



## WHISKY OF THE MONTH

# GRAND TALON

Made from the finest rice harvested fresh across China, Grand Talon Rice Whisky is a unique expression of whisky forged by master craftsmen of Guangdong Province. Here, 700-year-old artisanal methods inspire a spirit that is as pure as it is delicate.

The ageing journey begins with maturation in traditional clay vessels before resting in a combination of virgin French and American oak barrels. It is then carefully blended to reveal soft aromas of vanilla, hay and ginger, followed by a rich and textured palate of crème brûlée, pumpkin pie and pimento.

# \$13

UNCLE  
MING'S  
明叔

# Welcome to Uncle Mings Bar



*Please note, a discretionary 5% service charge applies to all tables  
after 9pm Thursday-Saturday.*

*All card payments will incur a transaction fee.*



# Food



## Steamed dumplings

Classic Pork (4)	13
Chicken (5)	11
Prawn (5)	13
Pork Dim Sim (4)	12
Scallop & Prawn (4)	13
Vegetable Dumplings (4)	11
5 Spice Pork w/ peanuts (4) <i>contains prawns</i>	12
Gluten-free Steamed Gyoza (4) <i>vegan, gluten free</i>	11
BBQ Pork Bun (1)	6
Edamame <i>vegan</i>	6

## Fried delights

Vegetable Spring Rolls (4) <i>vegan</i>	12
Tempura Prawn (4)	13
Pumpkin Arancini (4) <i>vegan, gluten free</i>	12
Takoyaki (6) <i>octopus balls</i>	12
Ming's Wings - <i>chicken wings filled with pork mince, cabbage &amp; leek</i> (2)	10

## Desserts

Japanese Mont Blanc (1)	10
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*Our Mont Blanc has a sponge cake base, layered with rich cream topped with long piped strings of flavoured chestnut purée.*

*Choose from Yame Matcha, Nama Chocolate or Fukuoka Strawberry flavours.*

**Please speak with a member of staff if you have any food intolerances or allergies.**

# Beer & Cider



<b>Tsingtao</b> A crisp and fresh lager - China's #1 beer	<b>(China)</b>	<b>11</b>
<b>Asahi Super Dry 500ml - can</b> A delicate, rich and full flavoured lager	<b>(Japan)</b>	<b>14</b>
<b>Tiger</b> A smooth and refreshing lager	<b>(Singapore)</b>	<b>11</b>
<b>Yebisu Premium – can</b> A rich and mellow malt beer	<b>(Japan)</b>	<b>12</b>
<b>Mountain Culture Status Quo Pale Ale</b> A full-flavoured hoppy pale ale (GABS #1 2023)	<b>(Australia)</b>	<b>13</b>
<b>Hitachino Nest Dai Dai IPA</b> Spicy, fruity, floral hops and notes of mikan mandarin	<b>(Japan)</b>	<b>15</b>
<b>Orion the Dark Beer 500ml - can</b> Full flavoured - but light palate - dark beer	<b>(Japan)</b>	<b>17</b>
<b>Apple Thief Pink Lady Cider</b> A clean medium to sweet cider	<b>(Australia)</b>	<b>12</b>

## Japanese Boilermaker

The traditional “end of shift” cocktail; a glass of Yebisu with a shot of Nikka Days Whisky



**22**

## Non Alcohol Beer

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<b>Tsingtao Zero</b> Zero alcohol lager, as crisp as its brother	<b>(China)</b>	<b>10</b>
<b>Tsingtao Lemon Pilsner - can</b> A light pilsener with a refreshing lemon edge	<b>(China)</b>	<b>10</b>

# Wine



## White

XO Riesling 2023, Adelaide Hills SA	14	62
Secret Garden Pinot Grigio 2023, Big Rivers NSW	12	54
Jules Taylor Sauvignon Blanc 2023, Marlborough, NZ	13	58
Chrismont Chardonnay 2022, King Valley VIC	15	65

## Red

Trentham Estate Pinot Noir 2022, Murray Darling NSW	12	54
Angas & Bremer Malbec Grenache Shiraz Touriga 2022, SA	13	58
Hither & Yon Cab Sauvignon 2021, McLaren Vale SA	16	72
Kilikanoon Killerman's Run Shiraz 2020 Clare Valley SA	14	62

## Rose & Chilled Red

Petits Détours Rose Grenache 2022, Languedoc France	13	58
XO Cherry Pie Light Red 2022 ( <i>chilled</i> ), Adelaide Hills SA	14	62



## Bubbles

Casa Brut Sparkling NV, King Valley, NSW	11	50
See Saw Organic Prosecco NV, Orange NSW	14	62
Moet & Chandon Brut Impérial Champagne NV, France		140

# Cocktails

*All the classic cocktails also available - just ask!*

## Rich & Indulgent

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### **Tira-Miso**

**22**

*Rich & creamy espresso martini  
flavours*

Uncle's Spiced Rum, Coffee  
Liqueur, Miso Paste, Choya  
Kokuto Umeshu



### **Aloe Aloe**

**24**

*Subtle, smooth and oh so cool*

Tanqueray Gin, St Germain  
Elderflower, Liqueur d'Aloes,  
Agave, Lemon, Aloe Water,  
Whites



### **Barbarella**

**22**

*Zesty, floral Thai flavours*

Tanqueray Gin, Lemongrass,  
Lemon Juice, Rhubarb and Black  
Pepper Syrup



## Take Your Sweet Thyme

24

*Herbaceous whiskey sour*

Bulleit Bourbon, Frangelico,  
Thyme & Honey Syrup, Fig &  
Cinnamon Bitters, Angostura  
Bitters, Lemon Juice, Whites



