

# EAT SUM THING

## SMALL THINGS

### Umami Fries - \$14

Deep-fried straight cut fries, umami seasoning powder, slow roasted garlic aioli

### Focaccia With Butternut Pumpkin Hummus - \$16

In-house focaccia, butternut pumpkin carrot hummus, grilled seasonal vegetables, chips, fried capers, citrus smoked vinaigrette

### Skewered Bulgogi Beef & Rice Cake - \$19

Marinated ribeye beef cubes with in-house bulgogi and deep-fried Korean rice cakes glazed with spicy sauce, grilled over coals

### Mac & Cheese Balls - \$19

Macaroni cooked with creamy triple cheese sauce, aged balsamic, smoked sea salt, shaved grana padano parmesan

### Spicy Drumlets - \$17

Deep-fried drumlets coated in a spicy emulsion of smoked hot sauce, chile habanero, chile chipotle, lime wedge

### Grilled Caesar - \$17

Brown butter anchovy sauce, grilled baby gem, citrus pistachio extra virgin olive oil spread, shaved grana padano parmesan, aged balsamic, pickles

### Padron Peppers - \$17

Blistered padron peppers and finished over coals, citrus yoghurt, green salsa

### Chicken Karaage with local seasoning - \$17

Deep-fried chicken, kecap manis glaze, bawang goreng, toasted sesame seeds, sambal mayo

### Otah Nuggets - \$18

Deep-fried muar mackerel otah nuggets, "tzatziki" sauce

### Creamy Pork Dumplings - \$22

Pork and vegetable dumpling, guanciale, lemon butter, egg cheese sauce, black pepper,

### Crab Toast - \$19

Crab claw mixed with egg brown butter aioli, toasted butter brioche, ikura, pickles, herbs

## BIG THINGS

### Ragu & Cheese Pancake - \$28

Asian pancake, slow-cooked beef & pork ragu, shaved grana padano parmesan, cherry tomato confit, EVOO

### Grilled Chicken with Cauliflower & Zucchini - \$28

Sous vide chicken thigh, cauliflower hummus, grilled zucchini, cherry tomato, roasted spiced cauliflower florets, garlic oil, citrus yogurt

### Australian Barley-fed Ribeye - \$42

Australian free-range barley-fed ribeye, umami fries, mushroom butter, butter beef jus sauce

### Miso Cod - \$32

Atlantic cod, miso brown butter sugarloaf, charred leeks, soy shiitake, collagen broth, crispy garlic, rice puff, lemon oil

### EST Burger - \$29

Brioche burger bun, smoked beef patty, romaine slaw with lemon vinaigrette, sliced cheddar cheese, caramelized onion, EST sauce, umami fries

### Deep Fried Battered Cod - \$29

Deep-fried battered Atlantic cod, herb buttered désirée potato, sweet pea salad, tar tar sauce

### EST Shrimp Noodles - \$29

Ponzu marinated grilled shrimp, bucatini, angel hair, shellfish butter sauce, crispy garlic, sambal

# EAT SUM THING

Housepour Spirits  
Hard Seltzer

\$15 / \$240  
\$15

## BEERS

Local Beer By The OFFDAY COMPANY (500ml Pint)	\$18
OFFDAY EASY IPA (330ml Bottle)	\$18
OFFDAY HAZY IPA (330ml Bottle)	\$18
HITACHINO NEST LAGER	\$18
HITACHINO NEST WHITE ALE	\$18
GP - GARAGE PROJECT BEER	\$18
GP CHPPER (Hazy Pale Ale)	\$18
GP WHITE MISCHIEF (Salted White Peach Sour)	\$18
GP GHOST LIGHT (Hazy IPA)	\$18
GP PERNICIOUS WEED (Imperial IPA)	\$18
GP HAPI DAZE (HAZY IPA)	\$18
GP TINY (0%)	\$15

