

the joint

SIGNATURE

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Apple Pie

Fireball, Butterscotch, Apple, Lemon,
Cinnamon, Ginger Marmalade

Pina Passion Sour

Absolut Vanilla, Passionfruit, Pineapple, Lime,
Sugar

Georgia Blossom

Smirnoff, Peach Schnapps, Peach Puree,
Lemon

Lychee Martini

Smirnoff, Soho, Lychee, Lime

Pineapple Margarita

Jose Cuervo Reposado, Triple Sec, Pineapple,
Angostura Bitters Lime, Sugar

Yuzu Margarita

Jose Cuervo Reposado, Triple Sec, Lime,
Agave, Yuzu Puree

CLASSICS

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Cosmopolitan

Citron Vodka, Triple Sec, Lime, Cranberry

Espresso Martini

Vanilla Vodka, Kahlua, Espresso, Sugar

Paloma

Reposado Tequila, Lime, Grapefruit Soda

Negroni

Gin, Campari, Sweet Vermouth

Tommy's Margarita

Blanco Tequila, Lime, Agave

Spicy Margarita

Blanco Tequila, Triple Sec, Lime, Agave.
Jalapeno

Amaretto Sour

Disaronno, Lemon, Sugar, Wonderfoam

Whisky Sour

Scotch, Lemon, Sugar, Angostura Bitters,
Wonderfoam

Long Island

Vodka, Gin, Reposado Tequila, Triple Sec.
White Rum. Lemon, Coke

ON TAP

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Great Northern

Stomping Ground Draught

Mountain Goat Hazy Apple Cider

Carlton Draught

Carlton Dry

Coopers Pale Ale

Coopers Dark Ale

Sapporo Japanese Lager

Kaiju Krush Tropical Ale

Four Pines Pacific Ale

Mountain Goat Lager

Balter XPA

Hard Rated

2L & 3L Towers, Min 4ppl

SPIRITS

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Captain Morgan Rum

Smirnoff Vodka

Gordons Gin

George Dickel Bourbon

Johnnie Walker Red

Jose Cuervo Reposado

Canadian Club

Jack Daniels

Jameson

Vodka Red Bull

Classic I Sugar Free I Watermelon

Loaded Super Mate

NON ALCOHOLIC

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Yuzu Mojito

FP Bandwagon Rare, Lemon, Mint, Yuzu Soda

Non Bloody Sour

FP Bandwagon Bloody, Lemon, Sugar, Wonderfoam

Red Bull

Classic I Sugar Free I Watermelon

Supermate

Soft Drink

Pepsi I Pepsi Max I Ginger Ale I Solo I Lemonade
Tonic

Juices

Apple I Pineapple I Cranberry I Orange

Capi Soda's

Yuzu I Grapefruit

Heaps Normal 0.5%

Another Lager I Quiet XPA

SCH | PNT | JUC

8.3 | 11 | 22

9 | 12 | 24

9.5 | 13 | 25

9.8 | 13 | 26

9.8 | 13 | 26

11.5 | 15 | 30

11.5 | 15 | 30

11.5 | 15 | 30

10.6 | 14 | 28

10.2 | 14 | 28

10.6 | 14 | 28

12.1 | 16 | 32

13.7 | 18 | 36

Price Varies

8

10

10

10

10

11

10.5

12.5

12

13

14

15

15

7

8.5

7.2 | 9

7.5 | 9

7.5 | 9

9

WHITE & ROSE

Secret Garden Pinot Grigio Mudgee NSW	9 40
T'Gallant Juliet Moscato Mornington Peninsula VIC	10 42
Trentham Estate Sauvignon Blanc Murray Darling NSW	10 45
Jim Barry "The Atherlie" Riesling Clare Valley SA	12 54
Yering Station Chardonnay Yarra Valley VIC	12 54
Mahi Sauvignon Blanc Marlborough NZ	14 63
Tim Adams Pinot Gris Clare Valley SA	13 58
La Vielle Ferme Rose Rhone FR	11 50

