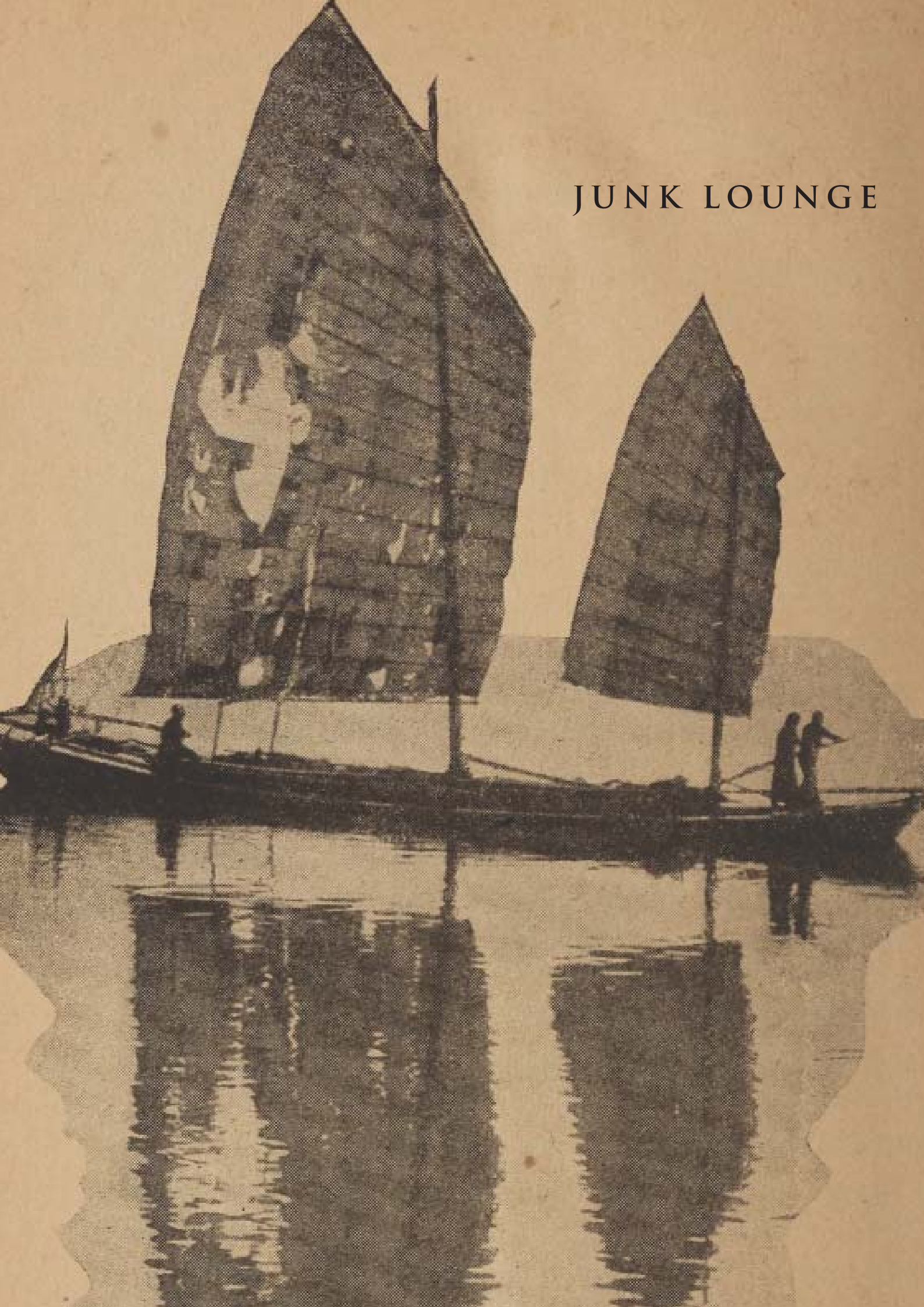


JUNK LOUNGE



## CHARCOAL GRILLS

Malay Chicken Satay Skewers  
3 per serve (df) \$9

Sliced Beef Sirloin & Shallot Skewers  
3 per serve (df) \$12

King Mushroom Skewer  
3 per serve (gf, df, v\*) \$9

Atlantic Salmon Skewer with  
Kombu Salt & Lemon  
3 per serve (df) \$12

## MAINS

Wok Fry – Balenese Bean Salad \$15

Hainan Chicken & Rice with Chilli,  
Ginger and Crispy Onions (df) \$36

Pork Katsu Curry with Rice \$32

Duck and Mushroom Udon Noodles (df) \$16

Junk Ramen, Pork Belly & Chicken (df) \$16

## SWEET

Passionfruit and Coconut Mousse \$15

Black Sesame Pannacotta with  
Orange Tuile \$15

## JUNK LOUNGE BANQUET AVAILABLE

\$65/75pp please see staff for more details  
Available for tables of 4 or more

A DISCRETIONARY SERVICE CHARGE OF 10%  
IS ADDED TO ALL TABLE ACCOUNTS

## STARTERS

Sydney Rock Oysters  
Natural or Yuzu Sorbet (gf, df)  
1/2 dozen \$22, dozen \$41, or \$3.50 each

Edamame & Green Tea Salt,  
or Chilli Salt (gf, df, v\*) \$5

Lotus Root Chips with a  
Spicy Yuzu Salsa (gf, df, v\*) \$9

Shaved Pork Steam Bun with Pickled Daikon,  
Cucumber and Shallots (df) \$6 each

Tempura Sweet Potato and White  
Kimchi Steam Bun (gf, df, v\*) \$6 each

Chicken Banh Mi Slider with Pickled Daikon,  
Cucumber & Shallots (df) \$7 each

Korroke (Thai Corn Croquettes)  
3 per serve (v\*) \$12

Philipino Chicken Spring Rolls  
3 per serve \$12

Korean Chicken Wings  
4 per serve (df) \$16

## DUMPLINGS

John Dory & Ginger Gyoza  
3 per serve (df) \$9

Vegetable Momos  
3 per serve (df) \$9

Fried Sichuan Beef Dumplings  
3 per serve (df) \$10

Pork and Kimchi Dumplings  
3 per serve (df, v) \$7.50

(DF) DAIRY-FREE

(GF) GLUTEN FREE

(V) VEGETARIAN

