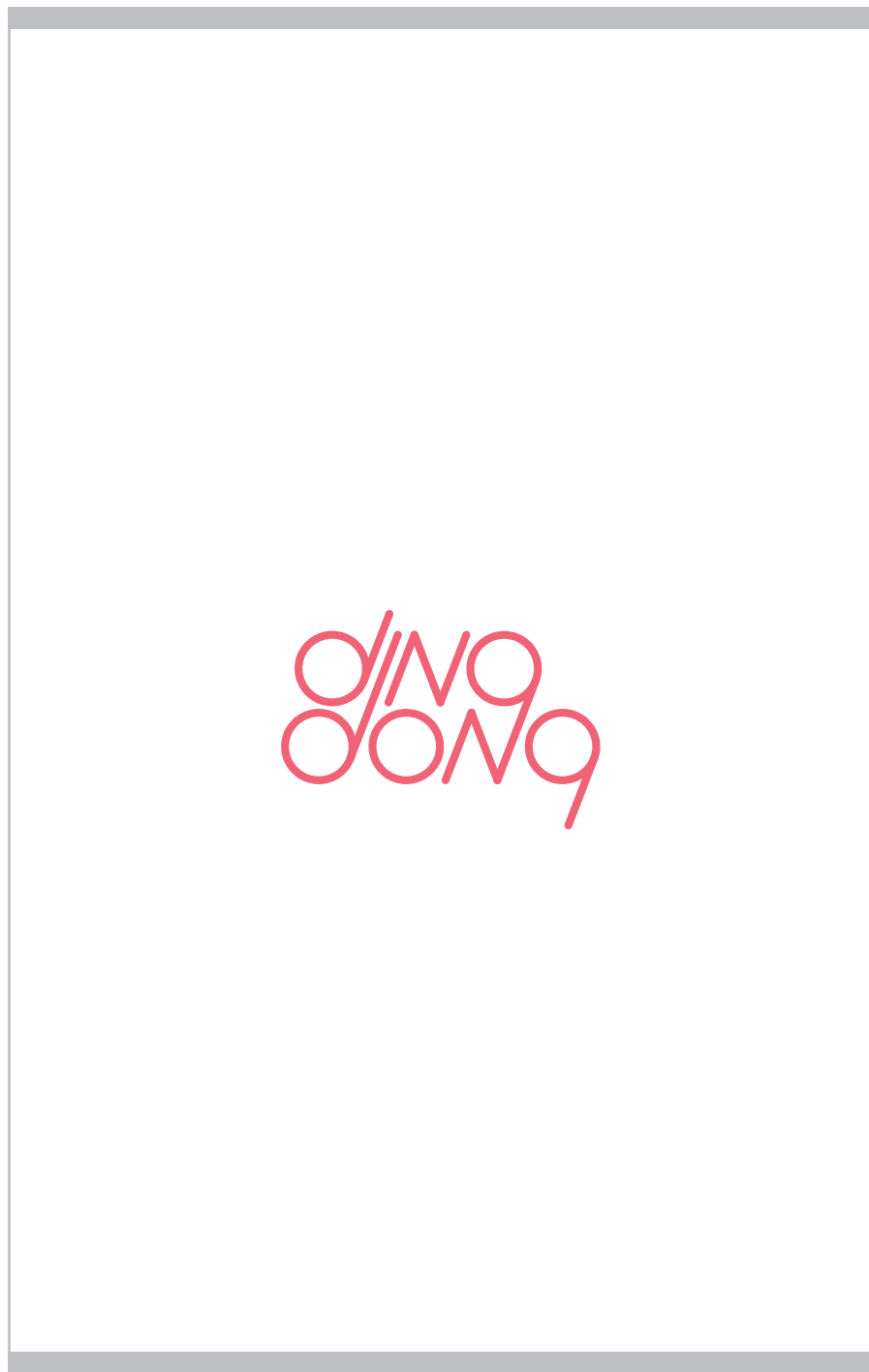
