



SIP & SEAR

DRINK MENU

BURNSIDE VILLAGE





SEASONAL DRINK MENU



\$10.5

MATCHA LATTE
MILK AND MATCHA



\$11.5

MANGO MATCHA FUSION
MANGO, MILK AND MATCHA



\$11.5

STRAWBERRY MATCHA CLOUD
STRAWBERRY, MILK AND MATCHA



\$9.5

PEACH MANGO SPARKLING TEA
SPARKLING PEACH TEA
AND MANGO AGAR PEARL



\$11.5

COCONUT WATER WITH COCONUT JELLY
COCONUT WATER AND COCONUT JELLY

COCKTAILS & DRINKS

COCKTAILS



JAPANESE MOJITO - \$18

FRESH MINT, LIME, SODA,
WITH A CHOICE OF YUZU
OR UMESHU

OUR SIGNATURE



CINNAMON APPLE - \$20

SPICED WHISKY, APPLE
LIQUEUR, CITRUS BALANCE



COCONUT MARGARITA - \$23

TEQUILA, COCONUT
CREAM, LIME, RIMMED WITH
TOASTED COCONUT

MOCKTAILS



VIRGIN PINA COLADA - \$12

COCONUT CREAM, MANGO
SYRUP, PINEAPPLE JUICE, AND
ICE



VIRGIN MOJITO - \$12

SODA WATER, MINT, SUGAR
SYRUP, LIME AND ICE



SUNRISE SPARKLING - \$12

STRAWBERRY SYRUP, SPRITE,
ORANGE JUICE AND ICE

JUICE & TEA

JUICE - \$5

APPLE/ORANGE/TROPICAL/PINEAPPLE

TEA POT - \$5

- PEPPERMINT
- EARL GREY
- GREEN TEA.
- LEMON AND GINGER

SOFT DRINK

- COKE - \$5
- COKE NO SUGAR- \$5
- SPRITE- \$5
- FANTA- \$5
- MILKIS- \$6
- LEMON LIME BITTERS GLASS- \$6 / JUG- \$12
- ICED TEA (PEACH / MANGO) GLASS- \$6 / JUG \$12
- WELCH'S- \$6
- GRAPE BONG BONG- \$6
- SPARKLING WATER- \$8
- STILL WATER- \$8

RED WINES

SOMMELIER PICKS

(RECOMMENDED WITH
WAGYU & BBQ)



 \$60
 \$12

(HOUSE RED)
FURCHE SHIRAZ — BAROSSA VALLEY

RIPE PLUM AND DARK BERRY
FLAVOURS WITH GENTLE SPICE AND
SMOOTH TANNINS.

PAIRS WELL WITH:
WAGYU CHUCK ROLL · WAGYU CHUCK
FLAP · PORK SCOTCH



 \$60
 \$15

**RESCHKE BULL TRADER CABERNET
SAUVIGNON — COONAWARRA**

FULL-BODIED CABERNET WITH RICH
BLACKCURRANT AND DARK BERRY
FRUIT LAYERED WITH CEDAR AND
SUBTLE SPICE.

PAIRS WELL WITH:
LAMB RACK · WAGYU RIB CAP · BEEF
SHORT RIB SLICE



 \$48
 \$12

**ULITHORNE ALTUS PINOT NOIR
— ADELAIDE HILLS**

ELEGANT PINOT NOIR WITH CHERRY
AND RASPBERRY AROMAS AND
REFINED ACIDITY.

PAIRS WELL WITH:
PORK JOWL · MARINATE CHICKEN ·
WAGYU INSIDE/SKIRT



 \$65
 \$16

SCHILD ESTATE SHIRAZ — BAROSSA VALLEY

DEEP PLUM AND MULBERRY FRUIT WITH BLACK-
PEPPER SPICE AND DARK CHOCOLATE NOTES.
SMOOTH YET STRUCTURED WITH FINE
TANNINS.

