



MS KIM

FOOD MENU

NO SPLIT BILLS.

10% SURCHARGE ON PUBLIC HOLIDAYS

Allergy Notice: We can't guarantee that cross-contamination won't occur.

ENTREES

Home Made Spring Rolls \$20

PORK & PRAWN - Pork and prawn mince with selected vegetables. 4 per serve.

VEGETARIAN - Mushrooms mixed with root vegetables. 4 per serve.

Crispy Chicken Wings (GF) \$20

Chicken winglets with chilli coriander dressing and Asian salad. 6 - 7 pieces depending on size.

Banh Mi \$21

In-house roast pork with Asian salad, served in soft buns. 2 buns per serve.

MAINS

GF: Gluten Free V: Vegetarian

Lamb Cutlets (GF) \$36

Lemongrass marinated lamb cutlets, pan seared served with mint sauce and seasonal vegetables.

Sticky Pork Ribs (GF) \$39

Pork ribs cooked in a sticky sauce served with apple salad. **Recommended** with steamed rice or roti bread.

Braised Ginger Chicken (GF) \$31

Slow cooked Maryland chicken with ginger, chilli, garlic, onion and shallots. Served in traditional clay pot. **Recommended** with asian salad and steamed rice.

Barramundi Clay Pot (GF) \$39

Barramundi fillets, Caramelised sauce, pork belly and mixed spices. served in a traditional clay pot. **Recommended** with asian salad and steamed rice.

Sizzling Beef Steak (GF) \$76

Australian wagyu porterhouse marble 4-5, with roasted potatoes, broccoli and egg served on a hot plate.

Vietnamese Pancake (GF)

PORK & PRAWN - A Traditional savoury Vietnamese pancake with pork and prawn served with a side of lettuce and nuoc mam. **\$31**

VEGETARIAN - A Traditional savoury pancake with seasonal vegetables and a side of lettuce and soy sauce. **\$30**

Extras \$6

Roti Bread

Steamed Rice

Asian Salad

Rice Paper Rolls

ROAST PORK - Inhouse roasted pork, vermicelli, lettuce, pickles and herbs. (GF) **\$20**

WAGYU BEEF - Marinated lemongrass beef, vermicelli, lettuce, and herbs **\$22**

VEGETARIAN - Fried Tofu, Vermicelli, lettuce, carrots, and herbs. (GF) **\$20**
4 Pieces per serve

Desserts \$16

Homemade Banana Fritters with a side of vanilla ice cream and maple syrup

Homemade Sticky Date Pudding With a side of ice cream

Banh Canh Roast Pork (GF) \$29

Vietnamese noodle soup with in-house roast pork and chicken broth

Rack of Lamb Ribs \$35

Oven roasted lamb ribs basted in sweet hoisin glaze, served with fresh side of salad.

Vermicelli Noodle Salad

Noodles with lettuce, pickles, mixed herbs and nuoc mam

WAGYU BEEF \$27 **ROAST PORK (GF)** \$26

Paw Paw & Mango Salad \$30

Wagyu beef slices and a salad made up of pawpaw, mango, pickles, herbs and nuoc nam.

Vietnamese Beef Stew (GFO) \$36

Authentically spiced slow cooked beef with carrots & Toasted garlic sourdough bread.

Fried Silky Tofu (V,GF) \$29

Deep-fried silken tofu tossed in salt and pepper served with, Enoki Mushroom, and caramelised soy sauce.

Salt & Pepper Calamari \$30

Fried calamari accompanied with charred orange salad tossed in dressing.

Taste Test: A Ms Kim Feed

Can't decide? Just let Ms Kim feed you a selection of favourite dishes. Enjoy the experience of different flavours.

\$60 Per Person

\$70 Per Person

\$80 Per Person

\$90 Per Person



THE DISTILLERS BAR

DRINKS MENU

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GIN & TONIC

Angry Duck G&T \$16 | B \$75

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

The Best Day Ever G&T \$16 | B \$75

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 \$16 | B \$90

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

Asian Spice Gin G&T \$16 | 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 \$18 | B \$150

Inspired by the Melbourne strongman of the same name, the Mighty Apollo is juniper spirit aged in Pedro Ximenez sherry barrels for two years. It is rich, bold and smooth, perfect for a whiskey drinker or someone who likes an adventure. Served over ice with an optional soda water on the side.

Williamstown Gin G&T \$16 | B \$75

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

WINE

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|-----------------|--------|---------|
| Pinot Noir | G \$16 | B \$69 |
| Riesling | G \$16 | B \$65 |
| Chardonnay | G \$16 | B \$65 |
| Pinot Grigio | G \$16 | B \$65 |
| Shiraz | G \$16 | B \$65 |
| Prosecco | G \$16 | B \$65 |
| Sauvignon Blanc | G \$16 | B \$65 |
| Rosé | G \$16 | B \$65 |
| Champagne | G \$25 | B \$125 |

BEER

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|-------------------------|------|
| Vietnamese Beer (Lager) | \$11 |
| Apple Cider | \$11 |
| Peroni Red | \$11 |
| Zero Alcohol Beer | \$10 |

NON ALCOHOLIC

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| Soft Drinks | \$5.00 |
| Coke, Lemonade, Ginger beer & Coke Zero | |
| Mocktails | \$10.00 |
| Molly's Mocktail - Raspberry cordial, lemon, lime, soda water and lemonade | |
| Ginless Mule - Bitters, lime, mint and ginger beer | |

TASTING PADDLE \$27 PP

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

GIN COCKTAILS

Gin Martini \$22.00

Angry Duck gin and Dry Vermouth

French 75 \$22.00

Angry Duck gin or Best Day Ever gin, Prosecco, Lemon and Sugar syrup

Negroni \$22.00

Angry Duck gin, Campari, Lillet and Sweet Vermouth

Aviation \$22.00

Angry Duck gin, lemon juice, Creme de Violette and Luxardo

Lime Ricky \$22.00

Angry Duck Gin, Lime, Sugar syrup and Soda Water

Gin Mule \$22.00

Angry Duck gin, lime, ginger beer and mint

Tom Collins \$22.00

Angry Duck gin, lemon and soda water

Gimlet \$22.00

Williamstown gin, lime and sugar syrup

Vesper Martini \$22.00

Angry Duck gin and Lillet

SPECIAL COCKTAILS

Blood Orange Gin Dog \$22.00

Angry Duck gin, blood orange liqueur, aperol, lemon and soda water

Fred's Bitter Kiss \$22.00

Negroni mix, blood orange liqueur, bitters and Prosecco

Williamstown Sunrise \$23.00

The Mighty Apollo, honey syrup, blood orange liqueur, mint and soda water

Melbourne Negroni \$22.00

Coffee infused vodka, campari, lillet, and sweet vermouth

Mighty Sazerac \$23.00

Barrel aged vodka, absinthe, sugar and peychauds bitters

The Bees Knees \$23.00

The mighty Apollo, honey and lemon

Ms Kim's Mojito \$22.00

Williamstown Gin, lime, sugar syrup, mint and soda water

Lemon Merguine Martini \$22.00

Angry duck gin, Limoncello, triple sec, sugar syrup and lemon juice