

JIN
BAR

DIETARY CODES:

(V) Vegetarian

(VG) Vegan

(GF) Gluten-Free

(DF) Dairy-Free

Please be advised that our food may contain or come into contact with common allergens, including wheat, peanuts, tree nuts, soy dairy, eggs, fish, and shellfish. Kindly inform your server of any allergies. While we strive to accommodate, we cannot guarantee any dish is completely allergen-free.

COCKTAILS

SIGNATURE

Jin Gimlet	22
Dark Night In Paris.....	23
Forest Flower.....	24
Lemon Meringue Pie	24
Not So Pale Ale.....	24
Not So Old Fashioned	26
Passion Project	26



MOCKTAILS

Beach Tease	12
Tropic Thunder	14
Razzy Mary	15

CLASSIC

Aperol Spritz.....	22
Cosmopolitan.....	22
Dark Mojito	22
Espresso Martini.....	24
Godfather	24
Margarita	24
Negroni	24
Martini.....	24
Side Car	24
Amaretto Sour.....	24
Dirty Martini	24
French Martini.....	24
Mojito	24
Piña Colada.....	26
Jungle Bird.....	26
Long Island	26
Whiskey Sour.....	26

BEER

LOCAL (bottle)

Carlton Dry Lager	12
Coopers Light Premium	10
Crown Lager.....	12
Furphy ALE.....	12
Little Creatures Pale Ale.....	13
James Boag's Light	10
James Squire 150 Lashes Pale Ale.....	13

IMPORT (bottle)

Corona Extra.....	13
Peroni Nastro Azzurro Lager	12
Kirin Ichiban Lager.....	12
Sapporo Lager	13
Heineken Lager.....	13

TAP

Stone & Wood Pacific Ale POT	12
Stone & Wood Pacific Ale PINT	17

SEASONAL SPECIAL

Hahn Super Dry POT	10
Hahn Super Dry PINT	15

CIDER

James Squire Orchard Crush Apple	13
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BEER-VARIETIES

Matso's Ginger Beer 3.5%.....	12
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NON-ALCOHOLIC

Heineken Zero.....	10
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LIQUOR

VODKA

Belvedere	15
Archie Rose Native Botanical.....	15
Absolut Elyx	15
Cîroc.....	16
Grey Goose	16
Smirnoff Red	12
Skyy	12



RUM

Barcardi Carta Blanca White.....	12
Appleton Estate Signature Blend.....	12
Captain Morgan Original Spiced Rum	12
Havana Club Añejo Anos White.....	12
Havana Club Añejo Especial.....	15
Kraken Black Spiced Rum	15
Bundaberg Over Proof.....	16
Bundaberg MDC Small Batch Reserve.....	16

GIN

Gordon's London Dry.....	12
Bulldog	12
Bombay Sapphire	14
Melbourne Gin Co. Dry	14
Four Pillars Rare Dry	15
Four Pillars Bloody Shiraz	16
Four Pillars Spiced Negroni.....	16
The Botanist Islay Dry	16
Four Pillars Navy Strength.....	18
Tanqueray No. Ten.....	18
Australian Distilling Co. Melbourne Gin.....	18
Australian Distilling Co. Rhapsody Ruby Gin	20
Australian Distilling Co. Blood Orange Gin	20



COGNAC

Courvoisier VSOP	18
Rémy Martin VSOP.....	19
Rémy Martin XO.....	45

LIQUOR (CONT.)

TEQUILA

Espolon Tequila Blanco.....	12
Sierra Silver	12
Jose Cuervo Especial.....	17
Jose Cuervo Especial Reposado Gold	17
Patron Silver	17
El Jimador Bianco Agave	14

BLENDED

Johnnie Walker Red Label	12
Glen Grant Arboralis.....	12
Johnnie Walker Black Label	14
Chivas Regal 12 year.....	14

BOURBON

Jim Beam White Label	12
Wild Turkey 81 Proof	12
Maker's Mark	13

WHISKY – Single Malt

Glenlivet Founder's Reserve	15
Glenlivet Caribbean Reserve	15
Glenlivet 12 Year Old.....	16
Glenfiddich 12 Year Old	18
Talisker 10 Year Old	18
Laphroaig 10 Year Old	20
Aberlour 12 year	20
Aberlour A'Bunadh.....	28
Oban 14 Year Old	30
Glenlivet 15 Year Old.....	30
Lagavulin 16 Year Old.....	36
Starward Nova Wine Cask Malt.	18
Starward Fortis (100 Proof)	25

VARIETIES/OTHERS

Canadian Club	12
Southern Comfort	12
Jack Daniels Tennessee.....	12
Starward Two-Fold.....	15
Jameson Irish	13
Jameson Redbreast 12yo	28

WINE

SPARKLING



Jansz Tasmania Premium Cuvée TASMANIA	15	60
Pierre Gimonnet & Fils Cuvée Cuis 1er Cru Blanc de Blancs CUIS, FRANCE.....	99	
Elevage King Valley Prosecco KING VALLEY, VIC	13	55
Jansz Tasmania Premium Rosé Brut TASMANIA.....	16	65
Alasia Moscato d'Asti DOCG PIEDMONT, ITALY	15	65
NON Salted Raspberry & Chamomile (NON ALCOHOLIC)	13	55

ROSÉ



TarraWarra Estate Pinot Noir YARRA VALLEY, VIC	75	
Rogers & Rufus Grenache BAROSSA, SA.....	14	65
Ocean Eight Pinot Noir MORNINGTON PENINSULA, VIC	18	70
Arc du Soleil AOP Sable de Camargue PROVENCE, FRANCE.....	15	68

WHITE



CHABLIS

William Fevre Petit Chablis CHABLIS, FRANCE	80
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CHARDONNAY