PAIRS WELL WITH:
WAGYU RIB STRIP · LAMB RACK · SIGNATURE GALBI



 \$130

**CHATEAU TANUNDA
50 YEAR OLD VINES SHIRAZ — BAROSSA VALLEY**

MEDIUM-DEEP CRIMSON.
INTENSE AROMAS OF ANISEED, BLACKBERRY AND
BLUEBERRY WITH HINTS OF GINGER AND MINT.
RICH AND FLESHY PALATE WITH GENEROUS DARK
BERRY FLAVOURS AND SMOOTH CHOCOLATEY
TANNINS.

PAIRS WELL WITH:
WAGYU RIB STRIP · WAGYU OYSTER BLADE · LAMB
RACK



WHITE WINES

BLUE LOBSTER CHARDONNAY (HOUSE WHITE) — SA

FRESH, CRISP AND EASY-DRINKING WITH BRIGHT FRUIT CHARACTER.

PAIRS WELL WITH:

MARINATE CHICKEN · PORK JOWL · PORK BELLY RINDLESS

 \$40
 \$10

BONE DRY SAUVIGNON BLANC — SA

BRIGHT AND LIVELY WITH PASSIONFRUIT, GUAVA AND HERBAL UNDERTONES. CLEAN AND REFRESHING.

PAIRS WELL WITH:

PORK BELLY RINDLESS · MARINATE CHICKEN · PORK SCOTCH

 \$42
 \$12

BONE DRY PINOT GRIS — SA

CRISP PINOT GRIS WITH RIPE PEAR, WHITE PEACH AND CITRUS NOTES. BALANCED AND REFRESHING.

PAIRS WELL WITH:

PORK JOWL · MARINATE PORK SCOTCH · WAGYU INSIDE SKIRT

 \$42
 \$12

SCHILD ESTATE RIESLING — CLARE VALLEY

CLASSIC CLARE VALLEY RIESLING WITH LEMON, LIME AND GREEN APPLE AROMAS AND VIBRANT MINERAL ACIDITY.

PAIRS WELL WITH:

SPICY PORK · MARINATE CHICKEN · PORK SCOTCH

 \$60
 \$15

ROSÉ · SWEET · SPARKLING

ULITHORNE EPOCH ROSÉ — MCLAREN VALE

PALE SALMON ROSÉ WITH DELICATE STRAWBERRY AROMAS AND A CRISP DRY FINISH. ELEGANT AND REFRESHING.

PAIRS WELL WITH:

MARINATE PORK SCOTCH · PORK JOWL · WAGYU CHUCK ROLL

 \$50

SCHILD MOSCATO — BAROSSA VALLEY

LIGHTLY AROMATIC MOSCATO WITH ELDERFLOWER, CITRUS AND NECTARINE NOTES. SLIGHT SWEETNESS WITH REFRESHING ACIDITY.

PAIRS WELL WITH:

SPICY PORK · MARINATE CHICKEN · PORK JOWL

 \$48
 \$12

RESCHKE NV SPARKLING — BAROSSA VALLEY

FRESH AND LIVELY WITH CRISP CITRUS NOTES AND A DELICATE, PERSISTENT BEAD.

PAIRS WELL WITH:

PORK BELLY RINDLESS · MARINATE CHICKEN · SIGNATURE GALBI

 \$48
 \$12



SOMETHING REFRESHING

SOJU

SOJU — \$18

GREEN GRAPE

PEACH

LYCHEE

YAKULT

ORIGINAL



SOMAEK DEAL — \$30

1 SOJU + 2 CASS BEER
A CLASSIC KOREAN BEER & SOJU COMBINATION.

TAP BEER



SUNTORY THE PREMIUM MALT'S (JAPAN) — \$15

SMOOTH AND AROMATIC JAPANESE LAGER WITH REFINED MALT CHARACTER.

BOTTLED BEER

COOPERS PALE ALE (ADELAIDE, ABV 4.5%) — \$10

LOCAL SOUTH AUSTRALIAN PALE ALE WITH FRUITY AROMA AND SMOOTH FINISH.

PERONI NASTRO AZZURRO (ITALY, ABV 5.0%) — \$11

CRISP ITALIAN LAGER WITH A LIGHT BITTERNESS.

