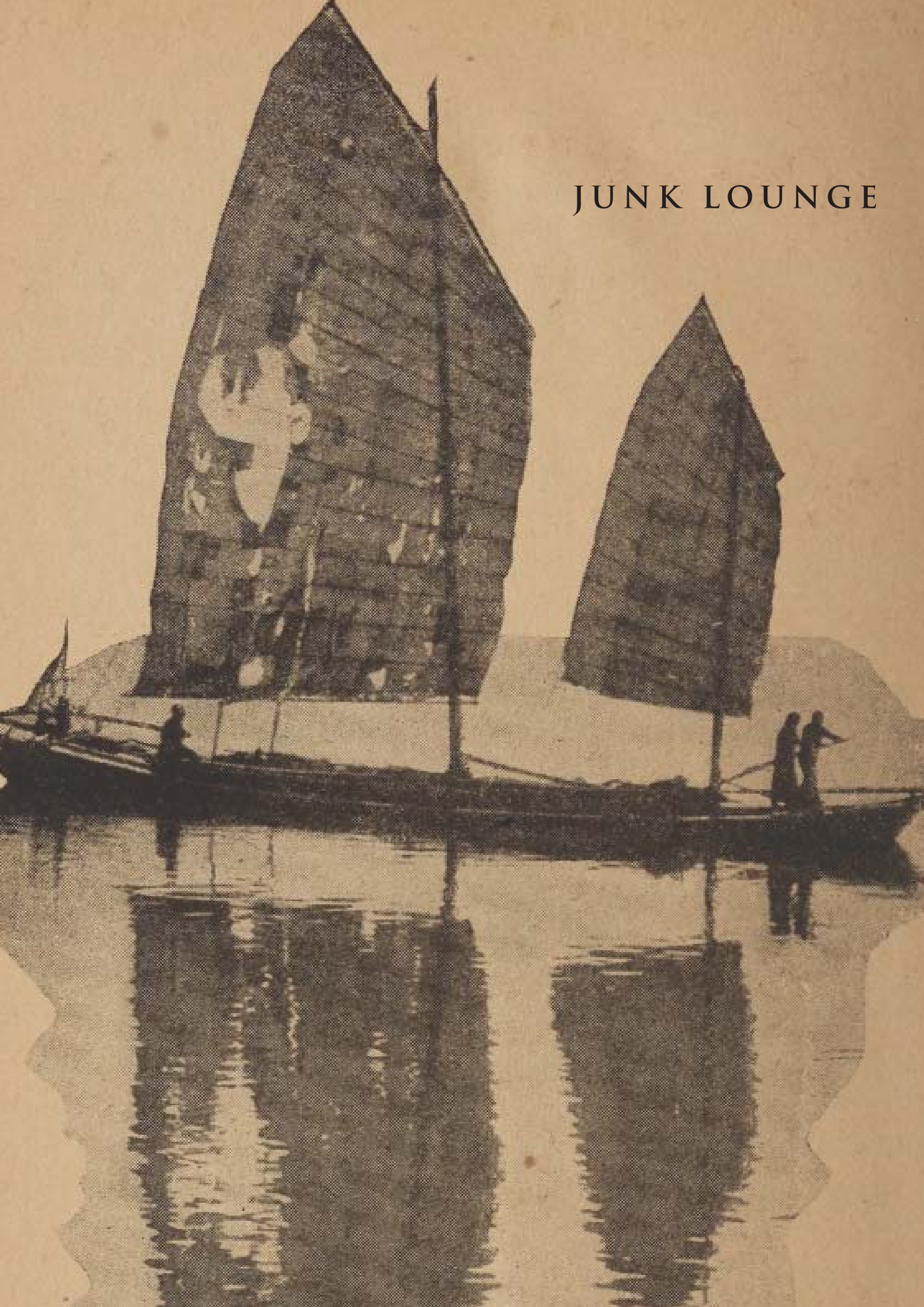


JUNK LOUNGE



## CHARCOAL GRILLS

King mushroom skewer

3 per serve (gf, df, v) \$9

Tofu atsUAGE skewer

3 per serve (gf, df, v) \$9

Malay chicken satay skewers

3 per serve (df, gf) \$9

Enoki maki (enoki mushroom  
and pork skewers)

3 per serve (df, gf) \$12

Cambodian beef skewers

3 per serve (df, gf) \$12

Atlantic salmon skewer with  
kombu salt & lemon

3 per serve (df, gf) \$12

## MAINS

Wok Fry – Balinese bean

Salad (v\*, df, gf) \$16

Junk ramen, pork belly & chicken \$16

Drunken crab noodles (df) \$28

Steamed barramundi with enoki  
mushrooms and soba noodles \$26

Braised wagyu beef brisket with  
fresh malay slaw and roti bread \$32

Hainan chicken & rice with chilli,  
ginger and crispy onions (df, gf\*) \$36

## SWEET

Lemongrass and ginger sago with honey  
syrup, seasonal berries and pistachios (v, gf) \$15