(\*) VEGAN UPON REQUEST



Welcome

Historians believe that the Chinese fleets discovered much of the known world, bringing with them unusual spices and unimaginable riches.

Junks were the Chinese vessels that plied the ancient spice route. Just like those ships, Junk Lounge brings you the precious flavours and exotic aromas of distant Asian shores. Our street food is for sharing and exploring.

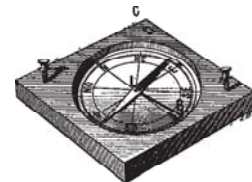
Savour the unique flavours of Asia journeyed on ancient voyages, interpreted and retold by our own native produce and local influences.

"Sailing 10,000 miles is better than  
reading 10,000 books"  
– Ancient Chinese proverb

WED & THUR: 5PM - MIDNIGHT |  
FRI & SAT: 5PM - 1AM |  
SUN: 5PM - MIDNIGHT

#JUNKLOUNGE

@CRUISEBARSYDNEY



\*ITEMS MAY CONTAIN TRACES OF NUTS.  
ALL CREDIT TRANSACTIONS INCUR A 1.5%  
SURCHARGE. CRUISE BAR SUPPORTS THE  
RESPONSIBLE SERVICE OF ALCOHOL

A DISCRETIONARY SERVICE CHARGE OF 10%  
IS ADDED TO ALL TABLE ACCOUNTS

## COCKTAILS

### ALOE GEISHA | 18

House made Aloe Vera and Sake reduction blended with gold rum, citrus, a hint of cherry bitters, and a dash of egg white. Dry and refreshing with a creamy texture

### JADE DYNASTY | 18

A delicious blend of fresh apple and lemon, with subtle ginger and lemongrass undertones and a vodka base

### BAIJIU BUSINESS | 21

A fusion of the unique flavour of Hong Kong Baijiu with notes of pink peppercorns, red berries and fresh pineapple

### GOJI IJOE | 20

FAIR free trade Goji liqueur balanced with bittersweet orange liqueur, and rye whiskey for a dry finish

### KUNG FU HUSTLE | 17

A delicate combination of vodka, house made lychee ginger syrup, fresh apple and citrus juices, served tall