## GIN

Hendricks	\$20 / \$280
Aviation	\$20 / \$280
Brass Lion	\$20 / \$250
Roku	\$20 / \$250
Tanqueray	\$20 / \$250
Monkey 47 (500ml)	\$20 / \$250

## TEQUILA

Codigo 1530 Reposado	\$30 / \$350
Codigo 1530 Rosa	\$25 / \$330
Codigo 1530 Blanco	\$20 / \$280
Patron Silver	\$20 / \$280

## BOURBON

Makers Mark	\$25 / \$280
Knob Creek	\$25 / \$280
Jack Daniels	\$20 / \$250

## WHISKEY

Yamakazi Distillers Reserve	\$30 / \$350
Hibiki Harmony	\$30 / \$350
Macallan 12 Yrs	\$25 / \$330
Talisker 10 Yrs	\$20 / \$290
Chivas 18 Yrs	\$20 / \$290
Glenfiddich 12 Yrs	\$20 / \$290
Nikka From the Barrel (500ml)	\$20 / \$250
Monkey Shoulder	\$20 / \$250
Suntory Hakubin	\$20 / \$250
Johnnie Walker Black	\$20 / \$250

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## RUM

Kraken Spiced	\$20 / \$280
Diplomatico Reserva	\$20 / \$280
Plantation White	\$20 / \$280
Plantation Dark	\$20 / \$280

## VODKA

Grey Goose	\$20 / \$280
EFFEN	\$20 / \$250
Skyy	\$20 / \$250

## SPARKLING

Prosecco	\$20 / \$95
Veve Clicquot Yellow Label	\$210
Louis Roederer 242 Brut	\$250
Dom Perignon	\$580
Krug Grande Cuvee	\$620

## SAKE

Ohmine Junmai Daiginjyo 2 Grains (720ml)	\$220
Kiku Masamune (1.8L)	\$220
Shochu	\$15 / \$180
Ohmine Junmai Daiginjyo 3 Grains (720ml)	\$180
Hakkaisan Tokobetsu Junmai (720ml)	\$100
Umeshu	\$15 / \$85
Masumi Sanka Junmai Daiginjyo (330ml)	\$60

## COCKTAILS

Sangria	\$25
Negroni	\$25
Aperol Spritz	\$25
Verba Caipirinha	\$25
Long Island Iced Tea	\$25
Cinnamon Old Fashioned	\$25
Whiskey Sour	\$20
Yuzu Collins	\$20
Dark & Stormy	\$20
Mojito	\$20
Paloma	\$20

## SHOTS

Berliner Luft	\$15
Sambuca	\$15
Apple Sourz	\$15
Yuzu Sour	\$15
H-rated	\$15

## NON - ALCOHOLIC

Club Mate	\$10 / \$20 [spiked]
Soft Drinks	\$5
Bottled Water	\$5
Mocktails	\$10

# EAT SUM THING

## NATURAL WINES

<b>Delinquente Roxanne the Razor</b> (RIVERLAND) MONTEPULCIANO, NERO D'AVOLA	<b>\$20 / \$95</b>
<b>BODEGAS MORAZA 2020</b> (Spain) Rioja	<b>\$120</b>
<b>Domaine de Perillieres Costieres de Nimes 2021</b> (Rhône) Syrah, Grenache	<b>\$120</b>
<b>Bk Carbonic Pinot Noir</b> (Adelaide Hills) Pinot Noir	<b>\$140</b>
<b>Delinquente Screaming Betty</b> (RIVERLAND) VERMENTINO	<b>\$20 / \$95</b>
<b>DOMAINE SAINT CYR Galoche Blanc 2021</b> (Beaujolais) Bourgogne Blanc	<b>\$120</b>
<b>BK WINES "Ooam" Gruner Veltliner 2022</b> (Adelaide Hills) Grüner Veltliner	<b>\$140</b>
<b>BK WINES Pet Nat Chardonnay 2021</b> (Adelaide Hills) Chardonnay	<b>\$120</b>