

Drinks

Sparkling Water 10 btl

Cocktails

Margarita 24

Espresso Martini 24

Gin & Tonic 16

Beers

Asahi 10

Coffee & Tea

Café Latte / Cappuccino / Espresso / Long Black 5

English Breakfast / Peppermint / Chamomile 5

Cola / Lemon Lime & Bitters 5



MuNoir

— THE PINOT PLACE —

Vegetarian / Vegan

Olives [VG]	10
house confit, Kalamata and green olives	
Spring Onion Bread [VG]	14
handmade, soy vinegar sauce	
Shiitake Arancini [V]	18
handmade, shiitake, cheese, truffle mayo, 3pcs	
Kombu Tofu [VG]	16
spiced dried radish, garlic, shallot, kombu sauce, sesame oil	
Vegetable Tempura [VG]	22
seasonal vegetables, mayo	

Seafood & Meat

Pan-seared Scallops	27
XO sauce, garlic, spring onion, 3 pcs	
Soft-shell Crab Guo Baos	24
vegetable pickles, sriracha mayo, 2 pcs	
Crispy Chicken	20
chicken thigh, yuzu mayo	
Pan-fried Pork Dumplings	20
XO sauce, sesame oil, 4 pcs	
Cumin Braised Lamb Ribs [G opt]	22
London Valley lamb rib, cumin, 2 pcs	

Food & Wine Workshop

Pinot Flights

Sommelier-Led Experience, booking is required, minimum of 2 guests

Domestic **78**
3 wines + 3 paired small

International **128**
5 wines + 5 paired small

Note: Each wine is 75 ml

Large

Truffle Mushroom Tofu [VG]	38
seasonal vegetables, red wine reduction	
Pan-fried Duck Breast [G]	42
parsnip puree, plum sauce, vegetable crisps	
Hearty Braised Beef Rib	68
mash potato, vegetables, five spice glaze	

Grilled

Grilled Octopus Tentacles [G]	27
Western rock octopus, romesco sauce, prawn oil, cucumber, almond	
Grilled Pork Skewer	18
lemon-lime chili sauce, 2 skewers	
Grilled Thai Beef Salad [G]	36/48
South Australian grain-fed tenderloin, thinly sliced, medium rare, cucumber, carrot, Thai sauce	

Sweet

Pinot Noir Poached Pear [G] [V]	15
ice cream & crunchy nuts	
Italian Doughnuts [V]	16
Vanilla sugar, vanilla ice cream	
Lava Cake [V]	18
dark chocolate, mixed berry compote	

[G] Gluten Free [V] Vegetarian [VG] Vegan

Please inform our staff of any allergies or dietary needs.