Chocolate and lime mousse with  
raspberry sorbet \$15

## JUNK LOUNGE BANQUET AVAILABLE

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

## STARTERS

Sydney rock oysters  
Natural (gf, df) or  
Crumbed with spicy yuzu mayo  
1/2 dozen \$22, dozen \$41  
or \$3.50 each

Edamame and 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 buns with pickled daikon,  
cucumber, chilli and coriander \$6 each

Tempura sweet potato and white  
kimchi steam bun (v) \$6 each

Chicken banh mi with pate, pickled daikon  
and cucumber and shallots (df) \$7 each

Salmon banh mi with edamame, pickled carrot,  
daikon and mixed herbs \$6

Tofu banh mi with edamame, pate, pickled  
carrot, daikon, cucumber and mixed herbs (v) \$6

Korroke (Thai corn croquettes)  
3 per serve (v) \$12

Filipino chicken spring rolls (df)  
3 per serve \$12

Vegetable spring roll (df,v)  
3 per serve \$10

Thai fish cakes (df)  
3 per serve \$12

Korean chicken wings (df, gf)  
4 per serve \$16

## DUMPLINGS

Scallop and chive gyoza  
3 per serve (df) \$10

Vegetable momos  
3 per serve (df,v) \$9

Fried sichuan beef  
3 per serve (df) \$10

Pork and kimchi  
3 per serve (df) \$10

Forest mushroom and tofu  
3 per serve (v, df)



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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.

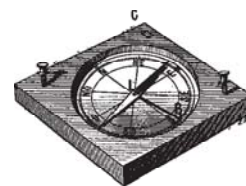
Savour the unique flavours of Asia journeyed  
on ancient voyages, interpreted and retold by  
our own native produce and local influences.

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

WED - SUN: 5PM - LATE

#JUNKLOUNGE

@CRUISEBARSYDNEY



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

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(DF) DAIRY-FREE | (GF) GLUTEN FREE  
(V) VEGETARIAN | VEGAN UPON REQUEST\*

## 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

### BUBBLES

	GLS	BTL
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NV Lorimer King Valley, VIC	9	40
NV Jansz Premium Cuvee TAS	12.5	60
NV Veuve Clicquot Reims, France		130
2006 Dom Perignon Épernay, France		395

### WHITE

2014 Tim Smith Reisling, Eden Valley, SA	12.5	58
2014 Lorimer Semillion Sauvignon Blanc King Valley, VIC	8	36
2015 Allandale Verdehlo Hunter Valley, NSW	10	48
2015 Smith & Hooper Pinot Grigio Limestone Coast, SA	10	50
2015 Vasse Felix Sauvignon Blanc Semillion, Margaret River, WA	12.5	58
2013 Villages Chardonnay Yarra Valley, SA	12	58
2012 Printhie "MCC" Chardonnay Orange, NSW		80
2014 Te Tera Sauvignon Blanc Martinborough, NZ	13	64

## RED WINES

	GLS	BTL
2014 Lorimer Cabernet Merlot King Valley, VIC	8	40
2015 Tim Smith 'Bugalugs' Shiraz Barossa Valley, SA	11	52
2015 Chaffey Brothers 'Pax Aeterna' Grenache Barossa Valley, SA		68
2012 Port Phillip Estate 'Balnarring' 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
2012 Zema Estate Cabernet Sauvignon Coonawara, SA		85
2014 Coli Chianti Florence, Italy	11	52
2015 Casa Lluch, Tempranillo Valencia, Spain	10	50
<b>ROSÉ</b>		
2015 La Boheme 'Act Two' Dry Pinot Rosé	10	50
2014 Famille Perrin Reserve Rosé Côtes du Rhone, FR		64

## 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

380

Makers Mark Bourbon

380

Ciroc Vodka

400

\*subject to availability

## BEER

### DRAUGHT

Sapporo 9.5

Young Henry's Newtowner 8.5

Peroni 10.5

Asahi Super Dry 11

### BOTTLE

Cascade Premium Light 5.5

Asahi Soukai 7.5

Darlo Dark Lager 10

Crown Lager 8.5

Tsing Tao 8.5

### CIDER

Monteiths Pear 8.5

Sydney Brewery Agave and Ginger 10

Young Henry's Cloudy Apple Pint 11