

Welcome to Uncle Mings Bar

UNCLE MING'S

明叔



MON - FRI
4PM - 6PM

HAPPY HOUR

Aunties Favourite | \$7
Uncles Favourite | \$7
Tsingtao | \$7
House Wine | \$7

LUNCH SPECIAL TUE & WED (12PM-2PM)

\$1 Dumplings (min. order 10)
with any alcoholic beverage

Conditions Apply



*Please note, a discretionary 5% service charge applies to all tables
after 9pm Thursday-Saturday.*

All card payments will incur a transaction fee.



Food



Steamed dumplings

Classic Pork (4)	14
Chicken (5)	13
Prawn (5)	14
Pork Dim Sim (4)	13
Scallop & Prawn (4)	15
Vegetable Dumplings (4)	12
5 Spice Pork w/ peanuts (4) <i>contains prawns</i>	14
Gluten-free Steamed Gyoza (4) <i>vegan, gluten free</i>	13
BBQ Pork Bun (1)	6
Edamame <i>vegan</i>	6

Fried delights

Prawn Toast (4)	15
Vegetable Spring Rolls (4) <i>vegan</i>	13
Tempura Prawn (4)	14
Chicken Karaage (5)	16
Pumpkin Arancini (4) <i>vegan, gluten free</i>	13
Takoyaki (6) <i>octopus balls</i>	13
Ming's Wings - <i>chicken wings filled with pork mince, cabbage & leek (2)</i>	14

**Please speak with a member of staff if you have
any food intolerances or allergies.**

Beer & Cider



Tsingtao	(China)	12
A crisp and fresh lager - China's #1 beer		
Asahi Super Dry 500ml - can	(Japan)	15
A delicate, rich and full flavoured lager		
Carabao IPA	(Thailand)	11
A balanced ale from a blend of hops		
Carabao Dunkel Dark	(Thailand)	11
A dark lager with roasted malt		
Tiger	(Singapore)	13
A smooth and refreshing lager		
Yebisu Premium – can	(Japan)	14
A rich and mellow malt beer		
Mountain Culture Status Quo Pale Ale	(Australia)	14
A full-flavoured hoppy pale ale (GABS #1 2023)		
Hitachino Nest Dai Dai IPA	(Japan)	15
Spicy, fruity, floral hops and notes of mikan mandarin		
Apple Thief Pink Lady Cider	(Australia)	13
A clean medium to sweet cider		
Non Alcohol Beer		
Tsingtao Zero	(China)	10
Zero alcohol lager, as crisp as its brother		

Wine



White

XO Riesling 2023, Adelaide Hills SA	14	62
Secret Garden Pinot Grigio 2023, Big Rivers NSW	13	58
Main & Cherry Fiano 2023, Adelaide Hills, SA	15	70
Jules Taylor Sauvignon Blanc 2023, Marlborough, NZ	14	62
Chrismont Chardonnay 2022, King Valley VIC	15	70

Red

Trentham Estate Pinot Noir 2022, Murray Darling NSW	14	62
Angas & Bremer Malbec Grenache Shiraz Touriga 2022, SA	13	58
Rocky Road Cab Sauvignon 2022, Margaret River, WA	16	72
Kilikanoon Killerman's Run Shiraz 2020 Clare Valley SA	14	62

Rose

Lou Parais Rose Grenache 2023, Alpes De Haute Provence France	14	62
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Bubbles

Casa Brut Sparkling NV, King Valley, VIC	13	58
Cavedon Adelia Prosecco NV, King Valley, VIC	14	62
Moet & Chandon Brut Impérial Champagne NV, France		140

Cocktails

All the classic cocktails also available - just ask!