RED

Secret Garden Cabernet Sauvignon Mudgee NSW	9 40
Trentham Estate Shiraz Murray Darling NSW	10 45
Forest Hill Cabernet Sauvignon Great Southern WA	12 54
San Pietro Pinot Noir Mornington Peninsula VIC	13 58
Torzi Matthews Schist Rock Shiraz Eden Valley SA	14 62
Alamos Malbec Mendoza ARG	12 54

SPARKLING

Secret Garden Brut Mudgee NSW	9 40
Trentham Estate Prosecco Murray Darling NSW	10 45

\$20 BIBIMBAP LUNCH

MON - SAT

12PM-3PM

- Choice of Protein :
- Grilled Teriyaki Tofu (VGO,GF)
- Nashville Chicken
- Free House Beer/Cid or Wine W/
Purchase

WEEKLY PROGRAM

MONDAY

7-10PM

PUB TRIVIA

\$15 PARMAS & \$10 PINTS/\$18 JUGS

WEDNESDAY

7-LATE

DRAG BINGO W/
MISS BOBBEE PINN
\$1 WINGS

THURSDAY

6-LATE

ROLL CALL - OPEN DECKS
2 for \$20 Selected Bar Snacks
Extended Happy Hour

FRIDAY

6-LATE

WHINE AND DINE
DJ'S FROM 6PM

SATURDAY

6-LATE

DRIFT
DJ'S FROM 6PM

HAPPY HOUR

MON - FRI

12PM-2PM & 4PM-7PM

\$7 Wines
10% Off Tap & Spirits
\$15 Cocktails: Margarita, Espresso
Martini, Short Island & Negroni

ALL DAY SPECIALS

\$8 Captain Morgan Spiced Rum
\$10 Smirnoff Double Black Can
\$9 Pints & \$18 Jugs of Cordells Hard
Lemon Cordial

BAR SNACKS

Bowl of Fries (GF) 11.5

W/ Tomato Sauce

Crispy Zucchini Chips (VG,GF) 12.5

W/ Tzatziki

Homies Tater Tots (VG) 12.5

W/ Gochujang Mayo, Crispy Shallots & Nori

Japanese Curried Fries (VG, GFO) 13.5

W/Tonkatsu, Smashed Papdums & Spring Onion

- Add Korean Pulled Brisket +5

XO Calamari 🍤 14.5

W/Tartare

Karaage Chicken (GF) 16

W/Spicy Mayo

Spiced Corn Ribs (VG,GF) 🍷 12

W/ Tzatziki Sauce

Edamame (GF) 12

Pan Fried W/ Garlic & Salt

Fried Cauliflower Bites (VG,GF) 12

Moroccan Spice W/ Spicy Mayo

Tostada's 2PC

- 24hr Slow Cooked Brisket, Sweet Corn, Labneh, Salsa Verde, Sumac. 14.5
- Miso Mushroom, Takana, Dill Mayo, Fresh Herbs, Spring Onion (VG) 12.5

Coconut Prawn Toast 2PC 16.5

W/Green Thai Sour Cream

JB Nachos (V) 14.5

Gochujang, Tomato House Beans W/ Kimchi Tzatziki, Corn, Viet Chimichurri and Spring Onions Curls

- Add Korean Pulled Brisket +5

Fried Chicken Wings (DF) 8PC 16

- Korean BBQ Glaze 🍷
- Honey Lemon (GF)

Charred Stix 2PC 11.5

- Pork Belly W/Spring Onion, Teriyaki Glaze
- Satay Chicken (GF)
- Satay Tofu (GF)

House Made Dumplings 6PC 14.5

- XO Brisket W/ Kimchi Tzatziki & Sumac
- Tandoori Pumpkin, Thai Basil W/Toasted Nuts and Chilli Crisp

Mini Bao Duo 2PC 14.5

Mix or match from the following..

