

MISS PEARL EXPRESS

SNACKS

Tom Yum peanuts <i>gf df</i>	\$5
Edamame, togarashi salt <i>gf df</i>	\$7

BITES

Crispy eggplant, lao gan ma chilli, chives <i>vgn gf</i>	\$7 ea
Pan fried lemongrass duck bun, crispy chilli	\$7.5 ea
Furikake & nori salted fries <i>df</i>	\$10

BOWLS AND MORE

Donburi – tofu, broccolini, eggplant, spring onion, vegan furikake <i>gf vgn</i>	\$21
Dan dan noodle bowl, fried pork, sichuan pickles	\$22
Kingish poke bowl, pickles, edamame, avocado puree, shiso <i>gf df</i>	\$24
Chilli salt squid green paw paw salad	\$24
DIY Bao (2 per serve)	\$24
Dakgangjeong chicken, cucumber, scallions, hot sauce, steamed buns	

EXPRESS MENU

\$45 per person
minimum 2 guests

A glass of house wine or beer

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Pan fried lemongrass duck bun, black vinegar

Kingfish, yuzu dressing, chive oil, pickled red chilli, laver *df gf*

Stracciatella, crispy chilli, black bean, scallion pancake *v*

Crispy eggplant, lao gan ma chilli, sesame seeds

Furikake & nori salted fries *df*

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Tiramisu mochi

BOTTLED BEER AND CIDER

Yoyogi Pale Ale	\$15
Tiger beer	\$13
2 Brothers Pay Day Pale Ale	\$14
James Boag's Premium Light	\$11
2 Brothers Little Apple Cider	\$12

COCKTAILS

UMA UMA Chilli plum wine, white rum, elderflower liqueur, passionfruit, lemon, soda	\$22
SIAM SIAM Chilli infused tequila, mango syrup, ginger, lemon	\$21
JUNGLE BIRD Blanco rum, lychee liqueur, pineapple, lemon	\$20
DINAMITA! Mezcal, chilli, makrut, agave, lime	\$21
YUZUME Vodka, yuzu syrup, ginger, lemongrass, pinot grigio	\$21
MOMOCO Tequila blanco, peach schnapps, coconut cream, pineapple	\$21
THE PEARL Vodka, elderflower, lemon sugar & Jasmine tea	\$22
MARSHMALLOW FIZZ Gin, Chambord, sugar, lime, egg white	\$23
MAMA LE Gin, blood orange syrup, premium sparkling, rice paddy herb, soda	\$23
MOCKTAILS	
PAINTED SUNSET Lyre's Italian orange, Lyre's London dry, Lyre's vermouth, honey, ginger	\$16
PEA FLOWER TONIC Lyre's London dry, butterfly pea syrup, lemon, tonic water	\$16
YUZU DROP Zesty Yuzu, honey with fragrant green tea	\$12

WINES

MISS PEARL SELECTION

NV Morgan's Bay Reserve, Multi Regional, Australia	\$9.5 / \$47
NV Swan Bay Prosecco, Victoria	\$15 / \$75
2021 Galec Cemetary Celtic Farm Riesling, Clare Valley, South Australia	\$15 / \$71
NV Morgans Bay Reserve, Semillon Sauvignon Blanc, Multi Regional, Australia	\$9.5 / \$47
2022 Hill by Scotchmans Hill Pinot Gris, Bellarine Peninsula, Victoria	\$12 / \$58
2021 Nevermind 'White' Blend, Alpine & King Valleys, Victoria	\$16 / \$79
2021 Voyager Estate Chenin Blanc, Margaret River, Western Australia	\$14 / \$70
2019 Regions by First Creek Chardonnay, Hunter Valley, New South Wales	\$14 / \$69
2021 Tar & Roses, Heathcote, Victoria	\$14 / \$70
2021 Cloud Street Pinot Noir, Multi-Regional, Victoria	\$12 / \$58
2019 The Pawn Wine Co. Sangiovese, Adelaide Hills, South Australia	\$16 / \$79
2020 La Prova Dolcetto, Adelaide Hills, South Australia	\$14 / \$70
2020 Bremerton 'Special Release' Malbec, Langhorne Creek, South Australia	\$14 / \$70
2019 Best's Great Western 'Bin 1' Shiraz, Grampians, Victoria	\$15.5 / \$76
2021 Morgan's Bay Cabernet Merlot, Multi Regional, Australia	\$9.5 / \$47

GF gluten free **DF** dairy free **V** vegetarian **VGN** vegan

Our menu contains allergens, please advise your waiter of any allergies or dietary requirements.
1.5% surcharge on all card payments. 15% on public holidays