SIN DAKA BIN

HOTEL

SPORTS BAR

# THE OG'S

### AMARETTO SOUR
Amaretto, lemon juice and egg white.

### APEROL SPRITZ
Aperol and prosecco with orange and soda water.

### COSMOPOLITAN
Vodka, triple sec, cranberry juice and lime juice.

### ESPRESSO MARTINI
Vodka, coffee liqueur, fresh espresso and sugar syrup.

### FRENCH MARTINI
Vodka, black raspberry liqueur and pineapple juice.

### FRUIT TINGLE
Vodka, Comiskey Distillery Blue Curacao and lemonade topped with raspberry cordial.

### LONG ISLAND ICED TEA
Vodka, gin, white rum, tequila, triple sec and lemon juice topped with Coca-Cola.

### MARGARITA
Tequila, triple sec, lime juice and sugar syrup with a salt rim.

### PIÑA COLADA
Coconut rum, pineapple juice and coconut cream.

### NEGRONI
Comiskey Distillery Gin, vermouth, Campari and orange.

# SPECIALTIES

### MANGO ~~DAIQUIRI~~ DAKA
White rum, lime juice, Comiskey Distillery Triple Sec and mango purée blended.

### STRAWBERRY ~~DAIQUIRI~~ DAKA
White rum, lime juice, Comiskey Distillery Triple Sec and strawberry purée blended.

### FLAVOURED MARGARITA
**STRAWBERRY, MANGO, COCONUT, WATERMELON OR PASSIONFRUIT**

Tequila, triple sec, juice, sugar syrup and a salt rim.

### COMISKEY GIN SOUR
Comiskey Distillery Midnight Gin, lemon juice, sugar syrup and egg white.

### LIMONCELLO SPRITZ
Comiskey Distillery Limoncello, prosecco, lemon juice and soda.

### PASSIONFRUIT CAIPIROSKA
Comiskey Distillery Vodka, passionfruit liqueur, fresh passionfruit puree and fresh lime juice.

### LYCHEE LUSH
Comiskey Distillery Vodka, lychee liqueur and cranberry juice with fresh lychee.

### MOJITO
White rum, lime juice, sugar syrup and fresh mint topped with soda.

### EUMUNDI MULE
Comiskey Distillery Vodka, Eumundi Brewery Ginger Beer, soda, fresh lime and mint.

### SPICY GIRL SUMMER
Coconut tequila, Comiskey Distillery Triple Sec, coconut milk, lime juice, mango purée, served with a chilli-salt rim.

