



Get us on the gram' @rawkitchenbar

Dinner

AVAILABLE ON THU & FRI FROM 5.30PM TO 10.30PM
SAT & SUN FROM 5.00PM-10.30PM

* SIGNATURE V VEGAN VG VEGETARIAN SPICY

STARTERS

Pad Krapao Croquettes 8
stir fried chicken, thai basil vinaigrette

Prawn Toasties 10
homemade prawn paste, ginger lime dressing

Raw Salmon Laab * 16
mint, toasted chilli flakes, shoyu, toasted rice, lime

Greek Honey Burrata (VG) 24
heirloom tomatoes, horseradish, hazelnuts, dill oil

Herbal Tuna Tartare * 20
Thai herbal sauce, onions, perilla leaves, puffed rice

Cauliflower Tacos (V) 16
dukkah, soy crème, fried garlic, jalapeño purple slaw,
black sesame & corn tortilla

Coconut Bread (V) 12
habanero eggplant relish, coconut oil, chives

OCT'S CHEF SPECIAL

Nduja Pappardelle 32
scallops, crispy bacon, dehydrated tomatoes

PASTA

Truffle Cavatelli (V) 26
plant-based cheese sauce, grilled mushrooms,
black summer truffle, chives

White Ragu Rigatoni 28
white pork ragu, tamarind butter, basil, pork crackling

Uni Crab Fettucine 32
tomalley bisque, butter, Canadian uni

MAINS

Miso Jerk Chicken * 23
24 hours brined halved bird, pineapple sriracha,
pickled fennel

Warung Pork Ribs * 25
balinese bbq glaze, pickled cauliflower, lime

Black Mamba * SPICY 26
black fried rice, tiger prawns, squid ink soffrito,
fermented chilli sambal, curry leaves

Wagyu Rump Steak 42
mushroom fricasee, jus, macadamia

Cured Ocean Trout * 39
cured trout fillet, café de Paris sauce, orange,
curry leaves, hazelnuts

Balsamic Duck Leg * 29
crushed potato leek, chives, balsamic confit duck leg

SIDES

Crushed Potato Leeks (VG) 8
buttered potatoes, leeks, chives

Spiced Vinegar Fries (VG) 10
peppercorns, ash vinegar, mirin aioli

Brussel Sprouts (VG) 16
tamarind dressing, crispy shallots rice crisps,
chillies, mint

Radicchio Salad (VG) 12
green goddess, buckwheat, bonito

KIDS

Momma's Mac & Cheese (VG) 12
cavatelli, cheese sauce, parmesan

Chicken Schnitzel Strips 14
fries, ketchup, mayo

DESSERTS

'Limber' * (V) 4
Puerto Rican popsicle, seasonal flavours

Lemon Tres Leches (VG) 14
lemon curd, meringue, thyme feuilletine, mint

Rum Berry Tart * (VG) 17
whole tart, fresh berries, almond paste,
sugar tart shell, rum cream

Drinks

BUBBLY

Bolla Prosecco DOCG Brut.....	15 / 75
<i>Veneto, Italy</i>	
NV LA Taille aux Loups Triple Zero	105
100% Chenin Blanc made with traditional Champagne method. Fresh acidity & crisp sparkling. <i>Montluis-sur-Loire, France</i>	
Kindeli Primavera	110
Pet-Nat Rose made from a blend of Riesling, Pinot Noir & Merlot. Juicy stone fruit, floral & a delicate fizz. <i>Nelson, New Zealand</i>	

WHITE WINE

Xanadu Exmoor Chardonnay	14 / 68
<i>Margaret River, Australia</i>	
Crazy by Nature Cosmo White 2019.....	80
Predominantly Chardonnay with a touch of Viognier, Marsanne & Vermentino. Warm, ripe apricot & peach character with a lifted acidity & a soft finish. <i>Gisborne, New Zealand</i>	
Forjas del Salnes Leirana 2019.....	85
Zippy, citrusy, aromatic, light bodied made with 100% Albarino. <i>Rias Baixas, Spain</i>	
Daterra Portela Do Vento Blanco 2019.....	95
Palomino blend with deep nose of ripe orchard fruits & elegant minerality. <i>Ribeira Sacra, Spain</i>	
Domaine Gerard Boulay Sancerre 2019.....	110
Sauvignon Blanc with aromatic, citrus, mineral & crisp palate. <i>Loire Valley, France</i>	

ROSÉ WINE

Mathilde Chapoutier Duche D'Uzes	14 / 68
<i>Rhone Valley, France</i>	

ORANGE WINE

Jordi Llorens Blan 5.7 2019	97
Light, fluid & refreshing wine made from Macabeu-Parellada varietals with apple, pear, ginger & white pepper notes. <i>Conca de Barberà, Spain</i>	

RED WINE

Giusti Merlot Veneto.....	14 / 68
<i>Veneto, Italy</i>	
Luigi Bosca Finca La Linda Malbec 2018	85
Old vines & oak ageing, this Malbec is a deep ruby with aromas of chocolate, herbs, prune, honey & nuts. Medium-full bodied, with balanced acidity & fine, ripe tannins. <i>Mendoza, Argentina</i>	
Celler Comunica Fristyle 2017	93
Full flavoured, deep red made with Garnacha & Carinena. Aromas of liquorice, pepper & ripe forest fruits. <i>Montsant, Spain</i>	
Anne-Sophie Dubois Fleurie "l'Alchimiste" 2018	100
100% Gamay. Light to medium bodied with red fruits, plum, floral & moderate intensity. <i>Beaujolais, France</i>	
Commune of Buttons 'Northern Lights'	110
Grenache, Cinsault & Mataro blend. Red-fruited, light on its feet with fine tannins & acidity. <i>Barossa Valley, Australia</i>	
BK Pinot Noir Skin n Bones 2020	115
A Pinot Noir with attitude. Earthy, savoury, spicy yet refreshing & finessed. <i>Adelaide Hills, Australia</i>	

SAKE

KID Sparkling	55
Junmai Daiginjo, Wakayama 360ml	
Banshu Ikkon	78
Junmai, Hyogo 720ml	
Jozan Cho Kara	115
Junmai Daiginjo, Fukui 720ml	
Kokuryu Jungin.....	125
Junmai, Fukui 720ml	

FRESH JUICE (WEEKEND LUNCH)

Orange Juice	7
Watermelon Juice	7

SPIRITS

Tried & True Vodka.....	14
Widges Gin	14
Botanist Islay Dry Gin.....	17
Arquitecto Blanco Tequila	14
Plantation Original Dark Rum.....	14
Mackintosh Blended Malt Whisky	14
Nikka Whisky From the Barrel	19

BEER

Blasta Chainbreaker	16
Rocky Ridge Pilsner.....	15
Blue Ribbon Lager.....	12 / 55
bottle / bucket of 5	

HOUSE COCKTAILS

RKB Sangria	18
red wine, orange, lime, cinnamon, raisins	
Kampong Ginger Refresher	18
gin, ginger shrub, grapefruit soda	
He	19
whisky, pandan, lime	
She	19
vodka, dark rum, mulberry, raspberry shrub	
They	19
vodka, sour plum, Benedictine DOM	

NON-ALCOHOLIC

Sodas.....	4
coke / sprite / ginger ale / soda / tonic	
Riverside Ice Tea	7
Nordaq Sparkling / Still Water	1
per person	
Coffee	4 / 4.50 / 5 / 5.50
espresso / long black / flat white / latte or cappucino add shot / ice + \$1	