15
Hitachino Espresso Stout	15
Hitachino Red Rice Ale	15
Coedo Shiro Hefeweizen	14
Coedo Sweet Potato IPA	14
Tokyo Kujukuri Pale Ale	16
Young Henrys Cloudy Cider	10
Lychee Cider	10

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JAPANESE WHISKY

Suntory Kakubin	9
Suntory Kakubin 43	12
Suntory Chita	15
Hibiki Harmony	15
Hibiki Harmony Masters Select	20
Hibiki 17	65
Yamazaki Distillers Reserve	17
Yamazaki 12	32
Yamazaki 18	115
Hakushu Distillers Reserve	17
Hakushu 12	35
Hakushu 18	95
Nikka Super Rare	18
Nikka All Malt	18
Nikka Pure Black	26
Nikka Coffey Malt	19
Nikka Coffey Grain	19
Nikka From The Barrel	15
Nikka Taketsuru Pure Malt	16
Nikka Taketsuru 12	21
Nikka Taketsuru 17	65
Nikka Taketsuru 21	115
Nikka Yoichi	18
Nikka Yoichi Distillery Door Release	40
Nikka Miyagikyo	18
Nikka Miyagikyo Distillery Door Release	40
Mars Cosmo Maltage	15
Mars Iwai 'Tradition' Whisky	12
Mars Iwai Wine Cask	23
Ichiro's Malt Wine Cask	38
Ichiro's Mizunara Wood Reserve	55
Ichiro's Malt Double Distilleries	48
Eigashima Akashi White	23
Eigashima Akashi red	23
Yamazakura cherry	19
Togouchi Premium	23

AUSTRALIAN WHISKY

Archie Rose White Rye	12
Starward Wine Cask	13
Hellyers Road	14
Limeburners Solera Cask	21
Bakery Hill Double Wood	22
Bakery Hill Peated	22
Overeem Port Cask	35
Sullivans Cove Double Cask	28

WORLD WHISKY

Buffalo Trace	9
Gentleman Jack	10
Makers Mark	10
Rittenhouse	12
Woodford Reserve	12
Monkey Shoulder	10
Bushmills	10
Redbreast 15yr	23
Caol Ila 12yr	17
Talisker 10yr	15
Lagavulin 16yr	18
Balvienne 14yr Carribbean Cask	21

TEQUILA/MEZCAL

Calle 23 Blanco	9
Del Maguey Vida Mezcal	11
Ocho 2016 Reposado	18
Ocho 2016 Anejo	25
Fortaleza Blanco	16
Fortaleza Anejo	21

RUM

Flor De Cana White 4yr	9
Flor De Cana Anejo 4yr	10
Germana Cachaca	10
Inner Circle Green	10
Angostura 7yr	11
Bacardi 8yr	12
Bundaberg Master Distillers	12
Appleton Estate 12yr	14
Diplomatico Exclusiva	15
Eldorado 12yr	16
Ron Zacapa	16

VOODKA

666 Vodka	9
Titos	9
Belvedere	11
Grey goose	11

GIN

Fourpillars Rare Dry	9
Applewood Distillery	11
Distillery Botanica	12
West Winds Cutlass	12
Orphir Gin	12
Botanic Australis	13
Animus Arboretum	13
Archie Rose Dry	11
Archie Rose Distillers Strength	15
Archie Rose Horisumi Autumn	15
Archie Rose Horisumi Winter	15
Archie Rose Horisumi Spring	15

APERITIF/DIGESTIF/VERMOUTH

Campari	9
Aperol	8
Madenii Rosso	8
Noilly Prat Dry	8
Regal Rogue Rose	8
Averna	8
Frenet Branca	10
Red Okar	12
Belsazar Sweet	12
Grande Absente	12

DESSERT WINES

2016 Frogmore Creek Iced Riesling, Southern Tasmania	12 / 60
2014 Mitchell Noble Semillon, Clare Valley, SA	45
2015 Mount Majura Noble Pinot Gris, Canberra Distrct	50
2016 Long Rail Gully SSC Shiraz, Murrumbateman, NSW	70

LIQUEUR

Luxardo Maraschino	8
Disaronno	9
Cointreau	9
Frangelico	9
Pierre Ferrand Curacao	11
St Germain Elderflower	11
Chartreuse	12
Mr Black Coffee Liqueur	10
D.O.M Benedictine	10

BRANDY/COGNAC

Hennessy VSOP	12
Remy Martin VSOP	12
Delord Bas Armangac	13
Domfrontais Calvados	13