### THE BRAMBLE
Gin, black raspberry liqueur, lemon juice and sugar syrup.

# PITCHERS

### BENCH WARMER
Spiced rum, fireball and pineapple juice.

### THAI BREAKER
White rum, lime juice, sugar syrup, fresh mint and Thai basil, topped with soda.

### SIDELINE SPRITZ
Pink Gin, black raspberry liqueur, lime juice topped with lemonade.

### SUPER BOWL
Coconut rum, melon liqueur, Comiskey Distillery Blue Curacao topped with lemonade.

COCKTAILS

# MOCKTAILS

### STRAWBERRY SHIMMER
Strawberry puree, lime juice, sugar syrup and mint, topped with lemonade.

### VIRGIN MAI TAI
Orange juice, pineapple juice and raspberry cordial.

### LEMON LYCHEE FIZZ
Fresh lemon and lychee topped with lemonade.

# WHITE

**FIORE MOSCATO**
AUSTRALIA

**MUD CRAB BAY SAUVIGNON BLANC**
MARLBOROUGH, NEW ZEALAND

**PIKORUA SAUVIGNON BLANC**
NEW ZEALAND

**SQUEALING PIG SAUVIGNON BLANC**
MARLBOROUGH, NEW ZEALAND

**CATALINA SOUNDS SAUVIGNON BLANC**
MARLBOROUGH, NEW ZEALAND

**LEO BURING DRY RIESLING**
CLARE VALLEY, SOUTH AUSTRALIA

**PEGGY'S HILL RIESLING**
EDEN VALLEY SA

**MANDRAROSSA FIANO**
SICILY, ITALY

**GABBIANO PINOT GRIGIO**
NORTHEASTERN ITALY

**ARA SINGLE ESTATE PINOT GRIS**
MARLBOROUGH, NEW ZEALAND

**DAYS & DAZE PINOT GRIS**
SOUTH AUSTRALIA

**ANNIES LANE CHARDONNAY**
SOUTH AUSTRALIA

**FAT BASTARD CHARDONNAY**
CALIFORNIAN NORTH COAST, USA

**CAPE MENTELLE MARMADUKE CHARDONNAY**
MARGARET RIVER, WESTERN AUSTRALIA

# PICCOLO

**0% HENKELL, 200 ML (NON-ALCOHOLIC)**
GERMANY

**YVES PREMIUM CUVEE, 200 ML**
YARRA VALLY, VICTORIA

**HENKELL ROSE, 200 ML**
GERMANY

# ROSÉ

**SQUEALING PIG ROSÉ**
SOUTH AUSTRALIA

**RAMEAU D'OR PETIT AMOUR**
FRANCE

# SPARKLING

**VEUVE TAILHAN BLANC DE BLANC BRUT NV**
LANGUEDOC REGION FRANCE

**SEPPELT FLEUR DE LYS CHARDONNAY PINOT NOIR**
SOUTH EAST AUSTRALIA

**SQUEALING PIG PROSECCO**
SOUTH EAST AUSTRALIA

**MIO CAPELLO PROSECCO**
KING VALLEY, VICTORIA

**MOJO PROSECCO**
SOUTH AUSTRALIA

**PIPER HEIDSIECK BRUT**
REIMS, FRANCE

**MOËT & CHANDON IMPÉRIAL BRUT**
CHAMPAGNE, FRANCE

**VEUVE CLICQUOT NV**
CHAMPAGNE, FRANCE

# RED

**STICKS PINOT NOIR**
YARRA VALLEY, VICTORIA

**WHIPBIRD PINOT NOIR**
VICTORIA

**PIKES SANGIOVESE LUCCIO**
CLARE VALLEY, SOUTH AUSTRALIA

**MUD CRAB BAY SHIRAZ**
MCLAREN VALE, SOUTH AUSTRALIA

**ZIEGLER SHIRAZ**
BAROSSA VALLEY, SOUTH AUSTRALIA

**TAR AND ROSES SHIRAZ**
VICTORIA

**PEPPERJACK SHIRAZ**
BAROSSA VALLEY, SOUTH AUSTRALIA

**MORGANS BAY SHIRAZ CABERNET**
SOUTH EAST AUSTRALIA

**HESKETH DANGEROUS TYPE MERLOT**
SOUTH AUSTRALIA

**LA LA LAND MALBEC**
VICTORIA

**WYNNS THE GABLES CABERNET SAUVIGNON**
COONAWARRA, SOUTH AUSTRALIA

**METALA WHITE LABEL CABERNET SAUVIGNON**
LANGHORNE CREEK, SOUTH AUSTRALIA

## HOUSE-MADE FOCACCIA

### ROSEMARY & GARLIC VEG 12
Soft, warm house-made focaccia with garlic and rosemary, served with our house-made smoked butter.

### CHEESE & HERBS VEG 16
Soft, warm house-made focaccia with garlic and herbs, topped with fior di latte and freshly grated Parmesan.

## KIDS
12 YEARS & UNDER

### CHEESEBURGER & CHIPS 16.5
Tender cheeseburger patty with melted cheese and tomato sauce, served with golden chips.

### CHICKEN TENDERS & CHIPS 16.5
Crispy golden chicken tenders served with golden chips.

### KIDS PIZZA 16.5
Choice of Margherita or Ham, Cheese & Pineapple pizza.

### KIDS PASTA 16.5
Linguini pasta with your choice of Bolognese or classic Napoli sauce.

ALL KIDS MEALS COME WITH A FREE ICE-CREAM.

## TO SHARE

### THAI CHICKEN SPRING ROLLS DF 22
Golden fried spring rolls filled with fragrant yellow curry chicken, served with banana and pickled ginger mayo.

### PORK & GINGER DUMPLINGS DF S 22
Juicy pork and ginger dumplings served with Chinese-style Szechuan sauce, fresh spring onion and garlic.

### CRISPY CALAMARI S I 20
Chilli and garlic-marinated calamari coated in panko and fried until golden, served with yuzu chilli mayo.

### CRISPY FRIED CHICKEN BAO BUNS 24
Crispy fried marinated chicken breast with miso ranch, pickled daikon, lettuce and chilli mayo in soft steamed buns. 3pc

### PULLED PORK BAO BUNS S 24
Slow-cooked honey soy pulled pork with coriander, pickled cucumber and kimchi mayo in soft steamed buns. 3pc.

## BURGERS

### SIGNATURE WAGYU CHEESEBURGER GFO +2 29
Juicy Wagyu beef patty with American cheese, caramelised onions, crisp pickles and crispy fried shallots, finished with our signature DH burger sauce on a soft brioche bun. Served with golden chips.
ADD EXTRA WAGYU BEEF PATTY +8 | ADD CRISPY BACON +4

### KOREAN FRIED CHICKEN BURGER S 28
Crispy fried chicken glazed with sweet chilli, layered with American cheese, tangy slaw, house-pickled cucumber and kimchi mayo on a soft brioche bun. Served with golden chips.
ADD CRISPY BACON +4

### PARMESAN-CRUSTED STEAK SANDWICH GFO +2 32
Flame-grilled premium grain-fed rib-eye with melted Swiss cheese, tomato relish and fresh rocket on Parmesan-crusted sourdough, served with smoked mustard mayonnaise, house-made chimichurri and golden chips.