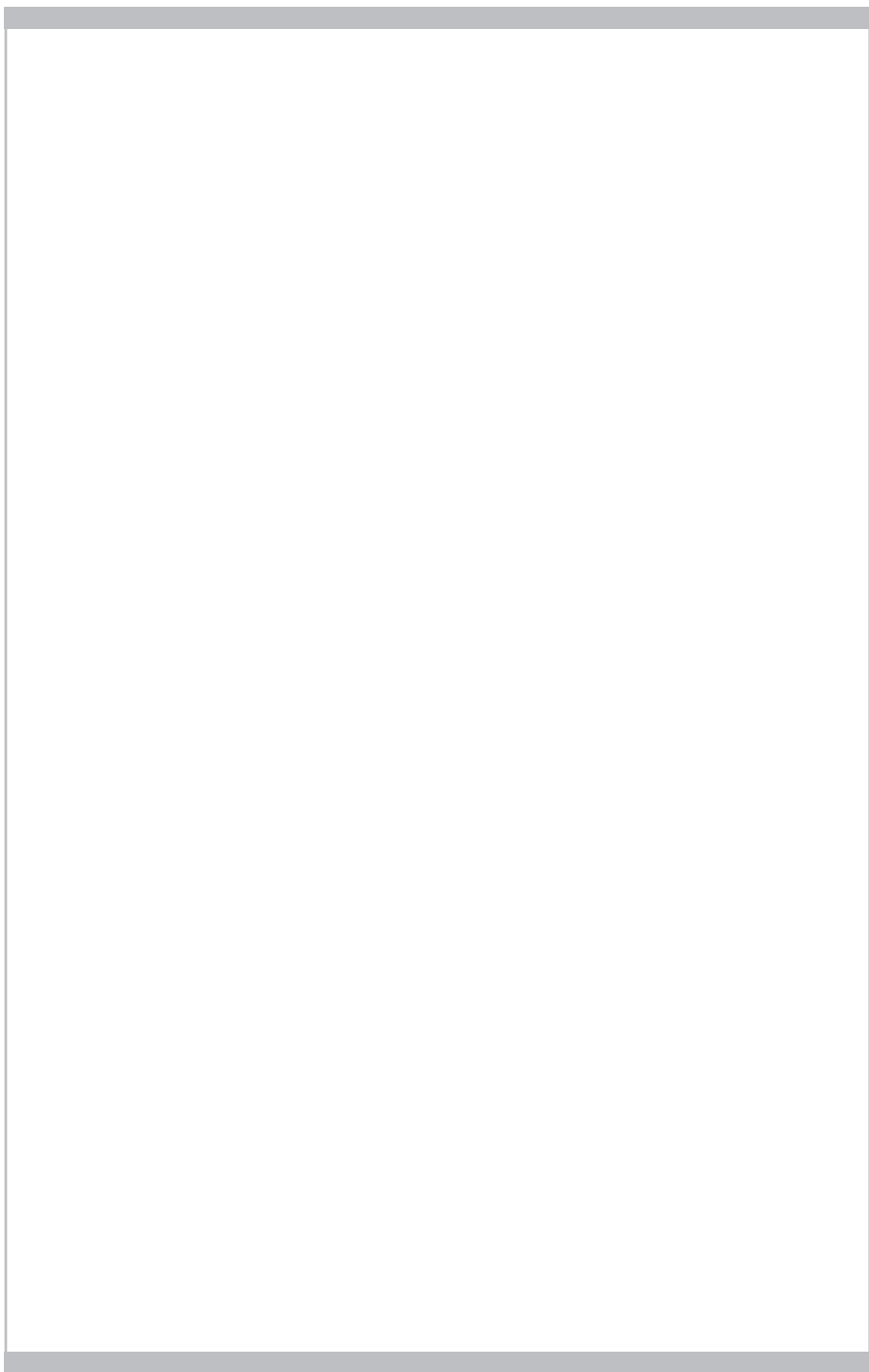