The Blacker the Coffee 23

Rich, Earthy, Dark-fruit infused Espresso Martini.
Vodka, Crème De Mure, Ginseng
Syrup, Coffee



Aloe Aloe 24

Subtle, smooth and oh so cool
Tanqueray Gin, Elderflower,
Liqueur d'Aloes, Lemon, Whites



Barbarella 23

Fruity & Rooty
Tanqueray Gin, Lemongrass,
Rhubarb and Black Pepper Syrup



Uncle's Island Punch 24

Rich & tropical
Uncle's Spiced Rum, Melon
Liquor Coconut, Pandan, Lime,
topped with Coconut Cream



Lychee High Tea 23

Fruity and flirty
Tanqueray Gin, Lychee Liqueur,
Hibiscus Tea, Lemon



Matcha Vibe

23

A sweet zingy fruity explosion

Vodka, Raspberry , Matcha Tea



Never Let a Good Mango 2.0

24

Uncle Ming's Claraified Mango Delight

Bacardi White Rum, Mango, Lime

First Dates

26

A warm-spiced, boozy horchata.

Bourbon whiskey, Cointreau,
Walnut Bitters, with a Rice Milk
Base, topped with Spiced Date &
Orange Foam



Boshi Boshi

24

Blueberry bubble tea for adults

Butterfly Tea Tequila, Crème de
Violettes, Lemon Myrtle Syrup,
Uncle's Jasmin Green Tea,
Blueberry Popping Pearls
(Served bubble tea style)



Sunday Szech

24

*Spicy, peppery riff on a classic
margarita*

Szechuan-infused Mal Bien
Mezcal, Ancho Reyes Verde,
Pineapple, Lime, Szechuan Bitters





The Lady Catelyn 22
Light, Herbal & Refreshing Sake,
Basil Infused Gin, Mandarin, Soda



Wassuuuhh-B 26
Wassabi Old Fashioned
Fat Washed Wassabi Bourbon,
Crème de Banane, Bitters



Shanghai Roller 28
Our Insta fave – smoky and sophisticated
Johnnie Walker Black, Laphroaig 10y/o Whisky, Brown Sugar, Angostura Bitters
(Served with flames)

The Favourites



Uncle's Favourite 13
Whisky and fresh apple juice



Auntie's Favourite 13
House Spiced Rum and fresh apple juice



Japanese Boilemaker 22
The traditional “end of shift” cocktail; a glass of Yebisu with a shot of Nikka Days

Cocktails to Share

Serve 3-4



Bruce Lee 50

Ketel One Vodka, Sloe Gin, Pomegranate, Lime, Ginger Beer

Once Upon A Time in Kyoto 50

Tanqueray Gin, Yuzu, Lemon, Cranberry, Soda

Bloodsport Tea 50

Ketel One Vodka, Pineapple, Cranberry, Hibiscus Syrup Lime, Soda

Mocktails



Piñata Punch 14

Mango tea, Passionfruit, Coconut, Pineapple, Lime, topped with Coconut Cream



Auntie Ming's Remedy 14

Cranberry, Fresh Apple, Yuzu Syrup, Lime and Mint

Mocktails can be made into cocktails - just ask!



Sake

Eikun 70 Junmai

Smooth with honey-scented sweetness.	150ml carafe	16
Served chilled	300ml carafe	30

Kizakura Yamahai

Slightly dry, mellow & soft	150ml carafe	15
Served room temperature or warm	300ml carafe	28

Hana Junmai Ginjo

Fruity, semi-sweet & light bodied		
Served chilled	300ml bottle	30

Highballs

Yuzu Sake Highball **12**

A fruity cocktail of yuzu infused Eikun 70 Junmai sake.

Koyomi Shochu **10**

Single distilled from barley and koji. Served the Japanese way as a Chu-Hi



Japanese Liqueurs

Umeshu Plum Wine	11
Sweet & fruity flavour with a rich aroma	
Served with ice	
Choya Kokuto Liqueur	12
Made with dark rum, ume plum & brown	
sugar Served on ice	
Choya Umeshu Classic	11
Rich and elegant. Served with the ume fruit	
in soda	
Yuzu Liqueur	12
A sweet blend of Japanese ume and the	
refreshing citrus taste of yuzu. Served on ice	
Whisky Umeshu	11
A Japanese plum liqueur brewed with sochu	
& finished with Akashi whisky	
Brandy Umeshu	11
A plum wine blended with Eigashima's	
century-old brand Charmant brandy aged 7	
years	

Please ask to see our
Spirits and Whisky
menu.