## Hope & Sesame

24

*Sesame infused Mai Tai*

Pampero Blanco, Uncle's Spiced  
Rum, Sesame Liqueur, Falernum  
Syrup, Lime Juice

## Fruity & Refreshing

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## Uncle's Island Punch

22

*Uncle's Beach Treat – rich &  
tropical*

Uncle's Spiced Rum, White Rum,  
Passionfruit, Coconut, Pineapple,  
Lime, topped with Coconut Cream



## Lychee High Tea

22

*Fruity and flirty*

Tanqueray Gin, Lychee Liqueur,  
Hibiscus Tea, Lemon





## Harajuku Juice Bar

22

*A sweet, floral, fruity explosion*

Eikun 70 Junmai Sake,  
Watermelon, Passionfruit,  
Strawberry, Lemon



## Never Let a Good Mango

22

*Like a creamy mango Weis Bar*

Bacardi White Rum, Mango, Lime,  
Yoghurt



## Moshi Moshi

22

*Mango bubble tea for adults*

Pampero White Rum, Peach  
Schnapps, Falernum (almond) Syrup,  
Agave, Uncle's Green Tea, Mango  
Nectar, Mango Popping Pearls  
(Served bubble tea style)

## Sophisticated & Bold

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## Sunday Szech

24

*Spicy, peppery riff on a classic  
margarita*

Szechuan-infused Casamigos  
Mezcal, Ancho Reyes Verde,  
Pineapple, Lime, Szechuan Bitters



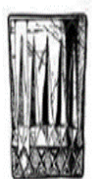


## **La Vida Loca**

**24**

*Tangy, hazy and velvety*

Del Maguey Vida Mezcal, Joseph  
Carton Poire Liqueur, Aperol,  
Lemon, Agave Syrup, Orange  
Bitters, Angostura Bitters



## **Sencha Sensibility**

**22**

*Smoky fresh, with green tea nuttiness*

Nikka Days Whisky, Genmaicha  
Green Tea, Soda



## **Diablo's Mark**

**24**

*Our Cherry Ripe Old Fashioned*

Makers Mark Bourbon, Maraschino  
Cherry Liqueur, Chocolate Liqueur,  
Aztec Chocolate Bitters



## **Shanghai Roller**

**28**

*Our Insta fave – smoky and  
sophisticated*

Johnnie Walker Black, Laphroaig  
10y/o Whisky, Brown Sugar,  
Angostura Bitters  
(Served with flames)

# The Favourites



## **Uncle's Favourite**

**13**

Whisky and fresh apple juice



## **Auntie's Favourite**

**13**

House Spiced Rum and  
fresh apple juice



## **Japanese Boilermaker**

**22**

The traditional “end of shift”  
cocktail; a glass of Yebisu  
with a shot of Nikka Days

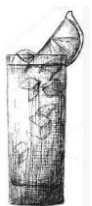
# Mocktails



## **Piñata Punch**

**14**

Mango tea, Passionfruit,  
Coconut, Pineapple, Lime,  
topped with Coconut Cream



## **Auntie Ming's Remedy**

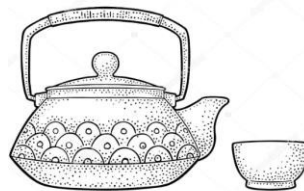
**14**

Cranberry, Fresh Apple,  
Yuzu Syrup, Lime and Mint

*Mocktails can be made into cocktails - just ask!*

# Cocktails to Share

Serves 3-4



## **Bruce Lee**

Ketel One Vodka, Sloe Gin, Pomegranate,  
Lime, Ginger Beer

**50**

## **Once Upon A Time in Kyoto**

Tanqueray Gin, Yuzu, Lemon,  
Cranberry, Soda

**50**

## **Bloodsport Tea**

Ketel One Vodka, Pineapple, Cranberry, Hibiscus  
Syrup, Lime, Soda

**50**



# Sake

## **Eikun 70 Junmai**

Smooth with honey-scented sweetness.	160ml carafe	<b>16</b>
Served chilled	340ml carafe	<b>30</b>

## **Kizakura Yamahai**

Slightly dry, mellow & soft	160ml carafe	<b>15</b>
Served ambient or warm	340ml carafe	<b>28</b>

## **Hana Junmai Ginjo**

Fruity, semi-sweet & light bodied		
Served chilled	300ml bottle	<b>30</b>

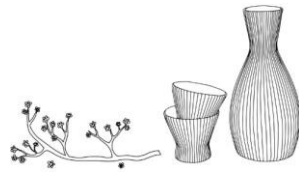
# Highballs

## **Yuzu Sake Highball** **12**

A fruity cocktail of yuzu infused Eikun 70 Junmai sake.

## **Koyomi Shochu** **10**

Single distilled from barley and koji. Served the Japanese way as a Chu-Hi



# Japanese Liqueurs

<b>Umeshu Plum Wine</b>	<b>11</b>
Sweet & fruity flavour with a rich aroma Served with ice	
<b>Choya Kokuto Liqueur</b>	<b>12</b>
Made with dark rum, ume plum & brown sugar Served on ice	
<b>Choya Umeshu Classic</b>	<b>11</b>
Rich and elegant. Served with the ume fruit in soda	
<b>Yuzu Liqueur</b>	<b>12</b>
A sweet blend of Japanese ume and the refreshing citrus taste of yuzu. Served on ice	
<b>Whisky Umeshu</b>	<b>11</b>
A Japanese plum liqueur brewed with sochu & finished with Akashi whisky	

Please ask to see our  
Spirits and Whisky  
menu.

