

COCKTAILS

MELON HIGBALL	\$20	CLASSIC OR SPICY MARG	\$23
Gin, melon, lemon, lemongrass, thai basil, massenez vanilla liqueur		Tequila, triple sec, lime	
PEAR SAKE SPRITZ	\$18	WATERMELON MARGARITA	\$23
Sake, St Germain, prosecco, cinnamon, lemon, soda		Tequila, triple sec, lime, watermelon, strawberry liquer	
SUKI SLING	\$22	SPICY PASSIONFRUIT MARGARITA	\$23
Gin, Dom Benedictine, orange, pineapple, pandan liquer, lemon, bitters		Tequila, triple sec, lime, passionfruit, chilli	
COLADA	\$22	COCONUT MARGARITA	\$23
Chartreuse, rum, coconut cream, lime, pineapple		Tequila, triple sec, lime, coconut cream, sugar	
MANGO YUZU LONG ISLAND	\$25	LEMONGRASS SOUR	\$24
Tequila, gin, vodka, white rum, triple sec, mango, yuzu, soda		Gin, apple liqueur, lemongrass syrup, absinthe, wonderfoam	

FROZEN COCKTAILS

MANGO WEIS BAR	\$20
Bacardi, mango, lime, vanilla liqueur, coconut yuzu cream	
TULUM MARGARITA	\$20
Tequila, blue curacao, lime	

MOCKTAILS & NON ALC

MELON MOCKTAIL	\$16
NON-ALC COLADA	\$16
WATERMELON SPRITZ	\$16
ALOE LEMONGRASS LYCHEE HIGBALL	\$15
SEEDLIP SUKI MARGARITA	\$16
MANGO GINGER SOUR	\$16
ACQUA PANA STILL 750ML	\$11
SAN PELLEGRINO SPARKLING 750ML	\$11
COCA COLA /DIET COKE / COKE NO SUGAR / SPRITE	\$7
LEMON LIME & BITTERS / PINK LEMONADE	\$7

BEERS

TIGER - ON TAP! 4.7%	\$11
BINTANG 4.7%	\$11
TSINGTAO 4.5%	\$12
ASAHI SUPER DRY 5%	\$12
ASAHI 3.5%	\$11
KIRIN ICHIBAN 5%	\$12
MOON DOG OLD MATE PALE ALE 4.5%	\$13
YULLIS MARGOT DRY APPLE CIDER 5%	\$14
LITTLE DRAGON GINGER BEER 4%	\$12
HEAPS NORMAL XPA 0.5%	\$11
HEAPS NORMAL HAZY 0.5%	\$11

WINES

SPARKLING

MADA PROSECCO	\$14/70	MUMM	\$120
Hilltops, NSW		CORDON ROUGE	
		Reims, Champagne, FRA	
JANSZ	\$90		
PREMIUM CUVÉE			
Multi Region, TAS			

WHITE

ADELINA	\$17/82	MADA PINOT GRIS	\$17/82
POLISH HILL RIESLING		Young, NSW	
Clare Valley, SA			
FORREST SAUVIGNON	\$18/85	ZONZO ESTATE	\$16/80
BLANC		CHARDONNAY	
Marlborough, NZ		Yarra Valley, VIC	
YANGARRA ESTATE	\$78	DAS JUICE	\$68
GRENACHE BLANC		WHITE	
McLaren Vale, SA		Adelaide Hills, SA	
RANDY MANDY	\$88	SOMOS FIANO	\$70
PINOT BLANC		McLaren Vale, SA	
Adelaide Hills, SA			
MAC FORBES	\$95	NEW ERA	\$82
CHARDONNAY		GRUNER VELTLINER	
Yarra Valley, VIC		Adelaide Hills, SA	
		GENTLE FOLK	\$132
		CHARDONNAY	
		Adelaide Hills, SA	

ROSE & ORANGE

DELINQUENTE	\$16/80	AIX	\$22/108
'PRETTY BOY' ROSE		Coteaux d'Aix-en-Provence, FRA	
Riverland, SA			
JUMPING JUICE	\$74	CHATEAU ACID	\$98
SUNSET ORANGE		ROSATO	
Margaret River, WA		Central Ranges, NSW	