- Teriyaki Tofu W/ Teriyaki Mayo, Pickles & Spring Onion (VG)
- Nashville Oyster Mushroom W/Dill Mayo, Pickles & Spring Onion (VG)
- Nashville Chicken W/ Kewpie Mayo, Crispy Shallots & Spring Onion
- Korean Brisket W/ Kimchi Mayo, Crispy Shallots & Spring Onion

BOTTOMLESS BAO'S

\$45pp | 90min

- FLUFFY, STEAMY & BOTTOMLESS. TREAT YOURSELF TO 90MINS OF BOTTOMLESS BAO & DRINKS HEAVEN - FEAST YOUR WAY
- ASK THE TEAM HOW IT WORKS
- BOOK AHEAD FOR GOOD TIME

When Ordering at the Bar, Please Remember Your Table Number

All our dishes may have traces of Gluten, Dairy and Nuts from our suppliers. We do our very best accommodate our clientele affected by these products

Gluten Free (GF) Contain Nut (N) Dairy Free (DF)
Vegetarian (V) Vegan (VG) Optional (O) Spicy 🍷

80 GRAM BAO

Cajun Ebi Katsu BAO-GER 🍴 21.5

Crumbed Prawn Patty, Streaky Bacon, Spiced Cocktail Mayo, Nori Crisp, Cheese, Pickles & Lettuce

Nashville BAO-GER (VGO) 🍴 20.5

Nashville Fried Chicken or Oyster Mushroom (VG), Cheese, Pickles, Lettuce, Kewpie Mayo, Spring Onions, Crispy Shallots

Cheese Burger (VGO) 18.5

Beef Patty or Plant Based Patty, Tonkatsu, Onion Jam, Pickles, Bacon, Cheese, Smokey BBQ Sauce & Kewpie Mayo

Filet O Fish 18.5

Market Panko Crumbed Fish, Dill Mayo, Cheese, Pickles, Lettuce, Spring Onions & Crispy Shallots

Katsu Eggplant (VG) 17.5

Rocket, Tonkatsu Onion Jam, Spiced Romesco, Vegan Cheese, Spinach, Dill Mayo, Nori, Spring Onions, Crispy Shallots

Teriyaki Tofu (VG) 16.5

Tonkatsu Onion Jam, Pickled Ginger, Teriyaki Mayo, Fresh Slaw, Spring Onions, Crispy Shallots

Char Siu Pork Belly 18.5

Twice Cooked Pork Belly, Roasted Nuts, Pickles, Cheese, Kewpie, Lettuce, Spring Onion, Crispy Shallots

Korean Pulled Brisket 🍴 18.5

24hr Slow Cooked Brisket, Kimchi Mayo, Corn, Fresh Slaw, Spring Onion, Crispy Shallots

Katsu Chicken 17.5

Panko Crumbed Chicken, Curry Mayo, Nori, Fresh Slaw, Spring Onion, Crispy Shallots

DESSERT

Fried Coconut Banana Split 15.5

Fresh Berries, Vanilla Ice cream, Whipped Cream, Chocolate Sauce

Hot Jam Bao-Nuts (VGO) 15.5

80grm Round Bao-Nut injected with Jam, Vanilla Ice Cream, Canadian Maple & mixed berry coulis.

LARGE

Katsu Chicken Parmigiana 24.5

Crumbed Chicken Breast, Gochujang Romesco, Ham, Melted Cheese, Shredded Cabbage W/ side of Japanese Curry Sauce & Chips

Katsu Eggplant Parmigiana (VG) 22.5

Crumbed Eggplant, Gochujang Romesco, Spinach, Melted Cheese, Balsamic Reduction, Shredded Cabbage & Chips

Nashville Omurice (VO,GFO) 🍴 23.5

Fried Chicken or Oyster Mushroom (VO) w/ Rice, Roasted Nori Japanese Curry Sauce, Tonkatsu, Spring Onion & Togarashi

Japanese Curry (VGO,GFO) 22.5

Crumbed Chicken Breast or Eggplant (VG), Crispy Potatoes, Shredded Cabbage, Rice, Crispy Nori, Spring Onion & Tonkatsu

Pepperoni Baked Tteobbokki (GF, VGO) 20.5

Creamy Gochujang Tomato Based Bake W/ Rice Cakes, Spinach, Finished W/Pepperoni Crumble & Melted Mozzarella Cheese