COCKTAILS

Ding Dong Daiquiri

white rum, cherry eau de vie, raspberry, lychee, lime

18

Jasmine and Pear Bellini

jasmine, pear, champagne

20

Astroboy

vodka, green tea umeshu, port, lime, peychaud bitters, gomme

20

Pomelo 2.0

gin, lemongrass, pomelo 2.0

20

Hawker

gin, hawberry, japanese cucumber, amaro montenegro, lemon, egg white

20

Monkeys Run

dark rum, banana, pimento, lemon, egg white, gomme, angostura bitters

20

WINES

LIGHT & JUICY REDS

BOTTLE

2013 Domaine Chanzy Bourgogne - Pinot Noir *Burgundy, France*

90

2013 Schubert - Pinot Noir *Martinborough, New Zealand*

115

2009 Perlino - Scanavino *Barolo, Italy*

115

2013 Dalrymple - Pinot Noir *Tasmania, Australia*

120

2012 Bindi - Composition Pinot Noir *Macedon Rangers, Australia*

140

FLESHY & BIGGER REDS

2013 Domaine de la Janasse - *Cote du Rhone, France*

90

2013 Achaval Ferrer - Malbec *Mendoza, Argentina*

95

2010 Beronia - Reserva *Rioja, Spain*

96

2012 Chateau Martin - Saint Estephe, *Bordeaux, France*

97

2010 Stella Bella - 'Isca' Cabernet Merlot *Margaret River, Australia*

99

2012 Ventas Las Vacas - *Ribera Del Duero, Spain*

100

2010 El Hombre Bala - Old Vine Grenache *Madrid, Spain*

110

WINES

FRESH & AROMATIC WHITES

	BOTTLE
2013 Pewsey Vale - Riesling <i>Eden Valley, Australia</i>	85
2014 Chateau Greffiere Macon La Roche Vineuse - Chardonnay <i>France</i>	85
2013 Casa Freschi - Ragazzi Pinot Grigio <i>Adelaide Hills, Australia</i>	87
2013 Paco & Lola - Albarino <i>Rias Baixas, Spain</i>	90
2014 Huber - 'Obere Steigen' Grüner Veltliner <i>Traisental, Austria</i>	92
2014 Paua - Sauvignon Blanc <i>Marlborough, New Zealand</i>	97

BOLD & TEXTURAL WHITES

2013 Matteo Correggia - Roero Arneis, <i>Italy</i>	80
2013 Hayshed Hill - Chardonnay <i>Margaret River, Australia</i>	92
2014 Dido - White Grenache Blend <i>Monstant, Spain</i>	95
2012 Bindi - Composition Chardonnay <i>Macedon Rangers, Australia</i>	125

COCKTAILS

Royal Fortune

tequila, ginger, yuzu, calamansi, soda

20

Ukiyo

japanese whisky, sherry, pear eau de vie, soda

20

Drunken Mushrooms

cognac, shitake, lemon, egg white, gomme, aromatic bitters

20

Tradewind

gin, roasted barley, citrus, cream, egg white, soda, gomme

20

Black and Gold

bourbon, black tea liquer, honey, angostura bitters

20

Umami

vodka, tomato, tamarind, sichuan pepper, chilli, onion, salt

20

FEED ME

CAN'T DECIDE?

Then simply ask your waiter about our 'FEED ME' menus!
Hands down - the best way to experience Ding Dong.

OPTION 1: SHARING

A selection of Ding Dong's favourite dishes to share.
56 per head
68 per head (with desserts)

OPTION 2: TASTING MENU

Kick back and allow us to roll out 6 individually plated courses.
80 per head

WINES

WINE BY THE GLASS

GLASS BOTTLE

WHITE

2012 'Ding Dong' JR Reinisch - Rotgipfler <i>Thermenregion, Austria</i>	15	82
2013 San Salvatore - Falanghina <i>Campania, Italy</i>	16	84

RED

2014 Joan d'Anguera - Grenache <i>Monstant, Spain</i>	14	78
2013 Punt Road - Pinot Noir <i>Yarra Valley, Australia</i>	17	88

ROSÉ

2013 Miraval - <i>Cotes de Provence, France</i>		85
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CHAMPAGNE & SPARKLING

NV Louis Roderer - <i>Reims, France</i>	28	145
NV Zefiro by Zardetto - <i>Prosecco Veneto, Italy</i>		71

GROWERS CHAMPAGNE

NV Laherte Freres 'Rose Brut' <i>Chavot, Epernay</i>		160
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A blend of Pinot Meunier and old vine Pinot Noir. It's delicately fragrant, showing soft, forward notes of raspberry and orange zest, and while it's voluptuously fruit on the palate, it's supported by bright acidity.

DESSERTS

Caramelised pineapple tart with tonka bean ice-cream

19

Chocolate Madness

17

Ding Dong mango with pomelo and sago

15

Kyoto matcha cake with morello cherry sorbet

16

Banana fighter with nata de coco chutney

11

COLD PLATES

Spicy beef salad with bittermelon, asparagus,
sweet corn & tamarind

19

Hokkaido scallop tartare with coconut, pickled ginger
& sea grapes

19

Vietnamese chicken coleslaw

17

Homemade rice noodle roll with pork sausage
& bean sprout salad

17

Hamachi sashimi with betel leaf, green mango
& chilli relish

18

SMALL PLATES

Roasted duck dumpling, shitake mushroom
with duck consommé

18

'Nan Ru' pork ribs with ginger & apricot

17

Thai basil quail with crispy garlic

19

Homemade banana bread with duck liver & kimchi

25

5 spice lamb tongue with pickled cucumber
& black pepper sauce

17

Carbon-battered prawn tempura
red curry marinade & soy wasabi mayonnaise

16

Vietnamese scotch eggs

16

BIGGER PLATES

Chargrill ocean trout with spiced quinoa
& green mango salad

24

Ayam masak merah (red cooked chicken) with
cucumber salad & onion puree

22

Spiced braised iberico pork with poached egg,
lime & jack fruit tempura

26

Waygu beef char siew
with pickled papaya & cherry tomato

29

Crispy duck curry with cauliflower & passionfruit

27

Japanese sweet potatoes with corn, pomegranate
& strawberry

16

Asam pedas salt water barramundi
with okra & baby eggplant

22