

R U S T I C T H A I C U I S I N E

Soft Drinks & Thai Drinks

SOFT DRINKS

Coke / Coke Zero / Fanta / Solo / Pasito / Lemonade	\$4.5
Soda Water / Tonic / Ginger Ale	\$5
Bundaberg (Ginger Beer / Tropical Mango / Guava)	\$5.5
Juices (Apple / Pineapple / Orange)	\$6.5
Lemon, Lime & Bitters	\$8
San Pellegrino Sparkling Water 750ml	\$9.5

THAI DRINKS

all alcohol-free — made in-house

Samui Sunset	\$9
<i>Pineapple and orange poured over grenadine — our sunset in a glass</i>	
Sexy Lady	\$8
<i>Thailand's classic red soda — sweet, sour, sparkling, fresh lime</i>	
Lychee Aloe Vera	\$9
<i>Lychee and lemonade with tender aloe vera pieces</i>	
Mango Ice Tea	\$9
<i>Iced tea, ripe mango, a splash of lemonade</i>	
Plum Soda	\$8
<i>Thai plum soda with a salty pickled plum — sweet, salty, sour</i>	
Mango Juice	\$8
<i>Chilled and poured over ice with fresh mango</i>	
Coconut Juice	\$8
<i>Light, clean and naturally sweet</i>	
Raspberry Lemonade	\$7
<i>Raspberry and lemonade over ice — the kids' favourite</i>	

HOT TEA

Jasmine / Green / Peppermint / English Breakfast	\$6
<i>also Berries, Camomile and Earl Grey</i>	

Beer & Spirits

SINGHA ON TAP

Thailand's original premium lager — pouring fresh

Schooner	\$8
Pint	\$9.9
Jug	\$26

BOTTLED BEER & CIDER

Singha / Chang	\$9
Asahi / Corona / Coopers Original Pale Ale	\$9
Great Northern Super Crisp 3.5%	\$8.5
Somersby Apple Cider	\$9
Coopers Ultra Light 0.5%	\$7

SPIRITS

mixer included

Vodka (Absolut)	\$11
Rum (Bacardi)	\$11
Whisky (Jim Beam / Johnnie Walker Red)	\$11
Whisky (Jack Daniel's / Johnnie Walker Black)	\$12
Gin (Bombay Sapphire)	\$12
Tequila (Sierra)	\$13
Aperol	\$11

Cocktails

Shaken and poured to order

Aperol Spritz	\$18
<i>Aperol, sparkling wine, soda and fresh orange — the long summer favourite</i>	
Old Siam	\$19
<i>Jack Daniel's, tamarind, triple sec, fresh lime and ginger ale — our own</i>	
Lychee Martini	\$18
<i>Bacardi, lime cordial, lychee syrup, fresh lime — shaken, served with lychees</i>	
Long Island Iced Tea	\$20
<i>Vodka, tequila, gin, rum, triple sec, a splash of Coke and fresh lime</i>	
Beach Babe	\$19
<i>Vodka, Malibu, pineapple juice, topped with coconut ice cream</i>	
I Dare You	\$19
<i>Gin, triple sec, lime, bitters, sparkling wine, tajin rim</i>	
Cosmopolitan	\$18
<i>Vodka, triple sec, cranberry juice, grenadine and fresh lime</i>	
Lost in Japan	\$18
<i>Midori, vodka, apple juice, lemonade and fresh lime</i>	
Tequila Sunrise	\$17
<i>Tequila, pineapple and orange juice poured over grenadine</i>	
Mimosa	\$13
<i>Sparkling wine and fresh orange — a Sunday lunch favourite</i>	

Sparkling & White Wine

SPARKLING

glass / bottle

Hither & Yon Prosecco	\$45
MURRAY DARLING	
<i>Crunchy pear and green apple — crisp, lively, brut style, perfect with the entrées</i>	
Hither & Yon Petit Rouge	\$50
MCLAREN VALE	
<i>Sparkling muscat — strawberry, lychee and chai, lightly sweet, tames the chilli</i>	
Bird in Hand Sparkling 	\$59
SOUTH AUSTRALIA	
<i>Pale pink pinot bubbles — strawberry and citrus blossom, a glass for celebrating</i>	
House Sparkling	\$10
<i>Rotating house pour — ask what's open tonight</i>	