Hay Shed Hill Morrison's Gift MARGARET RIVER, SA	14	65
TarraWarra Southern Slope Vineyard YARRA VALLEY, VIC.....	95	
Shaw & Smith M3 ADELAIDE HILLS, SA	85	

PINOT GRIS

Deviation Road ADELAIDE HILLS, SA	15	70
Ocean Eight Vineyard & MORNINGTON PENINSULA, VIC.....	18	78

RIESLING

Jim Barry Lodge Hill CLARE VALLEY, SA	18	65
Pewsey Vale 1961 Block EDEN VALLEY, SA	75	

SAUVIGNON BLANC

Nautilus Estate MARLBOROUGH, NZ	15	70
Crowded House MARLBOROUGH, NZ	13	65
Vasse Felix Premier MARGARET RIVER, WA.....	75	

WINE (CONT.)

RED

BLENDS

Yalumba The Signature
(Cabernet Sauvignon, Shiraz)

BAROSSA, SA..... 95

Langmeil Three Gardens
(Granache, Shiraz, Merlot)

BAROSSA, SA..... 15 70

Antinori Peppoli Chianti
Classico DOCG (Sangiovese, Merlot, Syrah)

TUSCANY, ITALY..... 70

PINOT NOIR

Domaine Faiveley Mercurey
1er Cru "Le Clos du Roy"

CÔTE CHALONNAISE, FRANCE 110

West Cape Howe
Regional Range

MOUNT BARKER, WA..... 14 55

Ocean Eight

MORNINGTON PENINSULA, VIC 75



CABERNET SAUVIGNON

Vasse Felix Filius

MARGARET RIVER, WA..... 15 70

MALBEC

La Boca Las Calles

MENDOZA, ARGENTINA..... 70

SYRAH / SHIRAZ

Murdoch Hill Syrah

ADELAIDE HILLS, SA 75

Heathcote Winery Cravens

Place Shiraz HEATHCOTE, VIC 15 70

GAMAY

Ashton Hills

PICCADILLY VALLEY, SA..... 70



LUNCH

ENTRÉE

POTATO AND LEEK SOUP

Served with bread roll \$16

CAESAR SALAD

Baby cos lettuce, anchovies,
croutons, parmesan cheese,

Caesar dressing (V) \$19

ADD-ONS:

Grilled chicken breast \$6

Smoked salmon \$8

SALT & PEPPER CALAMARI

Garlic aioli, lemon wedges \$22

PIZZA 12 Inch

MARGHERITA

Sugo, heirloom tomato medley,
Fior di Latte cheese, basil \$25

HAWAIIAN

Ham, pineapple, sugo,
mozzarella cheese \$27

PROSCIUTTO

Sugo, prosciutto,
Fior di Latte cheese, basil \$28

SIDES

TRUFFLE FRIES

Parmesan, garlic confit aioli \$15

POTATO WEDGES

Sweet chilli, sour cream \$17

MAIN

ANGUS BEEF BURGER

Lettuce, tomato, cheddar
cheese, caramelised onion,
brioche bun, chips \$28

FISH & CHIPS

Beer-battered flathead, chips,
salad, tartare sauce \$30

PENNE BOLOGNESE

Wagyu beef mince, garlic,
herbs, slow-cooked in
tomato-based sauce..... \$32

CHICKEN PARMIGIANA

250g crumbed chicken breast,
napolitana, ham, mozzarella,
chips, salad \$35

SURF & TURF

250g grilled grass-fed MSA striploin,
garlic prawns, chips,
mushroom sauce \$58

DESSERT

CHOCOLATE LAVA CAKE

Vanilla ice cream \$18

STICKY DATE PUDDING

Vanilla ice cream,
butterscotch sauce \$18

DINNER

SMALL BITES

**HOUSE-MADE
MARINATED OLIVES**
(VG, GF, DF) \$9.95

**ROSEMARY AND
GARLIC FOCACCIA**
with miso manuka honey butter \$12

**CORN & CHEDDAR
EMPANADAS** (3 pcs) with chipotle
mayonnaise (V) \$21

SALT & TOGARASHI CALAMARI
with sriracha mayonnaise \$22

CHICKEN KARAAGE
with kimchi mayonnaise \$23

BBQ PORK ADOBO SKEWER
(Chef's recommended)
with Achara, rice crackers (GF) \$24

**CHEESE AND
CHARCUTERIE STAND**
Selection of cheese,
cured meats, pickles, crackers \$37

SIDE DISHES

STEAMED JASMINE RICE \$5

STEAMED BROCCOLINI \$16

CHARRED CORN RIBS
herb butter, chipotle mayonnaise (V,
GF) \$18

MAIN COURSE

THAI YELLOW CURRY
Asian greens, served
with steamed rice (V, GF) \$35

**CHARGRILLED
CHICKEN INASAL**
(CHEF'S RECOMMENDATION)
Chargrilled marinated chicken
Maryland, lemongrass, ginger,
achara, garlic rice, soy-chilli oil
dipping sauce (GF) \$38

BRAISED ANGUS BEEF BRISKET
Asian-style braised beef brisket,
baby broccolini, carrot \$40

PANKO-CRUMBED PORK CUTLET
250g crumbed Western Plains
free-range pork cutlet, kohlrabi,
miso apple salad,
horseradish ketchup..... \$41

BARRAMUNDI
Pan-seared Cone Bay barramundi
fillet, broccolini, Cloudy Bay clams,
eggplant chips,
mild spiced laksa broth \$42

DESSERT

BAKED UBE CHEESECAKE
Coconut ice cream \$19

**COCONUT &
PANDAN CRÈME BRÛLÉE**
with Mango sorbet (GF) \$19