Beer Battered Fish & Chips (GF) 23.5

Market Fish, Fries, Shredded Cabbage with a side of Spiced Cocktail sauce

Loaded Vermicelli Noodle Salad (GF) 18.5

Fresh Herb Slaw, Broccoli, Bean Sprouts, Fresh Herbs, Veg Spring Rolls, Roasted Nuts, Spring Onion Dressed W/ Nue Mac

Choice of Protein :

Grilled Teriyaki Tofu (VG,GF)

Katsu Chicken (GF)

Add Pork Belly- \$5



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Gluten Free (GF) Contain Nut (N) Dairy Free (DF)
Vegetarian (V) Vegan (VG) Optional (O) Spicy 🍴

BOTTOMLESS BAOS

90 mins to eat as many baos as humanly possible.

\$45PP

PICK YOUR BAOS

(40 GRM BAOS, MAX 6 PER ORDER PER PERSON)

*GF OPT'S MAY BE SERVED DECON SAN CHOY BAO STYLE

*FRIED CHICKEN (DF)

PICKLES, AIOLI, SPRING ONION

*GRILLED TERIYAKI TOFU (VG)

PICKLED GINGER, TERIYAKI MAYO,
SPRING ONION

*FRIED OYSTER MUSHROOM (VG)

DILL MAYO, PICKLES, SPRING ONION

KOREAN BRISKET (DF)

PICKLES, AIOLI, SPRING ONION

CHAR SIU PORK BELLY (DF)

PICKLES, GOCHUJANG MAYO,
ROASTED NUTS, SPRING ONION

TANDOORI PUMPKIN (DF)

DILL MAYO, CRISPY SHALLOTS,
SUMAC, SPRING ONION

SIDES (GF, V)

ONE SERVE OF ALL SIDES AT THE START - NO NEED TO CHOOSE

EDAMAME

SAUTEED WITH FRESH GARLIC

SESAME BEAN SPROUTS

W/ CHILLI & CORIANDER

SPICED CORN RIBS

W/ SALSA VERDE & TZATZIKI

CHINESE BROCCOLI

PAN FRIED W/ TERIYAKI

BOTTOMLESS DRINKS

COCKTAIL CARAFES

MIMOSA

SECRET GARDEN BRUT NV, ORANGE JUICE

APEROL SPRITZ

APEROL, TRENTHAM PROSECCO, SODA

MARGARITA

TEQUILA, TRIPLE SEC, AGAVE, LIME

LONG ISLAND

VODKA, GIN, TEQUILA, RUM, TRIPLE SEC,
LEMON, COKE

NON-ALCOHOLIC

MOCKTAIL

VIRGIN PINA PASSION, VIRGIN MOJITO

SOFT DRINKS

PEPSI, PEPSI MAX, SOLO, LEMONADE, TONIC, GINGER ALE

JUICES

PINEAPPLE, APPLE, ORANGE, CRANBERRY

T&C'S

- BOTTOMLESS BAOS SESSIONS RUN FOR 90 MINUTES STARTING FROM THE TIME OF YOUR BOOKING.
- EVERYONE AT THE TABLE MUST PARTICIPATE, MINIMUM OF 2 PEOPLE
- NO MEAL OR DRINK SUBSTITUTIONS ARE ALLOWED
- WE FOLLOW A STRICT RSA (RESPONSIBLE SERVICE OF ALCOHOL) POLICY, PLEASE DRINK RESPONSIBLY
- IF YOU'RE RUNNING LATE, WE'LL DO OUR BEST TO HOLD YOUR TABLE BUT YOUR 90-MINUTE SESSION WILL STILL FINISH AT THE ORIGINAL END TIME.



FLIP FOR UPGRADES



UPGRADES

(All Must Participate)

\$15PP UPGRADE - BOTTOMLESS HOUSE BEER, WINES

BEERS

Stomping Ground Draught, Mountain Goat Hazy Apple Cider

WINES

Secret Garden Cabernet Sauvignon, Pinot Grigio, Secret Garden Brut NV

\$15PP UPGRADE - 30MIN EXTENSION (2HR TOTAL DURATION)

the
joint



TAG US

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<https://www.thejointbarmelbourne.com/>