

The
Smoking
- PANDA -



Beer & Cider

ON TAP.

PINT

SMOKING PANDA IPA _____	9.50	11.00
LITTLE CREATURES PILSNER _____	8.50	10.00
JAMES SQUIRE 150 LASHES PALE ALE _____	8.50	10.00
JAMES SQUIRE ORCHARD CRUSH APPLE CIDER _____	8.50	10.00
4 PINES PALE ALE _____	8.50	10.00
BUFFALO TRACE OLD FASHIONED _____	18.00	

FROM THE FRIDGE.

SYDNEY BEER COMPANY LAGER _____	8.50
CORONA _____	8.50
GOOSE ISLAND MIDWAY SESSION IPA _____	9.00
WHITE RABBIT DARK ALE _____	8.50
BROOKVALE UNION ALCOHOLIC GINGER BEER _____	8.50
JAMES BOAGS PREMIUM LIGHT _____	5.00



Wine



BUBBLES.

PIZZINI PROSECCO KING VALLEY, VICTORIA 2016 _____	10	43
LPV PINOT CHARDONNAY BURGUNDY, FRANCE 2016 _____	12	50
VEUVE CLIQUOT CHAMPAGNE, FRANCE _____		160

WHITE.

821 SOUTH SAUVIGNON BLANC MARLBOROUGH, NZ 2016 _____	8	30
LEO BURING RIESLING CLARE VALLEY, SA 2015 _____	9	45
SECRET STONE PINOT GRIS MARLBOROUGH, NZ 2016 _____	10	40
ST HUBERTS THE STAG CHARDONNAY YARRA VALLEY, VIC 2016 _____	9	38

ROSÉ.

CAPE SCHANK ROSE HEATHCOTE VIC 2016 _____	9	38
JULIET MOSCATO VIC 2015 _____		38

RED.

SEPPELT THE DRIVES SHIRAZ HEATHCOTE, VIC 2015 _____	8	30
FICKLE MISTRESS PINOT NOIR CENTRAL OTAGO, NZ 2015 _____	11	45
CATENA ZAPATA ALAMOS MALBEC ARGENTINA 2015 _____	9	38
WYNN'S THE GABLES CAB SAV COONAWARRA, SA 2015 _____	11	45
PENFOLDS MAX'S SHIRAZ CABERNET SA 2015 _____		75
PEPPERJACK SCOTCH FILLET SHIRAZ VIC 2015 _____		85



The Panda Cocktails

NORTH PAW 19

Tanqueray No. 10 Gin, Rosemary Infused Aperol, Grapefruit, Lemon, Sugar & Burnt Anise

RED RUM 18

House Tiki Rum Mix, Pernod, Orange, Lime, Orgeat & Smoked Paprika

CHAMOMILE PALOMA 18

Chamomile Infused Don Julio Blanco, Grapefruit, Lime, Sugar & Soda

AROMATIC COLLINS 18

Angostura Aromatic Bitters, Tanqueray Gin, Lemon, Sugar & Soda



BASIC B*TCH	19
Ketel One, St Germain, Green Chartreuse, Cloudy Apple, Lime, Mint & Cucumber	
THE SMOKING PANDA 2.0	25
Eagle Rare 10 Year Old, Sazerac 6 Year Old, Angostura Aromatic Bitters, House Orange Bitters, Sugar & Hickory Smoke	
PANDA COLADA	19
Plantation Pineapple Rum, Crude Toasted Coconut & Burnt Pineapple Bitters, Coco Lopez, Pineapple Juice, Lime	
L'ITALIANO	17
Campari, Antica Formula & House Made Branca Menta Cream	



Dim Sum

PRAWN HAR GOW (3) _____	11
Steamed prawn dumplings.	
POT STICKERS (3) _____	9
Pan fried minced pork and vegetable dumplings.	
CHICKEN DIM SIM (3) _____	9
Steamed chicken and five-spice dumplings.	
PRAWN AND CHIVE DUMPLINGS (3) _____	9
Pan-fried minced prawn and chive dumplings.	
JAPANESE VEGETABLE GYOZA _____	9
Steamed mixed Japanese vegetable dumplings.	
JAPANESE SEAFOOD GYOZA _____	9
Steamed mixed Japanese seafood dumplings.	
VEGETABLE SPRING ROLLS (3) _____	9
Crispy vegetable rolls.	

Sliders

STEAMED SOFT SHELL CRAB _____	7 EACH
Crispy soft shell crab and Asian slaw slider.	
CHICKEN KATSU _____	7 EACH
Crumbed chicken, milk bun, lettuce mayo and cheese.	
PULLED PORK _____	7 EACH
Slow cooked pork with coleslaw and chili.	



Snacks

PANDA CALIFORNIA SUSHI MAKI ROLL _____	15
Crumbed California sushi maki roll served with seaweed and wasabi.	
DEVIL WINGS W HOMEMADE SHREDDED BEETROOT PICKLE (10) _____	15
Marinated fried chicken bites with shredded beetroot pickle.	
STICKY USA PORK LOIN RIBS (7) _____	15
Tender baby ribs in a sticky BBQ sauce.	
PANDA SAN CHOY BAU (2) _____	10
Slow cooked beef and pork mince with smoky Asian sauce served with a freshly sliced chili, toasted slivered almonds and shallots.	
SALT AND PEPPER SQUID _____	12
Salt and pepper squid with chili, shallots and aioli.	
PRAWN POPCORN _____	12
with fresh chives and maple dipping syrup.	
YELLOW FIN TUNA CEVICHE BITES (4) _____	14
Citrus marinated tuna on crusty pita bread with balsamic glaze.	
PANDA SMOKED DUCK CAKES _____	15
Lightly pan-fried duck breast in homemade smoky sauce stuffed in Chinese steam bun with shallots, snow pea sprouts and fresh chili.	
PANDA KURO PRAWNS _____	15
Wild caught Argentine Red Prawns coated in a bamboo charcoal infused panko crumb served with seaweed and sesame soy sauce.	

