

full volume brunch

\$45pp

ENTRÉE

CHOOSE YOUR ENTRÉE MENU TO SHARE

INCLUDES BOTTOMLESS YUM YUM CRUNCHY CHILLI

STANDARD

WOK TOSSED EDAMAME + SALT & VINEGAR TOGARASHI **VGN + GF**

BBQ BULGOGI PORK BUN

KIMCHI MANDU DUMPLINGS + PUMPKIN SSAMJANG + CRUNCHY CHILLI VINEGAR **VGN**

SCALLOP & PRAWN DUMPLINGS + MISO & SHIITAKE CREAM + TROUT CAVIAR (M)

VEGAN

WOK TOSSED EDAMAME + SALT & VINEGAR TOGARASHI **VGN + GF**

FRIED TTEOKBOKKI + DIRTY SALT **VGN + GF**

BBQ VEGETABLE STEAMED BUN **VGN**

KIMCHI DUMPLINGS + PUMPKIN SSAMJANG + CRUNCHY CHILLI VINEGAR **VGN**

GLUTEN FREE

WOK TOSSED EDAMAME + SALT & VINEGAR TOGARASHI **VGN + GF**

FRIED TTEOKBOKKI + DIRTY SALT **VGN + GF**

POTATO HASHBROWN + MISO GLAZED SHIMEJI + CRISPY NORI **VGN + GF**

BBQ SHARK BAY SCALLOP + MISO BUTTER + BURNT SHALLOT VERDE (A) **GF**

MAIN

CHOOSE YOUR OWN MAIN

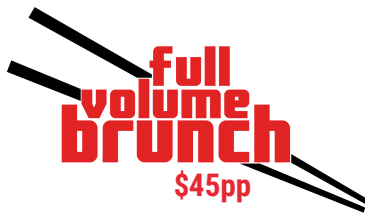
KOREAN FRIED CHICKEN SANDWICH + CURRY SPICE + SPICED SLAW + MISO HOT SAUCE

BEEF TTEOKGALBI BURGER + HASHBROWN + ONION RING + SMOKED TOMATO RELISH + FRIED EGG

SCALLION PANCAKE ROTI + OYSTER MUSHROOMS + CABBAGE PICKLE + POACHED EGG **VEGO + VGNO**

SHIITAKE BIBIMBAP + SPINACH + KIMCHI + TOFU + POACHED EGG **VEGO + GF + VGNO**

SEAFOOD ORIGIN A=AUSTRALIAN I=IMPORTED M=MIXED



90 MIN BOTTOMLESS DRINKS PACKAGES

BOOZY +\$25 PP

BEERS, WINES,
COCKTAILS + SPIRITS

BOOZE-FREE +\$15 PP

0% BEERS, JUICES,
MOCKTAILS, TEA + COFFEE

HAIR OF THE TIGER DRINK SPECIALS

PINTS ON TAP

STONE & WOOD 'EASY' PALE ALE 3.5% \$10

HEINIKEN 5% \$8

LITTLE DRAGON GINGER BEER 4% \$8

COCKTAILS

YUZU FLARE \$14

GIN, BAILLIE HILL LIMONCELLO, YUZU SOJU + LIMONCELLO CAVIAR

TOMMY'S MARGARITA \$14

REPOSADO TEQUILA, AGAVE, LIME

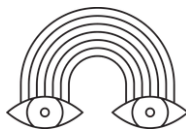
AFTER HOURS \$16

VODKA, COFFEE, HAZELNUT, MARASCHINO CHERRY

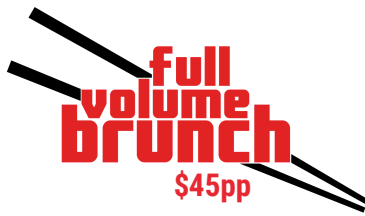
UMAMI BLOODY MARY \$16

HOUSE INFUSED CAPSICUM + CHILLI TEQUILA, TOMATO, GOCHIJANG, PONZU, LIME +
TORIGASHI & PICKLED SPICE

Double Rainbow
EATING HOUSE 쌍무지개



WE'D LOVE TO SEE YOU AGAIN!
SCAN TO BOOK



BOOZY BOTTOMLESS (90 MINS) +\$25 PP

BREAKFAST BEERS ON TAP

MIDDY 285ML • PINT 570ML

SWAN DRAUGHT 4.4%

HEINEKEN 5.0

GAGE ROADS 'SINGLE FIN' SUMMER ALE 4.5%

STONE & WOOD 'EASY' HAZY 3.5%

LITTLE DRAGON GINGER BEER 4.0%

GUINNESS DRAUGHT 4.2%

WINES BY THE GLASS

NV ALPHA BOX & DICE 'TAROT' PROSECCO

24 BRIGHTSIDE 'TIL MORNING' SSB

24 CASA SUD 'ONIRICO' ROSÉ

21 ROUNDHOUSE 'PESKY STARLING' PINOT NOIR

COCKTAILS

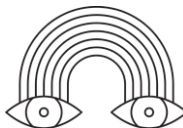
LIMONCELLO & YUZU COLLINS - GIN, BAILLIE HILL LIMONCELLO, YUZU SOJU, TONIC

SAKURA BLOSSOM SPRITZ - VODKA, LYCHEE LIQUEUR, CHERRY BLOSSOM, LEMON, CRANBERRY, SODA

HOUSE SPIRITS

WITH MIXERS

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BOOZE-FREE BOTTOMLESS (90 MINS) +\$15 PP

SOFT DRINKS

COKE, COKE ZERO, SODA, GINGER ALE, LEMONADE

JUICES

ORANGE, PINEAPPLE, CRANBERRY, APPLE

0% BEER

LIGHTNING MINDS PALE ALE 0.5%

LITTLE WREN 'RASPBERRY SOUR' 0.5%

MOCKTAILS

BERRY FIZZ (MULBERRY, LYCHEE, LEMON, SODA)

TOMMY CAN DRIVE (0% MEZCAL, AGAVE, LIME)

TEA

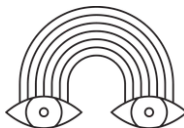
EARL GREY, GREEN TEA, LEMON & GINGER, CHAMOMILE, ENGLISH BREAKFAST

COFFEE

ESPRESSO, LONG BLACK, LATTE, FLAT WHITE, CAPPUCCINO,

MOCHA, HOT CHOC ICED LATTE

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