RED

ZONZO ESTATE	\$16/80	MEZZO SHIRAZ	\$16/80
PINOT NOIR		Limestone Coast, SA	
Yarra Valley, VIC			
MERCER NERO D'AVOLA	\$15/75	MAISON SOLEIL	\$78
Central Ranges, NSW		PINOT NOIR	
		Adelaide Hills, SA	
CHATEAU EUGENIE	\$88	HAREWOOD	\$68
MALBEC MERLOT		CABERNERT MERLOT	
Cahors, FRA		Great Southern, WA	
NEW ERA	\$85	TIM ADAMS	\$82
SANGIOVESE		SCHAEFER SHIRAZ	
Adelaide Hills, SA		Clare Valley, SA	

FOOD & DRINK



SUKI

RAW & COLD

OYSTERS (GF, DF) (A) Coconut, birds eye chilli, makrut oil	\$21 (3P) \$42 (6P) \$84 (12P)
KINGFISH CEVICHE (GF, DF) (A) Green chilli, lime, papaya, coconut, makrut	\$26
TUNA CRUDO NORI TACO (GF*, DF) (A) Avocado, sesame, chilli oil, tobiko	\$19 (2PC)

STEAMED

PRAWN WONTONS (DF) (I) Crispy chilli & soy	\$16 (4P)
TRUFFLE MUSHROOM DUMPLING (GF, V, DF) Black vinegar	\$24 (4P)
PORK & PRAWN SHUMAI (DF) (I) Sriracha & soy	\$24 (4P)

SMALLER

KFC CHICKEN BAO (DF) Gochujang mayo, pickled cabbage	\$9EA
BANH MI SLIDER (DF) Crispy pork belly, green mango, carrot, herbs, sriracha mayo, nuoc cham	\$18 (2P)
PRAWN TOAST (I) Spicy kewpie	\$16 (2P)
CORN RIBS (GF) Miso butter, furikake, puffed rice	\$14
BRAISED SESAME EGGPLANT (DF, GF)	\$18
SALT & PEPPER CALAMARI (GF, DF) (I) Plum sauce	\$28
CRISPY HOLY BASIL CHICKEN (GF, DF) Tamarind, holy basil, spicy aioli	\$24

NOODLES

WAGYU HOKKIEN NOODLES Asian greens, onion, chilli	\$25
PAD SEE EW (GFA, DF, VA) Rolled rice noodle, bean sprout, Asian green, garlic chive, sweet soy Add braised short rib (+\$12) Add pork belly (+\$12)	\$28
CRAB CHOW MEIN (I) Tom yum butter, spring onion, chilli	\$35

LARGER

TWICE COOKED CRISPY SKIN CHICKEN (GF) Macadamia satay sauce, herb salad, nashi pear	\$38
GOLDEN FRIED RICE (GFA, DF, VA) Egg, spring onion, Chinese broccoli, side of chilli crunch	\$28
CRISPY PORK BELLY (GF, DF) Sticky chilli caramel, herb salad	\$36
CRISPY PORK BELLY WRAPS (GFA, DF) Chilli caramel, sriracha mayo, cucumber pickle	\$40
WHOLE FISH TAMARIND (GF, DF) (A) Crispy market fish, cashew, lemongrass, coriander	\$60
SHORT RIB RENDANG (GF, DF)	\$44
CAULIFLOWER MASSAMAN (GF, DF, V)	\$32

SIDES

PAPAYA & WATERMELON (GF, DF) Green papaya, watermelon, tomato, herbs, peanut, nuoc cham	\$16
ASIAN GREENS (GF, DF, V) Garlic, crispy shallot	\$16
THAI FRIES Gochujang aioli	\$12
STEAMED JASMINE RICE (GF, V) Sesame seeds	\$8
ROTI (DF, V)	\$8 (2PC)
CUCUMBERS (GF, DF, V) Chilli crunch, soy, vinegar, sesame	\$8
HOUSE PICKLES (GF, DF, V)	\$8
CHILLI OIL (GF, DF, V) Sichuan pepper, cinnamon, sesame, chilli, garlic	\$2
SCALLION & GINGER SAUCE (GF, DF, V) Shallot, ginger oil	\$2

SWEET

CARAMELISED PINEAPPLE ROTI Coconut ice cream	\$16
APPLE CUSTARD SPRING ROLL Chilli caramel	\$16
PANDAN COCONUT TAPIOCA (DF, GF) Lime granita	\$16

GF = Gluten Free
GFA = Gluten Free Available

DF = Dairy Free
DFA = Dairy Free Available

V = Vegan
VA = Vegan Available



Please advise your wait person of any dietaries or allergies prior to ordering
10% Surcharge on Sunday, 15% on Public Holidays
1.5% Merchant Fee on Credit Card Transactions