MILD MEDIUM

## MAINS

### CHICKEN SCHNITZEL 29
Tender chicken breast coated in our herb crumb and fried until golden, served with golden fries and fresh slaw.

**SCHNITZEL TOPPERS**

**CLASSIC PARMI + 4**
Napoli sauce, champagne ham, melted mozzarella and Parmesan.

**THE AUSSIE +5**
Caramelised onions, mozzarella, crispy bacon and smoky BBQ sauce.

**KATSU CURRY +3**
Japanese style curry sauce, spring onion, pickled ginger

**HAWAIIAN + 5**
Napoli sauce, champagne ham, melted mozzarella and pineapple

### EUMUNDI BEER-BATTERED FISH & CHIPS DF I 35
Fresh flaky fish coated in crisp Eumundi beer batter and fried until golden, served with chips, house salad, lemon and creamy tartare sauce.

### THAI GREEN CHICKEN CURRY DF GF S 35
Tender chicken simmered in rich coconut green curry with baby corn, green beans and cherry tomatoes, finished with makrut lime, Thai basil and crispy fried shallots. Served with jasmine rice.

### WOK FRIED RICE DF GF 28
Wok-fried rice with tender braised pork, free-range egg, mung beans and spring onion, finished with soy and topped with a crispy fried egg.

### 250G RUMP FILLET 32
150-day grain-fed Queensland beef, served with with chips, house salad and your choice of sauce.

UPGRADE TO DUCK FAT-ROASTED POTATOES AND BROCCOLINI +5

SAUCES: PEPPERCORN SAUCE • HORSERADISH CRÈME FRAÎCHE
RED WINE JUS • GRAVY • MUSHROOM SAUCE • CHIMICHURRI ALL GF

GLUTEN-FREE BURGER BUNS AND PIZZA BASES ARE AVAILABLE UPON REQUEST. AS THESE ARE PREPARED IN A SHARED KITCHEN, WE CANNOT GUARANTEE THEY ARE 100% SUITABLE FOR COELIACS.

(GF) GLUTEN FREE (DF) DAIRY FREE (V) VEGAN (VEG) VEGETARIAN
(N) CONTAINS NUTS (S) CONTAINS SHELLFISH (A) AUSTRALIAN SEAFOOD
(I) IMPORTED SEAFOOD (M) MIXED SEAFOOD (GFO) GLUTEN FREE OPTION

BAR MENU

# PIZZA

## MARGHERITA VEG — 25
San Marzano tomatoes base, fior di latte mozzarella and fresh basil, finished with extra virgin olive oil.
**MAKE IT VEGAN +4**

## DIAVOLA GFO +7 — 30
San Marzano tomatoes base, fior di latte mozzarella, salami and Kalamata olives, finished with chilli flakes.

## THE DAKABIN GFO +7 — 32
Roasted pumpkin, nduja, smoked mozzarella and guanciale, finished with fresh basil and honey.

## MEAT LOVERS GFO +7 — 32
San Marzano tomatoes base, fior di latte mozzarella, champagne ham, salami, pork sausage and pancetta, finished with smoky BBQ sauce.

# SALADS

## CLASSIC CAESAR SALAD — 27
Crisp baby cos with crispy bacon, chunky garlic croutons, anchovy, shaved Parmesan and soft free-range egg, tossed in our house-made Caesar dressing.
**ADD GRILLED CHICKEN +6 | ADD SMOKED SALMON +8 (I)**

## POKÉ BOWL GF DF V — 27
Fragrant rice with crispy tofu, slaw, edamame, grilled corn, avocado, cherry tomatoes, cucumber, wakame and Asian greens, finished with Japanese pickled onion.
**ADD GRILLED CHICKEN +6 | ADD SMOKED SALMON +8 (I)**

# SIDES

## CHIPS GF DF — 11
Crispy chips served with creamy aioli.

## TRUFFLE FRIES GF — 16
Crispy chips, truffle dressing, grated pecorino, truffle aioli

## STEAMED EDAMAME DF GF V — 12
Steamed edamame tossed with seaweed salt.

## KATSU CURRY FRIES — 18
Crispy fries topped with golden katsu curry sauce, pickled ginger and seaweed spice.

### 10% SURCHARGE ON WEEKENDS, 15% SURCHARGE ON PUBLIC HOLIDAYS

While we do our best to accommodate coeliac and other allergies, we have an open kitchen and cannot guarantee that cross contamination will not occur. Please make our friendly staff aware of any allergies as we may need to modify or change certain dishes on our menu.

MILD MEDIUM

(GF) GLUTEN FREE (DF) DAIRY FREE
(V) VEGAN (VEG) VEGETARIAN
(N) CONTAINS NUTS
(S) CONTAINS SHELLFISH
(A) AUSTRALIAN SEAFOOD
(I) IMPORTED SEAFOOD
(M) MIXED SEAFOOD
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