OB CASS (KOREA, ABV 4.5%) — \$10

SMOOTH AND REFRESHING KOREAN LAGER, PERFECT WITH BBQ.

SOMERSBY APPLE CIDER (ABV 4.5%) — \$11

LIGHT SPARKLING CIDER WITH FRESH APPLE SWEETNESS.

ASAHI SUPER DRY 0.0% — \$8

ALCOHOL-FREE JAPANESE BEER WITH A CLEAN DRY FINISH.

CORONA EXTRA (MEXICO, ABV 4.5%) — \$11

LIGHT MEXICAN LAGER, TRADITIONALLY SERVED WITH LIME.

SAKE

RAIRAKU JUNMAI GINJO 58

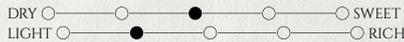


\$25 \$62 \$155



NOTES:
FRESH AROMAS OF PEACH AND BANANA WITH A GENTLE HINT OF VANILLA. THE PALATE IS LIGHT AND DELICATE, SHOWING SUBTLE UMAMI AND A SMOOTH FINISH. CRISP AND WELL BALANCED, MAKING IT AN EXCELLENT CHOICE FOR FANS OF LAGERS AND SAUVIGNON BLANC.

720ML



PAIRS WELL WITH:
WAGYU CHUCK FLAP · PORK SCOTCH · BEEF SHORT RIB SLICE

DAIMON SHIZUKA JUNMAI GINJO



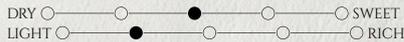
\$21 \$45 \$120



NOSE:
SUBTLE AROMAS OF HONEYDEW, SAGE AND A HINT OF WHITE CHOCOLATE.

ORIGIN:
BREWED AT DAIMON BREWERY NEAR KYOTO, OSAKA AND NARA, USING PURE MOUNTAIN WATER.

720ML



PAIRS WELL WITH:
WAGYU CHUCK ROLL · PORK BELLY RINDLESS · MARINATE CHICKEN

YUZUMARU YUZU SAKE



\$28 \$52 \$105



NOSE:
REFRESHING SAKE BLENDED WITH NATURAL YUZU JUICE AND BRIGHT CITRUS AROMA.

500ML



PAIRS WELL WITH:
SPICY PORK · PORK BELLY RINDLESS · MARINATE CHICKEN

DASSAI 45 JUNMAI DAIGINJO



\$23 \$55 \$135



NOTES:
PREMIUM SAKE CRAFTED WITH HIGHLY-POLISHED RICE; SMOOTH AND INTENSELY REFINED, IDEAL FOR SPECIAL OCCASIONS

720ML



PAIRS WELL WITH:
WAGYU RIB CAP · WAGYU OYSTER BLADE · MARINATE CHICKEN

HARADA SEIRYU SMOOTH & LIGHT JUNMAI GINJO — YAMAGUCHI



\$23 \$48 \$128



NOTES:
FRESH JUNMAI GINJO WITH GRAPEFRUIT AND MUSCAT AROMAS, CRAFTED WITH A LIGHT WINE-LIKE PROFILE.

720ML



PAIRS WELL WITH:
WAGYU INSIDE SKIRT · PORK JOWL · MARINATE CHICKEN

HARADA GENGETSU MUROKA JUNMAI GINJO GENSHU — YAMAGUCHI



\$26 \$53 \$150



NOTES:
UNFILTERED JUNMAI GINJO WITH NOTES OF GREEN APPLE, PEAR AND LAYERED UMAMI.

720ML



PAIRS WELL WITH:
SIGNATURE GALBI · LAMB RACK · SPICY PORK



SMALL CARAFE



CARAFE



BOTTLE



SIP & SEAR

A CURATED SELECTION OF SAKE, WINE
AND COCKTAILS DESIGNED TO COMPLEMENT
THE RICH FLAVOURS OF WAGYU
AND KOREAN BBQ.

ENJOY THE HARMONY OF FIRE, FLAVOUR
AND A PERFECTLY PAIRED DRINK.

BURNSIDE VILLAGE

