

ENTREES

Don't forget to treat our staff with kindness.

MS KIM





Scan QR code to order online or come up to the bar :)

Spring Rolls		Rice Paper Rolls
PORK & PRAWN - Pork and prawn mince, selected vegetables VEGETARIAN - mushroom mixed with root vegetables	\$18.90 \$18.90	ROAST PORK - In house roasted pork, Vermicelli, lettuce, pickles and herbs WAGYU BEEF - Marinated lemongrass beef, vermicelli, lettuce and herbs
Banh Mi		Crispy Chicken Wings

Banh Mi

\$19.90 ROAST PORK - Asian salad served in soft buns

MAINS

Lamb Cutlets

Marinated lamb cutlets, mint sauce, Asian salad

Sticky Pork Ribs

\$36.90

\$28.90

Selected cut pork ribs served with apple salad

Braised Ginger Chicken \$28.90

Slow cooked chicken Maryland, garlic, onion, shallots and ginger

Barramundi Clay Pot \$36.90

Barramundi fillets, Caramelised sauce, pork belly and mixed spices

Vietnamese Beef Steak \$69.90

Australian wagyu porterhouse, roasted potatoes, sweet potatoes, broccoli, egg and served on a hot plate

Vietnamese Pancake

PORK & PRAWN - A traditional Vietnamese pancake with pork and prawn served with a side of lettuce and nuoc mam

VEGETARIAN - A traditional vietnamese pancake with mushrooms, seasonal vegetables and a side of lettuce and soy sauce

Side of Steamed rice or Roti Bread \$5.00 Grilled Chicken Salad

Mixed salad with a vinaigrette dressing

Chicken winglets with chilli coriander

dressing and Asian salad

\$27.90

\$18.90

\$19.90

\$19.90

Rack of Lamb Ribs \$32.90

Lamb ribs, mint cucumber salad

Vermicelli Noodle Salad

Noodles with lettuce, mixed herbs and nuoc mam WAGYU BEEF **\$26.90 ROAST PORK** \$24.90

Paw Paw & Mango Salad (v) \$28.90

Wagyu beef with a salad made up of pawpaw, mango, pickles, herbs and Ms Kim dressing

Pan-seared Salmon

\$36.90

Salmon fillet accompanied with seasonal veg tossed in an Asian dressing

Fried Silky Tofu (V)

\$27.90

Crumbed deep-fried tofu served with a side of season veg and a caramelised onion and soy sauce

Salt & Pepper Calamari

\$28.90

Calamari with a side of charred orange salad tossed in Ms Kim dressing

\$33.90



GIN & TONIC

Angry Duck

G&T \$15 | B \$90

The Angry Duck gin is a classic London dry style gin, a classic juniper driven spiri. It's smooth, rich and dangerously easy to drink.

The Best Day Ever G&T \$15 | B \$90

The Best Day Ever is a cherry soaked gin, juniper spirit left to soak on Tasmanian cherries for a month. Its flavour is light, clean and subtly sweet

Otways Forrest Gin G&T \$15 | B \$90

The Forrest gin is quite literally the forest floor using native ingredients live river mint and eucalyptus. It's soft smooth and gentle with a beautiful blend of aromatic botanicals

Asian spiced Gin

G&T \$15 | B \$90

The Asian Spiced gin is a blend of the desi vodka, based on a maharaja's vodka recipe and juniper spirit. Its flavour is quite literally curry In a bottle

The Mighty Apollo SHOT \$17 | B \$150

Inspired by the Melbourne strongman of the same name, the mighty Apollo is juniper spirit aged in Pedro Ximines sherry barrels for two years. It is rich, bold and smooth, perfect for a whiskey drinker or someone who likes an adventure

Williamstown Gin G&T \$15 | B \$90

With hints of anise and lavender, this complex gin was created to honour the hardworking souls that graced our local docks and surrounds in the mid-19th century

GIN COCKTAILS

Gin Martini Angry Duck and Dry Vermouth	\$20
French 75 Angry Duck gin or Best Day Ever gin, champagne, lemon and sugar syrup	\$22
Negroni Angry Duck gin, Campari, Lillet and sweet vermouth	\$22
Americano Angry Duck gin, Campari, Lillet and sweet vermouth and soda water	\$22
Lime Rickey Angry Duck gin, lime, sugar syrup and mineral water	\$20
Gin Mule Angry Duck gin, lime and ginger beer	\$20
Tom Collins	\$20
Angry Duck gin, lemon and soda water Gimlet Williamstown Gin, lime and sugar Syrup	\$20
Vesper Martini Angry Duck and Lillet	\$22

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THE DISTILLERS BAR



WINF



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Flaxman Riesling	G \$16 B \$50
Flaxman Chardonnay	G \$16 B \$50
Shiraz	G \$16 B \$50
Prosecco	G \$16 B \$50
Champagne	G \$25 B \$120
BEER	
Deer on Ten	

Beer on Tap P \$12 | G \$9 Bertie Apple Cider \$10 CAN Peroni \$10 BOTTLE

SPECIAL COCKTAILS

Blood Orange Gin Dog Angry Duck gin, blood orange liqueur, aperol, lemon and soda water	\$22
Fred's Bitter Kiss Negroni, blood Orange liqueur, bitters and champagne	\$22
Williamstown sunrise The Mighty Apollo, honey, mint and orange	\$23
Melbourne Negroni Coffee gin, Campari, Lilet, and sweet vermouth	\$22
Mighty Sazerac The mighty Apollo gin, absinthe, sugar and peychauds bitters	\$23
The Bees Knees The mighty Apollo, honey and lemon	\$23
Ms Kim's Mojito Williamstown Gin, lime, sugar syrup, mint and soda water	\$22

TASTINGS Tasting Paddle

\$25 PP

Experience a tasting journey with 10ml samples of our five signature gins, and enjoy a 10% discount on bottle purchases. <u>Please be aware</u>: During busy periods, we do not offer the paddle or permit more than four tasting paddles per table/group. Thank you for your understanding.

NON ALCOHOLIC

Soft Drinks Coke, Lemonade, Ginger beer, Coke zero

Mocktails

\$4.50

\$8.50

Molly's Mocktail - Raspberry cordial, lemon, lime & soda water Ginless Mule - bitters, lime, mint and Gingerbeer