



## 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



# Food



## Steamed dumplings

|   |    |
|---|----|
| Classic Pork (4)  | 13 |
| Chicken & Mushroom (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 Rice Balls (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 |
| <i>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.</i> |    |

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

# Beer & Cider



|  |                    |           |
|--|--------------------|-----------|
| <b>Tsingtao 120 Year Ltd Edition 500ml - can</b>       | <b>(China)</b>     | <b>14</b> |
| A crisp and fresh lager - China's #1 beer              |                    |           |
| <b>Tsingtao 2024 Year of Dragon 355ml 'bottle'</b>     | <b>(China)</b>     | <b>13</b> |
| Crisp and fresh in a commemorative aluminium bottle    |                    |           |
| <b>Uncle Ming's Pale Ale</b>                           | <b>(Australia)</b> | <b>12</b> |
| Light and refreshing, subtle hops and caramel          |                    |           |
| <b>Tsingtao</b>  | <b>(China)</b>     | <b>11</b> |
| A crisp and fresh lager - China's #1 beer              |                    |           |
| <b>Asahi Super Dry 500ml - can</b>                     | <b>(Japan)</b>     | <b>14</b> |
| A delicate, rich and full flavoured lager              |                    |           |
| <b>Tiger</b>   | <b>(Singapore)</b> | <b>11</b> |
| A smooth and refreshing lager                          |                    |           |
| <b>Yebisu Premium – can</b>                            | <b>(Japan)</b>     | <b>12</b> |
| A rich and mellow malt beer                            |                    |           |
| <b>Hitachino Nest Dai Dai IPA</b>                      | <b>(Japan)</b>     | <b>15</b> |
| Spicy, fruity, floral hops and notes of mikan mandarin |                    |           |
| <b>Apple Thief Pink Lady Cider</b>                     | <b>(Australia)</b> | <b>12</b> |
| A clean medium to sweet cider                          |                    |           |
| <b>Orion the Dark Beer 500ml - can</b>                 | <b>(Japan)</b>     | <b>17</b> |
| Full flavoured - but light palate - dark beer          |                    |           |
| <b>Tsingtao Zero</b>                                   | <b>(China)</b>     | <b>10</b> |
| Zero alcohol lager, as crisp as its brother            |                    |           |

# Wine



## White

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

## Red

|  |    |    |
|--|----|----|
| Trentham Estate Pinot Noir 2021, Murray Darling NSW    | 12 | 54 |
| Angas & Bremer Malbec Grenache Shiraz Touriga 2021, 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  |
| Mumm Grande Cordon Champagne NV, France           |    | 110 |
| 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



### Splice of Life

22

*Our 80's style Pine Lime Splice spider*

Ketel One Vodka, Pineapple, Lime, Lemonade, a scoop of indulgent Vanilla Ice Cream

## 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



### Scarlet Spritz

22

*A Japanese spin on the summer classic*

Casa Sparkling, Iseya Scarlet Liqueur, Yuzu, Soda



### 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*  
Pampero 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)

## Spicy & Sharp

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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



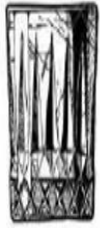
## Katana-Rama

24

*Our Japanese-bred Moscow Mule*  
Shochu, Wasabi-infused Mirin,  
Yuzu, Lime, Ginger Beer

## Sophisticated & Bold

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### Citrus Mistress

22

*A mellow, herbaceous fruit sour*  
Barsol Pisco, Campari, Citrus  
Syrup, Lemon



### Alberta Au Pear

22

*Our pear-featured whisky sour*  
Canadian Club Whiskey, Pear  
Liqueur, Lemon, Vanilla, Whites



### Jean-Claude Pandan

28

*The Ultimate Old Fashioned*  
Suntory Toki Whiskey, Pandan  
Shio Koji Syrup, Angostura and  
Orange 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

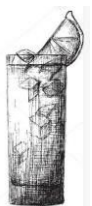
# Mocktails



## **Piñata Punch**

**14**

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



## **Auntie Ming's Remedy**

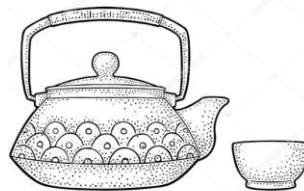
**14**

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> |

## **Takara Mio Sparkling Sake**

|                                |              |           |
|--------------------------------|--------------|-----------|
| Sweet, fruity and effervescent |              |           |
| Served chilled                 | 300ml bottle | <b>32</b> |

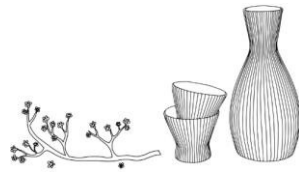
# Highballs

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

Ask to see our  
Spirits and Whisky  
menu.





**UNCLE MINGS**