### GAME SET AND MATCHA | 24

A Japanese twist to a traditional gin, Jinzu, highlights citrus fruits, sake and cherry blossom. Partnered with house made Matcha green tea, lemon and apple syrup and fresh apple juice. Serves two

### JACKIE CHAN | 18

A punchy concoction of Hennessy VS Cognac, Amaretto, fresh lemon and passionfruit. Like a fruity roundhouse kick to your tastebuds

### WATERMELON WIGGLE | 19

A smooth and juicy mix of watermelon juice, Ketel One Vodka, Cherry Heering liqueur, lemon juice and egg white

## WHITES AND SPARKLING

### CHAMPAGNE

GLS BTL

NV Veuve Clicquot  
Reims, France 150

2005 Dom Perignon  
Épernay, France 395

### SPARKLING

NV Lorimer  
King Valley, VIC 8 40

NV Jansz Premium Cuvee  
TAS 13 65

### WHITE

2014 Lorimer Semillion  
Sauvignon Blanc  
King Valley, VIC 8 40

2015 Smith & Hooper Pinot Grigio  
Limestone Coast, SA 10 50

2012 Vinoque Chardonnay  
Yarra Valley, VIC 10 50

2015 La Boheme 'Act Two'  
Dry Pinot Rosé  
Yarra Valley, VIC 10 50

2014 Tim Smith Reisling,  
Eden Valley, SA 13 65

2010 Hugel Riesling  
Alsace, France 85

2012 Printhie  
"MCC" Chardonnay  
Orange, NSW 80

## RED WINES

	GLS	BTL
2013 Lorimer Cabernet Merlot King Valley, VIC	8	40
2012 Tim Smith 'Bugalugs' Shiraz Barossa Valley, SA	11	55
2014 Running With Bulls Tempranillo Barossa Valley, SA	12	60
2012 Port Phillip Estate 'Red Hill' Pinot Noir Mornington Peninsula, VIC	16	80
2013 Port Phillip Estate Shiraz Mornington Peninsula, VIC		110
2012 Teusner Righteous "FG" Shiraz Barossa Valley, SA		220

## YUZU IMAGINATION | 19

A complex balance of Yuzu, Chinese Five Spices and honey, cranberry juice, with floral notes of Tanqueray Gin and Robot Ninja Sake

## MONKEY MAGIC | 20

A sweet and spicy Reposado tequila shaken with green mango, yuzu pepper and lime, sweetened by agave and freshened with green apple

## NICE PLUMS | 18

The softness of plum wine, combined with Tanqueray Gin, freshly squeezed lemon juice, and a cheeky touch of ginger to finish

## KUMQWHAT? | 18

A delicate balance of Ketel One Vodka, sweet kumquat jam, fresh lemon juice, and the bitter orange of Aperol

## PENICILLIN | 19

Adapted from a 2005 recipe by Sam Ross, Milk and Honey, NY, USA

Johnnie Walker Black, fresh lemon juice, honey, ginger and the smokey taste of Laphroig do exactly what the name suggests

## MOGWAI | 18

A drink for the scotch lover. Monkey Shoulder, Apricot Brandy, and Lillet Blanc combine to give a sweetened, herbacious drink with a dry finish

## ASIAN BLAZER | 23

Served warm and spiced. Hennessy VS Cognac, Mr Black Coffee Liqueur and housemade Chinese Five Spice Syrup makes for the perfect evening cocktail

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Classics and other cocktails can be made at your request, provided we stock the necessary ingredients



## BOTTLE SERVICE

Ketel One Vodka	350
Tanqueray Gin	350
Johnnie Walker Black Scotch Whisky	400
Pampero Blanco Rum	350
Makers Mark Bourbon	400
Ciroc Vodka	450

\*subject to availability

## BEER

### DRAUGHT

Sapporo	8
Young Henry's Newtowner	8.5
Peroni	9.5
Asahi Super Dry	11

### BOTTLE

Cascade Premium Light	5.5
Asahi Soukai	8
Darlo Dark Lager	8
Crown Lager	8.5
Tsing Tao	8.5

### CIDER

Monteiths Pear	8
Sydney Brewery Agave and Ginger	10
Young Henry's Cloudy Apple	12