WHITE WINE

glass / bottle

Hither & Yon Fiano	\$13 / \$50
MCLAREN VALE	
<i>Sunny Italian variety — white florals, grapefruit and almond, loves chilli and seafood</i>	
Sidewood Sauvignon Blanc 	\$14 / \$55
ADELAIDE HILLS	
<i>Cool-climate passionfruit and citrus — crisp and dry, made for the Thai salads</i>	
Naked Run 'The First' Riesling	\$50
CLARE VALLEY	
<i>Best Riesling Trophy, Royal Melbourne · Wine of Provenance Trophy, Royal Adelaide</i>	
<i>Zesty lime and slaty minerality — lovely with tom yum and larb</i>	
Hither & Yon Chenin Blanc	\$50
MCLAREN VALE	
<i>Classic French variety — lemon barley, waxy texture, great with rice and chicken</i>	
Belena Pinot Grigio 	\$50
BAROSSA VALLEY	
<i>Nashi pear and green apple, crisp mineral finish — lovely with spring rolls and dumplings</i>	
Spring Seed 'Four o'clock' Chardonnay  	\$50
MCLAREN VALE	
<i>Unoaked — nectarine, green apple and lime, crisp with grilled chicken and satay</i>	
The Violinist Verdelho	\$54
MOLLYDOOKER · MCLAREN VALE	
<i>Pineapple, lychee and peach — creamy and generous, try with sweet & sour or pong garee</i>	

Rosé, Red & Moscato

ROSÉ

glass / bottle

Willunga 100 Grenache Rosé	\$13.5 / \$53
MCLAREN VALE	
<i>Strawberry and citrus — dry and crisp, a natural with pad thai and prawn dishes</i>	
Glenville Rosé	\$45
SELICKS HILL · MCLAREN VALE	
<i>Dry Provençal style — made for our spicier dishes</i>	
Hither & Yon Rosato 	\$50
MCLAREN VALE	
<i>Italian aglianico blend — watermelon, grapefruit and thyme, savoury with grilled meats</i>	

RED WINE

glass / bottle

Hither & Yon Grenache Mataro	\$13 / \$50
MCLAREN VALE	
<i>Juicy red fruit, roasted spices, long finish — elegant, try with the pork belly</i>	
The Boxer Shiraz	\$13.5 / \$53
MOLLYDOOKER · MCLAREN VALE	
<i>Bold and plush — plum, mocha and licorice, made for the massaman beef</i>	
Battle of Bosworth 'Heretic'  	\$54
MCLAREN VALE	
<i>Gold (96 pts), 2025 Melbourne Royal Wine Awards · Consistency of Excellence Award</i>	
<i>Touriga blend — dark fruit, floral, medium body</i>	
Spring Seed Pinot Noir  	\$50
MCLAREN VALE	
<i>Light, bright, made for chilling — cherry and spice, a natural with duck</i>	
The Scooter Merlot	\$53
MOLLYDOOKER · MCLAREN VALE	
<i>Soft and perfumed — raspberry, violets and gentle spice, try the pork on sticky rice</i>	
Willunga 100 Cabernet Shiraz	\$53
MCLAREN VALE	
<i>Blackberry, plum and dark chocolate — firm and savoury, one for the beef salad</i>	
Hither & Yon Malbec 	\$53
MCLAREN VALE	
<i>Blackberry, plum, violets and nutmeg — full-bodied to enjoy with meat and curry</i>	

MOSCATO

Spring Seed 'Sweet Pea' Moscato  	\$39
MCLAREN VALE	
<i>Lightly sparkling and just 8% — floral, gently sweet, savoury finish, cools the chilli</i>	